



**GOOD  
FOOD  
ORG** **2016  
GUIDE**

**JAMES  
BEARD  
FOUNDATION**

**foodtank**



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## NATIONAL ORGANIZATIONS

### 350

[www.350.org](http://www.350.org)

Jamie Henn, Director of Strategy and Communications

(802) 552-4067 // [jamie@350.org](mailto:jamie@350.org)

350.org is building a global grassroots climate movement that can hold our leaders accountable to the realities of science and the principles of justice. This movement is rising from the bottom up all over the world, and is uniting to create the solutions that will ensure a better future for all. Their online campaigns, grassroots organizing, and mass public actions bring together a global network active in over 188 countries.

### Academy of Nutrition and Dietetics

[www.eatright.org](http://www.eatright.org)

Mary Pat Raimondi, Vice President of Policy and Partnerships

(202) 775-8277 // [mraimondi@eatright.org](mailto:mraimondi@eatright.org)

The Academy of Nutrition and Dietetics is the world's largest organization of food and nutrition professionals. The Academy was founded in Cleveland, Ohio in 1917 by a visionary group of women dedicated to helping the government conserve food and improve the public's health and nutrition during World War I. Today, the Academy has over 75,000 members—registered dietitian nutritionists, dietetic technicians, registered, and other dietetics professionals holding undergraduate and advanced degrees in nutrition and dietetics, and students—and is committed to improving the nation's health and advancing the profession of dietetics through research, education and advocacy.

### Action for Healthy Kids

[www.ActionforHealthyKids.org](http://www.ActionforHealthyKids.org)

Matthew Smith, Director of Development and Communications

1-800-416-5136 // [matthew.smith@actionforhealthykids.org](mailto:matthew.smith@actionforhealthykids.org)

Action for Healthy Kids is a nationwide grassroots network mobilizing school professionals, families and communities to take actions that improve school foods, nutrition education, physical activity and physical education for all

students. With funding opportunities, expert technical assistance, and its flagship program, Game On, Action for Healthy Kids provides full support to help schools develop healthy environments where children thrive.

### Ag Innovations

[www.aginnovations.org](http://www.aginnovations.org)

Joseph McIntyre, President

(707) 823-6111 x110 // [joseph@aginnovations.org](mailto:joseph@aginnovations.org)

Since 1999 Ag Innovations has been helping to build the American food movement. Their role and expertise is in building and facilitating powerful coalitions for progress. This year their California Roundtable on Food and Agriculture is focused on how to build a bioeconomy in the State that turns agricultural by-products in high value consumer and industrial products. Their California Roundtable on Water and Food Supply is working to develop the mindsets and the policies that balance water use for critters, communities, and food production. They are leaders in applying systems thinking to food and farming issues and in other projects are tackling pesticide use reduction, creating a local 'Farm Bill' to spur investment in food and agriculture, and mapping and preserving key natural resources needed by farms and the environment.

### AgChat Foundation

[www.agchat.org](http://www.agchat.org)

Jenny Schweigert, Executive Director

(651) 341-0430 // [execdir@agchat.org](mailto:execdir@agchat.org)

The AgChat Foundation strives to connect communities of farmers and ranchers with social media. Through various social media outlets such as Twitter, Facebook, blogs, YouTube, and LinkedIn, the AgChat Foundation gives farmers a voice and provides education to those interested in the business of agriculture. The AgChat Foundation is largely operated with the help of volunteers who donate their energies to educate farmers on the most effective ways to share their stories.

**Agrarian Trust**

www.agrariantrust.org

Brooke Werley, Coordinator

(818) 225-9150 // brooke@agrariantrust.org

Agrarian Trust provides support for land access for next generation farmers. Their goals include: Building the issue (of land access) and reframe the solution through public symposia, collaborative advocacy campaigns, and stakeholder meetings. Supporting the network of stakeholders and service providers through collection and documentation of innovative models for land access. Create a comprehensive resource portal to pool the useful tools already developed. Building the Agrarian Trust that can hold and transfer land to regional land organizations, and ensure its sustainable and productive stewardship for generations to come.

**AGree**

www.foodandagpolicy.org

Heather Lair, Chief of Staff

(202) 674-5034 // hlair@merid.org

AGree seeks to drive positive change in the food and agriculture system by connecting and challenging leaders from diverse communities to catalyze action and elevate food and agriculture as a national priority. AGree has developed consensus recommendations on working landscapes, food and nutrition, international development, and immigration reform to achieve their goal of providing people everywhere with access to affordable and sustainably produced nutritious food.

**Agricultural Justice Project**

www.agriculturaljusticeproject.org

Leah Cohen, General Coordinator

(919) 809-7332 // leah@agriculturaljusticeproject.org

The Agricultural Justice Project (AJP) works to transform the existing agricultural system by addressing the underlying causes of severe injustice and inequity. Through 1.) Food Justice Certification, the stakeholder-lead, third party certification program for fair labor and trade practices, 2.) technical assistance for farms and food businesses, and 3.) public outreach and education, AJP contributes to empowerment, justice and fairness for all who labor from farm to retail. Farms and food businesses that function as cohesive, integrated, aware social organisms have a special role to play in ensuring the health of humans, cultures, animals, and our planet.

**Agricultural Missions Inc.**

www.ag-missions.org

Mikhiela Sherrod, Executive Director

(212) 870-2553 // msherrod@ag-missions.org

Agricultural Missions Inc. is engaged in and committed to building the cross sectoral capacity of rural people and organizations able to give voice to issues and policy initiatives that further the social justice agenda of rural, agriculture and environmental advocates. They provide information, education and training for advocacy on issues that are of importance to rural communities and peoples. With their current focus on the issues of food and climate justice, they are engaged in broad based advocacy, grassroots training and coalition building to promote food sovereignty by preparing partners to adapt to and mitigate the effects of climate change. Their Capacity Restoration program is aimed at building resilience to climate change through agriculture and education. Beginning at the local level, the program successfully prepares

leaders and groups to lead efforts that improve community food security and the economic and social well-being of their members. They train partners in land use and production practices that support and strengthen the capacity of rural community groups to develop self-reliant and independent organizations engaged in food production and marketing.

**AllergyKids Foundation**

www.allergykids.com

Robyn O'Brien, Founder and Executive Director

(303) 518-7573 // robyn@allergykids.com

The AllergyKids Foundation aims to protect American families from the additives now found in our food supply. They have built a community that provides information for people who want to protect the health of their loved ones, especially the one in three American children with allergies, ADHD, autism, or asthma. AllergyKids is a resource for families who want to avoid additives and hidden allergens in many popular foods. Visit their website to learn about budgeting in the kitchen and grocery store and to learn tips about how to keep a healthy household.

**Alliance for a Healthier Generation**

www.healthiergeneration.org

Dr. Howell Wechsler, CEO

(888) 543-4584 // info@healthiergeneration.org

Alliance for a Healthier Generation works to end obesity and increase physical activity among children in the U.S. Through collaboration with schools, doctors, before- and after-school programs, and food and beverage companies, the Alliance hopes to encourage kids to make healthy choices. Their Healthy Schools Program brings parents, school staff, and students together to turn campuses into healthier places.

**Alliance for Fair Food**

www.allianceforfairfood.org

Jake Ratner, National Coordinator

(239) 357-8311 // jake@allianceforfairfood.org

The Alliance for Fair Food, previously Just Food USA, promotes food justice initiatives to ensure fair wages, safe working conditions, and the lawful treatment of farm workers. Through the Campaign for Fair Food, the Alliance for Fair Food, working in partnership with farmworkers themselves, strives to create consciousness and mobilize consumers to take action alongside farmworkers for justice in the fields. The Campaign creates awareness of the root causes of farmworker exploitation and works to forge a solution by uniting farmworkers and consumers to call on major corporate buyers to take responsibility for conditions in their supply chains.

**Alliance to End Hunger**

www.alliancetoendhunger.org

Nathan Magrath, Manager of Communications and Outreach

(202) 688-1075 // nmagrath@alliancetoendhunger.org

The Alliance to End Hunger engages diverse institutions to build the public and political will to end hunger at home and abroad. Their coalition of approximately 100 members is made up of corporations, nonprofits, universities, foundations, faith-based and secular organizations, and a few individuals. Their collective impact creates unique partnerships, advocates for food security policies, and implements initiatives aimed at coalition-building for advocacy in the U.S. and around the world.

**Alternative Farming Systems Information Center**

www.nal.usda.gov/afsic

(301) 504-6559

The Alternative Farming Systems Information Center (AFSIC) specializes in locating and accessing information related to alternative cropping systems including sustainable, organic, low-input, biodynamic, and regenerative agriculture. AFSIC also focuses on alternative crops, new uses for traditional crops, and crops grown for industrial production.

**American Community Garden Association**

www.communitygarden.org

Charlie Monroe, President

1-877-ASK-ACGA // info@communitygarden.org

The American Community Gardening Association (ACGA) is a bi-national nonprofit membership organization of professionals, volunteers and supporters of community greening in urban and rural communities. The Association recognizes that community gardening improves people's quality of life by providing a catalyst for neighborhood and community development, stimulating social interaction, encouraging self-reliance, beautifying neighborhoods, producing nutritious food, reducing family food budgets, conserving resources and creating opportunities for recreation, exercise, therapy and education. The Association supports community gardening by facilitating the formation and expansion of state and regional community gardening networks; developing resources in support of community gardening; and, encouraging research and conducting educational programs.

**American Farmland Trust**

www.farmland.org

Gretchen Mais, Director of Development

1-800-886-5170 // gmais@farmland.org

The mission of American Farmland Trust (AFT) is to protect farmland, promote sound farming practices, and keep farmers on the land. AFT began in 1980 and, from its inception, has been a strong advocate for voluntary conservation practices and programs that preserve not just land but also our precious soil and water supplies. In the 35 years since AFT began, they've seen farmland preservation transform into a national movement that has protected well over five million acres nationwide.

**American Grassfed Association**

www.americangrassfed.org

Marilyn Noble, Program & Communications Manager

(877) 774-7277 // marilyn@americangrassfed.org

The American Grassfed Association (AGA) was created in 2003 when a group of producers, food service industry personnel, and consumer interest representatives came together with the goal to assist the grassfed industry through government relations, research, and concept marketing. They have since developed a certification process so that farmers and consumers can identify grassfed products. AGA certification shows that a producer adheres to strict standards for grassfed production so that consumers can be assured they're getting real grassfed meat products from animals fed a forage diet, without confinement in a feedlot, without hormones or antibiotics, and raised from birth on American family farms.

**Amp Your Good**

www.ampyourgood.com

Joe Avellino, Chief Operating Officer

(862) 345-6285 // inquiry@ampyourgood.com

Amp Your Good's crowd-feeding platform radically changes and improves how food drives work. Their goal is to change the way people think about food drives so they've re-imagined them using the same sharing economy principles as Uber, AirBnB and others to make a difference in the lives of those struggling with hunger. Their vision is to turn the billions of canned goods donated to food drives each year into billions of apples, bananas, carrots, sweet potatoes and other healthy food items. People can donate fresh produce items and other high impact food items rather than traditional canned goods, which are oftentimes the least nutritious food. They make it as easy to donate food as it is to donate money so people know exactly how they are helping out. When a drive ends, they deliver all of the food directly to the food pantry, soup kitchen or shelter supported by the drive.

**AmpleHarvest.org**

www.ampleharvest.org

Gary Oppenheimer, Founder and Executive Director

(267) 536-9880 // gary@ampleharvest.org

AmpleHarvest.org works to end the waste of 5 billion pounds of fresh food in America's 42 million home and community gardeners by educating, encouraging, and enabling gardeners to donate their excess garden produce to nearly 8,000 food pantries and other food programs across all 50 states. This program scales to any community without the need for costly logistical support, making it extraordinarily efficient and impactful on a nationwide level.

**Ashoka**

www.ashoka.org

Tina Choi, Director of Global Media and Communications

(703) 527-8300 // info@ashoka.org

Ashoka manages the largest network of social entrepreneurs in the world and facilitates the implementation of innovative ideas around the globe. Having selected over 3000 social innovators who are recognized as "Ashoka Fellows," Ashoka now seeks to deploy this global network of people and ideas as a massive, collaborative force for positive change. Ashoka's Nutrients for All project supports novel approaches to fighting hunger and improving nutrient density.

**Association of Farmworker Opportunity Programs**

www.afop.org

Daniel Sheehan, Executive Director

(202) 828-6006 // Sheehan@afop.org

The Association of Farmworker Opportunity Programs aims to improve the quality of life for migrant and seasonal farmworkers and their families by providing advocacy for the member organizations that serve them. That means securing equal rights and benefits for farmworkers, providing job training, pesticide safety education, emergency assistance, and an advocacy voice for the people who prepare and harvest our food. The Association also operates train the trainer pesticide safety programs for farmworkers.

**A Well-Fed World**

www.awfw.org  
Dawn Moncrief, Founding Director  
(202) 495-1348 // care@awfw.org

A Well-Fed World is a hunger relief and animal protection organization working to alleviate the suffering of those who are hungry from lack of food, and the suffering of animals used and abused for food. They provide funding and material assistance in the U.S. and globally to immediately empower groups helping people and animals in need. They have participated in several programs that promote “kicking the meat habit” including their own PB&J Campaign.

**Barn2Door**

www.barn2door.com  
Jannelle Maiocco, CEO  
(206) 787-2220 // Jannelle@barn2door.com

Barn2Door is an online marketplace for clean, sustainable food. Food producers create a free online store, list the food they have to sell, and then share with their customers and community members. Buyers can browse across stores and buy directly from the sellers. Sellers choose to deliver, set pick-up locations, or ship direct to buyers. Anyone can sell food on the site, as long as they abide by the quality standards, which increases access for the everyday consumer to heritage meats, heirloom produce, and unusual items like oxtail, duck eggs, and fireweed honey.

**The Berry Center**

www.berrycenter.org  
Mary Berry, Executive Director  
(502) 845-9200 // maryberry@berrycenter.org

The Berry Center supports healthy and sustainable agriculture in Kentucky and across the U.S. by focusing on small-scale and family farms. The Center’s education and research efforts build the connection between urban and rural communities, pushing farmers to take advantage of natural characteristics of the land rather than using industrial agriculture practices. The Center serves as a repository for information and also works to improve young farmer education, build on farm policy across the country, and facilitate knowledge and cohesiveness in the study of sustainable agriculture.

**Berkeley Food Institute**

www.food.berkeley.edu  
Ann Thrupp, Executive Director  
(510) 643-8821 // foodinstitute@berkeley.edu

The Berkeley Food Institute seeks to transform food systems—to expand access to healthy, affordable food and promote sustainable and equitable food production. The Institute hosts the Center For Diversified Farming Systems and Food Labor Research Center, and works in collaboration with several other entities at UC Berkeley Interaction with food system stakeholders including policymakers, non-governmental organizations, farmers, workers’ groups, media, food businesses, and the broader public. The Center for Diversified Farming Systems is a research hub within the Berkeley Food Institute that examines how different forms of agriculture along a spectrum of diversification affect human societies and the environment. The small grant program supports innovative, collaborative, interdisciplinary research projects to catalyze and support transformative changes in food systems.

**Berkeley Media Studies Group**

www.bmsg.org  
Lori Dorfman, Director  
(510) 204-9700 // dorfman@bmsg.org

Berkeley Media Studies Group is a nonprofit organization dedicated to expanding advocates’ ability to improve the systems and structures that determine health. A project of the Public Health Institute, BMSG conducts research to learn how the media characterize health issues. Through media advocacy training and consultation, they help advocates harness lessons from that research and develop the skills they need to shape journalists’ coverage of health issues so that it illuminates the need for policies that improve the places where people live, learn, work and play. They partner with a wide variety of organizations and individuals to build the capacity of advocates, public health professionals and community decision-makers to achieve common health goals in areas ranging from violence prevention to food and physical activity.

**Beyond Pesticides**

www.beyondpesticides.org  
Jay Feldman, Executive Director  
(202) 543-5450 // info@beyondpesticides.org

Beyond Pesticides seeks to protect air, water, land, and food quality for current and future generations. By forging ties with governments, nonprofits, and people who rely on these natural resources, they reduce the need for unnecessary pesticide use and protect public health and the environment. Beyond Pesticides produces the informative newsletter Pesticides and You (PAY), which is published quarterly and provides in-depth articles as a voice for pesticide safety and alternatives. Additionally, their Daily News Blog is updated every day, providing the most current information on pesticide issues. To help explain the urgent need for a major shift to organic food consumption, Beyond Pesticides has begun the Eating with a Conscience database which evaluates the impacts on the environment and farmworkers of the toxic chemicals allowed for use on major food crops.

**The Bigger Picture**

www.youthspeaks.org/thebiggerpicture  
Juan Rivera, Director of Marketing & Communications  
(415) 255-9065 // jrivera@youthspeaks.org

The Bigger Picture is a collaboration between Youth Speaks and the University of California, San Francisco Center for Vulnerable Populations and is designed to combat the rising epidemic of type 2 diabetes by empowering youth to change the conversation about the disease, and work to change the social and environmental factors that have led to its spread.

**Biodynamic Association**

www.biodynamics.com  
Rebecca Briggs, Communications Associate  
(262) 649-9212 // Rebecca@biodynamics.com

The Biodynamic Association (BDA) awakens and enlivens co-creative relationships between humans and the earth, transforming the practice and culture of agriculture to renew the vitality of the earth, the integrity of our food, and the health and wholeness of our communities. The BDA defines biodynamics as a holistic, ecological and ethical approach to farming, gardening, food and nutrition. The Association’s programs include webinars and distance learning courses, a biodynamic apprenticeship



program, and a scholarship fund, in addition to their wealth of resources and research activities.

**Bioneers**

www.bioneers.org  
Maria Rotunda, Office Manager  
(505) 986-0366 x142 // maria@bioneers.org

Bioneers highlights solutions for restoring people and the planet. Since 1990, Bioneers has served as a fertile hub of social and scientific innovators with nature-inspired approaches to the world’s most pressing environmental and social challenges. The Restorative Food and Farm program provide knowledge, inspiration, connections, and the conceptual frameworks to help individuals, communities, and decision makers envision and implement their own sustainable food systems.

**Bionutrient Food Association**

www.bionutrient.org  
Dan Kittredge, Executive Director & Course Lead  
(978) 257-2627 // info@bionutrient.org

The Bionutrient Food Association (BFA) has a deceptively simple mission of increasing the quality in the food supply. To achieve this, the Association partners with Grower Members to develop and implement practices that will improve food quality while making their operations more lucrative and sustainable. It also helps consumers identify, advocate for and locate bionutrient food. Through diverse means of advocacy, BFA empowers public and private policymakers and investors to support the shift from the century-long paradigm of factory farming to one in which quality food is profitable, ecologically sustainable, tastier, and equally available to all.

**Bioversity International**

www.bioversityinternational.org  
Charlotte Masiello-Riome, Head of Communications  
+39 (0) 6 61181 // bioversitymedia@cgiar.org

Nature’s food aisles contain more than 5,500 crops that humans have historically used for food, yet the potential of putting this nutritious diversity back into food baskets remains little explored. This is where Bioversity International’s research agenda to nourish people and sustain the planet can

help fill the gap. Bioversity International is a global research-for-development organization that produces scientific evidence, management practices and policy options to use and safeguard agricultural and tree biodiversity.

**Black Belt Justice Center**

www.blackbeltjustice.org  
Tracy Lloyd McCurdy, Executive Director  
(202) 486-9857 // tmccurdy@blackbeltjustice.org

The Black Belt Justice Center (BBJC) is a nonprofit organization dedicated to the preservation and regeneration of African American farmlands and land-based livelihoods through effective legal representation, advocacy, and community education. With this aim, the BBJC provides a range of legal services to African American farmers, landowners, and cooperatives, including business formation and entity selection, tax assessment appeals, heir property mediation, worker-owned cooperative development, community solar, and land trusts. The BBJC also educates the larger community on the urgency of stabilizing Black land tenure through the Dirt Rich: Preserving Black Family Land Legal Workshop series and the Acres of Ancestry Oral History Project. Within the Black Belt region, there exists millions of acres of underutilized family land, abundant solar energy potential, and a rich history of thriving cooperatives. The BBJC is committed to strengthening the bonds of the African American community to their rich agrarian land legacy in the rural South and its critical role in providing land access to next generation farmers, pioneering community solar energy production, and anchoring resilient local economies.

**Black Urban Growers**

www.blackurbangrowers.org  
Karen Washington, Co-Founder  
info@blackurbangrowers.org

Black Urban Growers is an organization of volunteers committed to building networks and community support for growers in both urban and rural settings. Through advocacy and education they aim to ensure equality in the local food movement. One of their events includes the annual Black Farmers and Urban Gardeners Conference, a gathering to enhance the critical relationship between food and health in the Black community by empowering growers, chefs, eaters, and activists.

**Bread for the World Institute**

www.bread.org  
 David Beckmann, President  
 (202) 639-9400 // institute@bread.org

The Bread for the World Institute is dedicated to ending hunger in the U.S. and around the world. Through their initiatives, which include urging Congress to end hunger and mobilizing people of faith around the issue, Bread for the World changes the policies, programs, and conditions of hunger. Recent wins have included gaining more funding for the Supplemental Nutrition Program for Women, Infants and Children and Head Start, and the reduction of proposed cuts for low-income families from US\$3 trillion to less than US\$50 billion in cuts.

**The Campaign for Food Justice Now**

www.cfjn.org  
 LaDonna Redmond, Director  
 (612) 807-8134 // Ladonna@cfjn.org

The Campaign for Food Justice Now encourages citizen advocacy and community engagement to address social justice issues and improve food and agriculture policies across the U.S. The Campaign mobilizes advocates from across the food movement and broader social justice movement to advance public policies that support the right to food and push for food system reform. The Campaign's founder, LaDonna Redmond, says their work "applies race, class, and gender" to the food system, confronting underlying themes of social justice within the food movement through community-based solutions, promoting social change, and engaged advocacy.

**Campus Kitchens Project**

www.campuskitchens.org  
 Laura Toscano, Director  
 (202) 847-0224 // Itoscano@campuskitchens.org

The Campus Kitchens Project (CKP) combats community hunger and seeks to inspire American youth and college students to develop sustainable food systems. CKP partners with high schools, colleges, and universities to share on-campus kitchen spaces and help students transport extra food to communities in need. Each Campus Kitchen is tailored to the specific needs of its community while maintaining the core values of the organization. Since the organization's founding in 2001, they have prevented nearly 6 million pounds of food from going to waste, and prepared over 2.8 million meals for food insecure Americans.

**CARE USA**

www.care.org  
 Michelle Nunn, President & CEO  
 (404) 681-2552 // info@care.org

Founded in 1945, CARE is a leading humanitarian organization fighting global poverty. CARE places special focus on working alongside poor girls and women because, equipped with the proper resources, they have the power to lift whole families and entire communities out of poverty. Their programs build on – and are inspired by – the vital roles that women play in smallholder agriculture around the world, meeting the food needs of their households and contributing to the development and growth of their livelihoods and sustainable futures for their households and communities. More than twenty years ago, CARE started to roll out its Village Savings and Loan (VSLA) programs around the world. Women earn an income for the



Photo courtesy of Certified Naturally Grown.

first time of their lives. They become more confident by contributing to their household's income, start claiming their right to decide on its spending – and often use it to buy nutritious food for their families, such as fish and meat at least once a month.

**Careers Through Culinary Arts Program**

www.ccapinc.org  
 Eliza Loehr, Office Manager  
 (646) 790-4505 // eloehr@ccapinc.org

Careers through Culinary Arts Program (C-CAP), a national nonprofit, works with public schools to prepare underserved high school students for college and career opportunities in the restaurant and hospitality industry. C-CAP offers job training and internships, teacher training, curriculum enrichment,

college advising, life-time career support and culinary scholarships.

**The Carrot Project**

www.thecarrotproject.org  
 Dorothy Suput, Founder & Executive Director  
 (617) 674-2371 x 1 // dsuput@thecarrotproject.org

The Carrot Project fosters a sustainable, diverse food system by supporting small and midsized farms and farm-related businesses through expanding accessible financing and increasing farm operations' ability to use it to build successful, ecologically and financially sustainable, businesses. The Carrot Project partners with farmers, lenders, investors, donors, and farm service providers to create loan programs connected to technical assistance, and strengthen the sector's knowledge base through research and information sharing.

**CATA- Farmworker Support Committee**

www.cata-farmworkers.org  
 Nelson Carrasquillo, General Coordinator  
 (856) 881-2507 // cata@cata-farmworkers.org

CATA is a migrant farmworker organization that is governed by and comprised of farmworkers who are actively engaged in the struggle for better working and living conditions. CATA's programs are based on the Popular Education Methodology, which actively involve farmworkers in the process of social change. Organizers travel to farms in South Jersey, Pennsylvania, and Maryland to offer pesticide safety trainings, HIV health education and testing, and ultimately build local committees made up of farmworkers within centers of work and communities.

**The Center for Ecoliteracy**

www.ecoliteracy.org  
 Zenobia Barlow, Executive Director  
 (510) 845-4595 // zenobia@ecoliteracy.org

Founded in 1995, the Center for Ecoliteracy is a nonprofit that advances ecological education in K–12 schools. The Center (CEL) leads systems change initiatives, publishes original books and resources, facilitates conferences and professional development, and provides strategic consulting. CEL works at multiple levels of scale, with local, regional, state, and national programs. Its work recognizes that nature is our teacher and sustainability is a community practice and is based on systems thinking, leadership dynamics, and how young people learn.

**Center for Environmental Health**

www.ceh.org  
 Michael Green, Executive Director  
 (510) 655-3900 // charles@ceh.org

The Center for Environmental Health (CEH) works to end the use of toxic pesticides, GMOs, and other toxic food technologies in support of organic and sustainable alternatives. Their campaigns include eliminating toxic flame retardants, stopping illegal toxic threats, strengthening chemical safety laws, and promoting better plastics. Their work ended the use of false "organic" labels by dozens of shampoo and other personal care companies, protecting consumers nationwide and defending the integrity of the organic label.

**The Center for Food Safety**

www.centerforfoodsafety.org  
 Courtney Sexton, Media Manager  
 (202) 547-9359 // pr@centerforfoodsafety.org

The Center for Food Safety (CFS) strives to increase organic and sustainable agriculture practices across the United States. As an environmental advocacy organization, CFS uses education, scientific research, policy, grassroots campaigns, and litigation to prevent the use of agricultural practices that are harmful to public health and the natural environment. The Center's website features online petitions that confront current salient issues in food safety.

**Center for Health and the Global Environment**

www.chgeharvard.org  
 Marcella Franck, Communications Director  
 (617) 384-8150 // marcella\_franck@harvard.edu

The Center for Health and the Global Environment is a program at Harvard

University that researches and communicates the connections between the health of humans and the health of the environment. The program influences public policy by bringing research into legislative discussions and empowering stakeholders to make decisions in the interest of both human health and the environment. Current initiatives include the International Sustainable Tourism initiative, Healthy and Sustainable Food Program, and Sustainable Technologies and Health. Recently, they have been engaging in more conversations around food waste thanks to advisory board member, John Mandyc, Chief Sustainability Officer at UTC and author of Food Foolish, which explores the hidden connection between food waste, hunger, and climate change.

**Center for Rural Affairs**

www.cfra.org  
 Brian Depew, Executive Director  
 (407) 682-2103 x 1015 // briand@cfra.org

The Center for Rural Affairs operates programs which help rural Americans set up small businesses through enterprise assistance projects, business start-up checklists, community food development, smallholder farm financial resources.

**The Center for Science in the Public Interest**

www.cspinet.org  
 Ariana Stone, Communications Assistant  
 (202) 777-8355  
 astone@cspinet.org

The Center for Science in the Public Interest (CSPI) has used education and advocacy since 1971 to support an agricultural system focused on

nutrition and health as well as food safety and current scientific research. CSPI operates both research and advocacy programs, as well as educates consumers and government regulators about public health, food, and the environment. CSPI publishes Nutrition Action Healthletter, which provides honest, science-based advice on nutrition and health. CSPI is funded by its 600,000 members and by foundation grants—and accepts neither advertising nor corporate or government support.

**The Center for Social Inclusion**

www.centerforsocialinclusion.org  
 Glenn Harris, President  
 (212) 248-2785 // gharris@thecsi.org

The Center for Social Inclusion works to identify and support policy strategies to transform structural inequity and exclusion into structural fairness and inclusion. Their research sheds light on injustice in the global food system and strives to inform policymakers on inequality in food access.

**Central Appalachian Network**

www.cannetwork.org  
 can@cannetwork.org

The Central Appalachian Network and its member organizations are leading the charge in transforming Central Appalachia's economy by creating economic opportunities that are environmentally sustainable, building on their social and natural capital, and meeting the needs of the region's people. In recent years, CAN has focused our collective efforts on working to support the development of local food economies. CAN works to develop and strengthen local food value chains, which they define as supply chains

infused with the triple bottom line values of promoting financial, social, and environmental goals. Local food value chains include producers, processors, aggregators, distributors, farmers markets, wholesale buyers, consumers, and a wide variety of important supporters.

**Certified Naturally Grown**

www.CNGfarming.org  
 Alice Varon, Executive Director  
 (845) 687-2058 // info@naturallygrown.org

Certified Naturally Grown offers a grassroots alternative to the USDA's National Organic Program, tailored for farmers producing food for their local communities without synthetic chemicals or GMOs. CNG maintains high standards while minimizing paperwork and certification fees, relying on a peer-inspection process built on local networks. CNG's programs strengthen farms both through the marketing benefits of certification, and also by connecting farms to one another in the peer-review inspections, which provide rich opportunities to share, learn, and build long-term valuable relationships.

**Change Food**

www.changefood.org  
 Diane Hatz, Founder and Executive Director  
 (917) 848-1081 // diane@changefood.org

Change Food is a nonprofit organization dedicated to connecting and collaborating with those who produce and care about food in order to transform the environment in which our food is grown and help improve the way we eat. Change Food provides tools and resources so anyone can educate, raise awareness, and create change in their local community. They are the organizer of The Change Food Fest and host a Video Library where individuals can learn online about the benefits of healthy, delicious, safe food.

**ChangeLab Solutions**

www.changelabsolutions.org  
 Heather Wooten, Vice President of Programs  
 (510) 302-3370 // hwooten@changelabsolutions.org

ChangeLab Solutions works to accelerate the transformation of neighborhoods, cities, and states across the nation into healthy, sustainable communities. ChangeLab offers a variety of resources that leverage public policy to improve food systems by focusing on urban agriculture; farmers' markets and mobile vending; small and large food retailers; and healthier purchasing policies for schools and governments. Other projects focus on issues such as healthy housing and tobacco control.

**Chef Ann Foundation**

www.chefannfoundation.org  
 Ann Cooper, Founding Partner  
 ann@chefannfoundation.org

Founded in 2009 by Chef Ann Cooper, a pioneer in the fields of school food reform and childhood nutrition, Chef Ann Foundation (CAF) believes that every child should have access to fresh, healthy food at school every day so they can develop healthy eating habits to last a lifetime. By providing school communities with tools, training, resources and funding, CAF enables schools to create healthier food and redefine lunchroom environments. To date, they've reached over 7,000 schools and 2.6 million children in all 50 states.

**Chefs Collaborative**

www.chefscollaborative.org  
 Holly Haddad, Executive Director  
 holly@chefscollaborative.org

Founded in 1993 by a team of revolutionary chefs including Alice Waters, Tom Colicchio, and Rick Bayless, Chefs Collaborative is an independent, national nonprofit network with a mission to inspire, educate, and celebrate chefs and food professionals building a better food system. They believe that chefs and food professionals are powerful change agents and that the choices we make have the power to transform much more than food. Through our purchasing decisions and collective behavior, we have the power to change menus and change lives. Chefs Collaborative connects chefs and food professionals across the country and offers year-round online and in-person programming for Members and the greater food community. Core programs include local and regional chef-driven events, monthly Chef Power Hour conference calls focused on issues in our food system, and the national Chefs Collaborative Summit.

**The Chicago Council on Global Affairs**

www.thechicagocouncil.org  
 Louise Iverson, Assistant Director, Global Food and Agriculture Program  
 (312) 726-3860 // liverson@thechicagocouncil.org

The Chicago Council on Global Affairs is an independent, nonpartisan organization that provides insight—and influences the public discourse—on critical global issues. They convene leading global voices, conduct independent research, and engage the public to explore ideas that will shape our global future. The Council's Global Food and Agriculture Program works to identify opportunities for US leadership in advancing global nutrition and alleviating poverty through agricultural development. Since 2009, the Council has convened business, policy, scientific, and civil society leaders for task forces examining US farm policy; the nexus between nutrition, health, and the food system; the impact of climate change on food production; the role of research and technology; and food system transformations necessary to feed an urbanizing world. The resulting reports of task force findings and recommendations provide guidance for how stakeholders from the public, private, and NGO sectors can work together to implement innovative solutions to global food security challenges. The reports are released each year at the Council's Global Food Security Symposium in Washington, D.C.

**Child Care Food Program Roundtable**

www.ccfproundtable.org  
 Ed Mattson, Coordinator  
 (530) 677-9410 // contact@ccfproundtable.org

The Child Care Food Program Roundtable is dedicated to improving the health and well-being of our nation's children. They produce a number of events and publications to help make food programs more effective, in addition to providing legislative assistance and resources to other organizations. They have identified several training models including the Sesame Workshop's Healthy Habits for Life, Contra Costa Child Care Council's Nutrition and Physical Activity Self-Assessment: An Essential Step for Change, which morphed into their CHOICE Manual that has been adopted by agencies nationwide, and Choices for Children's The Feeding relationship: Helping Children to Eat Well: 5 Keys Division of Responsibility. In addition to some significant leadership changes in the works, their new CACFP meal pattern will be implemented starting October next year.



Photo courtesy of Certified Naturally Grown.

**Children's Hunger Alliance**

www.childrenshungeralliance.org

Mary Lynn Foster, President & CEO

(614) 341-7700 // CEO@childrenshungeralliance.org

Children's Hunger Alliance (CHA) directly feeds children nutritious meals in CHA-sponsored child care homes and afterschool programs. Their agency increases children's access to nutritious food in schools and summer feeding locations, and educates children to make healthy food choices and engage in physical activity to reduce the incidence of obesity and promote lifelong health.

**ChopChopKids**

www.chopchopmag.org

Sally Sampson, Founder & President

(617) 924-3993 // sally@chopchopmag.org

ChopChopKids, the publisher of ChopChop Magazine, is an innovative nonprofit organization whose mission is to inspire and teach kids to cook real food with their families. They believe that cooking and eating together as a family is a vital step in resolving the obesity and hunger epidemics. While we know that obesity is a multi-layered and very complicated problem, ChopChopKids offers a solution that is both simple and easily achievable: Cook real food at home with your family. Engage your kids and grandkids. Or let them engage you if that's what it takes.

**The Christensen Fund**

www.christensenfund.org

Dan Porras, Communications Officer

(415) 644-1600 // dan@christensenfund.org

The Christensen Fund partners with indigenous communities, scholars, artists, and activists to support projects in the United States and abroad that promote the biocultural intersection between biodiversity and traditional cultures. Based in San Francisco, CA, the organization operates a Bay Area Program, which focuses on coordinating efforts to reconnect local indigenous groups with their ancestral territories. In the American Southwest, the Fund awards grants to increase the availability, abundance, and diversity of nutritious, culturally appropriate foods, seeds, fibers, livestock, and medicines; to strengthen indigenous philanthropy; and to promote native leadership.

**Civil Eats**

www.civileats.com

Naomi Starkman, Founder & Editor-in-Chief

nstarkman@gmail.com

Civil Eats is a daily online news and commentary source for critical thought about the American food system. Their model—a blend of news and commentary covering the heartland to Main Street and Capitol Hill—has served for six years as the voice of the food movement and provided a platform and space to grow dialogue on sustainability in food and agriculture. Civil Eats functions to bring together the voices of the food movement, provide a hub for meaningful dialogue on sustainability in food and agriculture, deliver a trusted news source with meaningful content, and give established and emerging food and agriculture writers a space and mentorship.

**The Coalition of Immokalee Workers**

www.ciw-online.org

Lucas Benitez, Co-Director

(239) 657-8311 // lucas@ciw-online.org

The Coalition of Immokalee Workers (CIW) is a Presidential Medal-winning, human rights organization based in Immokalee, Florida. The CIW is eradicating forced labor, sexual violence, and other abuses in US agriculture through the implementation of the Fair Food Program (FFP). The FFP has brought together tens of thousands of workers and consumers, over 30 agribusinesses and 14 retail food corporations to prevent human rights abuses in Florida's \$650 million tomato industry. Since its launch in 2011, the FFP has expanded to include three crops and seven states along the East Coast. Led by the women and men who have worked in the fields, the FFP has established a new, scalable human rights framework, the Worker-driven Social Responsibility (WSR) model, which is premised on risk prevention, supply chain transparency, and the verifiable, market-enforced protection of workers' rights.

**Common Health ACTION**

www.action.org

Natalie S. Burke, President and CEO

(202) 407-7088 // nburke@commonhealthaction.org

Common Health ACTION (CHA) empowers organizations and individuals to address public health concerns, as well as social and economic disparities in communities across the United States. With offices in Washington, D.C., and Jackson, MS, CHA offers project development and training programs to groups that focus on issues such as increasing physical activity and healthy eating. CHA operates a number of programs that include the East Biloxi Community Collaborative and Mississippi Children Thrive, which works to improve living conditions for children in Mississippi.

**Common Threads**

www.commonthreads.org

Linda Novick O'Keefe, CEO and Co-Founder

(312) 329-2501 // linda@commonthreads.org

Common Threads is a national nonprofit organization working to educate low-income children on the importance of nutrition and physical wellbeing, empowering them to be agents of change for healthier families, schools, and communities. By providing children with a toolkit of knowledge and skills, Common Threads believes can help prevent childhood obesity and reverse the trend of generations of non-cookers, getting America's kids cooking for life.

**The Community Agroecology Network**

www.canunite.org

Suraya Arslan, Executive & Programs Assistant

(831) 459-3619 // info@canunite.org

The Community Agroecology Network (CAN) is an international network committed to sustaining rural livelihoods and environments, by integrating research, education, and locally-informed development strategies. Together with their local partner organizations, they promote food security and sovereignty in rural communities through agroecological farming practices; local control over food production, distribution and consumption; alternative trade models; and the empowerment of local and Indigenous youth and women in the leadership of these initiatives. Since 2002, they have worked collaboratively with women, men, and children to end hunger and

build food sovereignty among small farmers. The results are strong women and youth, vibrant food economies, and healthy families.

**Community Alliance For Global Justice**

www.cagj.org

Heather Day, Executive Director

(206) 405-4600 // heather@cagj.org

The Community Alliance for Global Justice builds solidarity with allied organizations, mobilizes locally through citizen outreach and consultation, and trains new leaders to enact social change in their communities. The organization's three main programs, Food Justice Project, AGRA Watch and Trade Justice educate and connect folks in the Puget Sound area with their local farms. Through the organization of workshops, guest speakers, film screenings, and study groups, they offer the community information about corporate globalization and its local impacts. The group also organizes farm tours and hosts an annual community gathering, the Strengthening Local Economies Everywhere Fair and Dinner. They are currently involved in the exciting project of crafting an analysis of the local foods movement by connecting it to specific issues of global injustice and out-sized corporate power.

**Community for Zero Hunger**

www.zerohungercommunity.org

Savannah Henderson, Program Manager

savannah@zerohungercommunity.org

Community for Zero Hunger (CZH) is a community response to the U.N. Zero Hunger Challenge. The organization brings together world leaders and draws on the expertise of governments, research organizations, and NGOs in order to identify specific solutions to eradicate hunger. CZH conducted an open consultation with local-level stakeholders to identify individual community needs. This will lead to a global mapping of resources by need, and the development of a final report and an open-access resource guide that shares mapping results.

**The Cookbook Project**

www.thecookbookproject.org

Adam Aronovitz, Co-Founder

(617) 869-2005 // info@thecookbookproject.org

Everyone deserves access to critical food literacy and cooking education. To accomplish this goal, The Cookbook Project trains educators, community leaders, parents, and volunteers or anyone interested in making a positive impact to become certified Food Literacy Educators through an online training program to lead The Cookbook Project curriculum in their own communities. Their goal is to create a healthier and more equitable food system by building skills and demand for healthy, affordable and culturally relevant foods.

**Cornucopia Institute**

www.cornucopia.org

Gayle Nielsen, Membership Coordinator

(608) 625-2000 // cultivate@cornucopia.org

The Cornucopia Institute promotes the integrity of sustainable and organic agriculture by conducting research and providing education on organic brands, policy and industry. Their website reports on current issues in sustainable food and agriculture, and their organic food product scorecards help conscientious consumers select the most authentic organic and sustainably produced foods. The scorecards on yogurt, milk, eggs, and other

organic foods help differentiate farms and brands that truly support organic and sustainable methods from those who have co-opted the language and organic seal for profit. The Cornucopia Institute is a vocal organic industry watchdog supported by thousands of family-scale organic farmers and good food advocates.

**Corporate Accountability International**

www.stopcorporateabuse.org

Sriram Madhusoodanan, Campaign Director, Value [the] Meal

(617) 695 2525 // sriram@stopcorporateabuse.org

Corporate Accountability International is a member-powered organization with a four-decade track record of saving lives by challenging abusive corporate interests. The Value [the] Meal campaign directly challenges the root of our broken food system: the practices of the largest and single most recognized food corporation, McDonald's. The campaign seeks to compel McDonald's to make changes that will alter the food landscape dramatically, clearing the way for sustainable food systems to flourish, and enabling healthy communities to raise healthy children.

**CropMobster**

www.cropmobster.com

Nick Papadopoulos, Founder

info@cropmobster.com

CropMobster partners with bold community leaders to grow inspired local food networks that reduce waste, drive local economic development and bring people together to make daily, tangible impacts. Our circular economy service includes technology customized to local and regional foodsheds, ongoing support and interdisciplinary "CropMobster University" coaching for local leaders and partners.

**Crossroads Resource Center**

www.crcworks.org

Ken Meter, President

(612) 869-8664 // kmeter@crcworks.org

Crossroads Resource Center's primary focus is to offer solid economic analysis of local farm and food economies, assess the realistic potential of localizing the food supply, and work with community partners to write effective strategic plans. They have worked in 39 states, including writing a US\$9.85-million local-foods investment plan for the state of South Carolina, analyzing commercial food networks in Indiana, and writing a plan for Hawaii focused on low-income food access.

**Cuba – U.S. Agroecology Network**

www.agroecologynetwork.org

Margarita Fernandex, Executive Director

info@agroecologynetwork.org

Seizing on the opportunity of warming diplomatic relations between the two nations, The Cuba-U.S. Agroecology Network is hoping to create a bridge of knowledge between the historic foes. The primary goal of the Network is to connect sustainable agriculture stakeholders in the United States with their counterparts in Cuba for the purpose of exchanging information and providing mutual support in their pursuits of agroecological farming practices. Cuba developed its agroecology system out of necessity in a petroleum-scarce economy and their experience is unique and invaluable. The Network want to encourage them to share what they've learned with a receptive audience. The



primary deliverable CUSAN will produce is a “toolkit” consisting of the best agroecology/sustainable agriculture practices culled from the collective wisdom of the two countries. These practices will encompass the entire food system including production, distribution, marketing and education (extension).

**CulinaryCorps**

www.culinarycorps.org  
Christine Carroll, Founder & Executive Director  
(917) 843-8466 // culinarycorps@gmail.com

Founded in 2006, CulinaryCorps is the nation’s first volunteer service organization designed specifically for culinary professionals. Recruiting chefs, cooks, food educators, and culinary professionals, CulinaryCorps launches transformational short-term volunteer trips that address a community’s most critical food challenges. Each year the organization launches a “culanthropy,” which consists of 10-12 volunteers who embark on a week-long service trip to a chosen community implementing their project initiatives. Previous efforts have centered on the rebuilding efforts and culinary renaissance of New Orleans, LA, the Mississippi Gulf Coast, and Puerto Rico.

**The Curriculum of Cuisine**

www.thecurriculumofcuisine.org  
Maggie Michaels, Program Director  
(503) 896-4531 // Maggie@thecurriculumofcuisine.org

The Curriculum of Cuisine, a project of the Charitable Partnership Fund, brings chefs into the classroom and offers young adults the opportunity to learn essential culinary skills through hands-on experiences in conjunction with various core subjects. Their program design allow chefs and teachers to use culinary skills to support learning across a variety of Core academic subjects. They begin by meeting with teachers and learning more about their academic goals and students. From there, they reach into their community chefs, and select a chef that will best compliment the subject and students. Teacher, chef, and TCC Program Director then meet to outline the goals and scope of work for the partnership.

**Dairy Grazing Apprenticeship**

www.dga-national.org  
Joseph Tomandl, III, Executive Director  
(715) 560-0389 // info@dga-national.org

Dairy Grazing Apprenticeship is dedicated to providing a guided pathway to independent dairy farm ownership, developing grazing careers, and strengthening the economic and environmental well-being of rural communities and the dairy industry. Its training program is a National Apprenticeship registered with the United States Department of Labor-Employment and Training Administration and consists of 4,000 HOURS of training over a period of two years. Of these hours, 3,712 hours are employment and mentoring under an approved Master Dairy Grazier. DGA currently has 76 approved Master Dairy Graziers, primarily in Wisconsin and Minnesota, and has begun to expand into Iowa, Maine, Missouri, New York, and Pennsylvania.

**Drexel University’s Center for Hunger-Free Communities**

www.centerforhungerfreecommunities.org  
Victoria Egan, Deputy Director  
(267) 359-6237 // vse24@drexel.edu

The Center for Hunger-Free Communities was established in 2004 as a

research, service, and advocacy center of the Drexel University’s School of Public Health. The Center’s work encompasses four key projects: Witnesses to Hunger, a program that facilitates participation of mothers who know poverty first-hand in the national dialogue on hunger; Children’s HealthWatch, which links policy to child well-being and development; the Building Wealth and Health Microfinance Demonstration Project that seeks to develop a peer-oriented, asset-building model that helps women break the cycle of poverty; and Outreach Services that provides case management support and social services referrals.

**EcoAgriculture Partners**

www.ecoagriculture.org  
Sara J. Scherr, President and CEO  
(202) 393-5315 // sscherr@ecoagriculture.org

EcoAgriculture Partners aims to advance the practice of integrated landscape management and the policies to support it. By facilitating shared leadership and collaborative decision-making by all stakeholders in a landscape, they empower agricultural communities to manage their lands to enhance livelihoods, conserve biodiversity and ecosystem services, and sustainably produce crops, livestock, fish, and fiber. They work with partners around the world to conduct research on sustainable landscapes and the enabling environment for integrated landscape management, train leaders for agricultural landscape management, implement effective landscape partnerships, and facilitate policy dialogue and collaborative action. In 2016, EcoAgriculture Partners co-convoked a workshop with global leaders from the agribusiness and food industry, governmental agencies, and civil society to explore landscape approaches to sustainable sourcing.

**Ecological Farming Association (EcoFarm)**

www.eco-farm.org  
Deborah Yashar, Communications Manager  
(831) 763-2111 // deborah@eco-farm.org

The mission of the Ecological Farming Association (EcoFarm) is to nurture healthy, just, and ecologically sustainable farms, food systems, and communities by bringing people together for education, alliance building, advocacy, and celebration. Through educational conferences, training programs, on-farm events and communications initiatives, EcoFarm supports farms working to achieve a Triple Bottom Line. Its flagship event, the annual EcoFarm Conference, is the oldest and largest organic farming event in the West.

**Ecology Action**

www.growbiointensive.org  
John Jeavons, Executive Director  
(707) 459-0150 // contact@growbiointensive.org

Since 1972, Ecology Action has been a global information and inspiration resource helping people worldwide empower themselves to better health and regeneration of the soil by teaching and demonstrating a closed-loop organic food-growing method capable of minimizing space and resource use while improving yields and building soil and soil health—simply. The GROW BIOINTENSIVE method is currently being practiced in over 150 countries and is being taught through publications, workshops and trainings, online tools, and international partnerships.



**Edible Communities**

www.ediblecommunities.com  
Tracey Ryder, Founder and CEO  
(800) 652-4217 // info@ediblecommunities.com

Edible Communities is a network of 90+ award-winning Edible magazines across the US and Canada, with a quarterly readership of 1.4M. Each Edible magazine and its partner website celebrate local food culture season by season, focusing on the people—farmers, fishers, chefs, gardeners, vintners, and food artisans who live and work the land. We give voice to local food inspirations, trends, and challenges and offer rare access to the most influential and interesting food and drink enthusiasts working today. Through Edible, millions have discovered the simple pleasure that comes from eating fresh foods cultivated locally by people who care about our local food systems.

**The Edible Schoolyard Project**

www.edibleschoolyard.org  
Emilie Gioia, Director of Programs  
(510) 843-3811 // emilie@edibleschoolyard.org

The Edible Schoolyard Project was formed in 1997 when an abandoned lot in Berkeley, CA was transformed into the Edible Schoolyard Project teaching garden. Now a national organization with a broad impact, the Project builds education curriculum for children of all ages, integrating this curriculum into schools to transform the health and values of all American children. Their summer Edible Schoolyard Academy covers such topics as garnering support for launching a program; site and soil analysis; garden and kitchen budgets and maintenance; classroom management and lesson planning; staffing and volunteer coordination; and in-kind giving and fundraising strategies.

**Environmental Working Group**

www.ewg.org  
Ken Cook, President & Co-Founder  
(202) 667-6982 // ken@ewg.org

The Environmental Working Group (EWG) specializes in research and advocacy issues related to corporate accountability, toxins, farming, food, energy, and water in the United States. Since 1992, EWG has used education and research in their consumer choice campaigns and civic action. EWG is well known for publishing consumer guides, such as the Shopper’s Guide to Pesticides in Produce which details the “Dirty Dozen” and the “Clean Fifteen” produce items. In 2014, Healthy Child Healthy World and EWG combined forces, with the aim of empowering parents to take action and protect their children against harmful chemicals.

**Environmental Defense Fund**

www.edf.org  
Fred Krupp, President  
(800) 684-3322 // members@edf.org

The Environmental Defense Fund is one of the world’s largest environmental organizations, with more than 1.5 million members and a staff of 500 scientists, economists, policy experts, and other professionals around the world. Right now, their top policy priority is ensuring that the EPA uses the authority it has to limit climate pollution. Their agriculture and land use initiatives focus on securing a sustainable, productive food supply that also supports a resilient environment. EDF has implemented programs to help farmers improve on-farm conservation practices, remove barriers to water trading and create incentives that reward farmers and ranchers – the region’s largest water consumers – for practices that return water to rivers. EDF has worked with farmers in over 10 states to help them reduce fertilizer loss by an average of 25% on 750,000 acres across the U.S., while maintaining or increasing crop yields.

**Equity Trust**

www.equitytrust.org

Jim Oldham, Executive Director

(413) 256-6161 // administration@equitytrust.org

The Equity Trust is dedicated to re-conceptualizing the way society thinks about property ownership, and supporting alternative ownership structures. Through their Farms for Farmers program, Equity Trust prevents farms from being sold to non-farmers for high prices by helping local land trusts and organizations preserve the affordability of farms.

**Ethnic Produce Production & Marketing Working Group**

www.worldcrops.org

Rick VanVranken, Agricultural Agent

(609) 625-0056 // vanvranken@aesop.rutgers.edu

This group of researchers and extension workers from Rutgers, UMass, Penn State and University of FL studies the new and emerging ethnic foods to create growing and marketing resources about alternative crops that can help sustain East Coast vegetable and herb farmers so they can cater to the culinary demand of growing ethnic communities in the region.

**Fair Food Network**

www.fairfoodnetwork.org

Oran B. Hesterman, President and CEO

(773) 213-3999 // info@fairfoodnetwork.org

Based in Ann Arbor, MI, Fair Food Network is a national leader in growing the good for a more just and sustainable food system. It pioneers solutions that work across the food system to support farmers, strengthen local economies, and increase access to healthy food—especially in underserved communities. Key to this is designing programs that create on-the-ground impact and can serve as replicable models that inform public policy. Its signature program Double Up Food Bucks is a national model for healthy food incentives active in 19 states that is helping low-income Americans bring home more healthy food while supporting family farmers. Fair Food Network is also involved in food financing work, providing entrepreneurs with financing and business assistance to grow innovative food businesses. Together, Double Up and fair food financing projects work together to grow demand for locally grown food, and build the system's capacity to meet that demand.

**Fair Trade Campaigns**

www.fairtradecampaigns.org

Suzi Hiza, National Organizer

(510) 844-1656 // admin@fairtradecampaigns.org

Fair Trade Campaigns mobilizes thousands of Fair Trade advocates on campuses and in communities across the United States by providing tools, resources, and the leadership development necessary to educate their community and create demand for a more ethical global food system. With over 260 active campaigns in the U.S., they are part of a worldwide effort to normalize Fair Trade as an institutional practice and consumer preference across 24 countries and on six continents.

**Farm Forward**

www.farmforward.com

Aaron Gross, Founder & CEO

(877) 313-3276 // info@farmforward.com

Farm Forward is a nonprofit advocacy and consulting organization that aims

to transform the way our nation eats and farms. They implement innovative strategies to promote conscientious food choices, reduce farmed animal suffering, and advance sustainable agriculture. Current projects include working with poultry farmers to create BuyingPoultry.com—a free online buying guide to help consumers find higher welfare poultry products and eggs—consulting with leading sustainable agriculture organizations, and developing the Good Shepard Poultry Institute with Heritage poultry farmer Frank Reese Jr. who has been producing the country's best poultry for the last 60 years. Over the last year they worked to create food policy change at the state and federal level in the U.S, rolled out a faith in food initiative, launched an international project in India, and spearheaded efforts that led to an historic commitment by the nation's leading farmed animal welfare certification to phase out the fastest-growing strains of chickens who currently account for more than 99 percent of chicken meat sold in the U.S. Their work proves that changing our food system is possible.

**Farm Hack**

www.farmhack.org

Dorn Cox, Board President

info@farmhack.net

Farm Hack is an open-source community that aims to develop, document, and build appropriate, affordable, and adaptable technology for agriculture. The collaborative, community-driven design organization was founded in 2010. It consists of an online platform to share designs, ideas, and new sustainable agriculture research. The community also hosts offline face-to-face meet-ups.

**Farm Labor Organizing Committee, AFL-CIO**

www.aflcio.org

Baldamar Velasquez, President

(419) 243-3456 // info@floc.com

The Farm Labor Organizing Committee (FLOC), AFL-CIO, works to give agricultural workers a voice and to prevent labor exploitation. Based in Ohio, FLOC's reach expands across the South and Midwest to successfully improve the working conditions in the agricultural sector. Currently, the Committee operates the Reynolds Campaign, an initiative aimed at organizing tens of thousands of tobacco farmworkers throughout North Carolina and the South.

**The Farm to Consumer Legal Defense Fund**

www.farmtoconsumer.org

Pete Kennedy, President

(703) 208-3276 // pete@farmtoconsumer.org

The Farm to Consumer Legal Defense Fund works to protect the rights of local, family, and artisan farmers from federal, state, and local government interference. Membership to the Fund includes consultation with attorneys, access to contractual documents, and the possibility of legal representation for farmers in the U.S. In addition to litigation, the Fund's work includes advising on state legislation, working at the administrative level on matters before federal and state governments, and day-to-day member services.

**Farm to Preschool**

www.farmtopreschool.org

info@farmtopreschool.org

Farm to Preschool is a natural expansion of the national farm to school model and encompasses a wide range of programs and activities. Farm to Preschool

serves the full spectrum of child care delivery: preschools, Head Start, center-based, programs in K-12 school districts, nurseries and family home care facilities. Program activities can take an environmental and systems change approach by serving preschoolers, teachers and child care providers, parents and family members, as well as communities. Program components can include the following: sourcing local foods in school snacks and meals; promoting and increasing access to local foods for providers and families; offering nutrition and/or garden-based curricula; school gardening; in-class food preparation and taste testing; field trips to farms, farmers' markets and community gardens; parent workshops; implementing preschool wellness policies which address Farm to Preschool principles; and influencing policies at the local, state or national level.

**Fair Trade USA**

www.fairtradeusa.org

Paul Rice, President & CEO

(510) 663-5260 // info@transfairusa.org

Fair Trade USA, formerly known as TransFair, is the leading third-party certifier of Fair Trade products in the United States. They provide farmers in developing nations the tools to thrive as international business people. Instead of creating dependency on aid, they use a market-based approach that gives farmers fair prices, workers safe conditions, and community resources for fair, healthy, and sustainable lives. From 2013 to 2014, the imports of Fair Trade Certified produce grew by 32 percent and 14 new produce farms became Fair Trade Certified.

**FamilyFarmed**

www.familyfarmed.org

Jim Slama, President

(708) 763-9920 // jimslama@familyfarmed.org

FamilyFarmed is a nonprofit organization committed to expanding the production, marketing, and distribution of locally grown and responsibly produced food in order to enhance the social, economic, and environmental health of communities. The organization has a broad impact, operating projects that address a variety of food issues. The On-Farm Food Safety Project gives small to mid-acreage fruit and vegetable farmers the tools to best comply with food safety. In 2014, FamilyFarmed.org launched the Good Food Business Accelerator, which provides selected Fellows with mentoring and strategic support to help them succeed.

**Farm Aid**

www.farmaid.org

Jennifer Fahy, Communications Director

(617) 354-2922 // info@farmaid.org

Farm Aid is a nonprofit organization that works to increase awareness of the disappearance of family farms and raise funds to keep family farmers on their land. Farm Aid holds annual fundraising concerts, promotes local food purchasing, and provides a hotline with resources for farmers in crisis, while campaigning against industrial agriculture. In 2008, Farm Aid founded HomeGrown.org, an online community of people who share common interest in all things homegrown. They share their knowledge, ask questions, and learn how to localize their food consumption.

**Farmworker Justice**

www.farmworkerjustice.org

Jessica Felix-Romero, Director of Communications

(202) 293-5420 // jromero@farmworkerjustice.org

Farmworker Justice partners with farmworkers and their organizations to improve farmworker living and working conditions by increasing access to immigration, health, and legal services. Since 1996, Farmworker Justice has advocated for better labor laws and policies by working with Congress, federal agencies, the courts, and the American public. Their work is not confined to Capitol Hill, however, as they also work to promote knowledge sharing and equity in farmworker communities. They continue to work to on regulations aimed at reducing pesticide exposure experienced by farmworkers and ensuring farmworkers have access to immigration reform measures as they become available.

**Farmer Veteran Coalition**

www.farmvetco.org

Michael O'Gorman, Executive Director

(530) 756-1395 // support@farmvetco.org

Farmer Veteran Coalition is a national nonprofit organization focused on cultivating a new generation of farmers and food leaders by developing viable employment and meaningful careers through the collaboration of the farming and military communities. Farmer Veteran Coalition's network of more than 8,000 veterans from all 50 states and U.S. Territories are served by mentors in the areas of agricultural production, law, business planning and career counseling, a small grant program, and the nationally recognized Homegrown By Heroes label for veteran-grown products. Since 2011, Farmer Veteran Coalition has awarded more than US\$1 million to farmer veterans through its signature small grant program, the Farmer Veteran Fellowship Fund.

**FarmsReach**

www.farmsreach.com

Melanie Cheng, Founder

(415) 205-9766 // melaniec@farmsreach.com

FarmsReach is an online network that helps family farms to connect, learn, and be successful. Through their platform, farmers share information with each other, connect with farm advisors and service providers, access practical toolkits, and source inputs and supplies. By partnering with farmer members and agriculture organizations, they offer a suite of services that empower farmers to make better business decisions, access new markets, preserve the environment, and strengthen rural communities.

**Federation of Southern Cooperatives Land Assistance Fund**

www.federationsoutherncoop.com

Ralph Paige, Executive Director

(404) 765-0991 // fsc@federation.coop

Federation of Southern Cooperatives Land Assistance Fund strives to support land retention and development for all family farmers, and especially for African Americans across the American South. The Federation assists in the development of cooperatives and credit unions to promote economic self-sufficiency.



### Feed the Children

[www.feedthechildren.org](http://www.feedthechildren.org)

Travis Arnold, Executive Director

(405) 942-0228 // [social.media@feedthechildren.org](mailto:social.media@feedthechildren.org)

Feed the Children is an international organization that feeds thousands of children around the world through their outreach and hunger programs. The organization's impact is broad thanks to their wide array of donors and sponsors.

### Feeding America

[www.feedingamerica.org](http://www.feedingamerica.org)

Ross Fraser, Director of Media Relations

(800) 771-2303 // [rfraser@feedingamerica.org](mailto:rfraser@feedingamerica.org)

Feeding America, the nation's largest domestic hunger relief organization, provides free meals and groceries to low-income Americans through a network of 200 food banks that serve 60,000 food pantries and meal programs. Feeding America distributes nearly four billion meals annually to 46 million low-income Americans, including more than one billion pounds of fresh produce and an additional one billion pounds of perishable food recovered from food retailers and wholesalers. Feeding America also advocates on behalf of federal nutrition programs and also battles hunger through programs such as SNAP Outreach, helping qualified families and individuals enroll in the program.

### Feedback

[www.feedbackglobal.org](http://www.feedbackglobal.org)

Niki Charlampopoulou, Managing Director

+44 (0) 20 3051 8633 // [hello@feedbackglobal.org](mailto:hello@feedbackglobal.org)

Feedback is a nonprofit environmental activist organization dedicated to ending food waste at every level of the food system. Founded by renowned author and anti-food waste activist Tristram Stuart and award-winning campaigner Niki Charlampopoulou, Feedback catalyzes action on eliminating

food waste globally, working with governments, international institutions, businesses, NGOs, grassroots organizations and the public to change society's attitude toward wasting food. Through a variety of campaigns, including Feeding the 5000, The Pig Idea, The Gleaning Network, Stop Dumping, and the FSE Network, Feedback aims to hold each and every sector responsible for demanding the solutions to this global crisis. Most recently, Feedback has fanned the flames of the food-waste fighting fire sweeping America, hosting and supporting Feeding the 5000 events across the country and partnering with inspiring organizations and individuals to effect change.

### First Nations Development Institute

[www.firstnations.org](http://www.firstnations.org)

Michael Roberts, President

(303) 774-7836 // [mroberts@firstnations.org](mailto:mroberts@firstnations.org)

First Nations works to improve economic conditions for Native Americans through technical assistance and training, advocacy and policy, and direct financial grants in the five key areas of achieving Native financial empowerment, investing in Native youth, strengthening Native nonprofits, Native American business and asset development and nourishing Native foods and health. Since 2002, First Nations has awarded 216 grants totaling more than US\$5.6 million to Native American organizations dedicated to increasing food access and improving the health and nutrition of Native children and families.

### First Peoples Worldwide

[www.firstpeoples.org](http://www.firstpeoples.org)

Rebecca Adamson, Founder and President

(540) 899-6545 // [communications@firstpeoples.org](mailto:communications@firstpeoples.org)

First Peoples Worldwide is an Indigenous-led organization that focuses on funding local development projects in Indigenous communities all over the world. The organization facilitates the use of traditional Indigenous knowledge in solving today's challenges to climate change, food security,

medicine, governance, and sustainable development. This includes the grant making program Keepers of the Earth, the engagement of corporations that allow Indigenous communities to retain control of their assets, and a field project in Botswana which is building the capacity of San organizations to exercise their human and land rights.

### Fondy Food Center

[www.fondymarket.org](http://www.fondymarket.org)

Jen Casey, Director of Development & Communication

(414) 562-2282 // [jcasey@fondymarket.org](mailto:jcasey@fondymarket.org)

The Fondy Food Center connects Greater Milwaukee to local, fresh food—from farm to market to table—so that children learn better, adults live healthier, and communities celebrate cultural food traditions. Their coordinated programs—the Fondy Farmers Market, The Milwaukee County Winter Farmers Market, the MKE Farmers market coalition and the Fondy Farm—work in harmony to fill the need for fresh, locally-grown food for all Milwaukeeans.

### Food Alliance

[www.foodalliance.org](http://www.foodalliance.org)

Matthew Buck, Coordinator

(503) 267-4667 // [mmatt@foodalliance.org](mailto:mmatt@foodalliance.org)

Food Alliance works at the juncture of science, business, and values to define and promote sustainability in agriculture and the food industry, and to ensure safe and fair working conditions, humane treatment of animals, and careful stewardship of ecosystems. Food Alliance operates a voluntary certification program based on standards that define sustainable agricultural practices. Farms, ranches, and food processors that meet Food Alliance's standards, as determined by a third-party site inspection, use Food Alliance certification to differentiate their products, strengthen their brands, and support credible claims for social and environmental responsibility.

### Food Animal Concerns Trust

[www.fooandanimalconcerns.org](http://www.fooandanimalconcerns.org)

Richard Wood, Executive Director

(773) 525-4952 // [rwood@foodanimalconcerns.org](mailto:rwood@foodanimalconcerns.org)

Food Animal Concerns Trust (FACT) promotes humane farming and advocates for the safe production of meat, milk and eggs. FACT also helps consumers make humane and healthy choices. FACT envisions that all food-producing animals will be raised in a healthy and humane manner so that everyone will have access to safe and humanely produced food.

### Food+City

[www.foodandcity.org](http://www.foodandcity.org)

Robyn Metcalfe, Director

(512) 471-0941 // [info@foodandcity.org](mailto:info@foodandcity.org)

Food+City is a catalyst for supply chain innovation to improve how we feed cities. They are a nonprofit that takes action through storytelling (web and print) as well as their annual challenge prize. The Food+City Challenge Prize is the only international startup competition dedicated to innovation in the food supply chain. They connect entrepreneurs to the people and funding that can take their businesses to the next level. For the first time, February 3-4, 2017, their US\$50,000 Food+City Challenge Prize will be part of a weekend experience. The weekend will include a workshop with expert speakers, case studies, round-table discussions, a Jeffersonian dinner, and culminates

with the pitch competition and awards ceremony celebrating the Food+City Prize winners.

### Food Chain Workers Alliance

[www.foodchainworkers.org](http://www.foodchainworkers.org)

Jose Oliva, Associate Director

(213) 380-4060 // [jose@foodchainworkers.org](mailto:jose@foodchainworkers.org)

The Food Chain Workers Alliance, a national coalition of food-worker organizations, works to build a sustainable food system that also ensures workers a livable wage and healthy working conditions. Their collaborative work to pass "Good Food Purchasing Policies" in cities across the US has facilitated the emergence of laws that create a framework for municipalities and school districts that use local, sustainable, humane, healthy, and fair as a baseline for the food they buy.

### The Food Commons

[www.thefoodcommons.org](http://www.thefoodcommons.org)

Larry Yee, Co-Founder and President

(805) 340-4671 // [lyee@thefoodcommons.org](mailto:lyee@thefoodcommons.org)

The Food Commons focuses their work on developing an alternative path for regional and local food systems. They incorporate the science and practice of sustainable agriculture and changes in culture and demand into their research and publications and use this knowledge to leverage policymakers and food industry officials.

### Food Connects

[www.foodconnects.org](http://www.foodconnects.org)

Richard Berkfield, Executive Director

(802) 579-1082 // [Richard@foodconnects.org](mailto:Richard@foodconnects.org)

Food Connects serves as a catalyst for the New England food system by offering a variety of programs and initiatives focused on transforming the way we eat. Their Farm to School program improves student health, academic performance and the local economy. Food Connects is excited to have formally taken over Windham Farm and Food (WFF), a recognized trailblazer in aggregation and distribution food hubs. After seven successful years of operations, WFF continues to connect local food production with the challenging purchasing requirements for schools. Currently, WFF is a pilot for an exciting new Food Connects led Farm to School Market Development Project. School Harvest Farm is a two-acre educational campus in Brattleboro that connects students with an experienced farmer, providing hands-on experience growing organic produce that is sold to school cafeterias.

### FoodCorps

[www.foodcorps.org](http://www.foodcorps.org)

Jerusha Klemperer, Co-Founder and Communications Director

(646) 558-6405 // [jerusha.klemperer@foodcorps.org](mailto:jerusha.klemperer@foodcorps.org)

FoodCorps connects kids to healthy food in school. In underserved communities across the country, their AmeriCorps leaders teach students about healthy food through hands-on lessons, partner with farmers and food service workers to create nutritious and delicious school meals, and collaborate with communities to inspire a long-term culture of health. Just last school year alone, FoodCorps reached over 160,000 children with their programming that included building, or revitalizing over 400 gardens and introducing nearly 600 new foods and recipes into school cafeterias.

**Food Cowboy**

www.foodcowboy.com

Roger Gordon, Founder

(202) 677-5601 // info@foodcowboy.com

Food Cowboy uses mobile technology to help food companies (throughout the supply chain) reduce their carbon footprints by routing wholesome food to charities (anywhere in the country) and spoiled food to composters, anaerobic digesters, and other sustainable disposers, instead of to landfills. Its cloud-based systems facilitate scheduling, expedite tax paperwork, and offer food safety guidance so food can be routed appropriately without unacceptable risks or efficiency losses. Food Cowboy MOBILE provides shippers that have unmarketable produce to dispose of with routing instructions to conveniently-located food charities, processors, agricultural users, and composters. Food Cowboy LOCAL builds and manages shared regional recovery and distribution networks that include food retailers, charities, composters, biogas generators, etc.

**Food Day**

www.foodday.org

Ariana Stone, Press Inquiries

(202) 777-8392 // astone@cspinet.org

Food Day promotes healthy, affordable, and sustainable food through a grassroots advocacy campaign. The goal is to improve national food policies through a single-day celebration on October 24 and through year-long educational efforts. Food Day focuses on changing consumer food choices to protect public health, decrease hunger rates, protect agricultural workers, and support the humane treatment of farm animals. The event features farm animals, some of the country's most prominent food activists, and the people who grow, harvest, and serve nutritious food.

**Food Democracy Now!**

www.fooddemocracynow.org

Dave Murphy, Founder

(515) 207-2761 // dave@fooddemocracynow.org

Food Democracy Now! (FDN) advocates for fixing our broken food network and creating a sustainable food system that values farmers. The grassroots organization, which now includes over 650,000 members, organizes through both online and in-person campaigns to fight for the rights of workers and animals. Their first campaign successfully put officials endorsed by FDN members in the Obama administration.

**Food & Environment Reporting Network**

www.thefern.org

Samuel Fromartz, Editor-in-Chief

(202) 423-8779 // sam@thefern.org

The Food & Environment Reporting Network (FERN) is an independent, nonprofit, news organization that produces award-winning, high-impact investigative and explanatory reporting through partnerships with regional and national media outlets. FERN seeks to shine a light on injustices and abuses of power within the food system—both corporate and governmental—while taking full measure of the true impact food and agriculture have on public health and the environment.

**Food Ethics Council**

www.foodethicscouncil.org

Liz Barling, Head of Communications

+44 (0) 333 012 4147 // liz.barling@foodethicscouncil.org

The Food Ethics Council works with businesses, civil society and governments to unblock intractable problems and shape emerging issues, by examining them through an ethical lens. The Council focuses on organizing policy workshops and seminars, holding a business forum for food executives and working with other civil society organizations to advocate for sustainable changes to food systems. Their recent report "Food: All things considered" synthesizes nine years of working with businesses and civil society to navigate through the difficult ethical issues that face us all when it comes to making food choices.

**FoodFight**

www.foodfight.org

Dr. Deborah Lewison-Grant, Co-Founder & Executive Director

(646) 568-1275 // deb@foodfight.org

Using underserved schools as a platform, FoodFight arms teachers, staff, students and parents with the knowledge they need to make more informed choices about food and the food system. FoodFight offers a standards-aligned, food literacy curriculum that moves beyond traditional Nutrition 101 to address questions of food politics, the impact of branding and advertising on food choices, and critical social justice, environmental and health concerns connected to our diet. Their unique Teacher Wellness Workshop works to inspire educators and staff to consider their own health and wellness needs and provides them with the tools to serve as agents of change to champion food education initiatives within their learning communities. FoodFight's new, on-line Food Literacy Toolkit makes all of their resources available to schools across the country.

**Food First**

www.foodfirst.org

Eric Holt-Gimenez, Executive Director

(510) 654-4400 // eholtgim@foodfirst.org

Food First, also known as the Institute for Food and Development Policy, was founded in 1975 with a mission to end the injustices that lead to hunger. Based in Oakland, CA, Food First works towards putting communities in control of their food systems through a combination of research, analysis, and grassroots action. The core of Food First's work is their research and publications, including policy briefs, development reports, and books. Their educational travel program, Food Sovereignty Tours, invites members of the general public to travel with the organization's experts, exploring the world's food cultures and engaging the global food movement along the way.

**Food Integrity Campaign**

www.foodwhistleblower.org

Amanda Hitt, Director

(202) 457-0034 // Amanda@whistleblower.org

The Food Integrity Campaign is a program of the Government Accountability Project (GAP), a 501(c)(3) nonprofit located in Washington, DC. GAP is the nation's leading whistleblower protection and advocacy organization with a mission to promote corporate and government accountability by protecting whistleblowers, advancing occupational free speech and empowering citizen activists. Food industry whistleblowers have been bringing their concerns to

GAP for more than three decades, with disclosures about: food safety, animal welfare, environmental health, worker rights, and transparency.

**Food, Land and People**

www.foodlandpeople.org

Betty Wolanyk, Board Chair

(716) 930-0125 // flpflp2010@gmail.com

Based in Tallahassee, Florida, Food, Land and People exists as a nonprofit organization committed to helping people of all ages better understand the origins of their food sources, the sustainability of their environment, and how various people use both. FLP's science- and social sciences-based curriculum, Resources for Learning, currently serves students throughout the United States. The curriculum consists of 55 hands-on lessons, developed and tested by more than a thousand educators. The subjects range from environmental science and stewardship to human populations and land use issues. Almost 50,000 educators have been trained to use Food, Land and People's lessons. FLP also hosts an annual national conference that emphasizes professional development in education, current topics impacting agriculture and the environment, and FLP implementation strategies.

**Food Not Lawns**

www.foodnotlawns.com

Heather Jo Flores, Co-Founder

Foodnotlawns.org@gmail.com

Food Not Lawns is an International network of activist gardeners sharing resources and information to build community, increase local food security, and resist the corporate takeover of organic agriculture. Individual chapters host seed swaps and work-parties. Starting a chapter is easy and free. Founder/author Heather Jo Flores is available to help.

**Food Policy Action**

www.foodpolicyaction.org

Claire Benjamin DiMattina, Executive Director

(202) 631-6362 // claire@foodpolicyaction.org

Food Policy Action's goal is to change the national dialogue on food policy by educating the public on how elected officials are voting on these issues. Their National Food Policy Scorecard offers information about the most important food legislation considered by the House and Senate and how all members of Congress voted on those issues. Through education and the National Food Policy Scorecard, more people will be armed with the information they need to vote with their forks and elect more food policy leaders across the country.

**Food Recovery Network**

www.foodrecoverynetwork.org

Regina Northouse, Executive Director

(207) 838 4818 // Regina.northouse@foodrecoverynetwork.org

Food Recovery Network (FRN) is a national nonprofit that unites students at colleges and universities to fight food waste and hunger by recovering perishable food that would otherwise go to waste from their campus dining halls and donating it to those in need. FRN currently has 191 chapters in 43 states and has recovered 1.4 million pounds of food that otherwise would have gone to waste. Be sure to get your school on the map!

**Food Research and Action Center**

www.frac.org

James D. Weill, President

(202) 986-2200 // jweill@frac.org

The Food Research and Action Center (FRAC) is a leading national nonprofit organization working to improve public policies and public-private partnerships to eradicate hunger and undernutrition in the United States. FRAC works with hundreds of national, state, and local nonprofit organizations, public agencies, corporations, and labor organizations to address hunger, food insecurity, and their root cause: poverty. Their advocacy and policy research has assisted in the adoption of strong federal nutrition programs, such as school meals, summer meals, child and adult care food program, WIC, and the Supplemental Nutrition Assistance Program (SNAP) which helps families put food, including fruits and vegetables, on their table. FRAC recently issued its Plan of Action to End Hunger in America, which may be found on its website.

**FoodRoutes Network**

www.foodroutes.org

Brian Snyder, Executive Director

(814) 571-8319 // info@foodroutes.org

FoodRoutes Network, LLC (FRN) provides communications tools, technical support, networking and information resources to organizations nationwide that are working to rebuild local, community-based food systems. FRN is dedicated to reintroducing Americans to their food—the seeds it grows from, the farmers who produce it, and the routes that carry it from the fields to their tables.

**Food Safety News**

www.foodsafetynews.com

Cathy Siegner, Managing Editor

(206) 407-2201

csiegner@foodsafetynews.com

Food Safety News provides daily reporting and in-depth analysis on current food safety issues. The website was created to fill the void in food reporting by the mainstream media and has more than 2.2 million visitors per year.

**Food Shift**

www.foodshift.net

Dana Frasz, Founder & Director

(510) 684-1175 // info@foodshift.net

Food Shift works collaboratively with communities, businesses and governments to develop sustainable solutions that reduce wasted food and hunger. Most recently, Food Shift was hired by Santa Clara County, CA to conduct research and compile a report outlining existing food recovery programs, barriers identified by the community, and suggested steps of government action to improve the current food recovery system in the county.

**Food Solutions New England**

www.foodsolutionsne.org

Elizabeth Farrell, UNH Sustainability Institute Project Director

(603) 862-5040 // el.farrell@unh.edu

Food Solutions New England (FSNE) is a regional, collaborative network that serves as a convener, cultivator, and champion of a shared vision and values-based aspirations for our regional food future. FSNE is advancing A New England Food Vision, a bold vision that calls for a future in which at least 50

percent of New England's food is grown, raised, and harvested in the region; farming and fishing are important regional economic forces; soils, forests, and waterways are cared for sustainably; healthy diets are the norm; communities are thriving; and racial equity and food justice promote dignity for all New Englanders. The network draws together a mix of philanthropic funders, nonprofit organizations and networks, businesses, academic institutions, and government agencies engaged in local, state, and regional efforts to advance food system sustainability. The FSNE network is coordinated by the Sustainability Institute at the University of New Hampshire.

**The Food Studies Institute**

www.foodstudies.org  
 Antonia Demas, Founder and Director  
 (607) 387-6644 // info@foodstudies.org

The Food Studies Institute (FSI) is devoted to changing the health destinies of children through proper nutrition and education. This has been the work of Dr. Antonia Demas, whose curriculum, Food is Elementary, educates children about nutrition by providing a positive experience of food and food preparation that is fun, hands-on and sensory-based.

**Food + Tech Connect**

www.foodtechconnect.com  
 Danielle Gould, Founder and CEO  
 Danielle@foodtechconnect.com

Food + Tech Connect is an online source for information about the interaction between technology and the food system. Based in New York, the organization provides a platform for conversations between food and agricultural tech startups, investors, and initiatives. The site offers various tools including online food business classes, funding and acquisition happenings, blog series, infographics, and more.

**Food Use for Social Innovation by Optimising Waste Prevention Strategies (FUSIONS)**

www.eu-fusions.org  
 Toine Timmermans, Coordinator  
 +36 (1) 261 3991 // Toine.timmermans@wur.nl

FUSIONS hopes to tackle the issue of food waste throughout the supply chain, working with farmers and retailers to make sure less-than-perfect looking produce isn't wasted. And they work with grocery stores to offer discounts to consumers on products that are nearing their expiration dates.

**Food Waste Reduction Alliance**

www.foodwastealliance.org  
 Meghan Stasz, Consultant, Grocery Manufacturers Association  
 fwra@gmaonline.org

With a record one in six Americans receiving food assistance and landfills that are increasingly over-burdened, the need to tackle the challenges of food waste has never been more urgent. The Food Waste Reduction Alliance (FWRA) is a collaborative effort of the Grocery Manufacturers Association, the Food Marketing Institute, and the National Restaurant Association. The FWRA's mission is to reduce the volume of food waste sent to landfill by addressing the root causes of waste, and securing pathways to donate or recycle unavoidable food waste. Established in 2011, the FWRA has already engaged more than 30 leading companies and stakeholder partners, including Feeding America and Waste Management, Inc.

**Food & Water Watch**

www.foodandwaterwatch.org  
 Darcey Rakestraw, Communications Director  
 (202) 683-2467 // drakestraw@fwwatch.org

Food & Water Watch is an advocacy organization that helps protect people's access to healthy, safe food and clean, affordable public water. With field offices across the United States and staff in Europe and Latin America, Food & Water Watch works to hold governments accountable and tracks the impact of corporations on global and local food and water policies.

**Food-X**

www.food-x.org  
 Joseph Foxtan, Program Director  
 jfoxtan@food-x.net

Founded in 2014, Food-X is the first international business accelerator program, focused on launching food-related ventures with a multi-stage evergreen fund, SOSventures. Food-X partners with early-stage food entrepreneurs to take them, their products, and services successfully to market in the areas of food and beverage, health, and environment.

**The Franciscan Action Network**

www.franciscanaction.org  
 Patrick Carolan, Executive Director  
 (202) 527-7575 // pcarolan@franciscanaction.org

The Franciscan Action Network is a grassroots nonprofit organization with international campaigns dedicated to environmental protection, peacemaking, and human rights. The Network holds monthly webinars on climate change and has created the Franciscan Earth Corps, which empowers members to lead ecological endeavors in their communities.

**Friends of Earth**

www.foe.org  
 Lisa Archer, Food and Technology Program Director  
 (877) 843-8687 // larcher@foe.org

Friends of the Earth International is a global network representing more than 2 million activists in 75 different countries. In the United States, Friends of Earth advocates in the Washington D.C., in state capitals, and with community groups around the country. With members in all 50 states, they urge policymakers to defend the environment and work towards a healthy environment for all people.

**George Washington University's Office of Sustainability**

www.sustainability.gwu.edu  
 Meghan Chapple, Director  
 (202) 994-7336 // mcb1@gwu.edu

George Washington University's Office of Sustainability is devoted to promoting sustainability initiatives and collaborating with stakeholders. The office conducts research, collaborates with the sustainability academic program, and engages students in sustainability issues by bringing global leaders to conferences and symposia. The Food Working Group is a partnership between various University groups and has introduced sustainable practices to the campus, including introducing compostable plateware, hosting Meatless Mondays, and highlighting local produce in campus facilities.

**Global Crop Diversity Trust**

www.croptrust.org  
 Marie Haga, Executive Director  
 +49 (0) 228 85427 122 // info@croptrust.org

The Crop Trust works to safeguard the most important collections of crop diversity in gene banks around the world. Crop diversity is the foundation of the world's agriculture, providing vital options for feeding a growing world despite climate change. There is universal recognition of the importance of crop diversity, perhaps most clearly recognized by the recent UN Sustainable Development Goals, which have challenged the world to eradicate hunger by 2020. The SDGs recognize the important role crop diversity plays in helping us achieve this goal in Targets 2.5 and 2.a: which call for the maintenance of the genetic diversity of seeds and more.

**The Global FoodBanking Network**

www.foodbanking.org  
 Sue Canepa, Director of Communications  
 (312) 782-4560 x226 // scanepa@foodbanking.org

The Global FoodBanking Network (GFN) works in more than 30 countries to support and enhance existing food banks while creating new food bank systems around the world. GFN is involved in a number of projects aimed at creating food banks where they do not exist. GFN works within a country to introduce the food banking concept to key leaders in all three sectors (public, private, and civil society), conduct a feasibility analysis, convene a broad based planning forum, and build a business plan and resource development strategy to launch food bank operations.

**The Global Forum on Agricultural Research**

www.egfar.org  
 Mark Holderness, Executive Secretary  
 +39 (06) 5705 3413 // gfar-secretariat@fao.org

The Global Forum on Agricultural Research's mission is to strengthen and transform agri-food research and innovation systems through the collective actions of our Partners working across the world in scientific research, education, rural extension and advisory services; business and enterprise; international development agencies; and farmers' and civil society organizations. They focus on critical issues such as food security, nutrition, climate change, women and youth in agriculture and agri-biodiversity, bringing to their task diverse capabilities, capacities, and perspectives, but with one goal in mind: agricultural research and innovation that changes lives for the better.

**GRACE Communications Foundation**

www.gracelinks.org  
 Scott Cullen, Executive Director  
 (212) 726-9161 // scullen@gracelinks.org

The GRACE Communications Foundation develops innovative strategies to increase public awareness of the critical environmental and public health issues created by our current food system and works to promote a more sustainable future. GRACE's Sustainable Table educates consumers about the benefits of sustainable agriculture and the problems with industrial food production. With interactive tools like the Seasonal Food Guide, an online directory of seasonal food available by zip code, and the Water Footprint Calculator, which shows how much water people use (including the "virtual" water in the food they eat), GRACE provides resources to help consumers make more sustainable food choices.

**Grantmakers in Health**

www.gih.org  
 Faith Mitchell, President and CEO  
 (202) 452-8331 // fmitchell@gih.org

Grantmakers In Health (GIH) is a nonprofit, educational organization dedicated to helping foundations and corporate giving programs improve the health of all people. Its mission is to foster communication and collaboration among grantmakers and others, and to help strengthen the grantmaking community's knowledge, skills, and effectiveness.

**Grassroots Seed Network**

www.grassrootsseednetwork.org  
 grassrootsseednetwork@gmail.com

In recent years there has been an alarming narrowing down in the seed industry to a point where a very few international corporations control a large percentage of the world's commercial seed supply. Grassroots Seed Network has been formed to provide a platform for this work, and to encourage communication among seed savers for the sharing of knowledge and information. The mission of the Grassroots Seed Network is to provide a participatory, member-governed, democratic network through which those who preserve and maintain our treasured heritage of open-pollinated vegetable seeds can share those seeds with each other and can encourage and help educate the next generation of seed savers.

**Grassworks**

www.grassworks.org  
 Jill Harper, Executive Director  
 (262) 685-0152 // grassworks@wi.rr.com

GrassWorks is a membership organization that provides leadership and education to farmers and consumers for the advancement of managed grass-based agriculture to benefit present and future generations. The group increases awareness of the benefits of managed grazing among farmers, policy makers and the general public, and advocates for changes in public policy that recognize managed grazing as a tool for improving the quality of our food, the quality of our environment, the stewardship of animals, the profitability of our farms, and the respect for farming as an honorable and meaningful vocation.

**Greener Choices**

www.greenerchoices.org  
 Urvashi Rangan, Director of Consumer Safety and Sustainability  
 (914) 378-2000 // webmaster@greenerchoices.org

Greener Choices was launched by Consumers Union, the nonprofit publisher of Consumer Reports, to provide unbiased consumer information. Greener Choices focuses specifically on sustainable and environmentally friendly products. Their Food Safety and Sustainability Center focuses on issues including foodborne illness and antibiotic resistance, pesticide use, heavy metals (mercury, lead, arsenic), truth and transparency in labeling, and promoting more sustainable agricultural practices that advance the marketplace such as animal welfare, organic, and fair trade.

**GreenWave**

www.greenwave.org  
 Bren Smith, Executive Director & CEO  
 team@greenwave.org

GreenWave supports a new generation of ocean farmers and innovators working to restore ecosystems, mitigate climate change, and build a blue-green economy. The organization operates a 3D Ocean Farming system that is designed to restore, rather than deplete, our oceans. This model has the capacity to grow 20 tons of sea vegetables and half a million shellfish on each acre per year, with zero inputs. GreenWave works to replicate and scale this model by training new ocean farmers and building necessary infrastructure, like the country's largest seaweed nursery, to support this nascent industry and revitalize depressed coastal communities.

**Groundswell International**

www.groundswellinternational.org  
 Steve Brescia, Executive Director  
 (202) 832-9352 // sbrescia@groundswellinternational.org

Groundswell International is a global partnership of NGOs, local civil society organizations, and grassroots groups that strengthen rural communities in Africa, the Americas, and Asia to build healthy farming and food systems from the ground up. Groundswell works to spread effective ecological agriculture methods farmer-to-farmer, strengthen local organizations and grassroots movements, and amplify our voices locally and globally to shape the story and the policies that nourish people and the planet.

**Grow Your Family Strong**

www.growyourfamilystrong.com  
 Monique Nadeau, Founder  
 Monique@growyourfamilystrong.com

Grow Your Family Strong is a coalition of mothers and parents that is working to improve the health and food choices of all families. They hold events, provide resources and recipes, and advocate for healthy families across America.

**Growing Power**

www.growingpower.org  
 Erika Allen, Chicago and National Projects Director  
 (773) 376-8882 // erika@growingpower.org

Growing Power helps communities develop their own food systems through community food centers, job training, and outreach. They have farms in Milwaukee, Madison, and Merton, Wisconsin, as well as Chicago, Illinois. Growing Power has also established satellite-training sites in Arkansas, Georgia, Kentucky, and Mississippi. Their programming is centered around community-run farms, where residents can grow their own food and increase access to healthy, sustainable produce. The organization operates multiple youth programs, boasts an active volunteer base, and continues to work on policy in their host cities.

**Health Care Without Harm**

www.noharm.org  
 Benn Grover, U.S. Director of Communications  
 (703) 860-9790 // bgrover@hcwh.org

Health Care Without Harm is an international coalition of health care providers and medical organizations that aim to transform the global health sector into a leader in ecological sustainability and environmental justice.

Their Healthy Food in Healthcare campaign leverages the purchasing power of large hospitals to support local food products and encourage nutritious food consumption among patients and doctors alike. The program's work is advanced through six core initiatives that include the Healthy Food Pledge, Balanced Menus, Healthy Beverages, Local and Sustainable Purchasing, Food Matters, and the Green Guide for Health Care.

**Healthy Child Healthy World**

www.healthychild.org  
 Meredith McMahon, Outreach Manager  
 (310) 806-9592 // meredith@healthychild.org

Healthy Child Healthy World empowers parents, promotes solutions, and influences policies to keep children safe and healthy by keeping harmful chemicals out of households. The organization provides practical tools for parents to make safer choices at the grocery store, and advocates against food products containing artificial dyes, nitrates, nitrites, hormones, and antibiotics. The Healthy Child Party program provides parents with a party kit full of information on how to host parties that promote healthful issues.

**Healthy Fare for Kids**

www.healthyschoolscampaign.org  
 Diane Schmidt, President & Founder  
 (312) 697-1858 // info@healthyschoolscampaign.org

Healthy Fare for Kids works to leverage the buying power of their participants—restaurants, venues and concession companies—to place pressure for “good food” on suppliers, food distributors, as well as the quality of food created by food manufacturers. The organization asks chefs to offer at least one healthy and delicious meal for kids on their menus according to their own set of nutritional guidelines. Once the meal is certified, the Healthy Fare for Kids logo is placed next to the certified meal on the menu or on the grab and go containers to let families know in an instant that it's the healthy choice. Finally, a brief description of the program is placed on the menu or on a sign in the restaurant, or concession, helping families connect to the overall concept. Healthy Fare for Kids also works on solving larger issues framing the healthy meals movement.

**Healthy Food Action**

www.healthyschoolscampaign.org  
 Dr. David Wallinga, Founder  
 (612) 423-9666 // dwallinga@gmail.com

Healthy Food Action works to involve health care experts in public policy debates as diseases like cancer are increasingly linked to pesticide use and other toxins common within the food and farming system. They make it simpler for health professionals to act by providing important information and mechanisms for action. Their website hosts Meat Matters and Food Pollution Webinars, and their current activities include the petition Calling on Dr. Hamburg: Deliver a Rx for a Healthier America and their Create a Happier Meal for America call to action.

**Healthy Food America**

www.healthyschoolscampaign.org  
 Casey Hinds, Communications and External Relations Manager  
 (206) 451-8196 // chinds@HFAmerica.org

Healthy Food America acts on science to drive change in policy and industry practice so that all people can live in places where nutritious food is easy

**Heifer International**

www.heifer.org  
 Allison Stephens, Public Relations Manager  
 (855) 948-6437 // media@heifer.org

For more than 70 years, Heifer International has worked to counter global poverty and hunger by promoting livestock as a form of sustainable assistance to poor family farmers. They contribute to the success of smallholder farmers by providing them with livestock, training in environmentally friendly agriculture, and access to veterinary and agriculture services. In December 2014, Heifer announced a Global Impact Goal: by 2020, Heifer International will have helped 4 million families—who currently experience extreme hunger and poverty—in the places where they work to secure an annual living income to live resilient, self-reliant lives.

**Hip Hop Public Health**

www.hiphoppublichealth.org  
 Mindy Feldman Hecht,  
 Ambassador Program Manager and Social Media Director  
 (212) 305-4697 // mindyh@hhph.org

Hip Hop Public Health uses hip hop music, short videos, and video games to end health illiteracy among children and families. This year 7,290 New York City children participated in their Hip Hop H.E.A.L.S (Healthy Eating and Living in Schools) program. Hip Hop H.E.A.L.S. is designed to promote healthy eating behaviors of children by making healthy eating culturally relevant and “cool.”

to obtain and exposure to unhealthy products is limited. HFA works to identify the most promising such strategies and supports policymakers and advocates at the federal, state, and local levels to get them adopted. One initiative they are coordinating with other advocates is working to energize a national movement to roll back added sugars in food and beverages to healthful levels. Though obesity and diabetes epidemics have raged for years, current public policy and industry responses have had limited impact. The evidence that added sugars play a key role in fueling the epidemics continues to grow stronger and calls out for bold new approaches to reverse the trend of adding sugars to the products on our shelves. HFA works to identify the most promising such strategies and supports policymakers and advocates at the federal, state, and local levels to get them adopted.

**Healthy Schools Campaign**

www.healthyschoolscampaign.org  
 Rochelle Davis, President & CEO  
 (312) 419-1810 // abby@healthyschoolscampaign.org

Since its inception in 2002, the Healthy Schools Campaign (HSC) has become a leading authority on healthy school environments and a voice for people who care about our environment, our children, and education. As an independent, not-for-profit organization, they help facilitate collaboration between parents, teachers, administrators and policy makers. Our goal is to help prepare this diverse group of stakeholders to lead change at the school, district, state and national levels.





Photo courtesy of Land for Good.

**The Institute for Agriculture and Trade Policy**

www.iatp.org  
 Juliette Majot, President  
 (612) 870-0453 // jmajot@iatp.org

The Institute for Agriculture and Trade Policy (IATP) is a global organization advocating for policies and practices that would ensure fair and sustainable agricultural systems. Through their promotion of fair trade policies, clean energy sources, and limits to the amount of antibiotics used in the food supply, IATP aims to protect family farms. IATP also works with organizations around the world to analyze how global trade agreements impact domestic farm and food policies.

**Institute for a Sustainable Future**

www.isfusa.org  
 Jamie Harvie, Executive Director  
 (218) 525-7806 // harvie@isfusa.org

The Institute for a Sustainable Future (ISF) is working to support and improve ecological health, through advocacy, research, consultation and education. ISF works to build, support and replicate models of success. Consistent with its ecological approach, ISF engages in campaigns that foster relationships and collaboration. ISF recognizes science and the arts as equally important in building a healthy, sustainable world.

**IFOAM - Organics International**

www.ifoam.bio  
 +49 (228) 92650 10 // communications@ifoam.bio

Since 1972, IFOAM - Organics International has occupied an unchallenged position as the only international umbrella organization of the organic world, uniting an enormous diversity of stakeholders contributing to the organic vision. With offices and networks across the globe, IFOAM - Organics International ensures that the organic voice is heard on both a regional and global level. Their vision is the worldwide adoption of ecologically,

socially and economically sound systems that are based on the principles of Organic Agriculture.

**International Organic Inspectors Association**

www.ioia.net  
 Margaret Scoles, Executive Director  
 (406) 436-2031 // mscoles@rangeweb.net

The International Organic Inspectors Association (IOIA) is the professional organization of organic inspectors and offers training and networking worldwide for crop, livestock, and processing inspectors. IOIA launched the first inspector accreditation program for organic inspectors in 1994 and now operates globally with nearly 250 inspector members in more than a dozen countries. Supporting membership is open to individuals, businesses, and organizations that support IOIA's goals. The IOIA Training Institute trains hundreds of working and new inspectors annually through dozens of on-site or web-based internationally recognized training events. IOIA collaborates within the organic sector with governmental agencies including the USDA National Organic Program, certification agencies, and other nonprofit educational entities, to ensure quality inspections, quality inspectors, and organic integrity.

**James Beard Foundation Impact Programs**

www.jamesbeard.org/impact-programs  
 Kris Moon, Vice President  
 (212) 627-1111 // impact@jamesbeard.org

The James Beard Foundation Impact Programs bring together chefs, farmers, food companies, and others in the culinary community to dissect issues and facilitate participation around the biggest challenges facing our society, including food waste, sustainable agriculture, labor equity, and more. In an effort to engage the culinary community in the ongoing process of promoting a sustainable food system that provides nutritious and delicious food for all, the JBF Impact Programs engage key stakeholders across the culinary community

in the conversation about what constitutes a good food system; build a constituency of advocates to influence food policy at the local, state, and federal levels; and provide clear and effective ways for the culinary community and consumers to take action. Programs include The JBF Food Conference, The JBF Leadership Awards, Chefs Boot Camp for Policy and Change, Enlightened Eaters, The James Beard Foundation's Chef Action Network, and customized issue and advocacy support for the culinary community.

**The Jamie Oliver Food Foundation**

www.jamieoliverfoodfoundation.org  
 Jamie Oliver, Founder  
 +44 (0) 20 3375 5000 // foodrevolution@jamieoliver.com

Access to good, fresh, real food and the basic skills to cook it has the power to transform lives, and that is what the Jamie Oliver Food Foundation is all about. Working in the UK, US and through the Good Foundation in Australia, they are leading a full-scale and ongoing Food Revolution to improve the health and happiness of future generations, through the food they eat. From their food education programs delivered at a local level, to their national and international campaigns that influence policy on key issues, they aim to revolutionize the way people feed themselves, and their families.

**Johns Hopkins Center for a Livable Future**

www.jhsph.edu/clf  
 Natalie Wood-Wright, Director of Public Affairs  
 (410) 502-7578 // nwoodwr1@jhu.edu

Celebrating 20 years, the Johns Hopkins Center for a Livable Future is an interdisciplinary academic center at the Johns Hopkins Bloomberg School of Public Health dedicated to building a healthier, more equitable, and resilient food system. A leader in food system and public health research, education, policy, and advocacy, the center serves as an important resource for advocates, policymakers, educators, and communities. CLF expertise is applied to several aspects of the food system, including: food production and consumption, food environments, food system policy, resilience and wasted food.

**Just Label It**

www.justlabelit.org  
 Katrina Staves, Media Contact  
 (202) 688-5834 // violet@justlabelit.org

Just Label It is a national coalition of more than 750 organizations, including the healthcare community, farmers, consumers' advocates and environmentalists, that advocates for the labeling of genetically modified (GMO) foods. Their work focuses on promoting consumer awareness about GMO agricultural production methods, industry perspectives on labeling, and on encouraging consumers to get informed about right-to-know labeling legislation at the federal and state levels.

**The International Fund for Agricultural Development**

www.ifad.org  
 Deirdre McGrenra, Chief, Americas Liaison Office  
 (202) 331-9099 // d.mcgrenra@ifad.org

The International Fund for Agricultural Development (IFAD), a specialized agency of the United Nations, was established as an international financial institution by decision of the 1974 World Food Conference. IFAD provides low-interest loans and grants to developing countries to finance innovative agricultural and rural development programs that promote sustainable food

systems and natural resource management. IFAD also supports institutions and organizations to strengthen their capacity and outreach. By investing in rural people, IFAD aims to empower them to reduce poverty, increase food security, improve nutrition and strengthen resilience.

**Kerr Center for Sustainable Agriculture**

www.kerrcenter.com  
 Maura McDermott, Communications Director  
 (918) 647-9123 // mauramcdermott.kerrcenter@ecewb.com

The Kerr Center for Sustainable Agriculture, based in southeastern Oklahoma, supports agriculture locally and globally through research and education programs. In 2007 the Center published Closer to Home: Healthier Food, Farms and Families in Oklahoma in 2007. It was the first time anyone had looked at Oklahoma's food system from gate to plate and continues to be used as a reference. While improving the scientific understanding of agriculture, the Kerr Center also organizes skills-focused trainings on their 4,000-acre ranch.

**Kids Against Hunger**

www.kidsagainsthunger.org  
 Nick Yaksich, CEO  
 1-866-654-0202 // nick@kidsagainsthunger.org

Kids Against Hunger packages highly nutritious, life-saving meals for starving children and malnourished children and their families in developing countries and the U.S. The goal of the organization is for its meals to provide a stable nutritional base from which recipient families can move their families from starvation to self-sufficiency. Kids Against Hunger accomplishes this by mobilizing the energy and caring of American children, teens, and adults on behalf of hungry children around the world. Kids Against Hunger seeks to end the literal hunger of children receiving the meals, but also satisfies a hunger among prosperous Americans—a hunger for meaning and contribution.

**Kids Cook Campaigns**

www.thekidscookmonday.org  
 Cherry Dumauval, PR & Partnerships Director  
 (212) 991-1056 // cdumauval@mondaycampaigns.org

The Kids Cook Monday initiative encourages families to set aside the first night of every week for cooking and eating together as a family. The Kids Cook Monday provides examples of family friendly recipes and video demonstrations along with a free starter family dinner toolkit, making it easy for families to cook and eat together every Monday.

**Kids Food Festival**

www.kidsfoodfestival.com  
 Cricket Azima, Founder & Executive Director  
 (718) 406-7506 // info@kidsfoodfestival.com

The Kids Food Festival is a weekend event focusing on educating families about making balanced food choices through fun and flavorful activities. The programming of the Kids Food Festival helps to establish wholesome lifelong habits, while working to avert childhood obesity. The New York City Festival features a Balanced Plate Scavenger Hunt, The James Beard Foundation Future Foodies Pavilion: ticketed hands-on cooking classes Kids Food Festival Main Stage, and free performances including cooking demos and live entertainment.

**Kiss The Ground**

www.kisstheground.com  
Jonas David Hunter, Co-Executive Director  
info@kisstheground.com

Kiss the Ground is telling a new story about our ability to regenerate land and reverse climate change by building back healthy soil. They create media, campaigns and educational curriculum that raise awareness and empower individuals to take action. Behind the scenes, they connect and work with a wide range of stakeholders—farmers, educators, brands, NGOs, scientists and policy makers—to advocate for regenerative agriculture and the restoration of healthy soil worldwide. With the help of hundreds of volunteers, they have created a garden for the community in partnership with the nonprofits Beyond Baroque and SPARC. The garden serves as a hub for gardening workshops, community gatherings, events, and classes. Currently the food grown in the garden is donated to our volunteers and St. Joseph Center's homeless/low-income culinary training students who take regular classes at the garden. Kiss the Ground is co-producing the self-titled feature-length movie to be released in 2017.

**The Kitchen Community**

www.thekitchencommunity.org  
Melissa Chananie, Advancement Coordinator  
(720) 263-0501 // melissa@tkc.org

The Kitchen Community (TKC) is dedicated to strengthening communities by joining them to accelerate the real food movement at scale. TKC does this by building Learning Gardens in schools around the country. Their Learning Gardens are engaging outdoor classrooms that connect kids to real food, increase academic achievement, and drive community engagement. Through their Learning Gardens in Colorado, Chicago, Memphis, Los Angeles, and now Indianapolis and Pittsburgh, TKC impacts nearly 150,000 children a day. Their website also serves as an excellent source of educational information and resources.

**Kitchen Gardeners International**

www.kgi.org  
Roger Doiron, Founder & Director  
(207) 956-0606 // info@kgi.org

Kitchen Gardeners International (KGI) represents a community of 30,000 individuals from 100 countries who are growing some of their own food and helping others to do the same, both near and far. Their mission is to empower individuals, families, and communities to achieve greater levels of food self-reliance through the promotion of kitchen gardening, home-cooking, and sustainable local food systems. In doing so, KGI seeks to connect, serve, and expand the global community of people who grow some of their own food. High-impact public awareness and advocacy efforts like their White House Garden Campaign and Food Independence Day help raise the profile of gardening and local foods in society. These efforts include the coordination of World Kitchen Garden Day to bring gardeners together at the international level and a partnership and grants program to build the capacity of small, like-minded groups in the US and abroad.

**La Via Campesina**

www.viacampesina.org  
Dena Hoff, North America Coordinator  
(263) 457-6221 // viacampesina@viacampesina.org

La Via Campesina is the international peasants' movement that currently represents 200 million farmers from 164 local and national organizations in 73 countries. As a grassroots organization, headquartered in New York City, La Via Campesina strives to unite peasants, the landless, female farmers, and rural youth to defend small-scale sustainable agriculture on a global scale. La Via Campesina routinely participates in discussions on food policy with the U.N. Food and Agricultural Organization (FAO) and the U.N. Human Rights Council (UNHRC).

**The Land Connection**

www.thelandconnection.org  
Cara Cummings, Executive Director  
(217) 840-2128 // cara@thelandconnection.org

The Land Connection trains farmers in resilient, restorative farming techniques; informs the public about the sources of our food and why that matters; and works to protect and enhance farmland so that we, and generations to come, will have clean air and water, fertile soil, and healthy, delicious food. The Land Connection has offered their flagship farmer training program, Central Illinois Farm Beginnings, for 11 years now. Over 150 people have graduated from that program, and many of those people are still farming, and producing fresh, healthy food for their communities at farmers' markets, CSAs, on farm sales, and to local restaurants.

**Land for Good**

www.landforgood.org  
Jim Habana Hafner, Executive Director  
(603) 357-1600 // jim@landforgood.org

Land For Good ensures the future of farming in New England by putting more farmers more securely on more land. They take a systems view of farmland access that engages multiple stakeholders and works at multiple levels. Their programs work farmers, farm families, landowners, communities and their support networks. They guide and empower each of them to achieve customized land access solutions, and provide leadership toward broad solutions for the New England landscape.

**The Land Institute**

www.landinstitute.org  
Carrie Carpenter, Development Associate  
(785) 823-5376 // carpenter@landinstitute.org

The Land Institute is a Kansas-based research organization exploring alternatives to conventional farming practices. Since 1976, The Land Institute has been developing the big idea that humans can make conservation a consequence of production—in any region on the planet—if we use as our standard the ecosystems that existed in that region before it was utilized by humans. The goal of their research team is diverse, perennial grain production systems that are as ecologically sound as former prairies. The Institute offers resources to smallholder farmers and produces research for the expansion of sustainable agriculture. They also host events such as their Ecofest Lecture Series and Land Access Symposium.

**The Land Stewardship Project**

www.landstewardshipproject.org  
George Boody, Executive Director  
(612) 722-6377 // gboody@landstewardshipproject.org

The Land Stewardship Project (LSP) works practically and through systems changes to enable more successful family farmers to raise crops and livestock on the land in ways that restore and protect the health of the soil and water, and grow healthful food for people to eat. LSP's Farm Beginnings trains new entrants and farmers wanting to transition in ecological agriculture and business planning. With Hope Community Inc., as well as other partners, they grow community-based food systems and train LSP leaders to help advance racial equity in the food system. LSP engages farmers to adopt continuous living cover needed to restore and protect soil health. They organize farmers, rural and urban members to participate in decisions that shape communities and public policies at the local, state and federal Farm Bill policies to better serve the public good.

**Landesa Rural Development Institute**

www.landesa.org  
Chris Jochnick, President & CEO  
(206) 528-5880 // info@landesa.org

Landesa is an organization that works to secure land rights for the world's poorest people. The organization partners with local governments in developing countries to help create laws, policies, and programs to foster social justice, economic growth, and opportunities for communities. They often focus on creating and enforcing land rights for women. In 2014, 2.3 million women and men gained secure rights to land through Landesa's partnerships.

**The Lunchbox Fund**

www.thelunchboxfund.org  
Valeris Biberaj, Director of Development  
Valerie@thelunchboxfund.org

The Lunchbox Fund (LBF) is a Nonprofit Organization that focuses on fostering education via nutrition by providing a daily meal to orphaned and at-risk school children in township and rural areas of South Africa, a country where 56 percent of all children live in poverty. LBF believes that tackling undernutrition in school children is urgent, feasible and affordable. Providing the right nutrients and care through the early years unlocks the potential of every child. Investing in children's nutrition has the power to trigger big social and economic changes. Children with well-developed brains and bodies have better life chances: they live longer and healthier lives, they do better in school, and they grow into healthy and productive adults. The Lunchbox Fund has been in operation for 10 years. In 2017 LBF will deliver over 4.2 million hot, nutritionally fortified meals to 20,000 school children throughout South Africa.

**Main Street Project**

www.mainstreetproject.org  
David Ostendorf, Founder and Executive Director  
(612) 879-7572 // info@mainstreetproject.org

The Main Street Project focuses on changing the current conventional system by deploying an alternative, small-scale, and sustainable poultry based system that is accessible and economically viable for aspiring Latino and other immigrant farmers. They currently have three demonstration farms near Northfield, MN, used for hands-on training and also provide

“agripreneur” training for hopeful new farmers with a curriculum dedicated to farm management and business skills offered in Spanish and English. In Latin America, they're helping develop the first community-wide prototype in the dry-corridor of eastern Guatemala, a coffee-producing area among worst affected by poverty, ecological deterioration, drought, and famine. While in Mexico, they are working with Via Organic and Organic Consumers Association to design and build a production and training facility.

**Leopold Center for Sustainable Agriculture**

www.leopold.iastate.edu  
Laura Miller, Communications  
(515) 294-5272 // lwmill@iastate.edu

The Leopold Center is a research and education center on the campus of Iowa State University created to identify and reduce negative environmental and social impacts of farming and develop new ways to farm profitably while conserving natural resources. The Center's work is focused in these initiatives—ecological systems research, marketing and food systems research, policy research, and cross-cutting research that bridges all areas (water, energy, soil, and alternative farming systems).

**Let's Move Salad Bars to Schools**

www.saladbars2schools.org  
Ann Cooper, Founder Partner // info@saladbars2schools.org

Let's Move Salad Bars to Schools (LMSB2S) was founded in 2010 by the Chef Ann Foundation, National Fruit and Vegetable Alliance, United Fresh Start Foundation, and Whole Foods Market in support of First Lady Michelle Obama's Let's Move! Initiative. Their goal is for every school in the United States to have a salad bar as part of their school food service program, so that every child – from elementary school, to middle school, to high school – has daily access to fresh fruits and vegetables, whole grains and healthy proteins. To date the program has donated salad bars to over 4,600 schools, reaching over 2.3 million children in all 50 states.

**Let's Move!**

www.letsmove.gov  
Debra Eschmeyer, Executive Director

Let's Move! is a comprehensive initiative, launched by First Lady Michelle Obama, dedicated to solving the problem of obesity within a generation. Combining comprehensive strategies with common sense, Let's Move! aims to put children on the path to a healthy future by giving their parents helpful information and fostering environments that support healthy choices, providing healthier foods in our schools, helping children become more physically active, and ensuring that every family has access to healthy, affordable food.

**The Livestock Conservancy**

www.LivestockConservancy.org  
Ryan Walker, Marketing & Communications Manager  
(919) 542-5704 // rwalker@LivestockConservancy.org

The Livestock Conservancy is working to protect over 150 heritage breeds of livestock and poultry from extinction. The Conservancy is a hub for rare breed conservation in the U.S. and conducts research, education, and promotes rare breed agriculture. The Conservancy has been a key actor in the protection of at least 17 endangered breeds of livestock and poultry from extinction in its 40 years of existence. They recently concluded the North American Poultry



Census, which is conducted every ten years, and now have a very good idea of the status of poultry conservation in North America. The results from the census are helping to determine conservation priority for all domestic poultry breeds and focus conservation efforts on those that are most in need of saving. They also celebrated the first ever International Heritage Breeds Week in May, with livestock conservation organizations from around the world joining together to raise awareness of endangered breeds and explain how a lack of genetic diversity puts our food supply in jeopardy. Next year's event is scheduled for May 21-27, 2017.

#### Local Food Strategies LLC

[www.localfoodstrategies.com](http://www.localfoodstrategies.com)

Alan R. Hunt, Owner and Principal

[alan@localfoodstrategies.com](mailto:alan@localfoodstrategies.com)

Local Food Strategies LLC provides consulting services to advance the policy and practice of local and regional food system development and expand the affordability and access to healthy food. Owner and Principal Alan Hunt consults through Local Food Strategies LLC and provides advice on the farm bill, local food systems, and food access. His thesis, *Civic Engagement in Food System Governance: A Comparative Perspective of American and British Local Food Movements*, presents a comparison of how local food advocates interacted with national-level policymakers for local food policies from first policy, enacted through to 2013.

#### MAZON: A Jewish Response to Hunger

[www.mazon.org](http://www.mazon.org)

Abby J. Leibman, President and CEO

(310) 442-0020 // [hello@mazon.org](mailto:hello@mazon.org)

MAZON is a national nonprofit working to end hunger among all faiths and backgrounds in the United States and Israel. MAZON's approach focuses on populations that are too-often ignored and involves advocacy, education, grantmaking, and strategic initiatives.

#### Meals on Wheels

[www.mealsonwheelsamerica.org](http://www.mealsonwheelsamerica.org)

Ellie Hollander, President & CEO

(888) 998-6325 // [info@mealsonwheelsamerica.org](mailto:info@mealsonwheelsamerica.org)

Meals on Wheels America is the oldest and largest national organization supporting the more than 5,000 community-based senior nutrition programs across the country that are dedicated to addressing senior hunger and isolation. This network exists in virtually every community in America and, along with more than 2 million volunteers, delivers the nutritious meals, friendly visits and safety checks that enable America's seniors to live nourished lives with independence and dignity. They have recently partnered with the Ad Council to launch a Meals on Wheels volunteer recruitment PSA campaign. This campaign represents Meals on Wheels first-ever volunteer recruitment effort.

#### Mid-America Organic Association

[www.missouriorganic.org](http://www.missouriorganic.org)

Sue Baird, Executive Director

(660) 427-5555 // [gbaird@iland.net](mailto:gbaird@iland.net)

The Mid-America Organic Association, previously the Missouri Organic Association, was created with the purpose to provide a forum that not only educates existing farmers and "wannabe" farmers on successful and

sustainable production methods, but also serves to network them with buyers of their foods; whether with high-end chefs and restaurants who appreciate those foods, or retail grocery stores who cater to local organic and sustainable foods, or directly to the eaters/consumers. Due to the tremendous growth in membership in surrounding states, the Missouri Organic Association has evolved in 2016 into the regional Mid-America Organic Association. Their mission continues to be to provide the necessary education and training to our producers to assist them in their efforts to grow clean nutrient dense foods for themselves and their communities, and to provide the marketing networks for the producers with buyers of their foods- high end chefs, consumer/eaters, and wholesale and retail markets, primarily through their annual MOA conference and at their training farm. This year MOA has made the decision to facilitate consumer knowledge of the food they eat by launching VISPS, a NON-GMO and Transitional-to-Organic verification program for their producers' crops.

#### Modern Farmer

[www.modernfarmer.com](http://www.modernfarmer.com)

Heather Muhleman, Press Contact

(646) 340-1709 // [heather@thedoaronline.com](mailto:heather@thedoaronline.com)

Modern Farmer is a quarterly American magazine that shares content in print and online at [www.ModernFarmer.com](http://www.ModernFarmer.com). The magazine's Editor-in-Chief is Sarah Gray Miller and the Publisher is Jane Wladar. The publication is the authoritative resource for the today's cutting-edge food producers and consumers: the farmers, wannabe farmers, chefs, and home cooks who are influencing the way we eat right now. Blending hands-in-the-dirt service, soulful inspiration, and whip-smart reporting, Modern Farmer is the information hub for a growing movement of consumers interested in knowing where their food comes from.

#### More and Better

[www.moreandbetter.org](http://www.moreandbetter.org)

Elisabeth Atangana, International Coordinator

+39 (06) 80 70 847 // [secretariat@moreandbetter.org](mailto:secretariat@moreandbetter.org)

Founded in 2003, More and Better is a network that facilitates collaboration among organizations working to end hunger and poverty in developing nations. More and Better is composed of NGOs, CSOs, national campaigns, and social movements, all working to eliminate hunger and poverty by lobbying for policies that support agriculture, food, and rural improvement in developing countries.

#### National Black Farmers Association

[www.blackfarmers.org](http://www.blackfarmers.org)

Dr. John Boyd Jr., President

(804) 691-8528 // [johnwesleyboydjr@gmail.com](mailto:johnwesleyboydjr@gmail.com)

The National Black Farmers Association was founded in 1995 in order to help black farmers gain access to USDA program resources at both the state and federal level. The National Black Farmers Association accomplishes its goals through both national outreach and technical assistance. Their workshops include Seed to Market Trainings, Pallet Gardening classes, and Let's Get Growing, a workshop that aims to further the practice of agriculture through an exchange of information.

#### National Center for Appropriate Technology: ATTRA Program

[www.attra.ncat.org](http://www.attra.ncat.org)

Kathy Hadley, Executive Director

(800) 275-6228 // [kathyh@ncat.org](mailto:kathyh@ncat.org)

The National Sustainable Agriculture Information Service, within the ATTRA program (a national sustainable agriculture information service), provides information and technical assistance to farmers and anyone involved in sustainable agriculture in the United States. They provide research-based technical assistance and information in the fields of sustainable agriculture, sustainable energy, and sustainable community development. Leadership, education and advocacy support, Meals on Wheels America empowers its local member programs to strengthen their communities, one senior at a time.

#### Meatless Monday

[www.mondaycampaigns.org](http://www.mondaycampaigns.org)

Cherry Dumauual, Public Relations and Partnerships Director

(212) 991-1056 // [cdumauual@mondaycampaigns.org](mailto:cdumauual@mondaycampaigns.org)

Meatless Monday is a global movement with a simple message: one day a week, cut out meat. Launched in 2003 in association with Johns Hopkins Bloomberg School of Public Health, Meatless Monday is now embraced in more than 40 countries with global versions such as Sir Paul McCartney's Meat Free Monday in the U.K. to programs in Israel, Australia, Jamaica and Iran. Their goal is to reduce meat consumption by 15 percent for our personal health and the health of the planet. They provide information, recipes, and free materials to help individuals, schools, restaurants, hospitals, food companies and communities start each week with healthy, environmentally friendly and meat-free meals.

#### Midwest Organic and Sustainable Education Service

[mosesorganic.org](http://mosesorganic.org)

John Mesko, Executive Director

(715) 778-5775 // [info@mosesorganic.org](mailto:info@mosesorganic.org)

The Midwest Organic and Sustainable Education Service is a nonprofit that provides the education, resources and practical advice farmers need to succeed in sustainable, organic production. The flagship event, the MOSES Organic Farming Conference, is the country's largest educational event on organic agriculture. It takes place every February in the Midwest.

#### Millennium Institute

[www.millennium-institute.org](http://www.millennium-institute.org)

Adedoyin Onasanya, Projects Coordinator

(202) 857-5204 // [ao@millennium-institute.org](mailto:ao@millennium-institute.org)

The Millennium Institute (MI) seeks to inspire global action concerning sustainability by working to empower decision makers to create sustainable policies and to create a global network of system thinkers. MI and the Biovision Foundation are partners in a project called Changing Course in Global Agriculture (CCGA) which aims at improving food security, rural welfare, and the sustainable use of natural resources through the implementation of sustainable agriculture and food system policies. The project operates at both the international and the national levels, reaching decision-makers and stakeholders in the area of agriculture and the food systems through policy development processes and supportive planning tools.

#### The Monday Campaigns

[www.mondaycampaigns.org](http://www.mondaycampaigns.org)

Cherry Dumauual, PR and Partnerships Director

(212) 991-1056 // [cdumauual@mondaycampaigns.org](mailto:cdumauual@mondaycampaigns.org)

The Monday Campaigns is a nonprofit public health initiative associated with Johns Hopkins, Columbia and Syracuse universities that dedicates the first day of every week to health. Every Monday, individuals and organizations join together to commit to the healthy behaviors that can help end chronic preventable diseases.

#### National Farmers Union

[www.nfu.org](http://www.nfu.org)

Andrew Jerome, Communications Director

(202) 554-1600 // [ajerome@nfudc.org](mailto:ajerome@nfudc.org)

National Farmers Union (NFU) has been advocating on behalf of American family farmers, ranchers and rural communities since 1902. The organization seeks to advance smart farm policies and runs a series of educational programs that promote diversity and develop the next generation of family farmers. NFU supports sustainable production of food, feed, fiber and fuel, and will remain the respected, influential and independent voice on the future of American agriculture.

#### National Hmong American Farmers

[www.nhaf.org](http://www.nhaf.org)

Chukou THao, Executive Director

(202) 727-1350 // [chukou@nhaf.org](mailto:chukou@nhaf.org)

NHAF seeks to preserve Hmong-American farm culture by promoting economic self-sufficiency for Hmong-American and other immigrant and ethnically underrepresented farmers. They provide services to independent farmers throughout the country, with special focus on California's Central Valley farmers, who may have limited access to government programs.

#### The National Organic Coalition

[www.nationalorganiccoalition.org](http://www.nationalorganiccoalition.org)

Abby Youngblood, Executive Director

(646) 525-7165 // [abby@nationalorganiccoalition.org](mailto:abby@nationalorganiccoalition.org)

The National Organic Coalition (NOC) is a national alliance of fourteen organizations working to provide a "Washington voice" for farmers, ranchers, environmentalists, consumers, and industry members involved in organic agriculture. They are dedicated to protecting the integrity of the organic agriculture through our advocacy with members of Congress, the USDA, and the National Organic Standards Board, the organic stakeholder board that advises the USDA on policy and regulations. Since its inception, the NOC has been influential in appointing the USDA National Organic Program Director and raising awareness about the threat of contamination from genetically engineered organisms.

#### National Co-op Grocers

[www.ncg.coop](http://www.ncg.coop)

Allie Mentzer, Advocacy Specialist

(866) 709-1205 // [allie.mentzer@ncg.coop](mailto:allie.mentzer@ncg.coop)

National Co-op Grocers (NCG) is a business services cooperative for retail food co-ops located throughout the U.S. representing 150 member and associate co-ops which operate more than 200 storefronts in 38 states. NCG helps unify natural food co-ops in order to optimize operational and

marketing resources, strengthen purchasing power, and ultimately offer more value to natural food co-op owners and shoppers everywhere.

**National Family Farm Coalition**

www.nffc.net  
Katherine Ozer, Executive Director  
(202) 543-5675 // kozer@nffc.net

The National Family Farm Coalition (NFFC) was founded in 1986 and represents American family farms and rural communities while serving as a hub for grassroots organizations to interact. The NFFC represents 34 grassroots organizations in 32 states, allowing them to collaborate regionally on nation-wide campaigns. Areas of focus include animal disease traceability, the dairy crisis, genetic engineering, and food sovereignty.

**National Farm to School Network**

www.farmtoschool.org  
Anupama Joshi, Executive Director  
(847) 917-7292 // info@farmtoschool.org

The National Farm to School Network serves as an information, networking and advocacy hub for communities working to bring local food sourcing and nutrition and agriculture education into schools and early care and

education settings. The National Farm to School Network offers support to all farm to school partners and practitioners through its web-based resources, informational webinars, biannual national conference, and strong policy advocacy. Recent activities have included advocacy for the Farm to School Act of 2015, a Child Nutrition Act Reauthorization marker bill that has won bipartisan and bicameral support in Congress.

**Native Food Systems Resource Center**

www.nativefoodsystems.org  
Pati Martinson, Coordinator  
(303) 774-7836 // pmartinson@tcedc.org

Native Food Systems Resource Center is an initiative of the First Nations Development Institute, which recognizes the challenges many Native American families face in accessing fresh, healthy food. The Center works to increase food access and build good health by providing technical, financial, and educational support to initiatives that promote sustainable agriculture, strengthen food security, and build food sovereignty within Native American communities. Their resources, such as My Native Plate, which serves as the indigenous alternative to the USDA's latest nutritional guidelines known as Choose My Plate, helps individuals opt for healthy and indigenous food choices.

**Native Seeds/SEARCH**

www.nativeseeds.org  
Laura Jones, Interim Executive Director  
(520) 622-0830 // ljones@nativeseeds.org

Native Seeds/SEARCH conserves, distributes, and documents seed diversity in order to promote biodiversity and a sustainable food system. These seeds are available through their online store, an annual seed-listing, and at their retail store in Tucson, Arizona. Native Seeds/SEARCH also educates farmers and the public on the role these seeds play in cultures of the American Southwest and northwest Mexico through a variety of courses and workshops.

**Natural Gourmet Institute**

www.naturalgourmetinstitute.com  
Jonathan Cetnarski, President & CEO  
(212) 645-5170 // hello@nginyc.com

Founded in 1977 by Annemarie Colbin PhD, Natural Gourmet Institute (NGI) has been the leader in health-focused culinary education for nearly 40 years. Located in the Flatiron District in New York City, NGI offers dynamic enrichment programs—from recreational cooking classes, to in-depth Certificate Programs in topics like Culinary Nutrition, Food Therapy, and Food Entrepreneurship. NGI's philosophy continues to be rooted in Dr. Colbin's Seven Principles of Food Selection, which state that food should be: whole, seasonal, local, traditional, balanced, fresh and delicious. Comprehensive vocational culinary training is provided through Natural Gourmet Institute for Health and Culinary Arts.

**Natural Resources Defense Council**

www.nrdc.org  
Lisa Benenson, Chief Communications Officer  
(212) 727-2700 // nrdcinfo@nrdc.org

The Natural Resources Defense Council (NRDC), works across the U.S. with 1.4 million activists and members as well as 350 lawyers to protect the natural environment. NRDC supports a sustainable food system by holding pesticide regulators accountable for protecting public health and partnering with private companies to increase sustainability in the food sector. Last year, due largely to the influence of NRDC, schools in New York City, NY, Chicago, IL, Miami, FL, Orlando, TX, Los Angeles, CA, and Dallas, TX—which advance enforceable, equitable, and environmentally sound federal organic standards. Members of the organization testify at government hearings and appear before congress any time organic issues are discussed to ensure the integrity of organic standards is preserved. Since its inception, the Coalition has been influential in appointing the USDA National Organic Program Director and raising awareness about the threat of contamination from genetically engineered organisms.

**National Sustainable Agriculture Coalition**

www.sustainableagriculture.net  
Reana Kovalcik, Associate Director for Communications and Development  
(202) 547-5754 // reana@sustainableagriculture.net

The National Sustainable Agriculture Coalition (NSAC) is an alliance of 115 grassroots organizations, which advocates for federal policy reform to advance the sustainability of agriculture, food systems, natural resources, and rural communities. They work closely with farmers, advocates, and policy leaders across the country to effect meaningful change at both the federal and the grassroots levels. They are currently preparing outreach materials and

policy recommendations for the incoming presidential transition team, as well as for the new leadership at key federal agencies and incoming Congress members. They are also actively working with their membership on policy proposals and grassroots campaigns for the 2018 Farm Bill.

**National Women in Agriculture**

www.nwiaa.org  
Dr. Tammy Gray-Steele, Executive Director  
(405) 424-4623 // womeninag@gmail.com

National Women in Agriculture (NWIAA), based in Oklahoma City, OK, operates chapters in seven U.S. states. The network aims to empower rural and minority women by providing agricultural outreach, education, and connections to local and federal financial resources. Beginning in August 2015, at NWIAA's Community Gardens in Oklahoma City, OK, members of the public will have the ability to pick their own vegetables free of charge. The organization encourages individuals to "harvest as much as they need" anytime the gate is open.

**National Young Farmers Coalition**

www.youngfarmers.org  
Sophie Ackhoff, National Field Director  
(518) 643-3564 // sophie@youngfarmers.org

In the US, farmers over the age of 65 outnumber farmers under the age of 35 by a margin of 6-to-1. The organic and local food movements are inspiring a new generation to farm, but it has never been harder to get started. The National Young Farmers Coalition (NYFC) works to ensure young people can build viable farm businesses that can support themselves and their families through farming. In the six years since its founding, the coalition has won funding for training and support programs for beginning farmers in the 2014 Farm Bill; won better access to credit for beginning farmers through a new Farm Service Agency micro lending program and through improved rules to help new farmers qualify for support; worked with land trusts nationally to bring innovative conservation easements to scale that keep farmland in production and affordable to farmers; introduced the 'Young Farmer Success Act' into Congress, which would add farmers to the Public Service Loan Forgiveness Program; and launched 30 chapters in 26 states.

**The Nature Conservancy**

www.nature.org  
Mark Tercek, President & CEO  
(800) 628-6860 // mtercek@tnc.org

The Nature Conservancy is the leading conservation organization in the U.S. Based in Arlington, VA, the organization has a global agriculture program that aims to meet the challenges of food production without jeopardizing natural resources. The Conservancy has protected more than 119 million acres of land and thousands of miles of rivers worldwide. They also operate more than 100 marine conservation projects globally.

**The Non-GMO Project**

www.nongmoproject.org  
www.livingnongmo.org  
Megan Westgate, Executive Director

Founded in 2007, the Non-GMO Project's mission is to preserve and build sources of non-GMO products, educate consumers and provide the highest and most rigorous standard in the world for verified non-GMO choices.



Because of consumer demand across North America, Non-GMO Project Verified is one of the fastest growing sectors in the marketplace. The Butterfly label, now found on over 40,000 products, is the most trusted label for GMO avoidance. The Non-GMO Project believes the integrity of our diverse genetic inheritance is essential to human and environmental health and ecological harmony. Through education and outreach programs, the Non-GMO Project is protecting and expanding the supply of non-GMO seed, ingredients and products. Support the mission of Non-GMO Project by making a donation, and choosing the Butterfly every time you shop.

**The Norman Borlaug Institute for International Agriculture**

www.borlaug.tamu.edu  
Gabriel Saldana, Communication Manager  
(979) 845-4164 // gabe.saldana@ag.tamu.edu

The Norman Borlaug Institute for International Agriculture at Texas A&M University designs and implements science based development programs that guide the phases of agricultural industry from production to consumption to fight hunger and poverty among the smallholder agricultural communities of the developing world. Active projects include Agricultural Research and Education Capacity-Building at La Molina University in Peru and the Rwanda Pyrethrum Project.

**Northeast Organic Dairy Producers**

www.nodpa.com  
Ed Maltby, Executive Director  
(413) 772-0444 // ednodpa@comcast.net

NODPA is the largest grass roots organization of organic dairy producers and has remained true to its original goal of advocating on behalf of producers, regardless of who they sold their milk to, for a sustainable pay price plus protect the integrity of the USDA Organic regulations. NODPA is governed by organic dairy producers who meet regularly by conference call and annually in-person as either Board members or State Representatives. The organization is establishing open dialogue with organic dairy processors and retailers in order to better influence producer pay price and to contribute to marketing efforts. They are also developing networks with producers and processors of other organic commodities to strengthen the infrastructure within the industry.

**Northeast Organic Farming Association**

www.nofa.org  
Michael Roberts, President  
(401) 835-2346 // michael.h.roberts@gmail.com

The Northeast Organic Farming Association is a network of over 5,000 farmers, policymakers, educators and food lovers that aims to support organic food, sustainable agriculture, and a cleaner environment. They develop and promote the distribution of locally grown, nutritious food throughout the northeastern U.S. with chapters in Connecticut, Massachusetts, New Hampshire, New Jersey, New York, Rhode Island, and Vermont.

**Northeast Sustainable Agriculture Working Group**

www.nesawg.org  
Ruth Katz, NESAWG Coordinator  
(914) 231-9206 // ruthkatz@nesawg.org

The Northeast Sustainable Agriculture Working Group (NESAWG) brings together over 500 sustainability organizations in the northeastern United States to promote sustainable agriculture and a strong economy. NESAWG

organizes working groups, shares practices, conducts research, and influences public policy.

**Northwest Atlantic Marine Alliance**

www.namanet.org  
Niaz Dorry, Coordinating Director  
(978) 281-6934 // niaz@namanet.org

The Northwest Atlantic Marine Alliance is a fishermen-led organization working at the intersection of marine conservation and social, economic, and environmental justice. NAMA is working to build a movement toward a healthy ocean, a just seafood system, and community-based fisheries that are diverse, fair, and equitable for all. Seeking long-lasting solutions, NAMA builds collaborative models that connect fishermen, fish workers, social and marine scientists, fisheries managers, the public, local economy advocates, food systems organizers, family farmers, conservation activists, youth, and more.

**The Notah Begay III Foundation**

www.nb3foundation.org  
Justin Huenemann, Executive Director  
(505) 867-9775 // justin@nb3f.org

The Notah Begay III Foundation works to address the profound health and wellness issues impacting Native American children. The organization aims to reduce childhood obesity and type 2 diabetes among Native American children. The Foundation is setting a standard for investing in promising and community-driven programs, research, and advocacy that can prevent obesity and type 2 diabetes, ensuring healthy and successful futures for Native American children and their communities.

**Nourish**

www.nourishlife.org  
Kirk Bergstrom, Founder & President  
(415) 561-2141 // press@nourishlife.org

Nourish, based out of San Francisco, CA, is an educational program run by WorldLink that seeks to educate and inspire individuals about food sustainability. Nourish uses television, school curriculum design, web content, short films, and teacher and youth trainings to create a sustainable future in agriculture. The Nourish film, released in 2009, traces our global relationship to food from a broad perspective to personal action steps.

**Nourishing Our Children**

www.nourishingourchildren.org  
Sandrine Love, Executive Director  
(202) 363-4394 // info@nourishingourchildren.org

Nourishing Our Children is a nonprofit organization that offers dynamic educational materials that explain why many traditional foods now considered unhealthy are, in fact, vital to the development of children.

**Nuestras Raices Inc.**

www.nuestras-raices.org  
Hilda Roque, Executive Director  
(413) 535-1789 x 7 // hroque@nuestras-raices.org

Nuestras Raices which means “Our Roots,” represents the strong agricultural ties and history that the Puerto Rican community has in Holyoke, MA. Based out of Holyoke MA, Nuestras Raices has grown to become a large organization, one that is considered “a national model on how to develop



Photo courtesy of Organic Farming Research Foundation.

sustainable agriculture and green cities.” Nuestras Raices today has a network collectively serve meals to over 3 million students daily—declared they would only purchase antibiotic-free chicken.

**The Nutrition Coalition**

www.nutrition-coalition.org  
Dr. Sarah Hallberg, Executive Director & Chair, TNC Advisory Council  
press@nutrition-coalition.org

The Nutrition Coalition is a nonprofit advocacy organization working to strengthen national nutrition policy so that it is founded upon a comprehensive body of conclusive science, and where that science is absent, to encourage additional research. The Coalition launched in October 2015 out of concern that the Dietary Guidelines for Americans have not been able to stem the growing tide of obesity and diabetes in America. The Coalition believes that a thorough and transparent process for developing new guidelines is needed to ensure that dietary advice to Americans is based on rigorous science. Towards this end, the Coalition will educate policy makers, stakeholders, and the public.

**The Organic Center**

www.organic-center.org  
Jessica Shade, Director of Science Programs  
(802) 275-3897 // jshade@organic-center.org

The Organic Center is a hub for scientific research on organic agriculture and health. The Center works with academic and government institutions to fill knowledge gaps on sustainable agriculture. Currently, the Center is

working to find organic solutions for new diseases appearing in citrus, apple, and pear orchards across the U.S. Other projects include the Healthy Farm Index Biodiversity Calculator and The Effect of Organic Farming Practices on Nitrogen Pollution.

**Organic Consumers Association**

www.organicconsumers.org  
Ronnie Cummins, National Director  
(888) 403-1007 // Ronnie@organicconsumers.org

The Organic Consumers Association (OCA) promotes the interests of organic and socially responsible food consumers throughout the nation. OCA has more than 850,000 members, subscribers, and volunteers. Their projects include Via Organic, the Fair World Project, and the Organic Retail and Consumer Alliance, a program aimed at increasing public awareness about the difference between “natural” and organic.

**Organic Farming Research Foundation**

www.ofrf.org  
Brise Tencer, Executive Director  
(831) 426-6606 // brise@ofrf.org

As a leading champion of organic farmers in the U.S., The Organic Farming Research Foundation works to foster the improvement and widespread adoption of organic farming systems by cultivating organic research, education, and federal policies that bring more farmers and acreage into organic production. Since its founding, OFRF has awarded 332 grants to

organic researchers and farmers, investing more than US\$3,000,000. Overall, OFRF grant funding has advanced scientific knowledge and improved the practices, ecological sustainability, and economic prosperity of organic farming. At the same time, OFRF grants have played a crucial role in advancing the careers of young scientists, enabling them to leverage significant additional funding from state and federal agencies. OFRF's advocacy work focuses on increasing investment in organic farming and ensuring research funding matches the highest priorities of organic farmers and those transitioning to organic farming. To that end, OFRF will be publishing two landmark reports in 2016.

#### The Oakland Institute

[www.oaklandinstitute.org](http://www.oaklandinstitute.org)

Melissa Moore, Communications Director

(510) 469-5228 // [media@oaklandinstitute.org](mailto:media@oaklandinstitute.org)

The Oakland Institute, based in Oakland, CA, is a research and analysis organization committed to fostering debate and inspiring action on pressing social issues like food sustainability, climate change, and poverty. They publish reports on food and agriculture issues around the world, host events, and maintain a blog that presents the latest news from the ground and assessments of policy developments and breaking action. In 2013 the organization partnered with farmer organizations in Mali to document fastmoving land grabs and co-sponsored a civil society forum in Senegal.

#### Oldways

[www.oldwayspt.org](http://www.oldwayspt.org)

Ashley Owen, Public Relations and Media Manager

(617) 896-4888 // [rmedia@oldwayspt.org](mailto:rmedia@oldwayspt.org)

Oldways is a nonprofit food and nutrition education organization, with a mission to inspire healthy eating through cultural food traditions and lifestyles. Oldways carries out a wide range of initiatives, all of which reflect its commitment to nutrition, culture and sustainability. Oldways is known for developing and introducing the Mediterranean Diet Pyramid and the Whole Grain Stamp. Its programs are positive and practical and include: Oldways Finding Common Ground; Oldways Whole Grains Council; Oldways Mediterranean Foods Alliance; Oldways African Heritage and Health/A Taste of African Heritage (plus a similar Latin American heritage program under development); Oldways Vegetarian Network; Oldways Supermarket Dietitian Symposium; Oldways Cheese Coalition; and Oldways Culinarias.

#### One Acre Fund

[www.oneacrefund.org](http://www.oneacrefund.org)

Andrew Youn, Senior Partner/Executive Director/Co-Founder

[media@oneacrefund.org](mailto:media@oneacrefund.org)

One Acre Fund supplies smallholder farmers with the financing and training they need to grow their way out of hunger and poverty. Through a complete bundle of services offered on credit, the organization distributes quality farm inputs to the remote areas where farmers live, trains farmers on agriculture techniques, and educates them on how to minimize post-harvest losses. The organization serves 400,000 farmers in Africa and aims to serve more than one million farmers by 2020.

#### ONE Campaign

[www.one.org](http://www.one.org)

Ari Goldberg, Media Contact

(202) 495-2782 // [ari.goldberg@one.org](mailto:ari.goldberg@one.org)

The ONE Campaign is an international advocacy organization that takes action to end poverty and diseases, particularly in Africa. With offices across the globe, ONE raises public awareness and partners with government leaders to increase public health, support investments in agriculture and nutrition, and prevent corruption in poverty prevention programs. In 2014, the organization launched Do Agric, It Pays, a pan-African campaign aimed at ensuring that African leaders revitalize their commitment to allocate 10 percent of national budgets to agriculture.

#### Organic Volunteers

[www.voluntariosorganicos.wordpress.com](http://www.voluntariosorganicos.wordpress.com)

Juliano Ricciardi, Administrator

(489) 123-9686

Organic Volunteers is an educational exchange that publishes a database of people working in the sustainable movement in the USA that want to share their knowledge and work with others. The database is used to locate hosts all over the country offering volunteer and apprenticeship opportunities.

#### Organic Farmers' Agency for Relationship Marketing, Inc.

[www.ofarm.coop](http://www.ofarm.coop)

John Bobbe, Executive Director

(715) 467-0031 // [johnbobbe@gmail.com](mailto:johnbobbe@gmail.com)

OFARM coordinates efforts of producer marketing groups to benefit and sustain organic producers. OFARM is a cooperative incorporated in the State of Minnesota as a marketing-agency-in-common to support organic producer and their group marketing efforts through cooperatives and farmer association. Current efforts include organic grain, livestock and dairy. Member associations/cooperatives have organic producer members in 18 states from Montana to Texas to Tennessee to Ohio and Michigan and all states in between.

#### Organic Materials Review Institute

[www.omri.org](http://www.omri.org)

Peggy Miars, Executive Director

(541) 343-7600 x 102 // [peggy@omri.org](mailto:peggy@omri.org)

The Organic Materials Review Institute (OMRI) supports organic integrity by providing organic certifiers, growers, manufacturers, and suppliers an independent review of products intended for use in certified organic production, handling, and processing. OMRI is proudly celebrating its 20th year as a 501(c)(3) nonprofit organization serving the organic community.

#### Organic Seed Alliance

[www.seedalliance.org](http://www.seedalliance.org)

Clare Fox, Executive Director

[info@goodfoodla.org](mailto:info@goodfoodla.org)

Organic Seed Alliance (OSA) advances the ethical development and stewardship of seed. OSA grew out of Abundant Life Seed Foundation and works to address consolidation through regional seed networks that result in transformative change at the national level. Their collaborative research emphasizes diversity, ecology, and shared benefits. Their education builds the base of knowledge necessary for stewarding seed and enhancing diversity through on-farm innovation. And their advocacy promotes the benefits of

organic seed while simultaneously confronting threats. Their latest State of Organic Seed report (released June 2016) is part of an ongoing project to monitor the status of organic seed and provides a roadmap for increasing the diversity, quality, and integrity of organic seed available to US farmers.

#### Organic Seed Growers and Trade Association

[www.osgata.org](http://www.osgata.org)

Jim Gerritsen, President

(207) 429-9765 // [press@osgata.org](mailto:press@osgata.org)

OSGATA develops, protects and promotes the organic seed trade and its growers, and assures that the organic community has access to excellent quality organic seed, free of genetic contaminants, and adapted to the diverse needs of local organic agriculture.

#### The Organic Trade Association

[www.ota.com](http://www.ota.com)

Laura Batcha, CEO and Executive Director

(202) 403-8520 // [lbatcha@ota.com](mailto:lbatcha@ota.com)

The Organic Trade Association (OTA) is a membership-based business association for the organic industry in North America. OTA's mission is to promote and protect organic trade to benefit the environment, farmers, the public, and the economy. OTA represents businesses across the organic supply chain and addresses all things organic, including food, fiber/textiles, personal care products, and new sectors as they develop. More than 60 percent of OTA trade members are small businesses.

#### Organic Valley

[www.organicvalley.coop](http://www.organicvalley.coop)

Elizabeth Horton, Simmer Public Relations

(207) 838-0084 // [simmerpublicrelations@gmail.com](mailto:simmerpublicrelations@gmail.com)

Organic Valley focuses on saving family farms through organic farming. The organization produces a variety of organic foods, including organic milk, soy, cheese, butter, spreads, creams, eggs, and produce, which are sold in supermarkets, natural foods stores and food cooperatives nationwide. With its regional model, milk is produced, bottled and distributed right in the region where it is farmed to ensure fewer miles from farm to table and to support our local economies. Organic Valley represents approximately 1,800 farmers in 36 states and is one of America's largest cooperative of local farmers.

#### Other Worlds

[www.otherworldsarepossible.org](http://www.otherworldsarepossible.org)

[info.otherworlds@gmail.com](mailto:info.otherworlds@gmail.com)

Other Worlds is a women-driven education and movement support collaborative whose mission is to compile and bring to light alternatives flourishing throughout the world—ones opening spaces for economic, political, social, and environmental justice, and meaningful democracy—in order to inspire and incite others. They also directly support the movements that are propelling the alternatives. In the spirit of “Nothing about us without us,” Other Worlds relies on deep collaboration with economic and social justice movements, and aims to be accountable to them. Their Harvesting Justice program is working to strengthen citizens' efforts to reclaim food, land, and agriculture from corporations, and create just and sustainable food systems. A combination of agricultural practices, marketing systems, and policy choices, food sovereignty promotes the right of small growers to have control over their land and production.

#### Oxfam America

[www.oxfamamerica.org](http://www.oxfamamerica.org)

Clara Herrero, Community Engagement Advisor

(800) 776-9326 // [info@oxfamamerica.org](mailto:info@oxfamamerica.org)

Oxfam America is an international organization that works in more than 90 countries across the world to fight poverty and hunger. Oxfam America assists communities in the event of natural disasters, initiates poverty-reduction campaigns, and educates the public on social injustices. Oxfam's Behind the Brands initiative assesses companies' performance on social responsibility, challenging them to use their power to contribute to the creation of a more just food system.

#### The Partnership for a Healthier America

[www.ahealthieramerica.org](http://www.ahealthieramerica.org)

Lawrence A. Soler, President & CEO

(202) 842-900 // [news@ahealthieramerica.org](mailto:news@ahealthieramerica.org)

The Partnership for a Healthier America (PHA) seeks to reduce the occurrence of childhood obesity. PHA provides children with access to safe play areas, works with companies like Reebok and Nike to provide more opportunities for children to be active, and encourages healthy choices. In 2013, PHA partnered with First Lady Michelle Obama's Let's Move! Active Schools, a collaboration to bring physical activity back to American schools.

#### Peak Plate

[www.peakplate.com](http://www.peakplate.com)

Julie Ann Fineman, Founder/CEO

(213) 700-7481 // [julie@julieannfineman.com](mailto:julie@julieannfineman.com)

Peak Plate is a collaborative project dedicated to accelerating change in the choice and quality of food we eat. To support a sustainable food system, PEAK PLATE connects peak-of season ingredients to chefs who then pass it on to consumers who hunger for it, while simultaneously distributing the inordinate amount of food that is typically wasted during peak of harvest.

#### The Permaculture Research Institute

[www.permaculturenews.org](http://www.permaculturenews.org)

Bill Mollison, Founder

+61 (02) 66 886 578 // [office@permaculturenews.org](mailto:office@permaculturenews.org)

The Permaculture Research Institute works with individuals and communities all over the world to expand the use of permaculture-based sustainable agriculture. The Institute provides training and internship opportunities to bring permaculture to farmers around the world. The organization's website grantmaking, and community. Since 1992, the organization has conducted four National Organic Farmers' Surveys, which provide information for a wide group of researchers.

#### Pesticide Action Network North America

[www.panna.org](http://www.panna.org)

Sara Knight, Communications Director

(510) 788-9020 // [community@panna.org](mailto:community@panna.org)

Pesticide Action Network (PAN) North America works with those on the frontlines to tackle the pesticide problem—and reclaim the future of food and farming. As one of five regional centers worldwide, PAN North America links local and international consumer, labor, health, environment, and agriculture groups into an international citizens' action network. Together, we challenge the global proliferation of pesticides, defend basic rights to

health and environmental quality, and work to ensure the transition to a just and viable food system.

**Pew Charitable Trusts' Food Safety Project**

www.pewtrusts.org/safefood  
 Matt Mulkey, Manager, Communications  
 (202) 862-9864 // mmulkey@pewtrusts.org

The Pew Charitable Trusts' Safe Food Project emphasizes the importance of safety measures focused on prevention and scientifically-based management strategies in America's food system. Pew aims to reduce risks from foodborne pathogens by strengthening federal laws and enforcement practices.

**PolicyLink**

www.policylink.org  
 Angela Glover Blackwell, Founder and CEO  
 (212) 629-9570 // otalia@policylink.org

PolicyLink connects communities to create sustainable solutions and determine best practices. PolicyLink acts as a national research and action organization to foster economic and social equality. Their primary areas of focus include equitable economy, infrastructure equity, and health equity and place. They also partner with other organizations to found programs such as the Institute for Black Male Achievement and the Alliance for Boys and Men of Color.

**Polygrarian Institute**

www.polygrarian.org  
 Jeff Bryant, Founder & CEO  
 (775) 997-5989 // jeff@polygrarian.org

The Polygrarian Institute's mission is cultivating community-based food systems through education, research and civic engagement. The Polygrarian Institute's vision is to grow the next generation of conscientious farmers, innovative educators, and sensible leaders that will collectively push the pendulum in a new direction. Through intensive training and mentorship programs, Polygrarian's will experience the inter-connectedness of food-systems and develop contemporary methods to deploy effective change in their communities.

**Postharvest Education Foundation**

www.postharvest.org  
 Dr. Lisa Kitinoja, President  
 (916) 708-7218 // postharvest@postharvest.org

Since 2011, Postharvest has provided low cost, easy to access, innovative e-learning programs and long term mentoring for more than 120 young features worldwide permaculture projects, a growing list where individuals can find out what others our doing in the permaculture community.

**The Presbyterian Hunger Program**

www.pcusa.org  
 Ruth Farrell, Coordinator  
 (800) 728-7228 // php@pcusa.org

The Presbyterian Hunger Program works to understand and eliminate the root causes of hunger both in the U.S. and internationally through sustainable development, advocacy, and education on intentional living.



Photo courtesy of Organic Farming Research Foundation.

**The Prevention Institute**

www.preventioninstitute.org  
 Rob Waters, Chief Communications Officer  
 (510) 444-7738 // rob@preventioninstitute.org

The Prevention Institute is a national nonprofit dedicated to fostering community wellness by promoting prevention solutions for a better health for horticultural professionals in 28 countries. These young people graduate from their one year long training programs as "postharvest specialists" with the technical knowledge, teaching skills, postharvest tools and confidence to educate local farmers, traders, and marketers on how to reduce food losses/waste in their own countries.

**Public Health Advocates**

www.publichealthadvocacy.org  
 Harold Goldstein, Executive Director  
 (844) 962-5900 // hg@PHAdvocates.org

Public Health Advocates helps neighborhoods and schools become places that nurture health and well-being of everyone by providing reports and policy recommendations that offer solutions to make health a reality for

of traditional diets for achieving optimal health in the modern world. Through their library of research and educational materials, they provide concrete, trustworthy and reliable information about the importance of nutrient-dense traditional whole foods for achieving optimal wellness. Their organization focuses primarily on the work of Drs. Weston Price and Francis Pottenger, whose research provides scientific validation for the traditional wisdom behind eating whole, nutrient-dense foods, food production, and health.

**Pure Food Kids**

www.purefoodkids.org  
 Sara Billups, Special Projects Manager  
 (206) 799-7976 // sara@purefoodkids.org

Pure Food Kids is an educational organization that empowers kids with the knowledge to live a healthy life through smart nutritional choices. Students of their Seattle, WA, and New York City, NY, workshops learn to be "food detectives" by engaging in cooking and nutrition education. The program is free to public, private, and homeschools, equipping students with information and skills to make healthy food choices for life.

**Rachel's Network**

www.rachelsnetwork.org  
 Erica Flock, Communications Manager  
 (202) 659-0846 // info@rachelsnetwork.org

Rachel's Network, named to honor the work of Silent Spring author Rachel Carson, is a vibrant community of women at the intersection of environmental advocacy, philanthropy, and women's leadership. Rachel's Network hosts meetings and retreats for its members in order to share ideas about environmental and agricultural sustainability issues. The organization has created a fellowship to support women Innovators, providing a three-year stipend to a visionary woman.

**Rainforest Alliance**

www.ra.org  
 Diane Jukofsky, Vice President of Communications, Marketing, and Education  
 (212) 677-1900 // djukofsky@ra.org

The Rainforest Alliance uses training and certification to encourage sustainable land-use practices, business models, and consumer purchases across the planet. The Rainforest Alliance partners with farmers, foresters, and businesses to protect the long-term economic and environmental health of communities. The Rainforest Alliance's little green frog seal on products is designed to help consumers know that their food comes from farms that meet rigorous environmental and social sustainability standards. Their work addresses pressing issues relating to critical products such as coffee, bananas, cocoa, and cattle. More than 1.2 million farms are safeguarding the health of nearly 8.6 million acres, thanks to the Rainforest Alliance's training and certification.

**Real Food Challenge**

www.realfoodchallenge.org  
 Anim Steel, Executive Director  
 anim@realfoodchallenge.org

Real Food Challenge is a national network of student activists building a more just, sustainable and healthy food system. Their primary goal is to shift US\$1 billion of university food budgets away from junk food and factory farms, and toward local, fair, and humane food sources by 2020. To date they've shifted

everyone. PHAdvocates supports teens and adults from Boyle Heights, CA in their fight to get healthier food and drinks in their schools. This inspiring group got sugary drinks off the school menu and now they are working to get purified drinking water stations installed in schools and are demanding regular cleaning and up-keep of school drinking fountains. Launched under the auspices of their Healthy Eating Active Living Cities Campaign in 2015, their Complete Parks Initiative works with neighborhood leaders, residents, local elected officials and their staff to place parks and open space at the center of community and economic health. The HEAL Cities campaign provides online resources, training, and technical assistance to city officials as they adopt policies that create safe places to walk, bike and play, healthy food retail options like farmers markets, community gardens and healthy corner stores, and municipal workplaces that support nutrition and physical activity.

**Price-Pottenger Nutrition Foundation**

www.ppnf.org  
 Edward Bennett, President  
 (800) 366-3748 // info@ppnf.org

The Price-Pottenger Nutritional Foundation is committed to teaching the value

over US\$70 million in annual spending through strategic campaigns, days of action, regional trainings, and direct producer partnerships.

#### Real Food Media

[www.realfoodmedia.org](http://www.realfoodmedia.org)

Anna Lappé, Founder & Director

(510) 281-9023 // [info@realfoodmedia.org](mailto:info@realfoodmedia.org)

Real Food Media, based at Corporate Accountability International, brings together leading food and farm organizations to produce powerful communications initiatives to inspire, educate and grow the movement for sustainable food and farming. Since its founding in 2012, Real Food Media has created the world's largest short films competition on food with pop-up festivals around the world, collaborated with the award-winning StoryCorps to elevate voices of food workers, produced powerful mythbusting videos viewed more than one million times, launched a national online book club, #RealFoodReads—and more. Films can be watched and shared for free at [RealFoodFilms.org](http://RealFoodFilms.org) and all Real Food Mediaprojects can be accessed through [RealFoodMedia.org](http://RealFoodMedia.org).

#### Recipe for Success

[www.recipe4success.org](http://www.recipe4success.org)

Gracie Cavnar, Founder and CEO

(713) 520-0443 // [gracie@recipe4success.org](mailto:gracie@recipe4success.org)

Recipe for Success Foundation, a nonprofit focused on combating childhood obesity, works to make healthy food appealing and available to everyone. Their award-winning Seed-to-Plate Nutrition Education™, a chef-designed program in schools, is available nationwide and has already created measurable behavior change in 30,000 children. The Foundation promotes a culture where fresh, healthy food is shared, appreciated and celebrated with Eat It! Food Adventures children's cookbooks, the annual farmers markIDS DAYS in October and the VegOut! 30-Day Challenge—now supported with a mobile app and enjoyed by challengers in every state. At their 7-acre Hope Farms in the middle of Houston, they are training US Veterans to become agripreneurs while growing affordable produce for their neighbors.

#### Recirculating Farms Coalition

[www.recirculatingfarms.org](http://www.recirculatingfarms.org)

Marianne Cufone, Executive Director

(844) Rec-Farm (732-3276) // [mcufone@recirculatingfarms.org](mailto:mcufone@recirculatingfarms.org)

The Recirculating Farms Coalition is a collaborative group of farmers, educators, nonprofit organizations and many others committed to building local sources of healthy, accessible food. Through research, training and advocacy, they work together to support the development of eco-efficient farms that use continuously cleaned and recycled water as the basis to grow food. They believe these recirculating farms can create stable green jobs and supply sustainably-grown food—fruits, vegetables, herbs and humanely-raised seafood—in diverse communities.

#### ReFED

[www.refed.com](http://www.refed.com)

Sarah Vared, Interim Director

ReFED is a collaboration of over thirty business, nonprofit, foundation and government leaders committed to reducing United States food waste in the United States. ReFED seeks to unlock new philanthropic and investment capital, along with technology, business and policy innovation, to achieve this

goal, which will catalyze tens of thousands of new jobs, recover billions of meals annually for the hungry, and reduce national water use and greenhouse gas emissions. ReFED was formed in early 2015 to create a Roadmap to Reduce U.S. Food Waste, the first ever national economic study and action plan driven by a multistakeholder group committed to tackling food waste at scale. The Roadmap is designed to fill the gap between awareness and action, by creating transparency in the waste flows, costs and opportunities of a more efficient food system achieved by preventing, recovering, and recycling food waste.

#### Rocky Mountain Seed Alliance

[www.rockymountainseeds.org](http://www.rockymountainseeds.org)

Bill McDorman, Executive Director

(928) 301-5897 // [bill@rockymountainseeds.org](mailto:bill@rockymountainseeds.org)

Former directors of Native Seeds/SEARCH were asked early in 2014 to start a Native Seeds/SEARCH like organization for the Rocky Mountain West. The new nonprofit seed conservation organization hit the ground running in May 2014 and has secured grants from major east and west coast charitable trusts to focus on education through their nationally recognized Seed Schools, the stewarding of new local, seed saving leaders through their Seed Stewards program, and is now planning the construction of a community back-up seed storage vault near Sun Valley, Idaho at the Sawtooth Botanical Gardens. The mission of the organization is to connect communities in the Rocky Mountain West with the seeds that sustain them.

#### The Rural Coalition

[www.ruralco.org](http://www.ruralco.org)

Tahirah Cook, Policy and Communications Assistant

(202) 628-7160 // [tahira@ruralco.org](mailto:tahira@ruralco.org)

The Rural Coalition is a grassroots alliance of more than 90 organizations representing farmers and farmworkers who work to bring equitable pay and safe working conditions to minority, migrant, and indigenous farm laborers in North America. Born of the civil rights and anti-poverty rural movements, Rural Coalition seeks a just and sustainable food system that brings fair returns to their diverse small farmers and ranchers.

#### Restaurant Opportunities Center United

[www.rocunited.org](http://www.rocunited.org)

Dallas Donnell, National Communications Coordinator

(215) 870-7076 // [dallas@rocunited.org](mailto:dallas@rocunited.org)

Restaurant Opportunities Center (ROC) United fights to improve wages and working conditions for restaurant workers. The organization conducts workplace justice campaigns as well as research and policy work to provide job training and placement for its members. Their Diners Guide to Ethical Eating, as well as the Behind the Kitchen Door project, help to raise awareness about inequality, instability, and opportunity in the restaurant industry.

#### Revolution Foods

[www.revolutionfoods.com](http://www.revolutionfoods.com)

Kristin Groos Richmond, Co-Founder and CEO

(510) 596-9024 // [info@revolutionfoods.com](mailto:info@revolutionfoods.com)

Revolution Foods addresses childhood nutrition by providing meals and educational programs about making healthy eating choices to students and children. Founded by two moms in Oakland, CA, Revolution Foods serves over 1 million meals to school aged children across the U.S. and in retail

stores. Their programs not only focus on Real Food in Schools, but also Real Food for All, and Real Food in Stores.

#### Rodale Institute

[www.rodaleinstitute.org](http://www.rodaleinstitute.org)

Diana Martin, Director of Communications

(610) 683-1443 // [Diana.Martin@rodaleinstitute.org](mailto:Diana.Martin@rodaleinstitute.org)

The Rodale Institute, through research and networking, strives to create and share the best practices in organic farming. For the past 70 years, Rodale has managed a farm in rural Kutztown, PA, where they conduct scientific studies and educate community members about the value of organic food. The farm includes gardens, farming system trials, trees as a crop, a honeybee Conservancy, and a Water Purification Eco-Center.

#### Rural Advancement Foundation International - USA

[www.rafiusa.org](http://www.rafiusa.org)

Scott Marlow, Executive Director

(919) 542-1396 // [smarlow@rafiusa.org](mailto:smarlow@rafiusa.org)

Rural Advancement Foundation International (RAFI) - USA is a nonprofit organization working nationally and internationally to cultivate policies and practices that sustain thriving family farms. The Foundation helps small-scale U.S. farmers transition to organic production and negotiate fair compensation with agribusinesses. Working with a variety of farm, community, university, and government groups, RAFI promotes sustainability, equity, and diversity in agriculture through policy changes, practical assistance, market opportunities, and access to financial and technical resources.

#### SAAFON

[www.saaфон.org](http://www.saaфон.org)

Terry Hayes, Board Member

Dr. Owusu Bandele, Co-Founder

(912) 495-0591 // [saaфон@comcast.net](mailto:saaфон@comcast.net)

For nearly a decade, The Southeastern African American Farmers' Organic Network (SAAFON) has been dedicated to building a sustainable food system by protecting and preserving African American agricultural heritage through organic farming. As the first and largest network of African American organic farmers in the US, their goal is to raise the visibility of farmers' enterprises both nationally and internationally. They are a regional organization representing farmers in eight states: Alabama, Georgia, Florida, Louisiana, Maryland, North Carolina, South Carolina, Virginia and the Virgin Islands and have more than 200 farmer members.

#### Sarah Samuels Center for Public Health

[www.samuelscenter.com](http://www.samuelscenter.com)

Sallie Yoshida, Executive Director

(510) 271-6799 // [admin@samuelscenter.com](mailto:admin@samuelscenter.com)

Through environmental assessments and community surveys, the Sarah Samuels Center for Public Health has been instrumental in defining the context and developing research to support advocacy for getting junk foods and beverages out of schools and neighborhoods. Through program and policy recommendations, they have helped communities design interventions to improve the choices for healthy eating and physical activity and tobacco prevention. Their reports and policy briefs inform decision makers about evidence-based strategies and model policies and programs for improving health.

#### Save Our Soils

[www.eosta.com](http://www.eosta.com)

Michael Wilde, Communication and Sustainability Manager

(310) 180-6355 // [michael@eosta.com](mailto:michael@eosta.com)

Save Our Soils is a campaign that works with the U.N. Food and Agriculture Organization's (FAO) Global Soil Partnership program to raise awareness about the importance of soil for a healthy climate, as well as encourage consumers to think about solutions to degraded soils. Following its belief that there is no sustainability without transparency, the program's organic fruits and vegetables carry a grower stamp and a 3 digit code with which the end consumer can see who is responsible for their organic product. Recent "Soilebrities" to show their support for the organization have included Julia Roberts, Barbra Streisand, and the Dalai Lama.

#### The Savory Institute

<http://savory.global>

Sarah Gleason, Director of Marketing and Communication

The Savory Institute facilitates large-scale restoration of the world's grasslands through Holistic Management. The Institute develops innovative tools and enhanced curricula, informs policy, establishes market incentives, increases public awareness, and coordinates relevant research, cultivating relationships with aligned partners. The Savory Institute is partnering with organizations and entrepreneurs worldwide to create a global network of 100 Savory Institute accredited hubs by 2025, positioned to influence and enhance the management of 1 billion hectares of land.

#### Scaling Up Nutrition

[www.scalingupnutrition.org](http://www.scalingupnutrition.org)

Scaling Up Nutrition is a worldwide organization that works with national leaders to incorporate nutrition into all development decisions with a core focus on empowering women.

#### School Food FOCUS

[www.schoolfoodfocus.org](http://www.schoolfoodfocus.org)

Christiane Baker, Communications Director

(646) 619-1149 // [info@schoolfoodfocus.org](mailto:info@schoolfoodfocus.org)

School Food Focus is the national collaborative that ignites change in our food system by working on both the demand and supply sides of school food so that every child in the U.S.—regardless of income or race—has access to delicious, nutritious school meals. They collaborate with partners across the school food system—school districts, food producers and processors, and government—to leverage school purchasing power and increase the production of healthy food choices. Their innovative approach proves it's possible to transform school food and support the health of our children, our local economies and our environment.

#### School Nutrition Association

[www.schoolnutrition.org](http://www.schoolnutrition.org)

Patricia Montague, CAE, Chief Executive Officer & SNF Executive Director

(301) 686-3100 // [servicecenter@schoolnutrition.org](mailto:servicecenter@schoolnutrition.org)

The School Nutrition Association (SNA) is the national organization of school nutrition professionals committed to advancing the quality of school meal programs through education and advocacy. SNA's National School Lunch Program is the largest federal child nutrition program and the second-largest single source of federal funding for elementary and secondary schools.



The Association's philanthropic sister organization, the School Nutrition Foundation is dedicated to securing financial resources for education, professional development, scholarships and research in school nutrition. The School Nutrition Foundation focuses on providing the resources that educate and empower SNA members to provide high-quality, low-cost meals to students across the nation to foster an environment where children achieve overall wellness and lifelong success.

#### Seafood Watch

[www.seafoodwatch.org](http://www.seafoodwatch.org)  
Emerson Brown, Associate Communication Manager  
(831) 644-1069 // [ebrown@mbayaq.org](mailto:ebrown@mbayaq.org)

The Monterey Bay Aquarium Seafood Watch program provides science-based recommendations to help individuals and businesses choose seafood that's fished or farmed in ways that have less impact on the environment. Major businesses are adopting sustainable sourcing as a fundamental principle. In North America, more than 100,000 business locations either directly or indirectly rely on Seafood Watch research to inform their purchasing practices, and they're helping change fishing and aquaculture around the world.

#### Seed Savers Exchange

[www.seedsavers.org](http://www.seedsavers.org)  
Rowen White, Chairman of the Board  
(563) 382-5990 // [customerservice@seedsavers.org](mailto:customerservice@seedsavers.org)

Seed Savers Exchange is a nonprofit organization that has promoted the preservation and sharing of seeds since 1975. One of the largest non-governmental seed banks in the nation, Seed Savers Exchange operates a 890-acre farm near Decorah, Iowa. The organization supports a member-to-member seed exchange and makes seeds available to the public through

a catalog and online store. In 2014, Seed Savers Exchange partnered with Seed Matters to administer the Community Seed Resource Program (CSR). The program provides toolkits, resources, and mentorship to seed libraries, community gardens, and other seed-focused initiatives.

#### Seedstock

[www.seedstock.com](http://www.seedstock.com)  
Robert Puro, Editor-in-Chief & Co-Founder  
(213) 747-0873 // [Robert@seedstock.com](mailto:Robert@seedstock.com)

SEEDSTOCK is a social venture that fosters the development of robust and sustainable local food systems through consulting services and the use of a variety of tools, including the news and information blog Seedstock ([www.seedstock.com](http://www.seedstock.com)) and live events. Seedstock works with government agencies, municipalities and all private sector stakeholders to create a sustainable food ecosystem of innovation, entrepreneurship and investment.

#### Share Our Strength

[www.nokidhungry.org](http://www.nokidhungry.org)  
Lindsey Spindle, Chief Communications and Brand Officer  
(202) 393-2925 // [lspindle@strength.org](mailto:lspindle@strength.org)

Share Our Strength leads a global fight against hunger and poverty through programs including No Kid Hungry, ensuring a future where kids have access to healthy food everyday; Cooking Matters, empowering families with the skills to stretch food budgets and cook healthy meals; and Dine Out for No Kid Hungry, which raises funds to benefit kids at risk of hunger. With Hunger in Our Schools: Share Our Strength's Teachers Report, the organization shares their unique perspective on the American crisis with a formal national survey of teachers and their experience with hunger.

#### Slow Food International

[www.slowfood.com](http://www.slowfood.com)  
Paola Nano, Press Officer  
+39 (329) 8321285 // [p.nano@slowfood.it](mailto:p.nano@slowfood.it)

Slow Food is a global grassroots organization with supporters in over 160 countries around the world that dedicate itself to counter the growing incidence of a fast-food style. The main strategic Slow Food project is the Ark of Taste, a catalogue of forgotten and endangered quality food products that belong to the cultures, history and traditions of the entire planet. So far, the Ark had reached thousands of food products from over 100 countries, with both the number of products and countries increasing steadily.

#### Slow Food USA

[www.slowfoodusa.org](http://www.slowfoodusa.org)  
Anna Mule, Director of Communications  
(718) 260-8000 // [comms@slowfoodusa.org](mailto:comms@slowfoodusa.org)

Slow Food USA inspires individuals and communities to change the world through food that is good, clean, and fair for all. Slow Food USA is part of the global Slow Food movement creating dramatic change in more than 160 countries. In the US, there are more than 150 local chapters and 6,000 members, connecting the pleasures of the table with a commitment to the communities, cultures, knowledge, and environment that make this pleasure possible.

#### Slow Money

[www.slowmoney.org](http://www.slowmoney.org)  
Travis Robinson, President  
(303) 443-1154 // [info@slowmoney.org](mailto:info@slowmoney.org)

Slow Money serves as a hub for individuals and organizations interested in investing in a sustainable future. Since 2010, Slow Money has used national, regional, and local events to support investment in over 300 small food businesses across the U.S. Twenty-four local networks and 13 investment clubs have formed across the country to employ the Slow Money principles.

#### The Small Planet Institute

[www.smallplanet.org](http://www.smallplanet.org)  
Frances Moore Lappé, Co-Founder  
(617) 871-6609 // [info@smallplanet.org](mailto:info@smallplanet.org)

The Small Planet Institute encourages U.S. citizens to actively participate in a democratic society as well as promote food democracy. The organization identifies important global issues and produces media that features solutions for a sustainable future. Since 2001 the Institute has released a total of nine books, most recently *World Hunger: 10 Myths*, and has contributed to over a dozen other publications.

#### Socially Responsible Agricultural Project

[www.sraproject.org](http://www.sraproject.org)  
Kendra Kimbirauskas, Chief Executive Officer  
(503) 362-8303 // [Kendra@sraproject.org](mailto:Kendra@sraproject.org)

The Socially Responsible Agricultural Project (SRAP) works throughout the U.S. helping communities protect themselves from the negative impacts of factory farms, officially called Concentrated Animal Feeding Operation (CAFOs). SRAP gives family farmers, ranchers, and other rural citizens the tools needed to develop and sustain ecologically sound, economically viable, and humane farming alternatives to industrial-scale agriculture.

#### Society of St. Andrew

[www.endhunger.org](http://www.endhunger.org)  
Mike Hickcox, Communications Director  
(800) 333-4597 // [sosapr@endhunger.org](mailto:sosapr@endhunger.org)

Since 1983, the Society of St. Andrew has salvaged fresh, nutritious produce from American farms and packing houses. This food would have been discarded as excess or not pretty enough for supermarket shelves. The food is delivered to agencies across the nation that serve the poor. SoSA operates three main hunger programs: the Gleaning Network, the Potato and Produce Project, and Harvest of Hope. All three programs work to eliminate hunger in the U.S. Each year, these programs supply 25-30 million pounds of fresh fruits and vegetables to food banks and food pantries.

#### Soil and Water Conservation Society

[www.swcs.org](http://www.swcs.org)  
Jim Gulliford, Executive Director  
(515) 289-2331 // [jim.gulliford@swcs.org](mailto:jim.gulliford@swcs.org)

The Soil and Water Conservation Society (SWCS) is a nonprofit scientific and educational organization—founded in 1943—that serves as an advocate for conservation professionals and for science-based conservation practice, programs, and policy. SWCS has over 3,000 members around the world. SWCS chapters throughout the United States and Canada conduct a variety of activities at local, state, and provincial levels and on university campuses. Their grassroots work creates training and professional development opportunities for conservationists, takes on critical conservation issues at the local level, and educates local policy makers and opinion leaders regarding conservation problems and opportunities in their communities.

#### Soil Association

[www.soilassociation.org](http://www.soilassociation.org)  
Helen Brown, Chief Executive  
+44 (117) 314 5000 // [memb@soilassociation.org](mailto:memb@soilassociation.org)

Founded in 1946, the Soil Association works to ensure that organic systems are being used whenever possible. The Association encourages new solutions to climate change, improvements to animal welfare and greater biodiversity support. The Food for Life Partnership teams up with local schools to transform dietary choices of thousands of young students.

#### Soil Carbon Coalition

[www.soilcarboncoalition.org](http://www.soilcarboncoalition.org)  
Peter Donovan, Board Member  
(541) 263-1888 // [info@soilcarboncoalition.org](mailto:info@soilcarboncoalition.org)

The Soil Carbon Coalition is a nonprofit organization working to advance the practice, and spread awareness of the opportunity, of turning atmospheric carbon into water-holding, fertility-enhancing soil organic matter and humus. Their principal project is the Soil Carbon Challenge, an international prize competition to see how fast land managers can turn atmospheric carbon into water-holding, fertility-enhancing soil organic matter. They also offer a participatory workshop for interested communities.

#### Spoons Across America

[www.spoonsacrossamerica.org](http://www.spoonsacrossamerica.org)  
James Grosso, Executive Director  
(212) 245-1145 // [james@spoonsacrossamerica.org](mailto:james@spoonsacrossamerica.org)

Spoons Across America®, the source for children's culinary education, is a

not-for-profit organization dedicated to educating children, teachers, and families about the benefits of healthy eating. They work to influence the eating habits of children through hands-on education that celebrates the connection to local farmers and the important tradition of sharing meals around the family table. Spoons Across America strives to improve children's relationship with food and help them understand the long-term benefits of healthy eating. Through their nutrition-based programs, children develop a healthy food curiosity that has a lasting impact throughout their lives.

#### Stanford Center on Food Security and the Environment

fse.fsi.stanford.edu

Adam Gorlick, Assistant Director for Communications

(650) 724-9842 // agorlick@stanford.edu

The Stanford Center on Food Security and the Environment (FSE) is a joint effort between the Freeman Spogli Institute for International Studies (FSI) and the Stanford Woods Institute for the Environment. FSE uses an interdisciplinary approach to conducting research and informing policy solutions that address hunger, poverty, and environmental instability. Current projects include investigating the advantages of solar market gardens as a tool for rural development in Africa, and understanding fertilizer effectiveness and adoption in Zambia.

#### Stone Barns Center for Food and Agriculture

www.stonebarnscenter.org

Martha Hodgkins, Communications Director

(914) 366-6200 // info@stonebarnscenter.org

Stone Barns Center for Food and Agriculture is a nonprofit organization on a mission to create a healthy and sustainable food system. The Center works to develop a culture of eating based on what farms need to grow to sustain healthy soil and a resilient ecosystem. In its quest to transform the way America eats and farms, Stone Barns trains farmers, educates food citizens, convenes change makers, and develops agroecological farming practices.

#### Sustainable Agriculture Education Association

www.sustainableaged.org

Sarah Lovett Hanks, Outreach Coordinator

saea.information@gmail.com

The Sustainable Agriculture Education Association (SAEA) champions innovative educational approaches for sustainable agriculture through the development, application, and research of teaching and learning practices. Their activities include hosting participatory conferences, collecting sustainable agriculture educational program listings, and developing a digital curriculum library. Their 2016 national conference was held in July and brought together participants from across the agriculture and food system who are engaged in adult education.

#### Sustainable America

www.sustainableamerica.org

Jeremy Kranowitz, Executive Director

(203) 803-1250 // info@sustainableamerica.org

Sustainable America emphasizes concerted action on all levels through partnerships, education, outreach, funding, and innovative programs in order to make the United States sustainable. Sustainable America is currently implementing programs like the Anti-Idling Campaign, which saves fuel in cars, and Zero-Waste Events, that rescue food waste at large entertainment

events. One such event involved work with NASCAR and the Richmond International Raceway on a food waste program that provided over 1,300 meals to individuals in need.

#### Sustainable Food Center

www.sustainablefoodcenter.org

Elizabeth Winslow, Marketing and Communications Manager

(512) 236-0074 x111 // elizabeth@sustainablefoodcenter.org

The Sustainable Food Center in Austin, TX engages food producers, processors, and consumers to create a healthier, more food secure community. The Center provides resources and education to help Central Texas residents grow their own food, connects farmers with schools, worksites and other food service organizations, and sponsors the Happy Kitchen as a nutritional learning center.

#### The Sustainable Food Lab

www.sustainablefood.org

Alex McLeod, Operations Manager

(802) 436-4062 // amcleod@sustainablefood.org

The Sustainable Food Lab provides design, facilitation, and project management on critical sustainability issues with almost all the larger food and beverage brands to create and implement sustainable sourcing of agricultural products. The Food Lab has shepherded the creation and widespread use of the Cool Farm Tool, now used on many thousands of farms around the world to measure and reduce net carbon emissions.

#### Sustainable Food Trade Association

www.sustainablefoodtrade.org

Katherine DiMatteo, Executive Director

(413) 624-6678 // katherine@sustainablefoodtrade.org

The Sustainable Food Trade Association serves as a hub for businesses to learn and share common sustainability metrics and best practices to improve performance and communicate the results. They host webinars, conferences, and workshops; and provide research and resources on sustainable business practices.

#### Sustainable Food Trust

www.sustainablefoodtrust.org

Ellie Athanasis, Communications Manager

+ 44 (0) 770 221 9682 // ellie@sustainablefoodtrust.org

The Sustainable Food Trust is playing a leading role in developing the discipline of true cost accounting (TCA) in food and farming. Following on from events held in Kentucky in the US and London and Edinburgh in the UK, they organized a major conference in San Francisco in April 2016 which brought together a wide range of expert speakers and influential leaders. They continue to work in an integrated and collaborative way with organizations such as TEEB for Agriculture and Food, providing thought leadership on the true cost of food, along with other issues such as soil health and the role of sustainably managed livestock in future food systems.

#### Sweet Water Foundation

www.sweetwaterfoundation.com

Emmanuel Pratt, Executive Director

(773) 349-2489 // emmanuel@sweetwaterfoundation.com

Sweet Water Foundation develops educational programs on sustainability

with a focus on urban agriculture and aquaculture in the 21st century. Sweet Water's central theme is "turning waste into community resources," which is exemplified in their Aquaponics Innovation Center, Urban Agriculture STE[A+] M Hubs, and Hyper-Local partnerships via smallscale aquaponics installations and lesson plan development.

#### Tasting Cultures Foundation

www.tastingcultures.org

Sarah K. Khan, Founder and Director

info@tastingcultures.org

Tasting Cultures Foundation works with individuals and communities on a national and global scale to develop art and education on food culture. Their Meal by Meal Seed Grants provide small grants to promote agrobiocultural diversity and their Arts of Foodways series connects people to food through exhibits, performance, musical, and culinary events.

#### Think Food Group

www.thinkfoodgroup.com

Ann McCarthy, Brand and Media Director

(202) 638-1910 // annm@thinkfoodgroup.com

Think Food Group is an effort by Chef José Andrés and Rob Wilder to change the world through food. The Group includes restaurants in multiple U.S. locations and also founded World Central Kitchen, a nonprofit organization that feeds people facing humanitarian crises around the world. The organization partners with other entities to achieve their mission to end world hunger.

#### Think.Eat.Save

www.thinkeatsave.org

Achim Steiner, UNEP Executive Director

+254 (20) 7621234 // unepinfo@unep.org

Think.Eat.Save, a collaborative initiative of the U.N. Environment Program (UNEP), U.N. Food and Agriculture Organization (FAO), and other international organizations, works to reverse food loss and food waste by providing consumers, retailers, leaders, and the community with advice and ways to take action to limit wasteful practices. Think.Eat.Save hopes to reduce the world's "foodprint." The Think.Eat.Save Student Challenge calls upon high school and university students worldwide to uncover how much food gets wasted in their school, organize teams, and take action to reduce food waste.

#### UConn Rudd Center for Food Policy and Obesity

www.uconnruddcenter.org

Meg Orciari, Communications Manager

(203) 432-8520

The UConn Rudd Center for Food Policy and Obesity is a research and policy group that aims to prevent obesity as well as reduce the stigma that is associated with it. The Center moved from Yale to the University of Connecticut in December 2014 but has continued to produce research, community support, and advocacy in support of a healthier and more sustainable world.

#### The U.N. Food and Agriculture Organization

www.fao.org

Enrique Yeves, Director, Office for Corporate Communications

+39 (06) 570 52119 // Enrique.yeves@fao.org

The U.N. Food and Agriculture Organization (FAO) is committed to achieving

food security for all. The FAO is one of the leading producers of research and statistical information on issues that range from climate change, gender equity, and food security. The Organization operates dozens of projects around the world that help to improve the deficiencies in our current global food system.

#### The Union of Concerned Scientists

www.ucsusa.org

Leslie Morrison, Senior Outreach Coordinator, Food & Environment Program

(202) 331-5436 // lmorrison@ucsusa.org

The Union of Concerned Scientists puts rigorous science to work to solve our planet's most pressing problems. Joining with citizens across the country, we combine technical analysis and effective advocacy to create innovative, practical solutions for a healthy, safe, and sustainable future. UCS's Food and Environment Program is leading a call for a national food plan that ensures access to affordable, healthy food for all Americans; protects the nation's farmland, air, water, and climate; guarantees fair wages and working conditions for millions of farm and food workers; and aligns and coordinates existing food and farm policies.

#### United Farm Workers

www.ufw.org

Maria Machuca, Communications Director

(661) 837-9828 // media@ufw.org

United Farm Workers (UFW) is centered on integrity, organization, nonviolence, and empowerment. UFW has been working for the rights of farm workers since 1962. They have led campaigns on worker safety, immigration, and food safety. Recent years have witnessed dozens of key UFW union contract victories, among them the largest strawberry, rose, winery, and mushroom firms in California and across the nation.

#### US Composting Council

www.compostingcouncil.org

Frank Franciosi, Executive Director

(301) 897-2715 // ffranciosi@compostingcouncil.org

The US Composting Council is involved in research, training, public education, composting and compost standards, expansion of compost markets and the enlistment of public support. USCC members include compost producers, marketers, generators of organic residues, policy makers, regulators, equipment manufacturers, product suppliers, academic institutions, public agencies, nonprofit groups and consulting/engineering firms. BioCycle, a premier industry periodical, is the official magazine of the Council.

#### U.S. Food Sovereignty Alliance

www.usfoodsovereigntyalliance.org

Lisa Griffith, Coordinator

(773) 319-5838 // lisa@nffc.net

U.S. Food Sovereignty Alliance (USFSA) maintains that food and water must be treated as basic human rights and works to reduce corporate control of food production. Through building alliances with food justice groups in the U.S. and abroad, educational campaigns about power imbalances in the food system, and raising awareness about the harm current policies are inflicting on food sovereignty, USFSA hopes to restore traditional ways of growing and eating food as a community.



**United States Healthful Food Council**

www.ushfc.org  
Lawrence Williams, Founder & CEO  
(202) 812-8000 // Lawrence.williams@ushfc.org

Established in 2011, the US Healthful Food Council is dedicated to transforming America's food system and fighting diet-related disease by realigning the food industry's incentives with consumers' health interests. The USHFC works towards its mission through the REAL Certified holistic nutrition and sustainability certification program. REAL Certified foodservice operators must satisfy prerequisites and earn sufficient points in the areas of Responsible (nutrition), Epicurean (preparation), Agricultural (sourcing) and Leadership (going above and beyond). As of today, USHFC has certified restaurants, corporate cafes and college dining services in 31 states.

**Urban Adamah**

www.urbanadamah.org  
Adam Berman, Executive Director  
(510) 649-1595 x 301 // adam@urbanadamah.org

Urban Adamah is a Jewish community farm and education center in Berkeley, CA. Its signature Fellowship program is a three month residential leadership program that educates young adults in organic farming, mindfulness, anti-oppression and liberation work, and progressive Jewish living and learning. Urban Adamah offers a wide range of programs for youth and families as well, including summer camp, urban agriculture workshops, concerts and dances, and festivals connected to Jewish holidays. Almost all educational programs contribute to growing food, 90 percent of which is given away to folks in need at a weekly Free Farm Stand. Urban Adamah moves to its new and permanent 2.2 acre campus in fall 2016, alongside a beautifully restored section of Codornices Creek in west Berkeley.

**Victory Garden Initiative**

www.victorygardeninitiative.org  
Gretchen Mead, Executive Director  
(414) 333-2537 // Gretchen.mead@victorygardeninitiative.org

Victory Garden Initiative is a nonprofit organization whose mission is to build communities who grow their own food, creating a community-based, socially just, ecologically sustainable and nutritious food system. Launched just 7 years ago, VGI has built 2500 gardens during its annual Victory Garden BLITZ, the nations largest garden building event. VGI has a 1.5 acre community education farm where it holds its education programs and grow and sells high quality veggies, with the help of the neighborhood youth. They have created deep leadership in Milwaukee's Food Movement through the creation of their FoodLeader Program that trains 30 leaders every year to conduct intensive projects. VGI has planted more than 1 dozen orchards and organized dozens of community gardens.

**Waste No Food**

www.wastenofood.org  
Kiran Sridhar, Founder & Executive Director  
wastenofood@gmail.com

Waste No Food is a registered nonprofit that provides a web-based "marketplace," allowing excess food to be donated from the food service industry to qualified charities that work with the needy. One-third of all food is wasted, from farms, restaurants, and grocery stores. Yet there has been no efficient way for groups that have excess food to donate to the millions of

hungry Californians and Americans. Waste No Food is that medium. Donors who wish to donate their excess food can sign up and post excess food as it becomes available. Qualified charities in the vicinity of the donors who have been vetted by Waste No Food can then claim the food.

**We Are All Farmers**

www.weareallfarmers.org  
Edward Marshall, Coordinator  
(704) 592-2557 // weareallfarmers@gmail.com

We Are All Farmers advocates for food and energy sustainability as well as environmental stewardship in the Five Corners regions of South/Central Appalachia and surrounding areas. The organization runs a variety of programs, including a permaculture institute, seed bank, and a coalition for young and new farmers. Currently, they are working regionally as a Five Corners Agriculture + Agricultural Business Working Group to support a regional approach to agricultural infrastructure, building capacity, and growing the agricultural potential for a very rural swath of this region.

**Wellness in the Schools**

www.wellnessintheschools.org  
Nancy E. Easton, Co-Founder & Executive Director  
(212) 724-2130 // paige@wellnessintheschools.org

Wellness in the Schools (WITS) is a national nonprofit that inspires healthy eating and fitness for kids in public schools. Through public-private partnerships, they are fighting the obesity epidemic. They empower schools to provide healthy, scratch-cooked meals, active recess periods, and fitness and nutrition education. In partnership with local departments of education, WITS reaches 50,000 children across 100 U.S. schools. Their partnership approach drives systemic, long-term change, shifting the entire culture of schools.

**Western Growers**

www.wga.com  
Matt Lewis, President  
(949) 885-2379 // mlewis@wga.com

Western Growers represents local and regional family farmers growing fresh produce in Arizona and California and Colorado. Their members provide half the nation's fresh fruits, vegetables and tree nuts, including a third of America's fresh organic produce. The association provides insurance, resources, and advocacy for the wide range of growing members.

**Western Organization of Resource Councils**

www.worc.org  
John D. Smillie, Executive Director  
(406) 242-9672 // billings@worc.org

The Western Organization of Resource Councils (WORC) brings together major grassroots community organizations in the northern Great Plains and western regions of the United States. WORC strives for a just and democratic society with strong economic opportunities and sustainable environmental practices. WORC campaigns focus on improving the regulation of industrial livestock production, reforming food safety laws, and expanding local food systems.

**Weston A. Price Foundation**

www.westonaprice.org  
Sally Fallon Morell, President  
(202) 363-4394 // info@westonaprice.org

The Weston A. Price Foundation is a nonprofit organization devoted to nutritional education. Its emphasis centers upon the work of the nutritional pioneer, Dr. Weston A. Price, author of Nutrition and Physical Degeneration. The Weston A. Price Foundation is committed to educating the public about how nutrient-dense, traditional food support wellness, as well as emphasizing wholesome traditional fats, local organic foods, pasture-feeding of animals and biodynamic farming.

**Wholesome Wave**

wholesomewave.org  
Gabrielle Langholtz, Communications Manager  
(203) 226-1112 // gabrielle@wholesomewave.org

Wholesome Wave is a nonprofit working to make locally grown fruits and vegetables more affordable for the people who need it most. When people can afford produce, they buy it. And when the millions of Americans struggling with poverty eat more fruits and vegetables, we see immediate improvements for families and farmers—and enormous long-term gains for public health, local economies, and the environment. Our innovative initiatives serve more than 150,000 under-served consumers, as well as thousands of farmers annually, in 42 states and counting.

**WhyHunger**

www.whyhunger.org  
Debbie Grunbaum, Director of Communications  
(212) 629-0853 // debbie@whyhunger.org

As a grassroots support organization, WhyHunger provides capacity building services, technical support, and access to information and financial resources to community organizations implementing new ideas and developing groundbreaking projects to transform their communities. They operate a number of programs in this capacity including the Nourish Network for the Right to Food, Grassroots Action Network, Artists Against Hunger & Poverty, and others.

**Wild Farm Alliance**

www.wildfarmalliance.org  
Jo Ann Baumgartner, Executive Director  
(831) 761-8408 // info@wildfarmalliance.org

Wild Farm Alliance works to promote a healthy, viable agriculture that helps to protect and restore wild Nature. The group supports farming practices that accommodate wild habitat and native species, including large carnivores and wild fish, local and regional food and fiber systems that boost rural economies, and agricultural practices that strive to eliminate the use of environmentally toxic chemicals and contamination of soil and water resources through their online resources and development support.



**Winrock International**

www.winrock.org  
 Anne Cassidy, Senior Writer/Editor  
 (703) 302-6617 // anne.cassidy@winrock.org

Winrock is a recognized leader in U.S. and international development with a focus on social, agricultural and environmental issues. Its mission is to empower the disadvantaged, increase economic opportunity and sustain natural resources across the globe. Domestic projects include the Wallace Center's Grazing Cover Crops project, which demonstrates how the integration of rotational livestock grazing and multi-species cover crops enhances soil quality and generates economic benefits; its Food Hub Collaboration, which works to ensure the success of existing and emerging food hubs in the U.S.; and its Food LINC initiative, which supports food value chain coordinators who do everything from persuading a national food manufacturer to use local food in his products to working with schools to help kids better understand what they eat.

**Women Food and Ag Network**

www.wfan.org  
 Bridget Holcomb, Executive Director  
 (515) 460-2477 // bridget@wfan.org

Women Food and Ag Network (WFAN) is an international community of women involved in sustainable agriculture, including farmers, researchers, and advocates. WFAN programs include Women Caring for the Land, a conservation education program targeted towards women landowners, and Harvesting our Potential, an on-farm apprenticeship program that allows women interested in sustainable agriculture to network. The Plate to Politics program encourages women to participate in politics either by advocating for sustainable agriculture or by serving on boards or commissions.

**WEA (Women's Earth Alliance)**

www.womensearthalliance.org  
 Melinda Kramer, Founder and Co-Director  
 Amira Diamond, Co-Director  
 (510) 859-9106 // info@womensearthalliance.org

The Women's Earth Alliance (WEA) equips women with the skills and tools they need to protect our earth and strengthen communities from the inside out. They work with local leaders who build up other leaders. In some of the most threatened places on earth, WEA partners are saving indigenous seeds, selling solar cookers, launching sustainable farms, providing safe water, protecting land rights and much more.

**WORKS - Women Organizing Resources, Knowledge, and Services**

www.worksusa.org  
 Jacquie Yount, Assent Manager  
 (323) 341-7028 x 24 // jacquie@worksusa.org

WORKS passionately delivers quality affordable housing and innovative enriched services. Through our support and stewardship, they build equitable, heart-based sustainable communities and encourage resident self-determination.

**World Farmers' Organisation**

www.wfo-oma.org  
 Dr. Evelyn Nguleka, President  
 +39 (06) 4274 1158 // info@wfo-oma.org

The World Farmers' Organisation (WFO) is an international organization "of farmers for farmers," that develops policies which benefit farmers around the world, in particular smallholder farmers. WFO regularly produces cutting edge research and resources to support sustainable agriculture all over the world, specifically in developing regions.

**World Food Program USA**

www.wfpusa.org  
 Aliya Karim, Communications Associate  
 (202) 627-3737 // info@wfpusa.org

World Food Program USA proudly support the mission of the United Nations World Food Programme, which works with partners across the globe to provide nutritious food to the most vulnerable. By mobilizing individuals, lawmakers and businesses in the United States to advance the global movement to reach Zero Hunger, they bolster an enduring U.S. legacy of feeding families in need around the world.

**World Resources Institute**

www.wri.org  
 Jillian Holzer, Communications Manager  
 (202) 729-7754 // jholzer@wri.org

World Resources Institute (WRI) is a global research organization that turns big ideas into action to sustain our natural resources. WRI's Food Program is focused on building a sustainable food future that meets the needs of a rapidly growing population while promoting economic development and reducing pressure on the environment. They identify ways to reduce food loss and waste. They analyze strategies to sustainably increase food production, such as restoring degraded lands back into productivity, increasing pastureland yields and improving land and water management. And they research and advance new approaches to help consumers choose foods with lower environmental impacts when they shop or dine out.

**The World Rural Forum**

www.ruralforum.net  
 Auxtin Ortiz Etxebarria, Director  
 +34 (945) 12 1324 // wrfsecretary@ruralforum.net

The World Rural Forum (WRF) is a plural network that works in favor of family farming and sustainable rural development, composed of family farming federations and organizations, rural development organizations, agriculture cooperatives and research centers. It works at national, regional and international level through policy dialogue and advocacy, empowering family farming organizations and promoting inter-cooperation among diverse stakeholders. In response to a campaign led and coordinated by the WRF, the UN declared 2014 as the International Year of Family Farming (IYFF 2014). The WRF received the Jaques Diouf Award in 2015 and has Liaison Status by the FAO and Special Consultative Status by ECOSOC.

**The World Wildlife Fund**

www.wwfus.org  
 Terry Macko, Senior Vice President, Marketing and Communications  
 (202) 495-4102 // terry.macko@wwfus.org

World Wildlife Fund works in dozens of countries around the globe to help create a food production system that can feed more people while using fewer resources and generating less waste. They do this by: working directly with food producers, processors, retailers and other influential links in the supply chain; developing strong standards and certification systems that reflect diverse environmental, business, and social interests; and engaging the public to stimulate demand for sustainably produced food.

**Yale Sustainable Food Program**

www.sustainablefood.yale.edu  
 Mark Bomford, Director  
 (203) 432-2084 // Sustainablefood@yale.edu

By gathering people around shared food, shared work, and shared learning, the Yale Sustainable Food Program fosters a culture that draws meaning and pleasure from the connections among people, land, and food. The Yale Sustainable Food Program (YSFP) is the steward of two multi-functional farms, one on central campus and the other situated within the Yale Landscape Lab on West Campus. On the farm, in the classroom, and around the world, the YSFP serves as a hub for diverse activities related to food, agriculture, health, and the environment. The YSFP offers a range of paid and unpaid internships, fellowships, awards, and both curricular and co-curricular experiences for Yale students at all levels of study, both during the regular academic year and over the summer. They also convene and support a range of workshops, conferences, colloquia, and guest speakers for the benefit of students and the wider Yale and New Haven community.

**Young Professionals for Agricultural Development**

www.ypard.net  
 Courtney Paisley, Director  
 +39 (06) 570 52278 // info@ypard.net

Young Professionals for Agricultural Development (YPARD) is a youth-led network using on-line and off-line communications. YPARD empowers young people in the sector by connecting people, sharing information, organizing events and mentoring programs. It also engages youth delegations in key development conferences.

**Zero Hunger Challenge**

www.un.org/en/zerohunger  
 The Zero Hunger Challenge was launched by UN Secretary-General Ban Ki-moon in 2012. It reflects five elements from within the 2030 Agenda for Sustainable Development, which taken together, can end hunger, eliminate all forms of malnutrition, and build inclusive and sustainable food systems. The five elements will deliver across the full set of Sustainable Development Goals. The Global Movement for Zero Hunger invites everyone to work together towards a shared vision. The Challenge offers a platform to accelerate global action, bringing together all stakeholders to communicate the importance of food security, nutrition and inclusive, sustainable and resilient agriculture to deliver on the promise of the SDGs. It encourages, engages and amplifies partnership and collective action to create food systems that will help us to nourish our people, nurture our planet, grow prosperity, and harvest peace.



## STATE-BY-STATE ORGANIZATIONS

### ALABAMA

#### Alabama Sustainable Agriculture Network

[www.asanonline.org](http://www.asanonline.org)

Alice Evans, Executive Director

(256) 743-0742 // [alice@asanonline.org](mailto:alice@asanonline.org)

The Alabama Sustainable Agriculture Network (ASAN) is a network of farmers, consumers, and agriculture-related organizations all committed to promoting healthy and local food systems in Alabama. ASAN hosts educational events including sustainable agriculture field days and an annual food systems forum. Their Food Systems Initiative includes a mentoring program to help beginning and expanding farmers, and provides support to grassroots organizations around the state that are working to promote access to sustainably produced foods and support local farms and communities.

#### Druid City Garden Project

[www.druidcitygardenproject.org](http://www.druidcitygardenproject.org)

Lindsay Turner, Executive Director

(205) 523-5450 // [director@druidcitygardenproject.org](mailto:director@druidcitygardenproject.org)

The Druid City Garden Project utilizes its gardens as a teaching tool to educate both students and teachers on the empowering effect that locally grown produce can provide to diverse communities across Alabama. Students are engaged through the entire process of food cultivation and production. Its three-year program emphasizes the importance of sustainability, so that, ultimately, the schools will be able to take over the program on their own. DCGP recently launched an all-digital K-5 Alabama School Garden curriculum that brings learning to life by connecting classroom activities to the real world. With included worksheets and project-based lessons that align with Alabama Course of Study standards, the curriculum makes it easier for teachers to bring learning to life with hands-on lessons in the garden.

#### E.A.T. South

[www.eatsouth.org](http://www.eatsouth.org)

Denise Greene, Executive Director

(334) 422-9331 // [denise@eatsouth.org](mailto:denise@eatsouth.org)

E.A.T. South is an urban teaching farm located in the heart of downtown Montgomery, Alabama. Their mission is to promote the principles of

food justice through education and sustainable farming by empowering community-led programs with resources to transform the local food system. E.A.T. is an acronym that outlines their programs and work within the Montgomery community. Their Education programs include: Good Food Day, an Alabama state standard-aligned field trip where students learn about their farm's ecosystem through a hands-on, interactive curriculum, as well as Sprouts, their teacher-training program where they assist teachers in developing a garden and garden curriculum for their classroom. Act stands for the organic practices in their farm work and their farm's connection to their local community through restaurant sales and Community Supported Agriculture. Finally, they work to Transform the way the River Region approaches the food system by providing various community organizations and groups with the skills and resources to integrate gardening into the daily lives of community members.

#### Fairhope Local Food Production Initiative

[www.fairhopelocalfood.org](http://www.fairhopelocalfood.org)

Jo Ann Wettlaufer, Treasurer

(251) 928-8646 // [JoAnne1117@gmail.com](mailto:JoAnne1117@gmail.com)

The Fairhope Local Food Production Initiative was founded to educate the Fairhope community about the advantages of and opportunities for consuming locally produced food as well as to encourage the production of more locally produced food. The Initiative is involved in the operation of two community gardens in the city and is active in facilitating local school gardens as well. They also offer local citizens a variety of educational opportunities such as master gardening classes, good food-based forums, and planting and gardening workshops.

#### Feeding the Gulf Coast

[www.feedingthegulfcoast.org](http://www.feedingthegulfcoast.org)

(888) 704-FOOD // [ayoung@feedingthegulfcoast.org](mailto:ayoung@feedingthegulfcoast.org)

Feeding the Gulf Coast, formerly Bay Area Food Bank, serves a 24-county area spanning south Alabama, south Mississippi, and the panhandle of Florida. In 2015, the food bank distributed over 20 million pounds of food to more than 400 church pantries, soup kitchens, and other nonprofit organizations throughout its service area. The food bank also operates multiple nutrition programs, including Summer Food Service, Afterschool Snack, Backpack,

Disaster Relief, Community Garden, Mobile Pantry, Produce Drop, Cooking Matters, and SNAP Outreach. Feeding the Gulf Coast is a United Way agency and a member of Feeding America.

#### Food Bank of Northern Alabama

[www.foodbnknorthal.org](http://www.foodbnknorthal.org)

Kathryn Strickland, Executive Director

256-539-2256 x 108 // [farmfood@fbofna.org](mailto:farmfood@fbofna.org)

The Food Bank of North Alabama supplies 8 million pounds of food a year to a network of more than 240 food pantries, shelters and children's programs in 11 counties of North Alabama. Together they feed more than 80,000 people at risk of hunger annually. They also address hunger's root causes through local food initiatives that foster entrepreneurship and healthy food access. The Food Bank's Farm Food Collaborative project, for example, helps local family farmers sell fresh fruits and vegetables to public schools across the state.

#### Jones Valley Teaching Farms

[www.jvtf.org](http://www.jvtf.org)

Amanda Storey, Executive Director

(205) 453-7268 // [info@jvtf.org](mailto:info@jvtf.org)

Good School Food (GSF) is Jones Valley Teaching Farm's primary program. Good School Food is a Pre-K–12 food education model that connects students to food through cross-curricular, standards-based content during the school day. Good School Food is unique in its approach to food education in public schools in that they provide schools with state-of-the-art teaching farms

and full-time staff, known as Good School Food Instructors, who work with school faculty to develop dynamic programs and curricula. The outcomes of this model are improved student learning and access to healthy food at the school level. They currently operate Good School Food in seven partner schools in Birmingham, Alabama.

#### Magic City Harvest

[www.magiccityharvest.org](http://www.magiccityharvest.org)

Paulette Van Matre, Executive Director

(205) 591-3663 // [mchfood@bellsouth.net](mailto:mchfood@bellsouth.net)

Magic City Harvest is a food recovery program that collects and delivers excess perishable foods to Birmingham, AL, residents in need. The organization works to promote food security and offers nutrition programs such as the Healthy Kids Communities Initiative and the Jefferson County Health Action Partnership. They also host annual events such as Empty Bowls and MCH Feeds Birmingham, which bring together several communities in the Birmingham area to address hunger issues that plague the city.

#### The REV Birmingham Urban Food Project

[www.revirmingham.org](http://www.revirmingham.org)

Atticus Rominger, Chief Public and Investor Relations Officer

(205) 572-1370 // [arominger@revbirmingham.com](mailto:arominger@revbirmingham.com)

The REV Birmingham Urban Food Project is part of a greater economic development and revitalization project for Birmingham, AL. The Urban Food Project aims to build a robust local food economy while creating healthy food access. They assist corner storeowners in the purchasing, marketing,

and selling of fresh produce. With support from private foundations, through the Urban Food Project REV is allocating matching mini-grants to support neighborhood revitalization efforts in stores. This includes façade improvements, healthy food product diversification, in-store marketing, and improved merchandizing. Weekly, they deliver quality produce to Birmingham restaurants and corner stores located in food deserts. They also help farmers plan their crops and create access to new markets by distributing their goods.

#### Victory Teaching Farm

[www.victoryteachingfarm.org](http://www.victoryteachingfarm.org)

Tarrant Lanier, Founder & Executive Director

[info@victoryteachingfarm.org](mailto:info@victoryteachingfarm.org)

Drawing from the history of the victory gardens of World War II, Victory Teaching Farm takes a modern day spin on the meaning of "victory," describing their own victory as one that reduces hunger, increases health and wellness, and facilitates sustainable food production. The farm is the first teaching farm founded in South Alabama and serves as an educational resource and model for the community.

## ALASKA

#### Alaska Community Agriculture

[alaskacommunityag.org](http://alaskacommunityag.org)

Anne Weaver, Director of Administration

(907) 457-4273 // [anne@fairbanksfoodbank.org](mailto:anne@fairbanksfoodbank.org)

The Alaska Community Agriculture Association is a grower-led organization of Alaskans growing crops and livestock for direct sale to the public. Its members are committed to promoting, supporting, and working towards healthy, sustainable local food systems. The organization's website is a useful resource for Alaskans who are looking to get involved their local food movement and offers information on operating CSAs, internship/educational opportunities, and also boasts an extensive resource center for those seeking to learn more about contemporary good food issues.

#### Alaska Farmland Trust

[www.akfarmland.com](http://www.akfarmland.com)

Amy Pettit, Executive Director

(907) 745-3336 // [info@akfarmland.com](mailto:info@akfarmland.com)

Alaska Farmland Trust Corporation (AFTC) is dedicated to preserving Alaska's farmlands for future generations through land conservation. AFTC is committed to educating residents on the importance of local agriculture and farmland preservation, and expanding Alaska's agricultural infrastructure. Since it became a land trust in 2006, the Alaska Farmland Trust has worked to protect 160 acres of prime agricultural lands in Alaska.

#### The Alaska Food Coalition

[www.foodbankofalaska.org](http://www.foodbankofalaska.org)

Sarra Khlifi, Alaska Food Coalition Manager

(907) 222-3103 // [afc@foodbankofalaska.org](mailto:afc@foodbankofalaska.org)

The Alaska Food Coalition seeks to address food insecurity in Alaska by building the capacity of the anti-hunger network, which they accomplish through their advocacy efforts, research, and the sharing of best practices. In 2014, they launched the Hunger Through My Eyes photovoice project, where they gave cameras to food pantry clients and asked them to capture

what hunger looks like to them, with astonishing results. Currently, they are focusing their efforts on systems change to address hunger in Alaska, including advocating for criminal justice reform measures and engaging the public in viewing hunger as a public health issue.

#### The Alaska Food Policy Council

[www.akfoodpolicycouncil.wordpress.com](http://www.akfoodpolicycouncil.wordpress.com)

Patrick Likely, Alaska Food Policy Coordinator

(907) 269-8072 // [akfoodpolicycouncil@gmail.com](mailto:akfoodpolicycouncil@gmail.com)

The Alaska Food Policy Council (AFPC) brings together farmers, fisherman, tribal leaders, food banks, government representatives, academics, and ordinary Alaskans who believe that all Alaskans have a right to affordable, healthy, local food. In 2014, they worked with Ken Meter of the Crossroads Resource Center to publish an assessment of the Alaskan food system, Building Food Security in Alaska; conducted a series of town hall meetings in communities across the state to learn what Alaskans believe we can do better; and developed a food security assessment that communities across Alaska are using to make sure they have sufficient food resources for emergency situations.

#### Alaska Sustainable Fisheries Trust—Alaskans Own

[www.thealaskatrust.org](http://www.thealaskatrust.org)

Gordon Blue, Executive Director

(907) 738-2275 // [gkblue@gmail.com](mailto:gkblue@gmail.com)

The amount of farmed fish and cheap seafood imports in grocery stores and supermarkets is increasing—across the country and in Alaska, as well, and backing sustainable and local fishermen is more important now than ever. Modeled after community supported agriculture programs that deliver fresh produce from local farmers, Alaskans Own Community Supported Fishery (CSF) program provides subscribers with fish caught responsibly in the nutrient-rich water of the Gulf of Alaska.

#### Calypso Farm & Ecology Center

[www.calypsofarm.org](http://www.calypsofarm.org)

Susan Willsrud, Co-Founder & Farm Director

(907) 451-0691 // [calypsoinformation@gmail.com](mailto:calypsoinformation@gmail.com)

Calypso Farm is a nonprofit, educational farm in Ester, Alaska, offering hands-on education programs for community members of all ages. Their diversified garden provides food for CSA and markets, feeding a number of local families during the growing season. Established in 2000, the farm has grown from a small CSA to become a thriving hub for on-farm field trips, workshops, farmer training program, animals, fiber production, and vegetable production. Although the farm is a working, economically successful farm, also of prime importance are the educational programs. Several thousand people participate in educational programs each year. In the city of Fairbanks, Calypso engages with its community through the five school gardens of the School Gardens Initiative and the Southside Community Farmer's Market.

#### The Kenai Peninsula Food Bank

[www.kpfoodbank.org](http://www.kpfoodbank.org)

Linda Swarner, Executive Director

(907) 262-3111 // [kpfoodbanked@acsalaska.net](mailto:kpfoodbanked@acsalaska.net)

The Kenai Peninsula Food Bank is dedicated to raising public awareness concerning hunger issues and providing food to more than 65 nonprofit agencies in the Kenai Peninsula of Alaska. The Kenai Peninsula Food Bank



Photo courtesy of The Alaska Food Coalition.

grows vegetables in the Hoop House and outdoor garden area for use in their diner, distribution program for clients, and distribution to agencies for their feeding programs. Through their USDA distributing programs, the organization is able to serve a hot meal five days a week in the Firewood Diner and provide food to member agencies throughout the Kenai Peninsula Borough for their feeding programs.

#### Kids' Kitchen, Inc.

www.kidskitchenak.com  
Elgin Jones, Executive Director  
(907) 274-8522 // kidskitchen@alaska.net

Kids' Kitchen, Inc. believes that no child should go hungry. The organization has provided more than one million free, healthy meals for children since 1996. Founder Elgin Jones runs Kids' Kitchen with the help of volunteers and donations from the community. In 2017, Kids Kitchen plans on opening a chapter in Tucson, AZ.

#### Sitka Local Foods Network

www.sitkalocalfoodsnetwork.org  
Matthew Jackson, President  
(907) 821-1412 // sitkalocalfoodsnetwork@gmail.com

The mission of the Sitka Local Foods Network is to increase the amount of locally produced and harvested foods in the diets of Southeast Alaskans. The organization coordinates the Sitka Farmers Markets, grows local produce at the St. Peter's Fellowship Farm communal garden, and offers a variety of gardening and food preservation opportunities to Sitka residents.

#### University of Alaska Fairbanks Cooperative Extension Service

www.uaf.edu/ces  
Fred Schlutt, Director  
(907) 474-5211 // fred.schlutt@alaska.edu

The Cooperative Extension Service at the University of Alaska Fairbanks assists a wide region of farmers, growers, and consumers to improve agricultural yields and ease their access to nutritious food. Agriculture and horticulture in Alaska is distinct; growers, farmers, and gardeners must contend with unpredictably short growing seasons, yearly infestations of various insects, long daylight hours, and even the occasional mid-season frosts. The Extension's publications catalog guides growers in choosing plants complementary to their area's climate. Extension is also involved in community improvement and offers a wealth of information related to building, maintaining, and assessing communities and community projects.

### ARIZONA

#### The Ajo Center for Sustainable Agriculture

www.ajocsa.com  
Nina Sajovec, Executive Director  
(520) 405-4872 // ajocsa@hotmail.com

The Ajo Center for Sustainable Agriculture is a grassroots, community-based nonprofit organization which promotes development of a sustainable and just food system in Ajo, Arizona and surrounding region. Focusing on empowering the community to help itself, the Center teaches all-natural,

low-input sustainable agricultural methods combining Old-World and Native American techniques with biodynamic and permaculture practices. The Center specializes in preservation and revitalization of heirloom Sonoran Desert adapted crops and techniques through their Adopt-A-Sonoran-Desert-Crop Program. As teaching tools, the Center manages a half-acre Many Hands Urban Farm and Learning Center, a Dolce Vita Market Garden and 2 dry-land fields (1 acre). The Center organizes a weekly Authentically Ajo Farmers Market and supports Ajo Gardeners Network (over 100 households) and other community gardening efforts, including the school gardens.

#### Arcadia Edible Garden Tour

www.ediblegardentour.com  
Rebecca Kidwell, Coordinator  
(602) 954-1440 // farmers@myfarmyard.com

Arcadia Edible Garden Tour includes urban orchards of stone-fruit trees, espaliered apple trees, nut trees, vegetable and herb gardens that use traditional and raised bed techniques, berry hedges, pollinator gardens of mixed beds of flowers and edibles, composting systems in a variety of sizes, grey water ponds, and everyone's favorite – the backyard chicken coops.

#### Arizona Grown

www.arizonagrown.org  
Mark W. Killian, Director Arizona Department of Agriculture  
(602) 542-4373 // azagriculture@azda.gov

Arizona Grown has been making it easy for Arizonans to spot and buy state-produced food products since its incorporation in the early 1990s. The organization's orange logo is useful for farmers and consumers alike, and the organization's website offers a statewide directory to local nurseries and markets, and even includes a harvest calendar so that consumers know when Arizona produce is available.

#### The Arizona Nutrition Network

www.eatwellbewell.org  
Scottie Misner, State EFNEP Coordinator  
(602) 542-1025 // misner@ag.arizona.edu

The Arizona Nutrition Network is a program of the Arizona Department of Health Services that promotes health and nutrition to people across Arizona through recipe ideas, food games for kids, and general nutrition information in their online resource library.

#### Association of Arizona Food Banks

www.azfoodbanks.org  
Angie Rodgers, President & CEO  
(602) 528-3434 // angie@azfoodbanks.org

The Association of Arizona Food Banks develops food resources, promotes nutrition, advocates for public policy changes to help hungry people, and fosters cooperation among food banks through their highly successful programs. Since 1980, their "gleaning"—the rescuing and distribution of food that would otherwise go to waste—project has distributed nearly one billion pounds of food.

#### Avalon Organic Gardens and EcoVillage

www.avalongardens.org  
TaliSeen JahRing, Farm Manager  
(520) 603-9932 // Taliseen@avalongardens.org

One of the most expansive intentional communities in the Southwest region, Avalon Gardens is home to a 220-acre garden and ecovillage that offers a variety of opportunities, resources, and products to their community in the Santa Cruz River Valley. Although their impact reaches beyond the realm of food security, their gardens offer educational opportunities in the natural and traditional crops of the region.

#### Baja Arizona Sustainable Agriculture

www.bajaaz.org  
Kevin Taylor, Executive Director  
(520) 331-9821 // kevin.taylor@bajaaz.org

Baja Arizona Sustainable Agriculture (BASA) organizes teachers, farmers, and consumers around a common goal to strengthen sustainable agriculture and local food systems in southern Arizona. The Baja Arizona region is a historic farming and ranching area with ties to many cultures and diverse landscapes, ranging from the Sonoran Desert to the Sky Islands to the riparian corridors of the Santa Cruz and San Pedro river valleys. BASA celebrates the uniqueness of this rich fusion of cultures and landscapes by providing farmers' market consultation and publishing a local food directory. They also offer workshops on solar cooking and the mainstreaming of ingredients from the desert environment.

#### Desert Harvesters

www.desertharvesters.org  
Brad Lancaster, Co-Founder  
hammermill@desertharvesters.org

Desert Harvesters is a nonprofit, grassroots effort based in Tucson, Arizona. They strive to promote, celebrate, and enhance local food and water security by encouraging the planting of rain along with indigenous, food-bearing perennial plants where they live, work, and play. They plant within or beside water-harvesting earthworks or rain gardens. This way these plants thrive and produce solely on passive rainwater irrigation—no imported surface or groundwater.

#### Farm Education Resource Network

www.fernschool.org  
Tina Bartsch, Board President  
(520) 398-9050 // info@fernschool.org

FERN is a growing network of farmers and educators in the desert Southwest who have come together to support the advancement of sustainable agriculture, local food systems, and healthy food choices through education. FERN apprenticeships are designed for aspiring farmers who intend to begin diversified sustainable farming operations in the desert Southwest. Apprentices are placed on host farms for periods of 6 to 12 months, where they receive hands-on training in all areas of production specific to the host farm. Apprentices develop a unique one-on-one relationship with an established farmer mentor, acquiring experience in daily field operations and developing important entrepreneurial skills necessary in running a commercial sustainable farm.



Photo courtesy of Sitka Local Foods Network.

**Flagstaff Family Food Center: Food Bank and Kitchen**

www.hotfood.org

Steve Saville, Executive Director

(928) 774-3188 // steve@hotfood.com

The Flagstaff Family Food Center merged with the Northern Arizona Food Bank in the fall of 2013 but continues to provide hot meals, off-site cold lunches, and children's literacy programs while adding food warehousing, emergency food box distribution, and grocery shopping for other nonprofit agencies to their spectrum of services.

**Local Arizona First Foundation**

www.localfirstaz.com

Natalie Morris, Director of Food Initiatives

(602) 956-0909 // natalie@localfirstaz.com

Local First Arizona Foundation is woven throughout many agricultural programs in Arizona through their Healthy Local Foods Initiative. They organize events, partner with higher education, and work with the USDA to improve systems supporting healthy and sustainable foods in Arizona. Their programming reaches individuals and families looking to eat healthier and spend their dollars in local communities, as well as helps to provide systematic support for Arizona's small-scale food producers. A main area of focus is their statewide local foods directory Good Food Finder AZ, which is an interactive site that allows consumers to locate food grown or produced in their own community, and to identify where they can be involved in the process.

**Natwani Coalition**

www.hopifoundation.org/programs/natwani

Monica Nuvamsa, Executive Director, The Hopi Foundation

(928) 734-2380 // info@hopifoundation.org

A program of The Hopi Foundation, The Natwani Coalition represents an affiliation of Hopi organizations and individuals dedicated to preserving Hopi farming traditions, strengthening the local Hopi food system, and developing innovative sustainable strategies to promote wellness. Natwani literally means "produce" or "vegetables," but more significantly, it refers to the processes and rituals necessary for the rejuvenation of all life. The Coalition has been instrumental in starting or contributing to a number of projects related to the restoration of the Hopi food system. By launching a broad-based campaign that approaches food system restoration from multiple angles, they've been able to activate a wide constituency around their efforts.

**Roosevelt Row Growhouse**

www.rooseveltgrowhouse.org

Kenny Barrett, Project Manager

(602) 772-0083 // growopboutique@gmail.com

Roosevelt Growhouse is a quarter-acre property in the heart of the Roosevelt Row Arts District of Downtown Phoenix, Arizona. Growhouse was founded in August of 2008 by artists Kenny Barrett and Kelly Placke as a participatory public art intervention and revitalization project to transform a 1920s bungalow and the surrounding blighted and underutilized yard into an active, creative, living community garden and gathering space. With the support of friends in the beginning and, today, hundreds of community volunteers, the Growhouse has blossomed into a beautiful community garden, outdoor classroom, artistic residence, and cooperative retail store called GROWop.

**Saint Mary's Food Bank Alliance**

www.firstfoodbank.org

Jerry Brown, Director of Media Relations

(877) 249-3033 // jbrown@firstfoodbank.org

Saint Mary's Food Bank Alliance, based in Phoenix, AZ, and founded in 1967, is one of the largest and oldest food banks in the U.S. It helps people in need through food distribution, nutrition programs, and catering education.

**Tiger Mountain Foundation**

www.tigermountainfoundation.org

Darren Chapman, Founder & CEO

(213) 300-8846 // darren.chapman@tigermountainfoundation.org

Tiger Mountain Foundation (TMF) is a nonprofit organization that promotes community development through gardening on more than four acres of inner-city land in South Phoenix, AZ. Varying seasonally, the gardens produce a wide assortment of produce, from vine-ripened tomatoes to fresh collard greens. TMF utilizes the Asset Based Community Development Model (ABCD), created by John McKnight and John Krentzmann of Northwestern University, to bring sustainability back to the community.

**Tohono O'odha Community Action**

www.tocaonline.org

Terrol Dew Johnson, Co-Founder, President & CEO

(520) 383-5286 // facebook@tocaonline.org

Since 1996, TOCA has been dedicated to creating a healthy, culturally vital and sustainable community on the Tohono O'odham Nation. TOCA partners with local schools and programs to create a comprehensive approach to school food systems. TOCA is currently collaborating with pre-school, BIE, and IOBUSD in order to make healthy, delicious, and culturally-meaningful meals available at all schools on the reservation.

**Waste Not**

www.wastenotaz.org

Dee Mitten, Executive Director

(480) 941-1841 // dee@wastenotaz.org

Waste Not specializes in reducing food waste. The organization rescues more than 6,000 pounds of perishable food daily and immediately distributes it to appropriate partner organizations to alleviate hunger in Maricopa County, AZ.

**ARKANSAS****Arkansas Food and Farm**

www.arkansasfoodandfarm.com

Adam Leveritt, Publisher

(501) 375-2985 // arkansas.foodies@gmail.com

The Arkansas Food and Farm is an online resource guide to the highest-quality food that Arkansas has to offer. Farmers can list their CSAs, restaurants their cuisine, and breweries and wineries their beverages for free of charge on the site.

**Arkansas GardenCorps**

www.arkansasgarden corps.com

Emily English, Program Director

(501) 364-3390 // esenglish@uams.edu

Arkansas GardenCorps is an AmeriCorps program hosted by the Center for

Childhood Obesity Prevention at the Arkansas Children's Research Institute in Little Rock, AR. Arkansas GardenCorps promotes the use of school and community gardens to provide nutrition education with the purpose of reducing childhood obesity and increasing environmental awareness and sustainable agriculture practices in Arkansas communities. The organization's members serve in school and community gardens across the state to develop and maintain gardens, conduct garden-based education, build volunteer and community support for sustainability of gardens, and increase access to garden-grown produce.

**Arkansas Hunger Relief Alliance**

www.arhungeralliance.org

Nancy Conley, Communications Director

(501) 399-9999 // nconley@arhungeralliance.org

The Arkansas Hunger Relief Alliance, based out of Little Rock, AR, works to increase access to nutritious food for low-income, food insecure Arkansans. The Alliance's Arkansas Gleaning Project has provided more than 8.5 million pounds of fresh, locally grown produce to food banks and pantries across the state. As lead partner for the No Kid Hungry campaign in Arkansas, the Alliance helps increase participation in USDA child nutrition programs that are often the only meals low-income children can depend on, and offers Cooking Matters® programming that teaches low income families how to buy and prepare nutritious food on a budget.

**The Arkansas Local Food Network**

www.arlocalfoodnetwork.org

Kyle Holton, Program & Market Manager

(501) 296-9952 // littlerockfoodclub@gmail.com

The Arkansas Local Food Network started as the Arkansas Sustainability Network before shifting its focus to food and is now dedicated to connecting farmers to consumers and promoting local food. The Network's online farmers' market makes access to local, nutritious food easy for consumers and provides a local food directory as well as micro-loans to smallholder farmers. They have also partnered with Christ Episcopal Church on the Green Groceries Food Pantry, which gets fresh, nutritious, local food from sustainable farms and distributes it free of cost to the low-income families who can least afford it.

**The Center for Agricultural and Rural Sustainability at the University of Arkansas**

www.uark.edu

Tom Riley, Director of Policy

(501) 671-2080 // cars@uark.edu

The Center for Agricultural and Rural Sustainability at the University of Arkansas System Division of Agriculture works to develop sustainable agricultural communities in rural Arkansas through research projects focusing on community prosperity, economic growth, and the food industry. The Center provides resources, reports, and workshops to facilitate in-depth conversations on the future of food security and sustainability.

**Feed Communities**

www.feedcommunities.org

Ken Patterson, Executive Director

(479) 966-4790 // krievort@feedcommunities.org

Feed Communities has a mission to strengthen the Ozarkansas food

community through education, advocacy, and innovation to increase access to healthy foods for all. Programs include Farm to Preschool, Healthy Cooking Classes, and gardens focused on relieving health disparities in minority populations in Northwest Arkansas.

**The Indigenous Food and Agriculture Initiative**

www.law.uark.edu/ifai

Janie Simms Hipp, Director

(479) 575-4699 // jhipp@uark.edu

The Indigenous Food and Agriculture Initiative enhances health and wellness in tribal communities by advancing healthy food systems, diversified economic development, and cultural food traditions in Indian Country. The IFAI empowers tribal governments, farmers, ranchers, and food businesses by providing strategic planning and technical assistance; by creating new academic and professional executive education programs in food systems and agriculture; and by increasing student enrollment in land grant universities in food and agricultural related disciplines. The IFAI proudly supports and promotes the continuing growth of Tribal food systems all across the country through programming like the Model Tribal Food and Agriculture Code project, which will offer up the first comprehensive model set of food and agriculture laws written for Tribes, or the annual Native Youth in Food and Agriculture Leadership Summit, a ten-day summer event that offers American Indian, Alaska Native, and Native Hawaiian youth an intensive educational experience in the complexities of food production and the importance of food systems work in Tribal communities.

**Little Rock Urban Farming**

www.littlerockurbanfarming.com

Chris Hiryak, Director // littlerockurbanfarming@gmail.com

Little Rock Urban Farming is a community-based food enterprise located in the heart of Little Rock, AR, specializing in the production of organic fruits, vegetables, herbs, and cut flowers for local markets. The farm runs a CSA program, is committed to their local community, and engages youth through their Ecokids programs.

**Ozark Slow Food**

www.ozarkslowfood.org

Marcie Brewster, Organizer

479-799-7985 // ozarkslowfood@gmail.com

Ozark Slow Food's (OSF) Micro-Grant Program was established in 2012 to help grow the local food culture in the Ozark, AR, region by supporting local farmers and producers. These grants are funded by support from the community via OSF's Fund Your Farmers event each summer. Micro-grants aid farmers and producers in diversifying and enhancing the production and distribution of sustainably grown, locally-produced food in the region.

**Southern Sustainability Working Group**

www.ssawg.org

Julia Sampson, Executive Assistant

(479) 251-8310 // julia@ssawg.org

The Southern Sustainable Agriculture Working Group is active in 13 southern states. Acting primarily as a hub for smaller state and local level organizations working to create a sustainable food system, the Group's annual conference is an opportunity for more than 1,200 people to exchange ideas about sustainable food.



Photo courtesy of California Climate and Agriculture Network.

## CALIFORNIA

### Acta Non Verba: Youth Urban Farm Project

[www.anvfarm.org](http://www.anvfarm.org)

Kelly Carlisle, Founder and Executive Director

(510) 878-7235 // [info@anvfarm.org](mailto:info@anvfarm.org)

Acta Non Verba: Youth Urban Farm Project improves the lives of inner-city youth by engaging them in urban farming. The organization operates a quarter-acre farm in Oakland, CA, where youth grades K-8 plan, plant, harvest, and sell the produce. All of the proceeds from the farm are placed in individual savings accounts for participants. The farm offers summer, spring, winter and fall camp programs as well as a new Junior Farmers program for older youth. Farm field trips, tours and CSA veggie bags are available.

### Agriculture and Land-Based Training Association (ALBA)

[www.albafarmers.org](http://www.albafarmers.org)

Christopher Brown, Executive Director

(831) 758-5958 // [chris@albafarmers.org](mailto:chris@albafarmers.org)

The Agriculture and Land-Based Training Association generates opportunities for farm workers and limited-resource, aspiring farmers to grow and sell crops from two organic farms in Monterey County. Their mission is to advance economic viability, social equity, and ecological land management among limited-resource and aspiring farmers. Objectives accomplished in pursuit of this goal include training in organic farm production, marketing, record-keeping, labor law, pest management, and numerous other topics related to operating a small farm business.

### Aleman Farm

[www.alemanyfarm.org](http://www.alemanyfarm.org)

Hannah Shulman, Urban Agriculture Program Coordinator

(415) 341-3019 // [community.gardeners@gmail.com](mailto:community.gardeners@gmail.com)

Aleman Farm is a three and a half-acre organic farm in San Francisco, CA on

San Francisco Recreation and Park Department property that offers volunteer and educational opportunities to local community members. Friends of Alemany Farm grows food security, educates local residents about how they can become their own food producers, increases ecological knowledge and habitat value, and sows the seeds for economic and environmental justice. In 2015 they grew and gave away 11 tons of food, introduced hundreds of volunteers to hands-on farm work, provided a destination for 60 school group field trips, and continued to steward the very biologically diverse site.

### California Alliance of Farmers' Markets

[www.farmersmarketalliance.org](http://www.farmersmarketalliance.org)

Ben Feldman, Food and Farming Program Director

(510) 548-3333 // [ben@ecologycenter.org](mailto:ben@ecologycenter.org)

The California Alliance of Farmers' Markets is a newly formed coalition of farmers' markets from around the state of California, committed to working Recreation Department. The program hopes to empower individuals with the skills and space to grow their own food and foster intergenerational learning between Fayetteville seniors and the wider community.

### California Certified Organic Farmers Foundation (CCOF)

[www.ccof.org](http://www.ccof.org)

Jessica Beckett Parr, Foundation Program Manager

(831) 346-6244 // [ccofoundation@ccof.org](mailto:ccofoundation@ccof.org)

Building upon more than 40 years of commitment to growing organic, the CCOF Foundation envisions a world where organic is the norm. They advance organic agriculture for a healthy world through education and hardship grants, technical assistance, and consumer education. Some of their programs: The Future Organic Farmer Grant Fund is the only fund in the nation that provides educational grants exclusively to students and teachers of organic agriculture. The Organic Training Institute partners with agricultural professionals to provide technical assistance to current and prospective organic producers. The Bricmont Hardship Assistance Fund offers direct financial assistance to

organic operations in times of need. They help consumers make informed food choices by explaining the benefits of organic.

### California Climate and Agriculture Network

[www.calclimateag.org](http://www.calclimateag.org)

Renata Billinger, Development & Communications Associate

(707) 823-8278 // [renata@calclimateag.org](mailto:renata@calclimateag.org)

The California Climate and Agriculture Network (CalCAN) is a statewide coalition that works on state and federal policy to advance the powerful climate solutions of sustainable and organic agriculture. CalCAN brings a sustainable agricultural perspective to climate change and agriculture policy. Their goal is to make more resources available to California growers to achieve a widespread transition to farming practices that deliver climate and other environmental and health benefits. Their website provides fact sheets, farmer stories, policy papers, a blog and newsletter.

### California Endowment

[www.calendow.org](http://www.calendow.org)

Robert K. Ross, President & CEO

(800) 449-4149 // [rross@calendow.org](mailto:rross@calendow.org)

The California Endowment focuses on expanding access to affordable, quality health care for underserved individuals and communities and promoting fundamental improvements in the health status of all Californians. They work with citizens and elected leaders to find lasting solutions to impact the most people we possibly can. The Endowment's current work grew out of the priorities in the 14 BHC places, and the work at the state and local levels continues to reinforce one another. Building Healthy Communities (BHC) is a 10 year, \$1 billion comprehensive community initiative launched by The California Endowment in 2010 to advance statewide policy, change the narrative, and transform 14 of California's communities most devastated by health inequities into places where all people have an opportunity to thrive.

### California FarmLink

[www.californiafarmlink.org](http://www.californiafarmlink.org)

Reggie Knox, Executive Director

(831) 425-0303 // [info@cafarmlink.org](mailto:info@cafarmlink.org)

Established in 1999, California FarmLink has developed a statewide program of economic development support for beginning, limited-resource, immigrant, and other underserved farmers across the state. California FarmLink began as a technical assistance provider and linking service for aspiring farmers looking to connect with retiring farmers and currently provides access to capital and land to low income, beginning, underserved, minority, and small-scale farmers. Their Land Access Program maintains a FarmLand Listing database of land available for lease or sale, connects farmers and landowners, helps them develop and negotiate strong leases, and supports farmers seeking financing for land purchases. The Farm Opportunities Loan Program provides flexibly structured financing to underserved, low-income, immigrant, and beginning farmers across the state for operating, equipment, and infrastructure loans.

### California Food Literacy Center

[www.foodliteracycenter.org](http://www.foodliteracycenter.org)

Amber Stott, Founder & Executive Director

(916) 476-4766 // [amber@foodliteracycenter.org](mailto:amber@foodliteracycenter.org)

Food Literacy Center, based in the Sacramento area, promotes a food literate population in California through the education of low-income elementary

children cooking and nutrition to improve our health, community and environment. Their annual journal, The Broccoli Beet, highlights "the tastiest local events and food movement reports" in the region, and their programs include free cooking classes, food literary fairs, and kids' farmers' market tours.

### Californians for Pesticide Reform

[www.pesticidereform.org](http://www.pesticidereform.org)

Tracey Brieger, Co-Director

(510) 788-9025 x6 // [tracey@pesticidereform.org](mailto:tracey@pesticidereform.org)

Californians for Pesticide Reform (CPR) is a statewide coalition of more than 185 organizations that works to fundamentally shift the way pesticides are used in California. The coalition publishes reports on issues ranging from the effects of pesticides on children's health to corporate responsibility in the agriculture and food industry, as well as easy-to-use Community Action Guides for addressing pesticide problems in your community.

### California Institute for Rural Studies

[www.cirsinc.org](http://www.cirsinc.org)

Gail Wadsworth, Executive Director

(530) 756-6555 // [gwadsworth@cirsinc.org](mailto:gwadsworth@cirsinc.org)

The California Institute for Rural Studies works to increase social justice in rural California for all residents, building sustainable communities based on a healthy agriculture. Foremost in their work will be marginalized populations. The goals of their public interest research are to strengthen social justice and increase the sustainability of California's rural communities. Their work informs public policy and inspires action for social change while providing a fact-based foundation for organizations and individuals working to ameliorate rural injustice.

### California Women for Agriculture

[www.cawomen4ag.com](http://www.cawomen4ag.com)

Meagan Hynes, VP External Relations

(916) 441-2910 // [vper@cawomen4ag.com](mailto:vper@cawomen4ag.com)

California Women for Agriculture is the most active volunteer-oriented agriculture organization in California, with more than 2,000 members and 20 chapters. The organization promotes the interests of women involved or interested in agriculture throughout the state by helping them to develop policy goals, educating members on agricultural legislative activities, and building relationships with consumers, educators, and government officials throughout the state.

### Center for Agroecology and Sustainable Food Systems

[www.ucsc.edu](http://www.ucsc.edu)

Melissa Betrone, Outreach and Recruitment Coordinator

(831) 459-3770 // [casfs@ucsc.edu](mailto:casfs@ucsc.edu)

Celebrating 50 years of gardening and farming at UC Santa Cruz, The Center for Agroecology and Sustainable Food Systems is an education and research program at the University of California Santa Cruz that aims to create a socially responsible and non-exploitative food system through research in areas such as food security, social justice, and economic justice in agriculture. The Center's broad range of impact includes the Life Lab's Garden Classroom for elementary school children, training new organic farmers, educating undergraduate students on sustainable agriculture techniques and issues, hosting research on organic pest and disease control methods, working on ways to minimize water use, and promoting purchases of sustainable food

for campuses throughout the UC system and beyond. Their newly revised publications, *Teaching Organic Farming and Gardening: Resources for Instructors*, and *Teaching Direct Marketing and Small Farm Viability: Resources for Instructors*, are available at cost in print and free online.

#### The Center for Land-Based Learning

[www.landbasedlearning.org](http://www.landbasedlearning.org)

Mary Kimball, Executive Director

(530) 795-1520 // [mary@landbasedlearning.org](mailto:mary@landbasedlearning.org)

The Center for Land-Based Learning is dedicated to creating the next generation of farmers and teaching California's youth about the importance of agriculture and natural resource conservation. Their programs, FARMS Leadership, SLEWS, Caring for our Watersheds and Growing Green Internship, expose high school students to career and college pathways and leadership development through hands-on, field based experiences. The California Farm Academy, a beginning farmer training program, serves adults who are ready to begin a career in farming.

#### The Center for Urban Education about Sustainable Agriculture

[www.cuesa.org](http://www.cuesa.org)

Marcy Coburn, Executive Director

(415) 291-3276 // [marcy@cuesa.org](mailto:marcy@cuesa.org)

The Center for Urban Education about Sustainable Agriculture (CUESA) was founded to educate urban consumers about sustainable agriculture and to create links between urban dwellers and local farmers. Along with managing the Ferry Plaza Farmers Market in San Francisco and the Jack London Square Farmers Market in Oakland, the organization offers many free programs to educate eaters of all ages about their food, where it comes from, and how to grow, select, and prepare it. These include Market to Table Cooking Demonstrations, youth education programs like Foodwise Kids and Schoolyard to Market, a sustainable food education tent known as The Food Shed, farm tours, and more.

#### Ceres of Community Project

[www.ceresproject.org](http://www.ceresproject.org)

Deborah Ramelli, Director of Communications

(707) 829-5833 // [Deborah@ceresproject.org](mailto:Deborah@ceresproject.org)

Ceres Community Project energizes communities by linking what we eat and how we care for one another with the health of people and the environment. Youth grow food and prepare organic meals that are delivered for free to low-income families struggling with a serious health challenge like cancer. With four program sites in Northern California and a dozen communities nationally that have replicated its model, Ceres re-imagines a meal delivery program as a strategy for improving health outcomes, reducing social isolation, strengthening local food systems, empowering youth, and improving eating habits among everyone involved.

#### Community Alliance with Family Farmers

[www.caff.org](http://www.caff.org)

Megan Contreras, Event and Membership Manager

(530) 756-8518 // [info@caff.org](mailto:info@caff.org)

Community Alliance with Family Farmers (CAFF) builds sustainable food and farming systems through policy advocacy and on-the-ground programs that create more resilient family farms, communities and ecosystems. CAFF works with family-scale farmers to generate change and build better food

and farming systems. Farming is challenging. Despite the recent increased public interest for buying more healthy food, California farmers still face an uphill battle to survive economically. CAFF helps farmers in two major ways: by creating and changing state and national legislature, and working directly with growers and buyers to help them access new markets and improve their growing practices. This brings healthier food into more schools, hospitals and farmers markets so that community members have awareness and access to healthy, local food.

#### City Slicker Farms

[www.cityslickerfarms.org](http://www.cityslickerfarms.org)

Cora Lee Garcia, Development and Communications Coordinator

(510) 763-4241 // [info@cityslickerfarms.org](mailto:info@cityslickerfarms.org)

City Slicker Farms seeks to address food insecurity in West Oakland, CA, by increasing access to fresh, healthy, and organic food and empowering local low-income residents. The organization's three community market farm sites offer coordinated urban farming education programs, backyard garden projects, and sliding-scale farm stands. City Slicker Farms also has a Policy Advocacy Initiative, using its experience to promote sustainable food systems and a green economy on a regional and statewide basis.

#### Community Food & Justice Coalition

[www.comfoodjustice.org](http://www.comfoodjustice.org)

(510) 547-1567 // [info@comfoodjustice.org](mailto:info@comfoodjustice.org)

The Community Food and Justice Coalition (CFJC) promotes the basic human right of access to healthy food. CFJC, originally a program of the Community Food Security Coalition, offers several programs that advance the regional food system and open communication on pressing issues. The People's Food Justice Summit, Urban Farmer Field School, and Kitchen Table Talks are all part of an effort to bring healthy, affordable, easily accessible, and sustainably-grown food to all. The Kitchen Table Talks bring community members together around a shared interest in food, providing a space for people to talk about their concerns related to food access and affordability.

#### The Cooking Project

[www.thecookingproject.org](http://www.thecookingproject.org)

Sasha Bernstein, Executive Director

[sasha@thecookingproject.org](mailto:sasha@thecookingproject.org)

The Cooking Project is a nonprofit organization that teaches young people fundamental cooking skills. By focusing on delicious, inexpensive dishes from diverse cultural traditions, their community of chefs, writers, home cooks, and farmers seeks to demystify the culture of food, make good food more accessible, and equip young people to successfully take on challenges in the kitchen and out. This Fall, The Cooking Project is partnering with local to offer free, weekly afternoon cooking class series (Mondays, 3-5pm). Local chefs Daniel Patterson and Roy Choi's casual concept that aims to supplant fast-food chains and convenience stores that separate our youth from the taste of real food. During these classes, young people (15-25 years-old) from the surrounding Oakland communities are welcome to join local chefs in learning to create personal, wholesome, and affordable dishes, while gaining the culinary skills necessary to recreate these meals at home.

#### Dig Deep Farms & Produce

[www.digdeepcsa.com](http://www.digdeepcsa.com)

Alexis Stavropoulos, Co-Director

510-614-3337 // [grubbox@digdeepcsa.com](mailto:grubbox@digdeepcsa.com)

Dig Deep Farms & Produce grows healthy, fresh, affordable vegetables and fruit on a farm that has grown from three-quarters of an acre in 2010 to more than 15-acres in 2012. They distribute and sell produce and produce grown by local California Bay Area farmers to customers in their neighborhood and similar neighborhoods in the East Bay. Their produce business creates livingwage jobs for community residents while supporting the development of value-added products by their farm team.

#### ExtraFood

[www.extrafood.org](http://www.extrafood.org)

Marv Zauderer, Executive Director

(415) 997-9830 // [contact@extrafood.org](mailto:contact@extrafood.org)

ExtraFood delivers a free, convenient, customized service to help end hunger and reduce waste in Marin County. They've delivered more than 708,113 pounds of food to 77 sites serving thousands and prevented over 57,848 pounds of methane from entering the atmosphere. Community food-service programs receive high-quality food donations matched with their programs' needs.

#### Farm to Fork

[www.farmtofork.com](http://www.farmtofork.com)

Kari Miskit, Director of Public Relations

(916) 808-1422 // [kmiskit@visitsacramento.com](mailto:kmiskit@visitsacramento.com)

The Farm-to-Fork movement in Sacramento, CA, sprouted organically from one restaurateur's idea almost five years ago and has become the standard among chefs, farmers, business leaders and elected officials of the Sacramento region. The initiative is a year-round endeavor and collaborative process that hosts a number of events that range from farm and culinary tours to restaurant weeks and gala dinners that benefit the regional food systems.

#### Food Craft Institute

[www.foodcraftinstitute.org](http://www.foodcraftinstitute.org)

Ally DeArman, Director

(510) 842-1017 // [info@foodcraftinstitute.org](mailto:info@foodcraftinstitute.org)

Food Craft Institute (FCI) is an educational institution founded in 2011 with the mission to reshape the U.S. food landscape by creating a permanent sector of viable artisan food businesses. Neither a business school or a culinary institution, their alternative approach combines classroom sessions focused on practical business skill development and on-the-ground entrepreneurial mentorship, supporting the regrowth of lost foodways and craftsmanship. In 2015, FCI held courses in Craft and Confectionary, The Business of Beer, and



Photo courtesy of Acta Non Verba: Youth Urban Farm Project



The Business of Butchery, where entrepreneurs learned to build food craft skills and grew business expertise in how to own and run a farm-sourced butcher shop through hands-on training over a three week period.

#### Food Empowerment Project

[www.foodispower.org](http://www.foodispower.org)

Lauren Ornelas, Founder & Executive Director  
(530) 848-4021 // [info@foodispower.org](mailto:info@foodispower.org)

Food Empowerment Project (F.E.P.) seeks to encourage people to look at their food choices as a force for social change. F.E.P. encourages choices that reflect a more compassionate society by spotlighting the abuse of animals on farms, the depletion of natural resources, unfair working conditions for produce workers, the unavailability of healthy foods in communities of color and low-income areas, and the importance of not purchasing chocolate that comes from the worst forms of child labor. This year, they published the results of their work on healthy food access in Vallejo, CA. They hope to continue their work in Vallejo by holding focus groups to discover what community members want and need in order to improve access to healthy foods.

#### Food Forward

[www.foodforward.org](http://www.foodforward.org)

Emily Parker, Development Director  
(818) 764-1022 // [Emily@foodforward.org](mailto:Emily@foodforward.org)

Food Forward mission is to rescue fresh local produce that would otherwise go to waste, connecting this abundance with people in need and inspiring others to do the same. Food Forward was born in 2009 when Executive Director Rick Nahmias realized the vast amount of wasted fruit he saw in his own neighborhood could become a sustainable source of fresh and nutritious food for food insecure populations. In the last six years, their mostly volunteer-powered recovery events have rescued more than 14 million pounds (more than 56 million servings) of fresh local produce

#### Hidden Villa

[www.hiddenvilla.org](http://www.hiddenvilla.org)

Chris Overington, Executive Director  
(650) 949-8650 // [info@hiddenvilla.org](mailto:info@hiddenvilla.org)

Hidden Villa is a nonprofit educational organization that uses its organic farm, wilderness, and community to teach and provide opportunities to learn about the environment and social justice. Hidden Villa stretches over 1600 acres of open space in the foothills of the Santa Cruz Mountains, about 40 miles south of San Francisco. Every year 30,000 people participate in one of their formal programs. Their organic farm, rustic barns, newer sustainable structures and pristine riparian, woodland and chaparral wilderness provide opportunities to experience the beauty of the environment on a first hand basis.

#### HOPE Collaborative

[www.hopecollaborative.net](http://www.hopecollaborative.net)

Angela Hadwin, Project Associate, Food Systems  
(510) 444-4221 // [angela@hopecollaborative.net](mailto:angela@hopecollaborative.net)

HOPE Collaborative was formed through an invitation from the W. K. Kellogg Foundation's Food and Fitness Collaborative initiative in 2007. Their work is shaped by the belief that community leadership and ownership are critical to the success of policy and systems change efforts. They worked with City of Oakland to seed the Oakland Food Policy Council, which has now grown and recently passed progressive urban agriculture policies, making it easier

for Oakland residents to grow and sell food. They have launched a Healthy Corner Store Project, which supports seven small stores in East and West Oakland to carry healthier foods. They developed a Food Justice Curriculum, which has been implemented in multiple community venues as a way to raise awareness about food issues and engage more Oakland residents in the food movement, and a business model called "Last Mile Foods" which will bring healthy, locally made foods to community sites.

#### Imperfect Produce

[www.imperfectproduce.com](http://www.imperfectproduce.com)

Ben Simon, CEO  
(510) 595-6683 // [general@imperfectproduce.com](mailto:general@imperfectproduce.com)

Imperfect is a social venture passionate about reducing food waste. They give consumers the chance to buy delicious, wonky-looking produce at a discount. So instead of going to waste, all those odd-looking fruits and vegetables will be helping Americans eat healthier, at a price they can afford. Their first product is a 10 to 15-pound box of assorted seasonal "ugly" produce that is shipped every week. This produce costs 30% less than the same produce at a grocery store. They have launched their service in Oakland and Berkeley this summer and couldn't be more excited to expand their services into new communities.

#### La Cocina

[www.lacocinasf.org](http://www.lacocinasf.org)

Geetika Agrawal, Senior Program Manager  
(408) 396-1591 // [geetika@lacocinasf.org](mailto:geetika@lacocinasf.org)

The mission of La Cocina is to cultivate low income food entrepreneurs as they formalize and grow their businesses by providing affordable commercial kitchen space, industry-specific technical assistance, and access to market opportunities. They focus primarily on women from communities of color and immigrant communities. Their vision is that entrepreneurs gain financial security by doing what they love to do, creating an innovative, vibrant and inclusive economic landscape. They currently have 20 graduates that still operate businesses, 12 of whom own brick and mortar locations in San Francisco. In 2014, the 30 businesses still in their incubator program generated \$3.54M in revenue and created 135 jobs in the San Francisco Bay Area.

#### L.A. Kitchen

[www.lakitchen.org](http://www.lakitchen.org)

Robert Egger, CEO  
(202) 409-1372 // [regger@lakitchen.org](mailto:regger@lakitchen.org)

Led by DC Central Kitchen and Campus Kitchens Project founder Robert Egger, L.A. Kitchen maximizes the value of cosmetically imperfect fruits and produce to reveal the power of food. Donated products fuel L.A. Kitchen's culinary-arts, job training for young people exiting foster care, as well as men and women returning from incarceration. Working alongside volunteers, they produce free, healthy meals for nonprofit partners. L.A. Kitchen also operates Strong Food, a social business that employs graduates and uses purchased products to create scratch cooked meals for city/county contracts. Emphasis is given to programs serving L.A.'s rapidly aging and nutritionally sophisticated population.

#### Life Lab

[www.lifelab.org](http://www.lifelab.org)

John Fisher, Director of Programs and Partnerships  
(831) 471-7831 // [gardendirector@lifelab.org](mailto:gardendirector@lifelab.org)

California-based Life Lab has specialized in garden-based youth education programs for over 35 years. Life Lab conducts workshops for educators at their two-acre garden classroom located on the University of California Santa Cruz campus, and through offsite workshops and consultations Life Lab has provided tens of thousands of educators across the country with the inspiration and information necessary to engage young people in gardens and on farms.

#### Long Beach Fresh

[www.lbfresh.org](http://www.lbfresh.org)

Ryan Smolar, Co-Coordinator  
(562) 704-6909 // [ryan@lbfresh.org](mailto:ryan@lbfresh.org)

Long Beach Fresh divides their approach to a local and sustainable food system into three categories: eaters, feeders, and seeders, all of whom they consider crucial to food security in Long Beach, CA, and to all of whom they offer a unique set of services. "Feeders" are provided opportunities to market, share, and procure local ingredients; "eaters" are offered resources for cooking, growing, and purchasing nutritious and fresh food; and "seeders" are provided with information on how to procure land, labor, and distributors. The organization helps these small local players, city electeds and staff, and large institutions to share a vision for a better food system, while working together on policies and programs that can bring this vision to fruition.

#### Los Angeles Food Policy Council

[www.goodfoodla.org](http://www.goodfoodla.org)

Clare Fox, Executive Director  
[info@goodfoodla.org](mailto:info@goodfoodla.org)

The Los Angeles Food Policy Council is a collective impact initiative, working to make Southern California a Good Food region. The Council aims to connect environmental sustainability and local agriculture with efforts to expand access to healthy food in underserved communities. This is achieved by undertaking a role as a forum for discussing food-related problems, engaging key stakeholders, serving as an information resource, and facilitating collaboration in the development of more coherent, systemic change.

#### Monterey Bay Aquarium Seafood Watch

[www.seafoodwatch.org](http://www.seafoodwatch.org)

Jennifer Dianto Kemmerly, Director of Seafood Watch  
[seafoodwatch@mbayaq.org](mailto:seafoodwatch@mbayaq.org)

The Monterey Bay Aquarium's Seafood Watch program helps consumers and businesses choose seafood that's fished or farmed in ways that protect sea life and habitats, now and for future generations, and raise, public awareness about sustainable seafood issues through their consumer guides, website, mobile apps and outreach efforts. Since 1999, they've distributed more than 56 million consumer guides and their smartphone app has been downloaded more than 1.5 million times. They also encourage restaurants, distributors, and seafood purveyors to purchase from sustainable sources. They have more than 200 partners across North America, including two of the largest food service companies in the U.S.



Photo courtesy of Ecology Center.

**Nourish Wellness**

www.nourish-wellness.org

Nia Hill, Founder & Director

(510) 227-0417 // nourish-wellness@nourish-wellness.org

Nourish Wellness is a nonprofit that connects people with free to low-cost gardening, food, nutrition, and culinary resources in the San Francisco-Bay Area. Nourish Wellness has started to teach children, the underserved, and people with no-low income, how to garden for themselves and how to cook and eat healthy. Nourish Wellness will also provide food resources for people with an immediate need.

**Orange County Food Access Coalition**

www.ocfoodaccess.org

Christina Hall, Executive Director

(714) 564-9525 // hello@ocfoodaccess.org

OC Food Access serves as a catalyst to support and expand access to healthy food in Orange County. They are the food policy council and convene such workgroups as the OC Farm to School Task Force, the OC Food Providers Forum, the OC Farmers' Market Workgroup, the Santa Ana Food Justice and Urban Ag Workgroup and others.

**People's Grocery**

www.peoplesgrocery.org

Patricia St. Onge, Interim Executive Director

(510) 652-7607 // patricia@peoplesgrocery.org

People's Grocery supports public health and economic development by addressing the food system in Oakland, CA. The group operates the Growing Justice Institute, which supports Oakland residents with designing and implementing community-driven solutions to food insecurity, and the California Hotel, a low-income housing development in West Oakland where they manage a greenhouse enterprise program and garden.

**Roots of Change**

www.rootsofchange.org

Michael Dimock, President

(510) 953-2721 // michael@rootsofchange.org

Roots of Change (ROC) is a think and do tank catalyzing farm and food policy development in California. ROC is the strategic advisor to the California Food Policy Council, composed of 27 local councils, and over twenty nonprofits working for policy change. ROC acts as the backbone organization producing the annual "Report On California Legislation Related to Food and Farming," about to appear for the 4th year, which critiques the Legislature and Governor on their response to food movement policy initiatives. ROC has sponsored two successful bills to improve the food system in the state and led the campaign for \$5 million in state funding for nutrition incentives. ROC is one of several sponsors seeking to pass a statewide health impact fee on sweetened beverages that will provide hundreds of millions in funding for community food projects, nutrition incentives and improvements to school meals.

**San Diego Food System Alliance**

www.sdfsa.org

Elly Brown, Facilitator

(919) 328-0046 // elly@sdfsa.org

The San Diego Food System Alliance is a multi-sector coalition with a mission to develop and maintain an equitable, healthy, and sustainable food system

for the benefit of all people in San Diego County. The Alliance adds immediate value to organizations working within the food system through connecting, coordinating, and catalyzing actions that move us towards our shared vision. Their Working Groups are formed as needed to tackle systemic challenges in our food system with actions linking back to the original recommendations from the Urban-Rural Roundtable convening.

**San Francisco – Marin Food Bank**

www.sfmfoodbank.org

Bridget Carney, Corporate Development Manager

(415) 282-1900 // bcarney@sfmfoodbank.org

The SF-Marine Food Bank plays a central role in the food assistance network in San Francisco and Marin, where one in four residents is at risk of hunger. Families, seniors, and individuals find critical support in the food the Food Bank delivers to its 450 partnering organizations, including 246 weekly grocery pantries. Set up farmer's market-style, the Food Bank's pantries enable households to select groceries that can be used to create home-cooked meals. Nearly 60 percent of what is distributed is fresh fruits and vegetables. The Food Bank will distribute more than 48 million pounds of food to the community this year alone—enough for more than 100,000 meals every day.

**Second Harvest Food Bank of Santa Clara and San Mateo Counties**

www.shfb.org

Caitlin Kerk, Public Relations Coordinator

(408) 266-8866 // ckerk@shfb.org

Second Harvest Food Bank of Santa Clara and San Mateo Counties is a trusted leader dedicated to ending local hunger. Since its inception in 1974, Second Harvest has become one of the largest food banks in the nation, providing food to one quarter of a million people each month. The Food Bank mobilizes individuals, companies, and community partners to connect people to the nutritious food they need. More than half the food distributed is fresh produce. In fact, Second Harvest provides more fresh fruits and vegetables than any other food bank in the United States. Second Harvest also plays a leading role in promoting federal nutrition programs and educating families on how to make healthier food choices.

**Sierra Harvest**

www.sierraharvest.org

Aimee Retzler, Co-Director

(530) 265-2343 // aimee@sierraharvest.org

Sierra Harvest is dedicated to educating, inspiring, and connecting western Nevada County's families to fresh, local, seasonal foods. They accomplish this by offering farm-to-school programming, supporting farm fresh school meals, mentoring aspiring farmers and gardeners, celebrating their local food community, and advocating for just, sustainable food systems. Sierra Harvest's Farm-to-School program is currently in 22 Nevada County schools and reaches over 7,000 students. The Food Love Project is an educational farm that hosts experiential field trips, service projects, U-pick, and community work days.

**TomKat Ranch**

www.tomkatranch.org

Wendy Millet, Ranch Director // reachout@tomkatranch.org

TomKat Ranch Educational Foundation (TKREF) is located on TomKat Ranch, an eighteen hundred acre cattle ranch in Pescadero, California on the San Mateo Coast three miles inland from the Pacific ocean. A working cattle

ranch, TomKat is also home to LeftCoast GrassFed®, producers of grass-fed, grass-finished pasture raised beef. The ranch serves as a learning laboratory for animal agriculture on working lands focusing on climate stability, nature's benefits, healthy food, biodiversity, and vibrant community. Vibrant and diverse partnerships are critical to success and the Foundation collaborates with ranchers and other private landowners, government agencies, natural resource managers, researchers, and non-governmental organizations to achieve their goals.

**Ubuntu Green**

www.ubuntugreen.org

Charles Mason, President & CEO

(916) 669-0671 // charles@ubuntugreen.org

Ubuntu Green defines the word "Ubuntu" as the ethic or humanist philosophy emphasizing community, sharing, and generosity. This concept serves as the foundation for the organization's involvement in the promotion of healthy, sustainable, and equitable communities. Their idea of ubuntu is achieved through their advocacy initiatives, community garden, and community advocacy and engagement institute, which works with resident leaders to eliminate environmental health impacts and remove physical and economic barriers to healthy food access.

**COLORADO****Boulder Food Rescue**

www.boulderfoodrescue.org

Hana Dansky, Executive Director

(720) 445-5237 // info@boulderfoodrescue.org

Boulder Food Rescue facilitates the sustainable redistribution of food waste to agencies that feed hungry, homeless, and low-income populations while educating communities about food justice. The food they pick up gets delivered to one of the ~ 40 recipient sites they partner with in Boulder and is typically used within 24 hours. They drop food to low-income housing sites, family sites, senior homes, day-cares and pre-schools. They work with community leaders to run what they call Grocery Programs. A grocery program is a food-pantry program in community rooms or schools, but community leaders are in charge of how, when, and where to distribute the food. This participatory approach enables community leaders to really be at the forefront of actualizing their own food security.

**Colorado Farm to School Task Force**

www.coloradofarmtoschool.org

Lyn Kathlene, Director

(303) 455-1740 // lyn@sparkpolicy.com

Colorado Farm to School supports the development of regional farm-to-school networks across the state. Their objectives include increasing awareness of both schools and producers of existing opportunities for partnership, disseminating marketing tools and resources, and assessing primary policy and regulatory opportunities and barriers for farm to school. They also lead the development of missing physical infrastructure to support local food production, and provide technical assistance to schools and producers to develop customized processes that further farm to school efforts.

**The Colorado Field Institute**

www.coloradofieldinstitute.org

Dr. Vern Elliott, Chair

(719) 849-1458 // coloradofieldinstitute@gmail.com

The Colorado Field Institute gives lectures, provides educational field experience, and researches local plants and wildlife with the aim of preserving the natural and cultural environment of the Colorado San Luis Valley and organizations and community members with the information they need to address food access issue.

**Colorado Food Systems Advisory Council**

www.cofoodsystemsadvisorycouncil.org

Shawnee Adelson, President

(303) 292-9900 // shawnee@dug.org

The Colorado Food Systems Advisory Council, established through the LiveWell Colorado-initiated Senate, is a volunteer-based body of state agencies and diverse food systems stakeholders tasked with advancing recommendations that strengthen healthy food access for all Coloradans. They do so by collaborating with local and regional food policy councils in the food directly to shelters and soup kitchens, eliminating any additional waste or delay created by a central processing facility.

**Denver Sustainable Food Policy Council**

www.denversfpc.com

Adam Brock, Co-Chair

(303) 601-1621 // adam@joiningvisionandaction.com

The Denver Sustainable Food Policy Council influences policy that fosters food security for all community members, and promotes a healthy, equitable, and sustainable local food system, with consideration for economic vitality and environmental impact. The self-stated purpose of the Council is to build the capacity of local food policy bodies to find common ground on policy priorities, generate public support for those policies, educate policymakers on issues in our food system, and advocate for food systems that reflect the needs of all of its communities.

**Denver Urban Gardens**

www.dug.org

Michael Buchenau, Executive Director

(303) 292-9900 // dirt@dug.org

Denver Urban Gardens (DUG) contributes to creating a better food system by working with the community to establish food producing, organic, community gardens throughout the Denver, CO, metro area. The organization has founded 157 community gardens in the last 30 years, all of which improve healthy food access for food insecure neighborhoods, and provide the social structure to educate gardeners about healthy eating. According to a study conducted by the University of Denver, 60 percent of the students who participated in their in-school gardening and nutrition education program were more knowledgeable about nutrition. Additionally, more than 53 percent of students increased their preference for fruits and vegetables, and 73 percent of students reported increases in their consumption of fruits and vegetables. They've also partnered with local organizations, Denver Food Rescue and Groundwork Denver, to create Fresh Food Connect, an app that allows gardeners to notify us when they have extra produce and then it's picked up by bike and re-distributed to local hunger relief organizations and low cost farm stands run by youth employees.

**Food Rescue Alliance**

www.foodrescuealliance.org  
 Hana Dansky, Executive Director  
 (720) 445-5127 // info@foodrescuealliance.org

The Food Rescue Alliance is a peer learning network amongst organizations committed to building a more just and less wasteful food system. They work to redistribute healthy food that would otherwise be wasted to low-income communities with a participatory approach to community building and creating unique ways to cut down on barriers to accessing healthy food. They are a network of organizations across the country that share next and best practices, tools and resources with each other to enhance their work locally.

**Foraged Feast**

www.foragedfeast.org  
 Dany Rossman, Communication and Marketing Manager  
 (720) 984-4118 // dany@foragedfeast.org

Foraged Feast is a Denver-based food recovery project that gathers and distributes excess local produce from farmers' markets and local distributors, and harvests unwanted fresh fruit from private and public spaces to bring to underserved community members. By sharing abundant resources, Foraged Feast can connect local food to local needs.

**Grow Local Colorado**

www.growlocalcolorado.org  
 Dana Miller, Director  
 (720) 837-6237 // dana@growlocalcolorado.org

Grow Local Colorado is formed by volunteers committed to local food, strong communities, and sustainable economies. Grow Local Colorado organizes edible community gardens, including in selected Denver parks, hosts seasonal events such as their "Growing our AgriCULTURE" potluck celebrations, and is a partner in the Produce for Pantries collaboration.

**The GrowHaus**

www.thegrowhaus.com  
 Coby Gould, Executive Director  
 (720) 515-4751 // reachout@thegrowhaus.com

The GrowHaus is a nonprofit indoor urban farm operating out of a 1858 square meter (20,000 square foot) greenhouse in Denver, CO, that boasts a hydroponic, an aquaponic, and a permaculture farm. GrowHaus is committed to promoting and teaching about healthy, sustainable foods through food production, public workshops, and service learning programs.

**The Growing Project**

www.thegrowingproject.org  
 Dana Guber, Executive Director  
 (970) 587-3827 // dana@thegrowingproject.org

The Growing Project works to address food insecurity in Larimer County by making fresh, regional food more accessible to community members. This is achieved through establishing community gardens; providing educational programs on nutrition, sustainable agriculture, and permaculture; and leading advocacy efforts that promote community access to locally grown food. Their Urban Foods Outreach installs community gardens in low-income areas based on need and interest of the community. The Growing Project provides programming for at-risk/disadvantaged youth in the garden including helping

youth harvest produce from their educational garden for youth-ran, free farmers markets at low-income neighborhoods and nonprofits.

**Healthy Community Food Systems**

www.hcfs.org  
 Jim Dyer, Director  
 (970) 588-2292 // jadyer@frontier.net

Located in Southwestern Colorado and a partner of the Southwest Marketing Network, Healthy Community Food Systems helps communities build healthy sustainable food systems through effective systems planning and development. Current projects include Farm to School and Preschool, Healthy Local Foodsheds, Climate and Wildlife-Friendly Food System promotion, Sustainable Tribal Community Food System Development in the Four Corners, Wild School Gardens, and more.

**Hunger Free Colorado**

www.HungerFreeColorado.org  
 Michelle Ray, Director of Communications  
 (720) 328-1284 // info@hungerfreecolorado.org

Hunger Free Colorado, a statewide nonprofit organization launched in 2009, is dedicated to ensuring no Coloradan goes hungry. They connect families and individuals to food resources via their Hunger Free Hotline and mobile services. They also collaborate with government agencies, school districts, nonprofit and faith-based groups, and community members to fuel changes in systems, policies and social views through efforts such as Hunger Through My Lens and the Colorado Food Pantry Network.

**LiveWell Colorado**

www.livewellcolorado.org  
 Working in partnership with obesity prevention initiatives across the state, LiveWell aims to provide every Coloradan with access to healthy food and opportunities for physical activity. In addition to educating and inspiring people to make healthy choices, LiveWell Colorado focuses on policy and environmental changes that remove barriers to healthy living opportunities. Double Up Colorado helps increase access to fresh, Colorado-grown fruits and vegetables. When recipients of Supplemental Nutrition Assistance Program (SNAP) shop at participating farmers markets, they can now have their purchase matched with a voucher worth up to a \$20 per visit to put toward Colorado-grown fruits and vegetables. The LiveWell@School Food Initiative partners with food service directors and their staff to serve up freshly prepared meals that taste good and are good for students too. They do this by providing workshops and training, on-site chef support, strategic and culinary action planning, and operations and marketing technical assistance.

**Northern Colorado Food Cluster**

www.nocofoodcluster.com  
 Brad Christensen, Executive Director  
 (608) 692-5231 // director@nocofoodcluster.org

The Northern Colorado Food Cluster is a nonprofit helping to create a healthy community through a resilient, local food system and to support and promote local food production, distribution, and consumption. The Food Cluster brings together community members, local business, nonprofits and government agencies to help foster food and agricultural based community economic development for the Northern Colorado region.



Photo courtesy of The Growing Project.

**Real Food Colorado**

www.realfoodcolorado.com  
 Julia Erlbaum, Principal & Founder  
 (720) 282-4067 // julia@realfoodcolorado.com

Real Food Colorado began with a focus on developing sustainable solutions in the arena of Farm To School procurement but quickly grew to foster additional food system connections and began working on behalf of large institutions, cities, counties, and regions. Through their continued collaborations with various stakeholders, they have become more involved in developing systemwide solutions to build a resilient food system that nurtures, grows, and sustains their communities.

**Sustainable Settings**

www.SustainableSettings.org  
 Brook Levan, Co-Founder & Executive Director  
 (970) 963-6107 // info@SustainableSettings.org

Sustainable Settings was formed in order to create a shared vision of a sustainable and desirable society, one that can provide permanent prosperity within the biophysical constraints of the real world, in a way that is equitable to all of humanity, other species, and future generations. Sustainable Settings brings together many disciplines to create a whole systems approach and setting conducive to providing permanent prosperity within the biophysical constraints of the real world, in a way that is equitable to all of humanity, other species, and future generations. Their Whole Systems Learning Center at the Thompson Creek Ranch is Sustainable Settings' flagship green development model that provides an experiential learning program for all ages. The Center offers workshops, school programs, internships and the Sustainable Settings for Kids Camp. Sustainable Settings' educational programs focus on learning

by doing, and allow students to experience first-hand the practical systems and activities that form the foundation of sustainable living.

**Turtle Lake Refuge**

www.turtlelakerefuge.org  
 Katrina Blair, Executive Director  
 (970) 247-8395 // turtlelakerefuge@yahoo.com

Turtle Lake Refuge celebrates the connection between personal health and wild lands by promoting and practicing sustainable values. Their work includes growing, harvesting, and preparing local, wild, and living food for the community; educating about the great values of the wild edible abundance available in their area; providing local micro-greens for public schools, restaurants, and stores; and offering education and management in organic land stewardship practices.

**CONNECTICUT****Billings Forge Community Works**

www.billingsforgeworks.org  
 Cary Wheaton, Executive Director  
 (860) 548-9877 // cary@billingsforgeworks.org

Billings Forge Community Works (BFCW) promotes access to healthy food and develops economically sustainable social enterprises that help to combat homelessness and hunger in Connecticut. The Kitchen at BFCW, a job training initiative for those with barriers to employment, sources produce and herbs from local farmers and offers catering services and cooking classes, as well as culinary training. Their various programs include a community garden and



edible classroom, a farmers' market that doubles shoppers' food subsidies, and a community and event center.

#### CitySeed

[www.cityseed.org](http://www.cityseed.org)

Nicole Berube, Executive Director

(203) 773-3736 // [nicole@cityseed.org](mailto:nicole@cityseed.org)

It began in 2004 with a few neighbors searching for a fresh tomato. Now, CitySeed operates a network of farmers markets and a mobile market in New Haven, CT, that provide fresh locally grown food to communities that often lack access to healthy food. In addition to markets, they have also launched their teaching and learning Kitchen at CitySeed for furthering cooking education and celebration. CitySeed's vision of creating a sustainable economy and community through food led it to be nationally recognized as the "Golden Grocer Hunger Champion" by the USDA in 2007.

#### Common Ground

[www.commongroundct.org](http://www.commongroundct.org)

Melissa Spear, Executive Director

(203) 389-4333 // [mspear@commongroundct.org](mailto:mspear@commongroundct.org)

Common Ground is a charter high school, urban farm, and environmental education center where students and community members can converge to increase knowledge of urban growing and healthy lifestyles. Common Ground's site, which sits on 20-acres of park land with access to hiking trails, wildlife, and diverse natural habitats, includes a working farm with production and educational gardens as well as a variety of animals. Last year, the farm grew over 8,000 pounds of fresh food, which they share through a mobile farm market that reached more than 3,500 residents in low-income neighborhoods; a sliding scale CSA open to families of Common Ground student; a universal free school lunch program; and off-site and on-site farm stands.

#### The Connecticut Food Bank

[www.ctfoodbank.org](http://www.ctfoodbank.org)

Nancy Carrington, President and CEO

(203) 469-5000 // [cfb@ctfoodbank.org](mailto:cfb@ctfoodbank.org)

The Connecticut Food Bank, headquartered in East Haven, CT, partners with the community, private sector, and individuals to save food from waste and distribute it to over 600 hunger relief organizations. As the largest food aid provider in Connecticut, the Connecticut Food Bank helps to feed their region through The Kids' Backpack Program, which provides children with weekend access to healthy food; the Mobile Food Pantry; and the Farm to Pantry Program.

#### Connecticut Food System Alliance

[ctfoodsystemalliance.com](http://ctfoodsystemalliance.com)

Meg Hourigan, Coordinator

(860) 296-9325 x 100 // [cfsacoordinator@hartfordfood.org](mailto:cfsacoordinator@hartfordfood.org)

The Connecticut Food System Alliance is a statewide network of dedicated stakeholders committed to creating broad system change and advancing a sustainable food system in Connecticut. The group implements incentive programs such as double value SNAP at farmers' markets, provides education at their School Garden Resource Center, and organizes a farm to school program.

#### End Hunger Connecticut!

[www.endhungerct.org](http://www.endhungerct.org)

Lucy Nolan, Executive Director

(860) 560-2100 // [endhunger@endhungerct.org](mailto:endhunger@endhungerct.org)

End Hunger Connecticut! (EHC!) concentrates on advocacy, outreach, and other educational and research efforts to establish a dynamic database of anti-hunger resources for the public and policymakers. EHC's work supports the implementation of federal food assistance programs and policies that will enable families statewide to move toward food security and self-sufficiency by highlighting the importance of food and nutrition issues.

#### FRESH New London

[www.freshnewlondon.org](http://www.freshnewlondon.org)

Alicia McAvay, Executive Director

(860) 574-9006 // [freshnewlondon@gmail.com](mailto:freshnewlondon@gmail.com)

FRESH stands for Food, Resources, Education, Security and Health. It is a New London, CT, based nonprofit working to improve the food system. Since 2004, FRESH has organized and built communities gardens, farm to school education programs and mobile markets to ensure that all members of the community have access to healthy, affordable food.

#### Green Village Initiative

[www.gogvi.org](http://www.gogvi.org)

Cristina Sandolo, Executive Director

914-356-4493 // [cristina@gogvi.org](mailto:cristina@gogvi.org)

The Green Village Initiative is working to create social, economic and environmental change in Bridgeport, Connecticut through a unified network of urban farms, community gardens and school gardens. Their urban farm in downtown Bridgeport, Reservoir Community Farm, is an interactive educational space and community gathering place where they operate a Farm Stand and serve as a educational hub for urban agriculture and community building in Bridgeport. During the growing season, the farm is powered by youth through their Youth Leadership Program. Their skill-building workshops lead youth through Community Organizing, Advocacy, Youth Identities and Voices, Food Systems, and Youth Money School. They also support a network of 23 school gardens at Bridgeport public schools and work with 13 gardens that nourish the community.

#### Hartford Food System

[www.hartfordfood.org](http://www.hartfordfood.org)

Martha Page, MPH, CPH, Executive Director

(860) 296-9325 // [mpage@hartfordfood.org](mailto:mpage@hartfordfood.org)

Since 1978, Hartford Food System has led grassroots efforts to improve access to healthy, fresh food for low-income residents in Hartford, CT. Their collaborative approach involves the combined efforts of farmers, policymakers, nonprofits, communities, educators, and retailers. The organization offers a variety of programs to educate the community on the benefits of local, sustainably produced food. The Grow Hartford Youth Program is a youth leadership and youth organizing program that builds youth leaders in Hartford to challenge racial inequities in the food system and society at large. Every year, Grow Hartford harvests at least 20,000 pounds of produce from their urban farm, which completed its eleventh year of urban agriculture in 2014.

#### MetroCrops

[www.metrocrops.com](http://www.metrocrops.com)

Laura Sterling, Marketing Assistant

(203) 642-4016 // [laura@metroscrops.com](mailto:laura@metroscrops.com)

MetroCrops, based at the University of Connecticut, is an innovative, urban, high-density farming initiative focused on growing salad greens. Using hydroponic and LED technology, MetroCrops plans to make use of excess urban building space to provide communities with fresh, local produce year round.

#### The New Connecticut Farmer Alliance

[www.newctfarmers.com](http://www.newctfarmers.com)

Betsy Robson, Coordinator

(860) 247-0202 // [newctfarmer@gmail.com](mailto:newctfarmer@gmail.com)

The New Connecticut Farmer Alliance is a statewide network of farmers and growers that bring young, new, and emerging farmers together to identify and help develop support systems to nurture a successful and diverse agricultural landscape for the state. The alliance offers workshops, educational forums, and farm tours to help a new generation of Connecticut farmers learn how to make their farm sustainable, ecologically sound, and economically viable. Recently, the USDA-NIFA awarded a grant of nearly \$600,000 to UConn Extension along with multiple other agricultural service providers and learning centers, NCTFA included. With this grant, the alliance will be spearheading the organization of biennial events, "Build Your Network, Grow Our Future"; which will be created through the collaborative efforts of multiple agricultural service providers, farmers, and educators, to bring together a full day networking event for new and beginning farmers.

#### New Haven Farms

[www.newhavenfarms.org](http://www.newhavenfarms.org)

James Jenkins, Executive Director

(203) 997-6152 // [info@newhavenfarms.org](mailto:info@newhavenfarms.org)

New Haven Farms hosts on-farm wellness programs combining agricultural, nutritional, and cooking education to combat the intersecting crises of diabetes, obesity, environmental degradation, and poverty. Consisting of eight farms, the organization grows organic fruits and vegetables and distributes them to families that are affected by poverty or individuals who are at-risk for chronic diseases.

#### Working Lands Alliance

[www.workinglandalliance.org](http://www.workinglandalliance.org)

Clark Chapin, Project Director

(860) 683-4230 // [cchapin@farmland.org](mailto:cchapin@farmland.org)

The Working Lands Alliance is a statewide voice for farmland preservation efforts in Connecticut. The Alliance includes farmers, conservation and antihunger organizations, land trusts, local food advocates, and many others working together to protect Connecticut's farmland. The organization works at the federal, state, and local level to engage and educate our policy makers and the public about the importance of farmland preservation. Among their successes is the creation of an innovative Community Farms Preservation Program (for the protection of smaller, food-producing farms that may not meet the criteria for the state's traditional Farmland Preservation Program) and in 2013 helping to pass legislation that permanently protects nearly 1,000-acres of state-owned farmland at Southbury Training School.

## DELAWARE

**Bright Spot Urban Farms**

www.brightspotfarms.org

(302) 658-4171 // brightspotventures@gmail.com

In 2011, West End created a community garden in the heart of the city's Little Italy district. Youth in West End's Bright Spot Ventures program used several of the plots to grow produce, which they then sold at the Cool Spring Farmers' Market. In 2014 the urban agriculture program became Bright Spot Farms and expanded to include a ½ acre of arable land and greenhouse initiated a pilot program to grow starter plant material for community gardens in New Castle County; and added a Mobile Market thanks to a grant from Highmark Delaware. The Bright Spot Farms program teaches horticultural skills through a curriculum developed by program staff and approved by the Delaware Nursery and Landscape Association. As part of the program, youth have the opportunity to obtain a food handlers' certificate issued by Delaware's Department of Agriculture. For the last two months of the program, youth are placed in paid internships through partnerships with local businesses. Some of these internships result in offers of employment.

**Conscious Connections, Inc.**

www.consciousconnectionsinc.org

Matthew Williams, Executive Director

(215) 678-9889 // mwilliams@consciousconnectionsinc.org

Conscious Connections, Inc. seeks to empower low income and minority residents of Wilmington through Education, Exposure, and Economic opportunities in agriculture. In 2012, CCI acquired land and constructed a community garden in hopes of implementing sustainable strategies to spur economic growth and community revitalization in Lower Brandywine Village and Northeast Wilmington. The community garden has been home to a number of local activities and produces a variety of vegetables for the community, including tomatoes, peppers, eggplant, squash, cucumbers, greens and pumpkins. In an effort to meet the mission of CCI, the garden is utilized as an educational tool to expose youth to fresh, local produce and educate them about the benefits of healthy local foods. This year, CCI established a partnership with the Boys and Girls Club of Delaware located in the community to host weekly educational sessions in the community garden. CCI has also established an informal partnership with a local Federally Qualified Health Center, Westside Family Healthcare, to pilot nutrition education sessions at the garden.

**Delaware Association for Environmental Education**

www.daeonline.org

daeonline@gmail.com

The mission of the Delaware Association for Environmental Education is to "promote environmental and outdoor education to facilitate positive community impacts on the conservation and sustainability of Delaware's resources." Beginning in 2016, DAEE will offer one mini-grant, annually, of up to \$500, to one current member, to conduct an environmental education project at their institution. DAEE grant funds are derived from donations and silent auction proceeds, and are paid out as a reimbursement to the grantee.

**The Delaware Center for Horticulture**

www.thedch.org

Andrea Miller, Communications Coordinator

(302) 658-6262 // amiller@thedch.org

The Delaware Center for Horticulture is a community organization promoting gardening and conservation in many low-income Delaware neighborhoods through the development of community gardens, parks, and other public spaces. In addition to their urban agriculture and community garden programs, the Center offers greens skills and jobs training and is involved in advocacy for greater sustainability in agriculture.

**Delaware Greenways**

www.delawaregreenways.org

Mary Roth, Executive Director

(302) 655-7275 // info@delawaregreenways.org

Founded in 1989, Delaware Greenways has been best known for its trail planning and advocacy, with the most notable achievement being the Northern Delaware Greenway. But over the years they have expanded their work to protect and enhance their communities and natural open spaces through many evolving initiatives. In 2012 DGI became the managing tenant of Historic Penn Farm, a 112-acre historic farm in New Castle, Delaware. They are creating a sustainable, productive farm where they grow a wide variety of crops. The farm works to inspire and teach people to adopt healthier lifestyles and actively involves members of their communities. The Food Bank of Delaware farms a small plot so they can incorporate fresh local produce into their distribution stream. Student-grown Penn Farm Produce is hitting the cafeterias in the Colonial School district under The Farm to School program. They are currently in the process of developing new opportunities for learning.

**Delaware Urban Farm and Food Coalition**

www.thedch.org

Tara Tracy, Community Gardens and Urban Agricultural Manager

(302) 658-6262 x 109 // ttracy@thedch.org

Delaware Urban Farm and Food Coalition's early successes, born out of the efforts of passionate community members, local farmers, nonprofit leaders and government officials, includes the 12th and Brandywine Urban Farm. The Coalition, facilitated and hosted by the Delaware Center for Horticulture, brings together resources and technical assistance through a collaborative approach to urban farming.

**The Food Bank of Delaware**

www.fbd.org

Patricia Beebe, President and CEO

(302) 294-0184 // foodbank@fbd.org

The Food Bank of Delaware contributes to feeding programs while using food service education and hunger advocacy to promote long term solutions. The food bank also partners with local grocery stores to run a food recovery program that provides fresh produce to its clients.

**The Fruit and Vegetable Growers Association of Delaware**

www.delawarefruitvegetable.wordpress.com

David Marvel, Vice President

(302) 381-4811 // dmarvel@bwwonline.net

The Fruit and Vegetable Growers Association of Delaware encourages

improvement in the production and marketing of fruits and vegetables responsible farming practices and marketing opportunities for farmers and growers, regardless of size, who are interested in the production of organically produced agricultural products.

**Healthy Foods for Healthy Kids**

www.healthyfoodsforhealthykids.org

Thianda Manzara, PhD., Founder & President/CEO

(302) 981-0043 // tmanzara@healthyfoodsforhealthykids.org

Healthy Foods for Healthy Kids works with Delaware schools to start vegetable gardening programs that are integrated into the science curriculum and that operate during the academic year. Each spring and fall, their schools experience "seed-to-table" growing, and every student is involved in hands-on gardening lessons that support content standards. HFHK is one of the few organizations in Delaware that has implemented multiple, successful school gardening programs.

**Local Eastern Shore Organic Sustainable Network**

www.shorefood.org

Patti Erickson, President

(410) 677-0788 // ericksonpatti@yahoo.com

As an education and charitable nonprofit, the Local Eastern Shore Organic Sustainable Network's (LESSON) mission is to support a safe, just, sustainable, and local food system for the Delmarva Peninsula. Their programs and projects seek to create socially responsible, durable relationships and practices that protect our environment as they ensure economic viability of local farms and farmers. They work to achieve social equity and justice for those who live, work, and eat on the Delmarva Peninsula.

## FLORIDA

**Earth Learning**

Earth-learning.org

Mario Yanez, Director

(305) 323-8858 // Mario@earth-learning.org

Earth Learning is rooted in the ecological conservation of the Greater Everglades bioregion, but has begun to fashion its programs around inspiring a local, just, and sustainable foodshed within their ecosystem. The organization has launched a number of projects to fulfill their mission of becoming a catalyst in the transition toward a life-sustaining culture in their region, including a community food summit, a local food hub, and an educational farming program.

**Farmworker Association of Florida**

www.floridafarmworkers.org

Tirso Moreno, General Coordinator

(407) 886-5151 // info@floridafarmworkers.org

The Farmworker Association of Florida (FWAF) advocates for the rights of Haitian, Latino, and African American farmworkers in the face of workplace hazards, health risks, racism, and exploitation. FWAF educates workers with programs that include health, disaster response, and reproductive health, so they can make effective decisions. They are currently working for better policies to protect farmworkers from pesticide exposure as well as a fair, just and comprehensive immigration reform system. Their work also focuses on issues of access to healthy and sustainable food and food systems in communities.



Photo courtesy of Florida Organic Growers.

**The Florida Academy of Nutrition and Dietetics**

[www.eatrightflorida.org](http://www.eatrightflorida.org)

Christine Stapell, Executive Director

(850) 386-8850 // [cstapell@eatrightflorida.org](mailto:cstapell@eatrightflorida.org)

The Florida Academy of Nutrition and Dietetics is an association of nutrition professionals aiming to provide the best possible nutritional information to people in Florida by engaging with lawmakers and the private sector throughout the state of Delaware. The association seeks to educate state residents about the health benefits of fruit and vegetable consumption and supports nutrition programs aimed at providing increased access to fruits and vegetables to children. Their impact spans from the implementation of a farm to school initiative to the organization to annual educational meetings.

**Florida Impact**

[www.flimpact.org](http://www.flimpact.org)

Rafi Susi, Communications Coordinator

(850) 309-1488 // [Rafi@FLImpact.org](mailto:Rafi@FLImpact.org)

In its first 30 years, Florida Impact leveraged nearly US\$4 billion in additional public funding to serve an estimated 800,000 low-income Floridians. With the goal to end child hunger in the state of Florida, Florida Impact is involved in organizing communities, engaging policymakers, and conducting outreach programs.

**Florida Introduces Physical Activity and Nutrition to Youth**

[www.flipany.org](http://www.flipany.org)

Lynne Kunins, President and CEO

(954) 636-2388 // [lkunins@flipany.org](mailto:lkunins@flipany.org)

Florida Introduces Physical Activity and Nutrition to Youth (FLIPANY) aims to engage youth and families in physical activity, nutrition education, and advocacy for policies that encourage active and healthy lifestyles. FLIPANY collaborates with parks, community centers, and other social services agencies to offer programs, including classes on cooking, eating healthy on a budget, and physical education.

**Florida Organic Growers**

[www.foginfo.org](http://www.foginfo.org)

Jenni Williams, Communications Director

(352) 377-6345 // [jenni@foginfo.org](mailto:jenni@foginfo.org)

Florida Organic Growers is one of the leading nonprofit organizations in the state that promotes sustainable agriculture, organic farming, social justice and local food policy through a variety of programs and resources. FOG's farmer workshops, EBT program and Fresh Access Bucks, a program that makes fresh, local produce more affordable and accessible to low income families, all encourage the consumption of local, organic produce while spearheading efforts to change local food policy and taking action on food justice issues.

**The Florida Research Center for Agricultural Sustainability, Inc.**

[www.flaresearch.com](http://www.flaresearch.com)

Robert C. Adair, Jr., Executive Director

(772) 562-3802 // [bob@flaresearch.com](mailto:bob@flaresearch.com)

The Florida Research Center for Agricultural Sustainability, Inc., works to ensure economic production of food and fiber crops through application of technologies derived from science-based research in production systems that avoid resource depletion or permanent damage to ecosystems. In collaboration with local growers, governmental agencies, universities, and private

corporations, the Center researches, develops, field tests, and promotes new cultural practices, fertilization techniques, pest management strategies, and other best management practices that protect the environment. These new cultural practices are integrated into their sustainable citrus management program where they grow Minneola Tangelos, Red Ruby Grapefruit, Persian Limes and Hired Pink Pummelos. They also have Tropic Beauty peaches and pomegranates under evaluation as an alternative crop to citrus. They are located in the heart of the Indian River Citrus District where some of the best citrus in the world is grown.

**Fort Lauderdale Vegetables**

[www.fortlauderdalevegetables.com](http://www.fortlauderdalevegetables.com)

Michael Madfis, Urban Farmer

(954) 854-8788 // [mmadfis@fortlauderdalevegetables.com](mailto:mmadfis@fortlauderdalevegetables.com)

Fort Lauderdale Vegetables represents a growing network of sustainable urban farms that promote the impact that urban farming can have on a community. The organization operates a CSA program as well as a farmers' market that serves local residents twice a week. Their Farmer Apprenticeship program and educational workshops work to introduce a younger generation of farmers to the benefits and pleasure that can be found in growing your own food.

**The Harry Chapin Food Bank**

[www.harrychapinfoodbank.org](http://www.harrychapinfoodbank.org)

Richard LeBer, President and CEO

(239) 334-7007 // [rleber@harrychapinfoodbank.org](mailto:rleber@harrychapinfoodbank.org)

The Harry Chapin Food Bank of Southwest Florida fights hunger through a network of more than 150 partner agencies that operate food pantries, children's food programs, senior programs, soup kitchens and other programs in in Charlotte, Collier, Glades, Hendry and Lee counties. Today, the food bank provides food for about 28,000 individuals each week. In fiscal year 2015-2016, the Harry Chapin Food Bank distributed 20.4 million pounds of food. Valued at \$34 million, this food equaled about 17 million meals for people in need. The food bank can distribute \$6 worth of food and grocery items for each donated dollar. The Harry Chapin Food Bank is recognized as a four-star organization by Charity Navigator, the national nonprofit watchdog organization. The food bank is a member of Feeding America, a nationwide network of 200 food banks and the country's largest nonprofit anti-hunger organization. The food bank is also a United Way partner agency.

**Healthy Jacksonville Childhood Obesity Prevention Coalition**

[Hjcopc.org](http://Hjcopc.org)

Laureen Husband, Director

(904) 253-2276 // [laureen.husband@flhealth.gov](mailto:laureen.husband@flhealth.gov)

The Healthy Jacksonville Childhood Obesity Prevention Coalition is devoted to reducing and preventing childhood obesity in Duval County. Citizens, business leaders, and community organizations work to create healthy environments for children and families through advocacy, education, policy development, and cultural changes.

**Tallahassee Food Network**

[TallahasseeFoodNetwork.org](http://TallahasseeFoodNetwork.org)

Miaisha Mitchell, Director

(850) 629-8665 // [tallahasseeFoodNetwork@gmail.com](mailto:tallahasseeFoodNetwork@gmail.com)

The Tallahassee Food Network's diverse network is a host to a number of



Photo courtesy of Urban Green Works.

programs working to grow community-based good food systems. The iGrow Whatever You Like program represents the organization's urban agriculture and youth empowerment involvement and the monthly Collards and Cornbread Gatherings give local food lovers and farmers a chance to network and learn more about growing methods. Additionally, the Network is involved in transforming Tallahassee's foodshed through workgroups and internships.

**Transition Sarasota**

[www.transitionsrq.org](http://www.transitionsrq.org)

Don Hall, Founder and Executive Director

(941) 408-3374 // [don@transitionsrq.org](mailto:don@transitionsrq.org)

Through educational programs and innovative projects, Transition Sarasota seeks to revitalize local agriculture, strengthen their local economy, reduce our dependence on fossil fuels, and serve as an inspiration and model for other communities who wish to do the same. They host an impressive amount of programs and events to achieve their mission. One of these includes the Suncoast Gleaning Project, which harvests surplus produce from local farms to benefit the city's food insecure individuals. Events include Transition Talks, training seminars, film screenings, and a series of classes and workshops.

**The Urban Farmer Florida**

[www.theurbanfarmerflorida.com](http://www.theurbanfarmerflorida.com)

(954) 586-6686 // [info@theurbanfarmerflorida.com](mailto:info@theurbanfarmerflorida.com)

The Urban Farmer is working to make locally grown food more available and to help home farmers grow abundantly through their CSA delivery operations; providing unique growing systems, supplies, and knowledge for success to local home and institutional farmers; and building, managing, and promoting sustainable urban farms.

**Urban Greenworks**

[www.urbangreenworks.org](http://www.urbangreenworks.org)

James Jiler, Executive Director

(786) 447-8084 // [ugwmiami@gmail.com](mailto:ugwmiami@gmail.com)

Urban Greenworks (UGW) provides programming to under-served urban communities throughout South Florida. Working with high school youth, at-risk young adults, prison inmates, the elderly, college students, and children from pre-k to middle-school, UGW builds urban farms, designs and plants neglected city spaces with native trees, works to increase our urban canopy cover, develops educational curriculum material and school gardens, and brings affordable, fresh food into inner-city neighborhoods through farmers' markets.

**Urban Oasis Project**

[www.urbanoasisproject.org](http://www.urbanoasisproject.org)

Art Friedrich, President

(786) 427-4698 // [art@urbanoasisproject.org](mailto:art@urbanoasisproject.org)

The Urban Oasis Project sees each yard as an urban oasis, which in turn creates the larger urban oasis citywide. The project encourages community members to grow their own food by offering an extensive resource center that includes gardening tips, on-site workshops, and information on organic methods for vegetable gardening in Florida. Their Verde Farm and Market, in partnership with The Homeless Trust and Carrfour Supportive Housing, is a 22-acre organic farm, commercial kitchen for rent, cafe, and market. The market provides local consumers with good food access, jobs and education for formerly homeless families, and offers a youth program that teaches gardening and composting as well as cooking classes.

## GEORGIA

**Athens Land Trust**

www.athenslandtrust.org

Heather Benham, Executive Director

(706) 613-0122 // admin@athenslandtrust.org

Athens Land Trust is both a community land trust, strengthening neighborhoods by encouraging home ownership and developing local food systems; and a conservation land trust, preserving farms, forests, and other open space through conservation easements. Their Community Agriculture program serves as a bridge between their conservation efforts and their community work. Some of their major initiatives include creating a community garden network; providing farmer support; operating two urban farms and a farmers' market that provide affordable, healthy food for low-income individuals; and providing sustainable agriculture and business education to underserved youth.

**Atlanta Community Food Bank**

www.acfb.org

Kyle Waide, CEO

(404) 333-0866 // kyle.waide@acfb.org

The Atlanta Community Food Bank (ACFB) provides food to relief organizations and engages with the community through fundraising, community gardens, educational workshops, and job placement. The food bank currently partners Bank distributed 18.7 million pounds of food, provided 15.5 million meals, and turned every \$1 into \$6 worth of food for those in need.

**Atlanta Harvest**

www.atlantaharvest.com

Corbin Klett, Co-Founder

(404) 876-8244 // corbin@atlantaharvest.com

Atlanta Harvest is committed to producing naturally grown food in the city of Atlanta, GA. With an innovative high-tunnel farm design, they are building small farms to supply the city's "locavores" with fresh, leafy greens.

**Atlanta Local Food Initiative**

www.alantalocalfood.org

Suzanne Girdner, Director

(678) 702-0400 // suzanne@atlantalocalfood.org

The Atlanta Local Food Initiative (ALFI) is a network that joins individuals, corporations, nonprofits, universities, and governmental agencies to build a local food system that enhances human health, promotes environmental renewal, fosters local economies, and links rural and urban communities. ALFI researches, develops and advocates for policies, and in 2014 helped pass the Urban Agriculture Zoning Ordinance and the Urban Garden Special Administrative Fee Paper in the City of Atlanta, GA. They have also begun consulting with nearby counties to adopt similar policies.

**Augusta Locally Grown**

www.augustalocallygrown.org

Kim Hines, Coordinator

(706) 288-7895 // kim@augustalocallygrown.org

Augusta Locally Grown engages the community to create a more vibrant local food system throughout the Central Savannah River Area of Augusta, GA. They create and manage farmers markets, host farm tours, provide

education for home gardening and healthy cooking, and increase access to wholesome fruits and vegetables for people in low-income communities. They connect local farmers to schools, hospitals and restaurants in an effort to keep food dollars in their community. They understand local agriculture to be foundational to the strength of the economy, the stewardship of land, the health of families, and the preservation of heritage traditions in Georgia.

**Collective Harvest Athens**

www.collectiveharvestathens.com

Iwalani Farfour, Coordinator

(512) 969-7312 // collectiveharvest@gmail.com

Collective Harvest is a new collaboration of local family farms providing sustainably grown vegetables and fruits to Athens, GA, area communities. They aim to facilitate a connection between small-scale sustainable farmers and the local community through a multi-farm CSA, local farmers' markets, and select restaurants. Collective Harvest Athens is committed to growing quality food using sustainable practices to enrich the local economy and be honest stewards of the lands. Beginning in 2016, Collective Harvest welcomed two new farms into the organization which now includes a total of five farms: Cedar Grove Farm (Stephens, GA), Diamond Hill Farm (Hull, GA), Front Field Farm (Winterville, GA), Full Moon Farm (Winterville, GA), and Hickory Hill Farm (Athens, GA).

**Food Well Alliance**

www.foodwellalliance.org

Bobbi de Winter, Executive Director

(404) 419-1740 // info@foodwellalliance.org

Food Well Alliance, formed in partnership with Atlanta Community Food Bank, exists to connect members of Atlanta's local food movement around building healthier communities and transforming the local food system. They seek to promote and support leadership and innovation within the movement for joining together and advancing common goals. One of the ways Food Well Alliance addresses the opportunities in the local food system and helps jumpstart new solutions is by bringing leaders from specific areas of the local food movement together to form Working Well Groups. Participants include community organizers, educators, local food entrepreneurs, planners and investors. For each of these groups, Food Well Alliance facilitates regular meetings using a methodology that results in collectively identifying needs, sharing measurement and data, aligning priorities and making recommendations.

**Georgia Food Oasis**

www.georgiafoodoasis.org

Cicely Garrett, Food Systems Innovation Manager

(678) 553-5982 // georgiafoodoasis@gmail.com

The Georgia Food Oasis helps neighborhoods develop innovative and affordable ways for residents to discover, taste, and learn about food. Armed with an "Eat. Cook. Grow." strategy, the Good Food Oasis enhances opportunities for residents to come together to cook up their own future. Their signature event, Potluck and Pitch, brings together community members to fund food ideas by providing a fun and tasteful location where individuals can learn about emerging food projects in their community.

**Georgia Organics**

www.georgiaorganics.org

James Carr, Communications Coordinator

(404) 481-5017 // james@georgiaorganics.org

Georgia Organics has been weaving a web of support for farmers, schools and communities to grow and share the joy of good food for over 20 years.

**The Georgia Sustainable Agriculture Consortium**

www.uga.edu

Julia Gaskin, Sustainable Agriculture Coordinator

(706) 542-1401 // jgaskin@uga.edu

The Georgia Sustainable Agriculture Consortium at the University of Georgia aims to promote the development of locally oriented agroecological food systems by serving as a professional network and conducting scientific research.

**The Georgia Young Farmers Association**

www.georgiayoungfarmers.org

John Allen Bailey, Executive Secretary

(229) 386-3429 // jbailey@gagged.org

The Georgia Young Farmers Association works to educate and unite youth interested in pursuing agriculture. The Association links youth with experienced agricultural educators and provides hands-on training, classroom education, leadership, and networking opportunities to members.

**Healthy Savannah**

www.healthysavannah.org

Paula Kreissler, Director of Healthy Living & Community Developemnt

paula@healthysavannah.com

During the summer of 2007, Savannah Mayor Otis Johnson launched the Healthy Savannah initiative, with the aim of making Savannah a healthier place to live. The Healthy Savannah Initiative is dedicated to making Savannah a healthier place to live. Their aim is to increase opportunities for citizens to engage in physical activity and consume a nutritious, balanced diet. They lead and support healthy lifestyles in Savannah by creating an environment that makes a healthy choice an easy choice, building a collaborative network that identifies and shares resources, collecting and disseminating information, promoting best practices and implementing innovative programs, and advocating for effective policies.

**Massive Experience**

www.massiveexperience.com

Joanne Morton, Director of Operations

(912) 662-5162 // info@massiveexperience.com

Since 2011, Massive Events (formerly Well FED Savannah) has produced the largest Food Day Festival in the nation. Food Day is a nationwide celebration and movement towards healthier and more affordable and sustainable food. They work closely with the Savannah Urban Garden Alliance (SUGA) to cultivate a gardening movement in Savannah communities through outreach and education including managing the school garden manager that allows for continual, year-round operation of the gardens. In 2017, Massive will also be working with the Savannah Sustainable Coalition, a group to expand the Earth Day and Food Day Festivals as well as collaborate with local government and groups on sustainable efforts for their city.

**Open Hand Atlanta Inc.**

www.openhandatlanta.org

Linda G. Maddox, Health and Wellness Grant Manager

(404) 419-1115 // lmaddox@openhandatlanta.org

Founded in 1988, Open Hand Atlanta was created with a mission to prepare and deliver freshly cooked meals for people with HIV/AIDS who were too sick to cook for themselves. In 2007 they expanded to provide prepared meals and nutrition services for homebound seniors and individuals with chronic disease or disabilities who do not qualify for other existing meal programs. Their mission now is to help people prevent or better manage chronic disease through Comprehensive Nutrition Care, which combines home-delivered meals and nutrition education as a means to reinforce the connection between informed food choices and improved quality of life.

**The Savannah Food Co-Op**

www.savannahfoodcoop.com

Carmen Vazquez, Volunteer Coordinator

(912) 373-6075 // managers@savannahfoodcoop.com

The Savannah Food Co-Op was formed in 2007 by mothers concerned about access to healthy food in Savannah, GA. Members gain access to healthy, locally produced food at reduced prices and become part of a community interested in advancing sustainable food and healthy lifestyles. This year, they have been working closely with the Savannah Urban Garden Alliance to cultivate a gardening movement in Savannah's communities through outreach and education. Plans are also in place to work with school gardens to develop solutions that allow for continual, year-round operation.

**Truly Living Well**

www.trulylivingwell.com

K. Rashid Nuri, Founder & CEO

(678) 973-0997 // Rashid@trulylivingwell.com

Truly Living Well (TLW), based in Atlanta, GA, connects people to food and the land through local food production. TLW creates stronger communities through education, economic development, and by protecting the environment, and serves as a model for local, sustainable food systems in urban environments.

**UGArden**

www.ugarden.uga.edu

David Berle, Director

Johannah Biang, Farm Manager

(706) 542-2471 // dberle@uga.edu // jb1410@uga.edu

UGArden is a student-run organic farm dedicated to teaching students how to farm and sharing produce with families in need in the Athens community. They grow vegetables, herbs, fruits and mushrooms. UGArden offers formal courses, internships, student research opportunities and ongoing volunteer opportunities. UGArden has satellite programs at four local middle schools and supports many other local school gardening activities. UGArden is supported by the UGA Horticulture Department and College of Agricultural and Environmental Sciences and includes partnerships with the following organizations: Clarke County Extension Office and Master Gardeners, UGA Office of Service Learning, UGA Office of Sustainability, Clarke County School District, Athens Community Council on Aging, and Keep Athens Clarke County Clean and Beautiful.

## HAWAII

**Agricultural Leadership Foundation of Hawai'i**

www.agleaderhi.org

Lisa Soong, Administrative Coordinator

(808) 947-2914 // office@agleaderhi.org

The Agricultural Leadership Foundation of Hawai'i recognizes that a healthy, thriving, sustainable agricultural sector is an important component of Hawai'i's future. Currently, they are conducting Class XV of their Agricultural Leadership Program and expect to begin recruiting for the next class in the fall of 2017. They also recently launched their first Youth Leadership Scholarship Program. With the support of the City and County of Honolulu, the Agricultural Leadership Foundation of Hawai'i offered scholarships to O'ahu students in local agriculture programs such as 4-H and Future Farmers of America (FFA) to attend National Leadership Conferences in 2015.

**Aloha Harvest**

www.alohaharvest.org

Kuulei Williams, Executive Director

(808) 537-6945 // kuulei@alohaharvest.org

Aloha Harvest is the only nonprofit organization in O'ahu that rescues excess quality food to help feed Hawai'i's hungry, free of charge. Since inception in 1999, the organization has rescued over 17 million pounds of food that would have otherwise ended up in our landfills. Partnered with over 180 social service agencies, Aloha Harvest helps to feed over 52,000 individuals and families a month.

**Hawaii Homegrown Food Network**

www.hawaiihomegrown.net

Craig Elevitch, Network Director

(808) 324-4427 // craig@hawaiihomegrown.net

The Hawaii Homegrown Food Network grew out of a series of food security workshops that sought to answer the question, "How can Hawaii Island feed itself?" By providing a forum for the many activities and stakeholders that comprise the local sustainable food system, they are continuing to confront this issue, and are developing solutions with the help of an evergrowing network.

**Hawaii Institute of Pacific Agriculture**

www.hipagriculture.org

Dashiell and Erika Kuhr, Founders

808-889-6316 // hipagriculture@gmail.com

At HIP Agriculture, the diverse farm is the classroom. They practice a wide array of farming styles due to the climate and topography of the land they steward on the island of Hawaii. They plant in the humid, wet gulches agro-forestry systems with kava, turmeric, banana, plantain, cacao, and other exotic fruits. HIP manages a macadamia nut orchard of 50 plus trees, a true tree-to-bag operation. The homestead thrives on the rich milk of the Jersey cow herd of 4 heifers. The milk is "churned" into butter, fresh cheeses, and yogurt. In the spring of 2016, HIP launched an intensive market garden on a 1-acre leased land next door. HIP's Ha 'Ike Pono youth programs served at least 500 students at the farm and in the local schools sharing a land based career and lifestyle. Also, they receive farm fresh snacks like fresh coconut water, coconut meat, papaya, bananas, and garden vegetable to help encourage them to eat healthier and grow food at home. HIPA will be

hosting the 7th annual Kohala 'Aina Festival, November 12, 2016, to raise money for the youth programs.

**Hawaii Organic Farming Association**

www.hawaiiorganic.org

Mark Fergusson, President

(808) 969-7789 // hofa@hawaiiorganic.org

The Hawaii Organic Farming Association (HOFA) promotes organic farming and sustainability throughout the state of Hawaii. Through education and research, HOFA works to support sustainable agriculture and stewardship of the land.

**Hawai'i Public Seed Initiative**

www.kohalacenter.org

Lyn Howe, Coordinator

(808) 756-5310 // seedproject@kohalacenter.org

In an effort to improve, increase, and promote biodiversity, the Hawai'i Public Seed Initiative, a program of The Kohala Center, works with communities, farmers, and gardeners statewide to select, grow, harvest, store, and improve seed varieties that thrive in Hawai'i.

**Hawaii SEED**

hawaiiseed.org

(808) 652-5286 // hawaiiseed@hawaiiseed.org

Hawaii SEED is a coalition of grassroots groups, farmers activists, and community from five islands working to educate the public about the risks posed by genetically engineered organisms and to promote diverse, local, healthy, and ecological food and farming. Their educational and awareness raising initiatives, such as their book Facing Hawaii's Future, and local seed exchanges, help to create a robust network of information sharing and action across Hawaii.

**Kohala Center**

kohalacenter.org/hisgn

Nancy Redfeather, Program Director

(2808) 887-6411 // nredfeather@kohalacenter.org

By supporting more than 60 school learning gardens on Hawaii Island through technical assistance, professional development programs, and mini-grants, the Hawaii Island School Garden Network connects Hawai'i's people to real food and healthier eating habits. Academic programs such as the Beginning Farmer/Rancher Development Program, the Hawaii School Garden Network, and the Mellon-Hawaii Doctoral and Postdoctoral Fellowship Program, all serve as influential initiatives that are working to transform the way that Hawaiians eat, buy, and sell food.

**Kokua Hawaii Foundation**

www.kokuahawaiifoundation.org

Kelly Perry, Volunteer and Outreach Coordinator

(808) 637-3038 // kelly@kokuahawaiifoundation.org

The Kokua Hawaii Foundation is a nonprofit organization that works to bring environmental education programming into schools and communities around the state of Hawaii. The Foundation's farm to school initiative, INA In Schools, incorporates school gardens into classroom learning, supports nutrition education, and teaches children about where food comes from.

**LEAF Hawaii**

leafhawaii.org

(808) 389-1819 // leafhawaii@gmail.com

LEAF Hawaii envisions sustainable communities revitalized physically, economically, socially, culturally, and spiritually by the fruitful interaction of environmentally sensitive people with the land. LEAF Hawaii serves at-risk populations by working with homeless and youth and their families, as well as with the elderly who can benefit from horticulture therapy.

**Malama Kauai**

www.malamakauai.org

Keone Kealoha, Executive Director

(808) 828-0685 // keone@malamakauai.org

Malama Kauai is a nonprofit organization on the island of Kauai, HI, that works to strengthen the local food system while highlighting community and culture. Programs include support for youth pursuing careers in sustainability, a sustainable business network, and community and school gardens.

**One Island and the Same Canoe Local Food Challenge**

www.oneisland.org

Marcy Montgomery, Executive Director

(808) 328-2452 // hawaii@oneisland.org

One Island hosts sustainability education activities on agriculture, local food systems, home gardening, renewable energy, health and wellness, and arts and culture. Their Sustainable Living Center is located on a 10-acre farm in Honaunau, HI, and includes 650 square meters of organic greenhouse and agriculture structures, a farm-based outdoor learning center, educational gardens and orchards, and is partnering with fellow nonprofits and schools to host a variety of empowering life-long learning programs for all ages. Same Canoe is creating experiential links between farmers and consumers to build nutrition, health and scalable food production connections that promote food justice and food security.

**Organic Hawaii**

www.organichawaii.org

Aloha@OrganicHawaii.org

Organic Hawaii is dedicated to creating awareness of the absolute importance of organic farming and lifestyle. Their online resource center offers Hawaiians access to information on local farms, farmers' market locations, and organic cafes and restaurants.

## IDAHO

**Boise Urban Garden School**

www.boiseurbangardenschool.org

Erin Guerricabeitia, Coordinator

(208) 376-3006 x 101 // eguerricabeitia@cityofboise.org

The Boise Urban Garden School is an education organization that utilizes an organic garden setting as the foundation for a unique learning environment. Each year they serve approximately 4,000 youth through multiple education programs and provide students with knowledge through "real life" experiences. The Boise Urban Garden School believes that a student with the ability to dig in the soil, plant a seed, and watch it grow is excited to eat the fruits of their labor, and will understand the science behind a sprouting seed or photosynthesis.

**Feed the Gap**

www.feedthegap.org

Anne Grenke Glass, Founder and President

(503) 929-9998 // feedthegap@gmail.com

Feed the Gap focuses on ending child hunger in Idaho. The group supports organizations working to combat child hunger by providing financial resources and filling gaps in budgets. Feed the Gap's first program in their three part strategy to end child hunger Idaho, is making sure hungry children are fed in schools. While the USDA has made it easier for qualifying children to be fed in the school system; Feed the Gap, Inc. serves as the final safety net for nonqualifying food insecure children to be fed in the classroom.

**Idaho's Bounty**

www.idahosbounty.coop

TJ Stevens, General Manager

(208) 631-3720 // gm@idahosbounty.coop

To ensure the integrity of their local foodshed, Idaho's Bounty is focusing on the relationships between producers and customers. Idaho's Bounty has established relationships with over 85 farms, each of which responds in kind to what customers ask of them. This role as a facilitator helps farmers and eaters recognize the need for networking and communication to ensure a sustainable southern Idaho food system.

**Idaho Center for Sustainable Agriculture**

www.idahocsa.org

Pete Pearson, Board President

208-639-0030 // petepearson@idahocsa.org

The Idaho Center for Sustainable Agriculture (ICSA) promotes local and sustainable food communities through research, collaboration with farmers, and the expansion of local food distribution. In addition to organizing farm field days and other events, they have undertaken statewide surveys that will provide insight into the current and future needs for a sustainable Idaho food system.

**The Idaho Foodbank**

www.idahofoodbank.org

Karen Vauk, President and CEO

(208) 336-9643 // kvauk@idahofoodbank.org

The Idaho Foodbank is the largest hunger relief organization in the state of Idaho and works with more than 200 nonprofit partners that include food pantries, community kitchens, and shelters. Each year, the Foodbank distributes more than 10 million pounds of food and serves an estimated 100,000 people per month serve as influential initiatives that are working to transform the way that Hawaiians eat, buy, and sell food.

**Idaho Hunger Relief Task Force**

www.idahohunger.org

Kathy Gardner, Director

(208) 447-8218 // info@idahohunger.org

The Idaho Hunger Relief Task Force aims to promote food security for Idaho residents by encouraging the public and private sectors to collaborate and utilize resources to combat hunger. The task force works in six policy and program areas that include: examining hunger and its root causes, raising public awareness about hunger, supporting the development of anti-hunger programs and policies, promoting cross-program collaboration, and making



the Idaho legislature aware of food security issues. The group coordinates the biennial statewide summits on hunger and food security and operates the Cultivate Idaho Initiative, which provides resourceful and experienced assistance on sustainable agriculture techniques to communities. This growing season the Cultivate Idaho Initiative produced an irrigated acreage being used as a community farm in Wilder, Idaho. Part of the proceeds will be placed in a community fund for seasonal workers during the off-season.

#### Idaho Interfaith Roundtable Against Hunger

www.iirah.org  
Darcy James, Chair  
(208) 345-1598 // darcyjames@gmail.com

IIRAH believes that access to nutritious food and the conditions for living a healthy life is a basic human right. They try to look at the food system as a whole through the lenses of adequacy, quality, and justice. The Roundtable produces policy statements and hosts public educational meetings to broaden understanding of such system breakdowns as food deserts, junk food marketing, and wage constriction. Members and supporters advocate for public policy that promotes food system justice.

#### Idaho Organization of Resource Councils

www.iorcinfo.org  
Breland Draper, Director  
(208) 991-4451 // bdraper@IORCinfo.org

The Idaho Organization of Resource Councils (IORC) is a grassroots nonprofit that organizes family farmers and ranchers, conscientious food consumers, and community leaders to fight industrial agriculture and press for local, sustainable, and ethical food economies. IORC utilizes a community organizing model to identify and implement local, state, and national policies that provide incentives for local and regional food production, and challenge the current industrial agriculture model. The organization is working with farmers and consumers to identify challenges to local food production, aggregation, and distribution and advocating for policies that relieve these challenges. IORC is building a new local food movement in Idaho that will grow the power of farmers and consumers to identify and challenge systemic issues that local food production faces, and provide stronger regulations for industrial agriculture operations.

#### Idaho Preferred

www.idahopreferred.com  
Leah Clark, Coordinator  
(208) 332-8684 // leah.clark@agri.idaho.gov

Idaho Preferred is a program to identify and promote food and agricultural products grown, raised, or processed in the Gem State. Administered by the Idaho State Department of Agriculture, the program showcases the quality, diversity, and availability of Idaho food and agricultural products, and is working to assist Idaho consumers in their efforts to find local products.

#### Inland Northwest Food Network

www.infarmu.org  
Teri Mckenzie, Executive Director  
(208) 546-9366 // info@inwfoodnetwork.org

The Inland Northwest Food Network connects people, place, food and farms through education and outreach. They offer a variety of eater-oriented programs including monthly educational presentations about food systems,

hands-on cooking classes, workshops, farm tours, and special events. In 2017 they will be collaborating with their local farmers market to offer children's programming and chef demos at the market. They also have a Local Lending Program that seeks to support the growth of their region's farmers and food entrepreneurs through a person-to-person, low interest loan program.

#### Kootenai Environmental Alliance

www.kealliance.org  
Adrienne Cronebaugh, Executive Director  
(208) 667-9093 // kea@kealliance.org

Kootenai Environmental Alliance is the oldest nonprofit conservation group in Idaho and one of the oldest in the Northwest. Founded in 1972, KEA was organized in response to the extensive environmental damage in the Idaho Panhandle at the time, caused by timber and mining interests, land developers, and policies of land managers of the federal government. The Kootenai Environmental Alliance recognizes the need to look beyond trees and water to monitor environmental impact. Kootenai Environmental Alliance has teamed up with Eat Smart Idaho and Kootenai County Farmers' Markets to increase access to fresh, locally grown produce for those in need. The goal is to increase access to local fresh fruits and vegetables to low-income families by starting the Double Up Food Bucks Program. As environmental stewards, KEA promotes a healthy food circle by sponsoring the program of Community Roots, a program which seeks to develop a healthy local food system in the region and reconnecting people with the land that feeds them.

#### Rural Roots

www.ruralroots.org  
Amanda Snyder, Secretary  
(208) 883-3462 // RRboardsec@ruralroots.org

Rural Roots is a nonprofit organization promoting a sustainable food system across Idaho, eastern Washington, and Oregon. The organization brings together smallholder farmers and their allies within the food industry for advocacy and activist networking. Along with publishing a good food guide, they offer resources that educate their communities on the ongoing issues in the food industry. The Cultivating Success Program offers a series of courses that provide beginning and existing farmers with the planning and decision-making tools, production skills, and support necessary to develop a sustainable small acreage farm.

#### Treasure Valley Food Coalition

www.treasurevalleyfoodcoalition.org  
Janie Burns, Chair  
treasurevalleyfoodcoalition@gmail.com

The Treasure Valley Food Coalition (TVFC) works to promote a vibrant local food economy in the Treasure Valley Food Shed of Southwestern Idaho and Eastern Oregon. They collaborate with businesses, educational institutions, governmental entities, other nonprofit organizations and individual citizens around food system issues. The Tomato Independence Project, in its fourth year, continues to host multiple events that engage the local community and raise support for the coalition's cause. In 2016, they have continued to grow institutional participation by partnering with Idaho's Bounty, a local food distributor that works with over 80 farms in the Treasure Valley. Through this partnership the number of restaurants receiving the Verification of Participation decal has grown significantly. TVFC will close 2016 by launching an education series: Why save Farmland? Their aim is to bring

multiple stakeholders together, including farmers, researchers, community organizations and elected officials, to explore where they find synergies in their values and goals.

## ILLINOIS

#### Black Oaks Center for Sustainable Renewable Living

www.blackoakscenter.org  
Fred Carter, Director  
(773) 410-3446 // info@blackoakscenter.org

From their near 40 acre eco-campus on the Black Oak Savanna in Pembroke, Illinois, Black Oaks Center is hard at work in the implementation of their four skills building tracts. The Sustainable Building Tract prioritizes the rebuilding, repair and creating of equipment and tools central to a low carbon life. The Renewable Energy Tract fosters low to no fossil fuel use through energy conservation and diversification with renewable energies such as solar, wind and bio-fuels. The Resilience Tract is dedicated to personal, interpersonal and planetary transformation to transition into a low carbon life. Lastly, The Sustainable Agriculture Tract focuses on saving non-GMO and organic seeds, growing food organically with density and extended seasons. The latter tract's priority on building a local food security system has birthed the Healthy Food Hub CSA.

#### Gardeneers

www.gardeneers.org  
Adam Zmick, Executive Director & Co-Founder  
(847) 421-7074 // adam@gardeneers.org

Gardeneers helps schools support effective garden programs to improve nutrition education, strengthen communities, and promote environmental stewardship. They visit schools on a weekly basis to assist with instruction and lead after-school activities, helping students take care of their own garden from seed to table, so that they learn the entire process of how food is grown. They assist schools with Chicago's "Eat What You Grow" program, helping schools follow food safety guidelines and precautions to ensure that food from the garden is safe to eat. Students are free to taste the produce they grow, and garden produce is often sent home with families or incorporated into the school cafeteria menu.

#### Good Earth Food Alliance

www.goodearthfoodalliance.com  
Lyndon Hartz, President  
(309) 238-0966 // Hatrz\_1@hotmail.com

Good Earth Food Alliance (GEFA) emerged from a need for small growers and producers to work collaboratively to help meet the needs of a burgeoning local food movement. By avoiding duplication in planting and harvesting, and assisting each other through the challenges of the growing season, GEFA aims to see more locally-produced food on plates throughout Central Illinois. Through a chemical-free means of growing, GEFA produces a wide variety of fresh fruits, vegetables, and herbs.

#### I Grow Chicago

www.igrowchicago.org  
Robbin Carroll, Co-Founder and President  
(312) 286-7392 // contact@igrowchicago.org

I Grow Chicago offers programming that includes urban agriculture and nutrition education, giving youth and at-risk community members a safe environment. They have established over 50 community gardens and worked with more than 1,000 local residents as part of their mission to eradicate poverty and provide job training and employment. The organization is a proud partner of Zero Percent, which rescues food from restaurants and grocery chains such as Whole Foods and provides local organizations with the food at a minimal fee.

#### Illinois Food Scrap Coalition

www.illinoiscomposts.org  
Jennifer Jarland, Administrative Coordinator  
(303) 563-9409 // illinoiscomposts@gmail.com

The Illinois Food Scrap Coalition focuses on advocacy and the development of programs and policies to advance Illinois' composting initiatives. The Coalition has created the We Compost Program, a voluntary recognition program for restaurants, institutions, and businesses who compost food scraps. They have also published the "Food Scrap Composting Challenges and Solutions in Illinois Report" and a how-to guide for restaurants on composting and are set to conduct 4 policy forums in 2016.

#### Illinois Organic Growers Association

www.illinoisorganicgrowers.org  
Lindsay Miller, Coordinator  
(217) 528-1563 // illinoisorganicgrowers@gmail.com

The Illinois Organic Growers Association (IOGA) exists under the fiscal sponsorship of the Illinois Stewardship Alliance but is ultimately governed by its members, who are producers, businesses, students, or other individuals who support organic agriculture and food production. IOGA supports networking and promotes and explores state-specific sustainable practices through policy research.

#### FARM Illinois

www.farmillinois.org  
Lee Strom, Project Director  
(630) 337-5866 // lee@farmillinois.org

The Food and Agriculture RoadMap for Illinois (FARM Illinois) was established to develop a comprehensive strategic plan to enable Illinois and the Chicago, IL, region to become the leading global hub for food and agriculture system innovation. In May 2015 FARM Illinois released a comprehensive study that outlines strategic recommendations on the current food paradigm. The new permanent FARM Illinois Council was formed on March 31, 2016. This new Council includes broad sector representation across the entire food and agriculture sectors and will oversee the implementation of the recommendations of the FARM Illinois RoadMap issued in 2015.



Photo courtesy of Illinois Organic Growers Association.

### Food Works

[www.fwsoil.org](http://www.fwsoil.org)  
Kathleen Logan Smith, Executive Director  
(618) 370-3287 // [kathleen@eatsouthernillinois.org](mailto:kathleen@eatsouthernillinois.org)

Food Works facilitates the development of a regional food economy in southernmost Illinois through initiatives that include its major programs: Southern Illinois Farm Beginnings, the Southern Illinois Farming Alliance, and the Community Farmers Market. New farmers and those wishing to successfully transition into “specialty crop” or organic agriculture benefit from the year-long Southern Illinois Farm Beginnings (SIFB) course that includes business planning and marketing support in the classroom as well as hands-on mentoring and apprenticeships in the field. Farm Beginnings is a program developed by the Land Stewardship Project and now operates in 11 regions in the U.S. The Southern Illinois Farming Alliance brings specialty crop and sustainable farmers together for Field Days, trainings, social events and peer-to-peer learning. In 2015, the Alliance hosted a farmer-chef mixer, Field Days, and a Grain+Pork+Poultry Summit. In 2016, the Alliance hosted forums on food hubs and convened a group of local producers advancing a collaborative marketing venture. In 2017, Food Works will continue its focus on farm viability through helping producers access new markets and improving skills.

### Illinois Stewardship Alliance

[www.ilstewards.org](http://www.ilstewards.org)  
Lindsay Miller, Executive Director  
(217) 528-1563 // [lindsay@ilstewards.org](mailto:lindsay@ilstewards.org)

The Illinois Stewardship Alliance advocates for fair living wages for farmers and better local food education in schools. The Alliance is a partnership among food producers, organizations, and citizens focused on policy development. Their website also offers a wealth of information on a variety of issues that include regional conservation efforts, updates on environmental legislation, and links to other local food promotion organizations.

### Liberty Prairie Foundation

[www.libertyprairie.org](http://www.libertyprairie.org)  
Erin Cummisford, Director of Marketing & Communications  
(847) 548-4062 // [erin@libertyprairie.org](mailto:erin@libertyprairie.org)

Since 1993, the Liberty Prairie Foundation has provided leadership and financial support for sustainable local food system development, social entrepreneurship, conservation, and environmental education. The Foundation is headquartered at the Prairie Crossing Farm, a working organic farm nestled inside Prairie Crossing in Grayslake. LPF’s Farm Business Development Center is an incubator program that prepares new farmers to meet the demand for

locally-grown organic food. LPF also supports educational programming such as the Prairie Farm Corps youth development program to educate and inspire people to value healthy food, land and community through experiences on the Prairie Crossing Farm.

### Plant Chicago

[www.plantchicago.org](http://www.plantchicago.org)  
Jonathan Pereira, Executive Director  
(773) 847-5523 // [info@plantchicago.org](mailto:info@plantchicago.org)

Plant Chicago’s mission is to develop circular economies of food production, energy conservation, and material reuse, while empowering people of all backgrounds to make their cities healthier and more efficient. Plant Chicago operates out of The Plant, a 93,500 square foot former pork processing facility being re-purposed into a net-zero collaborative community of food businesses all committed to reusing waste. The Plant is a for-profit/nonprofit collaboration between Bubbly Dynamics and Plant Chicago, and it currently houses over 14 growers and producers including greens, mushrooms, bread, honey, coffee, beer and more. Plant Chicago operates tours of the facility, runs education programming, technology demonstration, and one of the few year-round farmers markets in the city featuring products produced on site.

### Purple Asparagus

[www.purpleasparagus.com](http://www.purpleasparagus.com)  
Melissa Graham, Founding Executive Director  
(312) 906-7622 // [info@purpleasparagus.com](mailto:info@purpleasparagus.com)

Purple Asparagus is bringing healthy foods and recipes directly to public schools in Chicago, IL’s underserved neighborhoods through its flagship Delicious Nutritious Adventures program. Children who participate in this program learn from an early age how healthy eating can make a positive impact on their futures. In fact, according to a study conducted by the University of Chicago, 66 percent of parents said that Purple Asparagus had inspired them to try new recipes and more than half agreed that their child now consumes more fruits.

### Tri-State Local Foods Network

[www.tsfn.com](http://www.tsfn.com)  
Edwin Waters, President  
(217) 285-4114 // [edwinwaters@sbcglobal.net](mailto:edwinwaters@sbcglobal.net)

The Tri-State Local Foods Network (TSLFN) is a research, training and advocacy organization concerned with a specific range of vital social, economic, and ecological issues affecting the well-being of the people of Illinois, Missouri, and Iowa. To accomplish this mission, TSLFN promotes agricultural systems that are economically feasible, agronomically sound, and environmentally safe through an information and support network for farmers and consumers. Educational programs for farmers and the general public., reliable, practical, timely farmer-driven research, and working relationships with other organizations all strengthen TSLFN’s mission.

## INDIANA

### Feeding Indiana’s Hungry

[www.feedingindianahungry.org](http://www.feedingindianahungry.org)  
Emily Weikert Bryant, Executive Director  
(317) 396-9355 // [ewbryant@feedingindianahungry.org](mailto:ewbryant@feedingindianahungry.org)

Feeding Indiana’s Hungry is a network of food banks and hunger relief organizations. The network founded the Million Meals program in partnership with the Indiana Pork and Indiana Soybean Alliance to provide 1 million meals per year to Indiana residents experiencing hunger. Thanks to an Indiana State Legislative appropriation, in 2015 the organization will launch its Farms to Food Bank Program, which they hope will get Indianans one step closer to eliminating hunger in their state.

### Food Bank of Northern Indiana

[www.feedindiana.org](http://www.feedindiana.org)  
Milt Lee, Executive Director  
(574) 232-9986 // [miltonlee@feedindiana.org](mailto:miltonlee@feedindiana.org)

The Food Bank of Northern Indiana works in partnership with the community to feed the hungry, increase awareness of the effects of hunger, and lead programs designed to alleviate hunger. The food bank implements programs that feed both children and the elderly, in addition to operating a mobile food pantry.

### Food Rescue

[www.foodrescue.net](http://www.foodrescue.net)  
John Williamson, President & Executive Director  
(317) 694-4006 // [jw@foodrescue.net](mailto:jw@foodrescue.net)

Food Rescue has connected over 200 caring agencies with over 200 restaurants, and 350 schools resulting in over a million meals being rescued annually. They do not manage any of these connections, as their focus is advocacy, education, and initial logistics to get things started. Their K-12 Food Rescue Program in 350 schools addresses the estimated 1 billion unwanted, unpeeled, and unwrapped food items wasted annually in America, and simultaneously engages students to lead us out of the mess through their Student Leader Entrepreneurial Initiative.

### Hoosier Harvest Council

[www.hoosierharvestcouncil.com](http://www.hoosierharvestcouncil.com)  
R.C. McDanel, President  
(317) 462-1113

The Hoosier Harvest Council, through a partnership with the Purdue University Extension Service, is an excellent source for information about availability of local foods, direct-to-consumer sales, CSAs, and farmers’ markets in Central Indiana. They hold several farm tours throughout the year to allow people to visit local farms and learn more about where their food comes from. Many of the farms visited can be found in their annual local food guide.

### Indiana Food Council

[www.indyfoodcouncil.org](http://www.indyfoodcouncil.org)  
Whiney Fields, Program Manager  
(317) 454-8497 // [wfields@isc.org](mailto:wfields@isc.org)

The Indiana Food Council connects food system stakeholders, catalyzes ideas, and advances initiatives to grow a sustainable food system that improves the health and quality of life for all. The council employs a number of food



Photo courtesy of Purple Asparagus.

justice focused committees, offers grants, and funds fellowships to good food startup organizations and beginning farmers.

#### Indy Hunger Network

[www.indyhunger.org](http://www.indyhunger.org)  
Kate Howe, Managing Director  
(317) 927-0191 x 166 // [indyhunger@gmail.com](mailto:indyhunger@gmail.com)

The Indy Hunger Network is a coalition of representatives from leading anti-hunger organizations, both public and private, as well as community volunteers. The coalition fosters collaboration and builds on the capabilities of major food-providing community organizations, being careful not to usurp the authority of smaller grassroots groups. Their programs include a Fresh Bucks incentive program, a summer feeding program, and other projects designed to increase access to existing food resources and federal programs.

#### The Local Growers Guild

[www.localgrowers.org](http://www.localgrowers.org)  
Megan Hutchison, Guild Manager  
(812) 585-3663 // [localgrowers@localgrowers.org](mailto:localgrowers@localgrowers.org)

The Local Growers Guild is a cooperative of farmers, sellers, and communities that strives to support local food economies through education, direct support, and marketing connections. Methods include small-scale farmer advocacy, an online buying club, exchange of information and expertise, and monthly potluck gatherings.

#### Mother Hubbard's Cupboard

[www.mhfoodpantry.org](http://www.mhfoodpantry.org)  
Stephanie Solomon, Director of Education & Outreach  
(812) 355-6843 // [Stephanie@mhfoodpantry.org](mailto:Stephanie@mhfoodpantry.org)

Mother Hubbard's Cupboard is a community food resource center that builds access to healthy food in ways that uphold the dignity and respect of all involved. MHC offers a food pantry, tool share program, and educational programming in gardening and cooking.

#### Real Food Southeastern Indiana

[www.realfoodsi.com](http://www.realfoodsi.com)  
Amanda Smith, Director  
[realfoodsein@gmail.com](mailto:realfoodsein@gmail.com)

Real Food Southeastern Indiana serves as a local food finding resource to Southeastern Indiana Hoosiers, supporting Indiana Farmers, and educating others about local food along the way. Curious locals can log onto the organization's website to find information on local wine, meat, fermented foods, GMO-free animal feed, syrup, eggs, and many other products.

#### Second Helpings

[www.seconddhelpings.org](http://www.seconddhelpings.org)  
Rob Peoni, Communications Manager  
(317) 632-2664 // [rob@seconddhelpings.org](mailto:rob@seconddhelpings.org)

Second Helpings is a nonprofit dedicated to transforming Central Indiana lives through the power of food. They rescue potential food waste from wholesalers, retailers and restaurants, and convert it into 4,000 delicious, nutritious meals for people in need every day. They also offer a free, culinary job training program for the unemployed and underemployed that empowers the chefs of tomorrow with the skills to thrive in kitchens all over the country.

## IOWA

#### Eat Greater Des Moines

[www.eatgreaterdesmoines.org](http://www.eatgreaterdesmoines.org)  
Aubrey Martinez Alvarez, MPA, Director  
(515) 207-8908 // [aalvarez@eatgreaterdesmoines.org](mailto:aalvarez@eatgreaterdesmoines.org)

Eat Greater Des Moines identifies, develops, and connects resources with the broader community, supporting the entire food lifecycle in central Iowa. Their work focuses on supporting community gardens, local producers, and expanding food rescue efforts. In 2016 they launched a Double Up Food

Bucks program for SNAP clients at local farmers' markets and rolled out ChowBank, a food rescue smartphone app. They are excited to continue making it easier for people to connect with good food.

#### Field to Family

[www.Fieldtofamily.org](http://www.Fieldtofamily.org)  
Michelle Kenyon, Program Director  
(319) 325-2701 // [fieldtofamilyiowacity@gmail.com](mailto:fieldtofamilyiowacity@gmail.com)

By engaging Iowa City locals in the local food economy and educating their community with garden based programs and Farm to School initiatives, Field to Family seeks to make the dream of a region where rural landscapes are diverse, abundant, and healthy a reality.

#### Food Bank of Iowa

[www.foodbankiowa.org](http://www.foodbankiowa.org)  
Christina Zink, Communications Manager  
(515) 564-0330 // [czink@foodbankiowa.org](mailto:czink@foodbankiowa.org)

The Food Bank of Iowa coordinates donors, government funding, and partner agencies to help end hunger in Iowa. One interesting program is in conjunction with the nearby Newton Correctional Facility, which planted 12-acres of garden dedicated to growing and harvesting produce for the Food Bank of Iowa to distribute to partner agencies. As a result of the project, more than 160,000 pounds of fresh produce were harvested and distributed to clients in need.

#### Iowa Organic Association

[www.iowaorganic.org](http://www.iowaorganic.org)  
Matt Miller, President  
(515) 608-8622 // [info@iowaorganic.org](mailto:info@iowaorganic.org)

The Iowa Organic Association promotes sustainable farming practices and local food systems through a variety of means including, policy, education, research, market development, and legislature. This farmer-led organization serves as an umbrella association that represents everyone it takes to make local food systems operate and prosper.

#### Iowa Waste Reduction Center

[www.iwrc.uni.edu](http://www.iwrc.uni.edu)  
Joe Bolick, Communications and Public Relations Manager  
(319) 273-8905

The Iowa Waste Reduction Center is a nationally recognized organization at the University of Northern Iowa devoted to environmental consulting, assistance, training and education for entities with environmental impact or need. The Center assists Iowa small businesses in complying with environmental regulations through free and confidential environmental consultation. Their emphasis on food waste reduction was triggered by several reports that noted that the number one category for municipal solid waste in Iowa was food waste. A current USDA project continues until the end of September 2016 and the Iowa Food Waste Stakeholder Group will continue to evolve to determine how to overcome the barriers and obstacles of food being sent to the landfill. As they move forward, the IWRC will continue to find ways to divert this waste from the landfill and keep food as the resource it is.

#### Local Foods Connection – Iowa City

[www.Localfoodsconnection.com](http://www.Localfoodsconnection.com)  
Melissa Dunham, Executive Director  
(319) 333-2900 // [info@localfoodsconnection.com](mailto:info@localfoodsconnection.com)

Local Foods Connection seeks to enhance eastern Iowa's sustainable food system by increasing accessibility to local and healthy food for families that need it most. Its program helps both local farmers as well as low-income families by purchasing local produce and providing nutritious and fresh produce to families in need.

#### Northern Iowa Food and Farm Partnership

[www.uni.edu/ceee/local-foods/northern-iowa-food-farm-partnership/northern-iowa-food-and-farm-partnership](http://www.uni.edu/ceee/local-foods/northern-iowa-food-farm-partnership/northern-iowa-food-and-farm-partnership)  
Jodie Huegerich, Local Food Program Manager  
(319) 273-7883 // [Jodie.huegerich@uni.edu](mailto:Jodie.huegerich@uni.edu)

The Northern Iowa Food and Farm Partnership grew out of the University of Northern Iowa's Local Food Project and now represents stakeholders in a seven-county region. The partnership publishes a directory of local growers and serves as a marketing resource for their products. Organizing farm tours, sponsoring regional food festivals, and managing a Buy Fresh, Buy Local campaign are other activities on this organization's roster. Events this fall include two Farm Crawls and the Farm to Fork Harvest Celebration.

#### Practical Farmers Iowa

[www.practicalfarmers.org](http://www.practicalfarmers.org)  
Sally Worley, Executive Director  
(515) 232-5661 // [sally@practicalfarmers.org](mailto:sally@practicalfarmers.org)

Practical Farmers strengthens farms and communities through farmer-led investigation and information-sharing. In 2015, Practical Farmers provided 135 opportunities for farmers to educate each other and the public. Successes include the 800-plus attendees at its annual conference; more than 2,500 attendees at its field days and member socials; and more than 4,200 views of its farminars (webinars).

#### Southwest Iowa Food and Farm Initiative

[www.Swiffi.org](http://www.Swiffi.org)  
Lance Brisbois, Coordinator  
(712) 482-3029 // [lance@goldenhillsrccd.org](mailto:lance@goldenhillsrccd.org)

The Southwest Food and Farm Initiative serves as a gateway between farmers and their consumers, bridging the gap in order to link production, processing, distribution, and consumption. The organization is a multi-community coalition of individuals and groups that hope to develop a healthy local food system.

#### Sustainable Iowa Land Trust

[www.silt.org](http://www.silt.org)  
Suzan Erem, President  
(319) 480-4241 // [info@silt.org](mailto:info@silt.org)

The Sustainable Iowa Land Trust (SILT) is permanently protecting Iowa land to grow healthy food. They are taking land and easement donations from Iowa landowners who want to make land available to the next generation of sustainable food farmers. They take land speculation out of the equation by sharing farm ownership with the farmer. The trust owns the land while the farmer owns everything on top of it. They're working with Equity Trust, the National Young Farmers Coalition, Practical Farmers of Iowa, the regional



Photo courtesy of Practical Farmers Iowa.

food systems and more to rebuild our small farm and local food infrastructure in Iowa and the Midwest.

#### Table to Table

[www.table2table.org](http://www.table2table.org)  
Ilene Isaacs, Executive Director  
(319) 337-3400 // [mail@table2table.org](mailto:mail@table2table.org)

Table to Table keeps wholesome, edible food from going to waste by collecting it from donors and distributing to those in need through agencies that serve the hungry, homeless, and at-risk populations. In the last year, they moved over 1.76 million pounds of food and since their inception in 1996, they have distributed nearly 15 million pounds of food. Table to Table charges no fees for this service to the community.

## KANSAS

#### After the Harvest

[www.aftertheharvestkc.org](http://www.aftertheharvestkc.org)  
Lisa Ousley, Executive Director  
(816) 921-1903 // [lisa@aftertheharvestkc.org](mailto:lisa@aftertheharvestkc.org)

After the Harvest engages volunteers to collect excess produce from farmers' fields and donates it to community members in need. After the Harvest is volunteer driven and works with farmers in Missouri and Kansas to glean

their fields and orchards after the harvest, to gather up produce left behind by mechanical equipment and pickers. This fresh, locally grown food is delivered to food pantries and feeding agencies in close proximity to the farm where it is gleaned. Under ATH's Produce Procurement Program, farmers, growers, and produce-packing plants donate tractor-trailer loads of nutritious produce that cannot be sold for cosmetic reasons. They then arrange for the packaging and safe transport of the produce to food banks and feeding agencies in Missouri and Kansas, focusing primarily on the 26-county area that encompasses Kansas City. Harvesters – the Community Food Network, Kansas City's only food bank, is a primary distribution partner for large truckloads of produce provided by After the Harvest. In 2015, ATH provided nearly 2.2 million pounds of produce. Their goal for 2016 is to provide 3.2 million pounds of fresh produce to food banks and feeding agencies in Missouri and Kansas, focusing primarily on the greater Kansas City metropolitan area.

#### Grains for Hope

[www.grainsforhope.org](http://www.grainsforhope.org)  
Carol Spangler, Program Director  
(785) 467-3097 // [spanglec@usd113.org](mailto:spanglec@usd113.org)

Grains for Hope is an organization started by high school students in Sabetha, KS, that works internationally to eradicate global hunger. Over the past decade, the student group has sent 25-tons of fortified grain products from Kansas to those in need in Mozambique, and although the organization's operations has surpassed the availability and resources of students, they

remain a critical component of its functioning by providing a fresh perspective and outside the box approach to the hunger crisis.

#### Growing Growers Kansas

[www.growinggrowers.org](http://www.growinggrowers.org)  
Cary Rivard, Organizing Committee  
(913) 856-2335 x 122 // [crivard@ksu.edu](mailto:crivard@ksu.edu)

Growing Growers is a collaborative effort of K-State Research and Extension that provides education to new and experienced growers through workshops and apprenticeships. The core workshops include introduction to soil management; production planning and plant propagation; post-harvest handling; small farm equipment and drip irrigation; insect, disease, and weed management; and farm business management.

#### Kansas Agriculture in the Classroom

[www.kstagclassroom.org](http://www.kstagclassroom.org)  
Cathy Musick, Executive Director  
(785) 320-4350 // [ksfac@ksu.edu](mailto:ksfac@ksu.edu)

The Kansas Foundation for Agriculture in the Classroom was founded in 1982. In 1985, KFAC held the first summer graduate course for Kansas teachers, marking KFAC's commitment to providing teachers with agricultural experiences, credible resources and standards-based, hands-on lesson plans. Through the years, KFAC has been able to offer opportunities for teachers and students alike, including the Janet Sims Memorial Teacher of the Year Award, "Be Ag-Wise" educational workshops and the Post Card Art contest.

#### Kansas Association of Community Action Programs

[www.kacap.org](http://www.kacap.org)  
Jesyca Rodenberg, Communications and Outreach Director  
(785) 234-0878 // [jesyca@kacap.org](mailto:jesyca@kacap.org)

The Kansas Association of Community Action Programs (KACAP) is a membership association in Kansas that aims to end poverty by connecting local, state, private, and federal efforts to provide low-income individuals access to resources and opportunities so that they may achieve economic stability. KACAP partners with Kansas Action for Children to address food insecurity among youth and aims to raise awareness about and support for federal food assistance programs.

#### Kansas Center for Sustainable Agriculture and Alternative Crops

[www.kansasustainableag.org](http://www.kansasustainableag.org)  
Kerri Ebert, Coordinator  
(785) 532-2976 // [kebert@ksu.edu](mailto:kebert@ksu.edu)

The Kansas Center for Sustainable Agriculture and Alternative Crops is a program of Kansas State University that works with state and federal agencies, nonprofit organizations, environmental groups and producer organizations to assist family farmers and ranchers to boost farm profitability, protect natural resources, and enhance rural communities. This is done through the facilitation of marketing services and access assistance programs for smallholder farmers and the collection of statistical information to better study the Kansas food system.

#### Kansas City Food Circle

[www.kcfoodcircle.org](http://www.kcfoodcircle.org)  
Emily Akins, Coordinator  
(816) 225-4624 // [Emily@kcfoodcircle.org](mailto:Emily@kcfoodcircle.org)

KC Food Circle connects sustainable farmers with people and institutions in our area that want to buy local food. They have 100+ member farmers who all use sustainable growing practices and they promote their farmers who sell at area farmers Each year for almost 20 years we have hosted the Eat Local and Organic Expos—a major event each spring that reaches 2,000-3,000 people each year. Like a deluxe farmers market, the expos are a great way for people to meet the farmers who grow their food, to promote their partner organizations, and for their farmers to sell the first harvests of the season and to sign up members for their CSAs.

#### The Kansas Food Bank

[www.kansasfoodbank.org](http://www.kansasfoodbank.org)  
Debi Kreutzman, Community Relations Manager  
(316) 265-3663 // [debikreutzman@kansasfoodbank.org](mailto:debikreutzman@kansasfoodbank.org)

The Kansas Food Bank has served the state's 105 counties since 1984, partnering with 500 smaller anti-hunger organizations. Each week, they help distribute food to more than 137,000 people in need. The food bank partners with hunger relief agencies across the state: food pantries, soup kitchens, and shelters to reach individuals and families who seek food assistance.

#### Kansas Rural Center

[www.kansasruralcenter.org](http://www.kansasruralcenter.org)  
Joanna Voigt, Communications and Program Coordinator  
(785) 873-3431 // [jvoigt@kansasruralcenter.org](mailto:jvoigt@kansasruralcenter.org)

Kansas Rural Center brings the state's farmers together in an effort to support family farms, their communities' economies, and a healthy food system. They sponsor research on different systems of farming, offer advice to farmers on new techniques and strategies, and advocate for pollinator conservation. The Center also offers resources and opportunities for consumers and advocates wanting to learn more about the Kansas food system.

#### Support For Local Urban Gardeners

[www.lawrencesustainability.net/slug.shtml](http://www.lawrencesustainability.net/slug.shtml)  
[slug.lsn@gmail.com](mailto:slug.lsn@gmail.com)

Support for Local Urban Gardeners (SLUG) is an all-volunteer working group with the aim to help reduce the cost of food, improve the health of participating Lawrence, KS, families, improve soil fertility, expand biodiversity, and connect people with educational opportunities in ways that build and sustain community. As a means of doing this, they mentor new gardeners and are not afraid to provide physical labor from time to time.

## KENTUCKY

#### Community Farm Alliance

[www.cfaky.org](http://www.cfaky.org)  
Martin Richards, Executive Director  
[info@cfaky.org](mailto:info@cfaky.org)

Community Farm Alliance is a grassroots membership organization which works throughout the commonwealth of Kentucky to protect and promote

## STATE-BY-STATE ORGANIZATIONS

family farms and rural communities. The organization focuses on leadership development, food and farm policy, and a variety of programming in which they pilot innovative, member-derived solutions to larger agricultural challenges. Their 2016 successes include a Farmers Market Support Program, Eastern Kentucky Food System development, and the Appalachian Food Story Project which documents the food traditions of their unique mountain communities.

### Food Chain Lexington

[www.foodchainlex.org](http://www.foodchainlex.org)

Rebecca Self, Executive Director

(859) 428-8380 // [rebecca@foodchainlex.org](mailto:rebecca@foodchainlex.org)

FoodChain reconnects people with their food by providing education and demonstration of sustainable, indoor food production. They do this by providing education and demonstration of innovative, sustainable food production inside of an old bread factory in downtown Lexington, KY. This facility operates the state's only indoor aquaponics system, where they've grown over a ton of leafy greens and a thousand pounds of tilapia, while using only 5 percent of the water of conventional farming. They use spent grain from the neighboring brewery to manufacture their fish feed and sell their harvested food to a restaurant whose kitchen door opens into the indoor farm. They host hundreds of tours every year for school children, workplace outings, out-of-town visitors, and senior groups.

### The Food Literacy Project

[www.foodliteracyproject.org](http://www.foodliteracyproject.org)

Sarah McCartt-Jackson, Program Director

(502) 491-0072 // [sarah@foodliteracyproject.org](mailto:sarah@foodliteracyproject.org)

The Food Literacy Project strengthens the connection between the Louisville, Kentucky community and their food through farm-based experiential education programs on food and agriculture. They offer programs for schools, community groups, and educators to inspire new generations to build healthy relationships with food, farming, and the land.

### GleanKY

[www.gleanky.org](http://www.gleanky.org)

Stephanie Wooten, Executive Director

(859) 444-4769 // [info@gleanky.org](mailto:info@gleanky.org)

GleanKY repurposes over 200,000 pounds of produce per year that would otherwise be wasted to support the hungry in central Kentucky communities. Saving fresh food from farmers' markets, farms, and groceries, the group delivers a continuous supply of donations to established food banks and free hot meal services. Since 2010, GleanKY has redistributed 1 million pounds of fresh produce.

### Kentucky Collaborative Regional Alliance for Farmer Training

[www.hillandhollowfarm.com](http://www.hillandhollowfarm.com)

Tevis Robertson-Goldberg, Coordinator

(270) 432-0567

The Collaborative Regional Alliance for Farmer Training (CRAFT) is a cooperative effort of local organic and biodynamic farms organized to enhance educational opportunities for farm apprentices. The alliance sponsors apprentices on farms that participate in the CRAFT program, experience a diversity of successful farm models, and join a community of fellow apprentices and farmers.

### Kentucky Women in Agriculture

[www.kywomeninag.com](http://www.kywomeninag.com)

Sandy Gardner, Vice President

(877) 266-8823 // [sandra.gardner@ky.gov](mailto:sandra.gardner@ky.gov)

Kentucky Women in Agriculture is a nonprofit organization that works to empower women working in food production and agriculture. The organization strives to promote fellowship among female agriculturalists while providing educational opportunities and preparing members for leadership roles.

### Louisville Grows

[www.louisvillegrows.org](http://www.louisvillegrows.org)

Whitney Sewell, Garden Resource Manager

(502) 681-5106 // [info@louisvillegrows.org](mailto:info@louisvillegrows.org)

Louisville Grow's mission is to grow a just and sustainable community in Louisville, KY, through urban agriculture, urban forestry, and environmental education. Their programs include community gardens, Love Louisville Trees, the Seeds and Starts Garden Resource Program, and the Urban Growers Cooperative.

### New Roots

[www.newroots.org](http://www.newroots.org)

Karyn Moskowitz, Founder

(502) 509-6770 // [info@newroots.org](mailto:info@newroots.org)

New Roots, based out of Louisville, KY, believes that access to fresh food is a basic human right, and builds sustainable systems so everyone can have access to the farm fresh food we all need to be happy and healthy. New Roots main initiative—Fresh Stop Markets—pop up biweekly in churches, community centers and housing authorities. The food has been paid for in advance so farmers don't face the same amount of risk as they do with a farmers' market. There are 13 Markets in the State of Kentucky/southern Indiana. The organization describes a Fresh Stop Market as "a cross between a fruit and vegetable flash mob and a family reunion." Families pool their cash and SNAP benefits to purchase farm-fresh food in large quantities from local farmers.

### Organic Association of Kentucky

[www.oak-ky.org](http://www.oak-ky.org)

Delia Scott, Executive Director

(859) 255-5597 // [delia@oak-ky.org](mailto:delia@oak-ky.org)

OAK works to improve the health of people and the environment by educating and providing resources for farmers and consumers interested in driving change to a more sustainable food system. OAK's more than 300 members work together to: promote Kentucky's farms, farmers, and food; encourage consumer understanding of improving health by eating sustainably-grown food; provide resources to farmers so they can move along a continuum of sustainable practices; guide research programs related to organic agriculture; and develop strong collaborations throughout the state and world to spread research-based knowledge of organic production and consumption.

### Seed Capital KY

[www.seedcapitalky.org](http://www.seedcapitalky.org)

Caroline Heine, Project Director

(502) 272-2407 // [info@seedcapitalky.org](mailto:info@seedcapitalky.org)

Seed Capital KY supports regional farmers through technical assistance and



Photo courtesy of Community Farm Alliance.

capital support to increase their capacity to grow their businesses, increase sustainability, or otherwise play a larger or more meaningful role in the food economy. As the nonprofit developer of the West Louisville FoodPort—a \$35+ million project that transforms a 24-acre abandoned brownfield by building infrastructure to locate food-related businesses in one place where they can buy food from local farmers and hire neighbors for jobs—Seed Capital KY fulfills its mission to expand the local food economy in Louisville.

### Tallgrass Farm Foundation

[tallgrassfarmfoundation.org](http://tallgrassfarmfoundation.org)

Tim Peters, Director

Tallgrass Farm Foundation aims to preserve the agricultural heritage of Kentucky farmland by demonstrating sustainable agricultural methods and nurturing the local community through educational programs and public outreach both on and off the farm. Their programs offer complimentary cooking classes, demonstrating healthy food preparation and preserving from the Tallgrass gardens, and collaborate with public land management agencies to teach long-term stewardship of forests and trees.

## LOUISIANA

### Community Kitchen Collective

[www.commiekitsch.org](http://www.commiekitsch.org)

(504) 383-3349 // [kitchen@commiekitsch.org](mailto:kitchen@commiekitsch.org)

New Orleans Community Kitchen's focus is primarily to address basic needs and reduce harm by providing free fresh produce and free cooked meals to anyone. They acquire most of the food for their project as unwanted and surplus produce from grocery stores, produce distributors, and farms.

Distribution is set up through neighborhood programs and in a central location where they can reach primarily houseless, low/no-income, and transient people.

### Fresh Central

[www.freshcentral.org](http://www.freshcentral.org)

John Cotton Dean, Director of Regional Innovation

(318) 441-3424 // [jdean@cenla.org](mailto:jdean@cenla.org)

Fresh Central works to support the regional food economy, connecting and engaging communities in the process. Fresh Central is a local food information resource for all, and is a result of the Central Louisiana Local Foods Initiative, a community effort that aims to strengthen Central Louisiana's local foods economy while increasing access to fresh foods for all residents of the region. The initiative also includes entrepreneurship training for farmers through seminars and workshops, and convenes the Central Louisiana Local Foods Regional Working Group, the region's food policy council. The initiative is connected by the Central Louisiana Economic Development Alliance and was created in 2012 with a Challenge for a Healthier Louisiana Grant from the Blue Cross and Blue Shield Foundation of Louisiana and matching funding from The Rapides Foundation. The Initiative is currently supported by funding from The Rapides Foundation as well as a philanthropic investment from Keller Enterprises, LLC.

### Grow Dat Youth Farm

[www.growdatyouthfarm.org](http://www.growdatyouthfarm.org)

Johanna Gilligan, Founder & Executive Director

(504) 300-1132 // [jamie@growdatyouthfarm.org](mailto:jamie@growdatyouthfarm.org)

Grow Dat is a place where people from different backgrounds and disciplines come together in research and practice to support public health, local

economies and a sustainable food system in South Louisiana. Located on a seven-acre site in New Orleans' City Park, Grow Dat Youth Farm operates a two-acre sustainable farm. Each year, they grow and harvest an average of 12,000 pounds of fresh produce. Seventy percent is sold at their farm stand and at farmers' markets (run by their youth employees). Thirty percent is distributed through their Shared Harvest program, to low-income residents who otherwise have little or no access to fresh food. Their eco campus has received national attention for the beauty, sustainability and function of the design. The seven retrofitted shipping containers that constitute the eco campus house their offices, teaching kitchen, youth locker rooms, composting toilets, cold storage, post-harvest handling area and farm tool storage.

#### John Besh Foundation

[www.chefjohnbesh.com](http://www.chefjohnbesh.com)

Lauren Navarro, Assistant Director of Communications  
(504) 299-9777 // [lnavarro@chefjohnbesh.com](mailto:lnavarro@chefjohnbesh.com)

The John Besh Foundation provides financial assistance to projects that build communities and preserve the culture of New Orleans, LA. The Foundation's most recent initiative includes grants and microloans to local farmers in an effort to combat the financial barriers to sustainable agriculture.

#### New Orleans Food and Farm Network

[www.noffn.org](http://www.noffn.org)

Sanjay Kharod, Executive Director  
(888) 966-0829 // [sanjay@noffn.org](mailto:sanjay@noffn.org)

The New Orleans Food and Farm Network (NOFFN) was created to fill gaps in the local food system. NOFFN believes that building a local food economy requires both the local farmers growing food and the food entrepreneurs making products from this local food. They have helped catalyze projects that fill critical gaps in the system while also providing support, capacity-building, and technical assistance to a wide-range of emerging food projects throughout greater New Orleans. They operate a food business incubator kitchen helping small businesses source from local farmers along with starting a small batch co-packing business to provide value-added production of local fruits and vegetables.

#### NOLA Green Roots

[www.nolagreenroots.com](http://www.nolagreenroots.com)

Alex Linden, Executive Director  
(504) 206-9290 // [membership@nolagreenroots.com](mailto:membership@nolagreenroots.com)

NOLA Green Roots facilitates garden training for hundreds of participants. By developing community gardens, they teach youth, low-income residents, and senior citizens how to grow fresh fruits and vegetables at a low cost. The organization describes a Fresh Stop as "a cross between a fruit and vegetable flash mob and a family reunion." Families bring together their resources and SNAP benefits to purchase fresh food in large quantities from local farmers.

#### The Renaissance Project

[therenaissanceproject.la](http://therenaissanceproject.la)

Greta Gladney, President and Executive Director  
(505) 942-2500 // [ggladney@therenaissanceproject.la](mailto:ggladney@therenaissanceproject.la)

The Renaissance Project is a native-New Orleans, LA, nonprofit community development organization focused on integrated programs for poverty alleviation. The Project works to improve the quality of life in low-income communities of color through increasing access healthy food, improving

educational opportunities, and by creating economic opportunities. The organization feeds 450 families each month through their four food pantries and their food access work has expanded to include first food i.e. health and nutrition for expectant mothers, breastfeeding and nutrition for children up to age two. In addition, through a partnership with the James Hemings Foundation, they will launch a culinary training program focused on preserving contributions of people of color to American food culture.

#### Second Harvest Food Bank

[www.secondharvest.org](http://www.secondharvest.org)

Natalie Jayroe, President and CEO  
(504) 734-1322 // [help@secondharvest.org](mailto:help@secondharvest.org)

Second Harvest Food Bank, the largest anti-hunger network in South Louisiana, works to end hunger by providing food access, advocacy, education and disaster relief. Second Harvest provides food to more than 500 partner agencies and direct food access to community members across 23 parishes in order to serve one in five households in Louisiana who are at risk of hunger.

#### SPROUT NOLA

[www.sproutnola.org](http://www.sproutnola.org)

Emily Mickley-Doyle, Co-Founder  
740-504-1181 // [sproutnolafarm@gmail.com](mailto:sproutnolafarm@gmail.com)

SPROUT NOLA is an interactive urban farm dedicated to spreading the love of growing fresh healthy food. They believe in empowerment through gardening and they encourage open, honest, and dynamic dialogue to address the needs of their neighborhoods. They work alongside their neighbors to create stronger and more vibrant communities by supporting garden based activities that foster positive relationships, lower stress levels, enhance nutrition, and support health.

#### Supporting Urban Agriculture

[www.suanola.com](http://www.suanola.com)

Jamal, Founder and Lead Farmer  
(504) 252-0655 // [suanola@gmail.com](mailto:suanola@gmail.com)

Supporting Urban Agriculture (SUA) is an urban farm in the Lower Ninth Ward of New Orleans, LA. They work to collectively strengthen local food security and access through sustainable growing, buying, and selling practices. SUA operates on two sites, Whipple Urban Farm and the Charbonnet Project, and sell veggie boxes from these sites to underprivileged surrounding communities.

#### Vintage Garden Kitchen

[www.vintagegardenkitchen.org](http://www.vintagegardenkitchen.org)

Leo Tandeki, Vintage Garden Chef  
(504) 620-2495 // [soup@vintagegardenkitchen.org](mailto:soup@vintagegardenkitchen.org)

Vintage Garden Kitchen is a project of Arc Enterprises, a division of the Arc of Greater New Orleans, which offers employment opportunities and independence to people with intellectual and related developmental disabilities. They maintain several programs such as the Vintage Garden Kitchen, which offers healthy soups and other freshly made products for sale to the public using the organic produce from the Vintage Garden Farm.

## MAINE

#### Cultivating Community

[www.cultivatingcommunity.org](http://www.cultivatingcommunity.org)

Craig Lapine, Executive Director  
(207) 761-4769 // [craig@cultivatingcommunity.org](mailto:craig@cultivatingcommunity.org)

Cultivating Community creates and sustains greater access to healthy, local foods; empowers people to play many roles in restoring the local, sustainable food system; and models, teaches, and advocates for ecological food production. Since 2009, they've led the New American Sustainable Agriculture Project, now the largest land-based farmer training program in Maine, to support former refugees, as well as other immigrants, in creating farm businesses and growing food for their families and neighbors. The farmers provide the produce for our CSA and wholesale programs while also selling at 18 farmers' markets and many other sites. In 2013, they paired up with the City of Portland to manage, support, and expand the community gardens program. One new city garden will open in 2016/2017. For all Portland-area food growers, they offer gardener training through their Citizen Gardener Workshop Series.

#### Eat Local Foods Coalition of Maine

[www.eatmainefoods.org](http://www.eatmainefoods.org)

Franklin Miles, Co-Founder Baltimore Free Farm  
(207) 619-3532 // [elfcmaine@gmail.com](mailto:elfcmaine@gmail.com)

The Eat Local Foods Coalition (ELFC) is a state-wide coalition that seeks to put more Maine food on more Maine tables more often. ELFC is a collaborative coalition of organizations, agencies, businesses, and individuals interested in creating a shift towards a locally-based food system that is economically vibrant, environmentally sustainable, and healthy. Doing so will result in economic benefits, greater local food security and sovereignty, enhanced health and nutrition, and vibrant local food culture. Community gardens provide access to fresh produce and plants as well as lessons on satisfying labor needs, improving neighborhoods, building a sense of community, and connecting to the environment.

#### Focus on Agriculture in Rural Maine Schools

[www.mefarms.org](http://www.mefarms.org)

Ellen Durgin, Board Member  
(207) 563-1161 // [mefarmsdirector@gmail.com](mailto:mefarmsdirector@gmail.com)

Focus on Agriculture in Maine Schools (FARMS) offers hands-on experiences for people of all ages to develop expertise in cooking, gardening, and a passion for local food. The FARMS Farm to School Program lets students learn the life-long skills of how to grow and cook nutritious food, and about the health, environmental, and economical benefits that come from supporting local agriculture. FARMS conducts classroom and school-wide taste tests where students are exposed to and learn how to cook with a variety of fresh, local, seasonal foods. In the 2012-2013 school year, FARMS conducted over 200 Taste Tests in classrooms.

#### Food and Medicine

[www.foodandmedicine.org](http://www.foodandmedicine.org)

Martin Chartrand, Organizer  
(207) 989-5860 // [martin@foodandmedicine.org](mailto:martin@foodandmedicine.org)

Food and Medicine brings together unions, farmers, community groups, small businesses, and faith-based organizations to advocate for local food in

Brewer, ME. Their mission also encompasses education and advocacy on labor issues, such as wage theft and unemployment.

#### Food For Maine's Future

[www.foodformainesfuture.net](http://www.foodformainesfuture.net)

Bob St. Peter, Executive Director  
(207) 244-0908 // [bob@foodformainesfuture.net](mailto:bob@foodformainesfuture.net)

Food for Maine's Future aims to give people control of their own food systems through community organizing, politics, and engaging food issue policy. The group is founded on anti-oppression values and connects issues in Maine's food system, such as genetic engineering and seed saving, to global reform movements.

#### Food Security Coalition of Mid Coast Maine

[mchpp.org](http://mchpp.org)

Mary Turner, Executive Director  
(207) 725-2716 // [mt@mchpp.org](mailto:mt@mchpp.org)

The Food Security Coalition of Mid Coast Maine provides support and networking for food pantries in the Mid Coast area. Monthly food pantry meetings, technical assistance and training, and a clearinghouse for resources assist the 14 local food pantries and soup kitchens to increase their capacity to serve families in need. The Coalition was established by the United Way of Mid Coast Maine, and is housed and staffed at the Mid Coast Hunger Prevention Program.

#### Good Shepard Food Bank

[www.gsfb.org](http://www.gsfb.org)

Clara Whitney, Director of Public Affairs  
(207) 782-3554 // [cwhitney@gsfb.org](mailto:cwhitney@gsfb.org)

As the largest hunger relief organization in Maine, Good Shepherd Food Bank provides for Mainers facing hunger by distributing nutritious food to more than 400 partner agencies across the state, including food pantries, meal sites, schools, and senior programs. Together with its network, the Food Bank leads a statewide effort to combat the root causes of hunger by engaging in advocacy, nutrition education, and strategic partnerships. In 2015, the Food Bank distributed more than 19 million meals to families, children, and seniors in need throughout Maine.

#### The Gulf of Maine Research Institute' Sustainable Seafood Initiative

[www.gmri.org](http://www.gmri.org)

Jen Levin, Sustainable Seafood Program Manager  
(207) 228-1688 // [jlevin@gmri.org](mailto:jlevin@gmri.org)

The Gulf of Maine Research Institute's Sustainable Seafood Initiative works with harvesters, processors, retailers, and conservation organizations to ensure the ecological and economic stability of Maine's coastal seafood industries. They created the Gulf of Maine Responsibly Harvested food label, which helps consumers make sustainable choices and creates a system that rewards seafood companies committed to reducing their ecological impacts.

#### Maine Academy of Nutrition and Dietetics

[www.eatrightmaine.org](http://www.eatrightmaine.org)

Patricia Watson, President // [president@eatrightmaine.org](mailto:president@eatrightmaine.org)

In Maine, Registered Dietitian Nutritionists and Dietetic Technicians, Registered, are the only nutrition professionals recognized by the Maine State Licensing Board, which helps ensure that the state's citizens receive



Photo courtesy of Main Grain Alliance.

quality nutrition advice and care. The Maine Academy of Nutrition and Dietetics (MAND) members work in clinical, business, management, public health, food service, education, and entrepreneurial capacities. They adhere to national and state continuing education requirements to ensure that professional standards are met.

#### The Maine Aquaculture Innovation Center

[www.maineaquaculture.org](http://www.maineaquaculture.org)  
Christopher V. Davis, Executive Director  
(207) 832-1075 // [cdavis@midcoast.com](mailto:cdavis@midcoast.com)

The Maine Aquaculture Innovation Center (MAIC) was formed with the support of the Maine State Legislature in 1988 and is housed in the University of Maine's office in Orono, ME. MAIC supports applied aquaculture research, assists in policy research and advocacy, and acts as a clearinghouse for aquaculture information.

#### Maine Farm, Fish and Food Innovation Challenge

[www.maineinnovationchallenge.org](http://www.maineinnovationchallenge.org)  
Bill Seretta, Co-Chair  
(207) 831-1438 // [bill.seretta@theslab.org](mailto:bill.seretta@theslab.org)

The Maine Innovation Challenge is a competition that looks for bold and innovative ideas developed by people who want to challenge each other

and the status quo. They expect solutions to the aggregation, distribution, marketing and processing of locally produced and harvested food that either significantly enhance current models, such as farmers' markets, fish markets, CSAs, pick-your-own and farm-stands, or create new models that adapt to local and regional needs, utilize technology and adopt creative business structures such as cooperatives, enterprising nonprofits and L3Cs.

#### Maine Farmland Trust

[www.maineFarmlandtrust.org](http://www.maineFarmlandtrust.org)  
Amanda Beal, President & CEO  
(207) 388-6575 // [info@mainefarmlandtrust.org](mailto:info@mainefarmlandtrust.org)

Maine Farmland Trust is a member-powered statewide organization that protects farmland, supports farmers, and advances the future of farming. Their goal is not just to protect Maine farmland, but to revitalize Maine's rural landscape by keeping agricultural lands working and helping farmers, and their communities, thrive. They work with farm families across the state. They also work closely with dozens of other partners, including statewide groups, local and regional land trusts, and municipalities, to protect farmland, increase farmland access and farm viability, and grow public awareness about farming's future. Since their founding in 1999, they have protected over 50,000 acres of Maine's precious farmland and supported over 500 farm families.

#### Maine Food Strategy

[www.maineFoodstrategy.org](http://www.maineFoodstrategy.org)  
Tanya Swain, Project Director  
[mfs@mainefoodstrategy.org](mailto:mfs@mainefoodstrategy.org)

The Maine Food Strategy is an initiative to create a collaborative network of stakeholders to develop shared priorities to bolster Maine's food system. The network values a food system that promotes economic development to create lasting livelihoods; a healthy and resilient environment; access to healthy food for all; and enrichment of Maine communities. In summer 2016, the initiative will release the Framework document – a body of work synthesizing years of input across many platforms on what goals, leverage areas, and actions will best meet the network values. The Maine Food Strategy will hold a series of meetings to discuss implementation of those actions, what partner organizations can provide support, and how to measure change and progress over time.

#### The Maine Grain Alliance

[www.maineGrainalliance.com](http://www.maineGrainalliance.com)  
Amber Lambke, Executive Director  
(207) 629-7182 // [amber@mainegrainalliance.com](mailto:amber@mainegrainalliance.com)

The Maine Grain Alliance (MGA) in Skowhegan, ME, provides opportunities to learn and share how best to grow and use grains, using a combination of traditional and innovative, sustainable techniques. Their Heritage Seed Restoration Project is engaging farmers in central Maine to plant rare and heritage variety grains to restore the commercial supply of seed adapted to a northeastern climate. In so doing, they are re-building the biodiverse supply of GMO-free grains like emmer, einkorn, heritage rye, and wheat.

#### The Maine Lobstermen's Association

[www.maineLobstermen.org](http://www.maineLobstermen.org)  
Patrice McCarron, Executive Director  
(207) 967-4555 // [patrice@mainelobstermen.org](mailto:patrice@mainelobstermen.org)

The Maine Lobstermen's Association (MLA) represents 1,200 lobstermen on the east coast of Maine and strives to protect fishing traditions and lobster resources. The MLA advocates for the rights of lobstermen and keeps members up to date on the latest policy developments and sustainable fishing practices.

#### Maine Organic Farmers and Gardener's Association

[www.mofga.org](http://www.mofga.org)  
Chris Hamilton, Associate Director  
(207) 568-4142 // [chamilton@mofga.org](mailto:chamilton@mofga.org)

The purpose of the Maine Organic Farmers and Gardener's Association is to help farmers and gardeners grow organic food, fiber, and other crops; protect the environment; recycle natural resources; and increase local food production to support rural communities. Their programs offer incentives for young agriculturalists and encourage beginning farmers to learn more through farm apprenticeships.

#### Maine Sustainable Agriculture Society

[www.mesas.org](http://www.mesas.org)  
Mark Hews, Executive Director  
(207) 577-0209 // [mehews@mesas.org](mailto:mehews@mesas.org)

The Maine Sustainable Agriculture Society (MESAS) is a farmer-led organization dedicated to a triple bottom line of profitable farms, healthy ecosystems, and strong communities. MESAS has coordinated research into emerging trends

and technologies for best sustainable practices, served as an information "Hub" to help farmers have access to the information they need to make the best decisions possible for their operations, and conducted pilot projects that provide practical experience in a peer to peer learning environment.

#### The Resilience Hub

[www.resiliencehub.org](http://www.resiliencehub.org)  
Lisa Fernandes, Founder & Executive Director  
(207) 370-7697 // [lisa@resiliencehub.org](mailto:lisa@resiliencehub.org)

The Resilience Hub is a collaborative nonprofit organization based in Portland, Maine who strives to build resilience at the personal, household and community levels while creating thriving examples of abundance based on ecological wisdom. They do this by offering a range of events, education and training as well as resilience-building services and projects. The organization has graduated more than 250 students from its Permaculture Design Certificate Courses since 2008 and has averaged more than 60 events per year since 2005, ranging from skill-sharing events and workshops through guest lectures, courses and work parties. The Resilience Hub also incubated the first Maine Tool Library which opened in 2015.

#### Washington County Food and Fuel Alliance

[www.foodandfuelalliance.com](http://www.foodandfuelalliance.com)  
Gini King, Coordinator  
(207) 255-1336 // [giniking@mgemaine.com](mailto:giniking@mgemaine.com)

The Washington County Food and Fuel Alliance in eastern Maine promotes access to healthy food and networking for a more secure food system. They connect food pantries in the area and currently have a campaign to help families, schools, and commercial farmers build greenhouses.

## MARYLAND

#### Baltimore Free Farm

[www.baltimorefreefarm.org](http://www.baltimorefreefarm.org)  
Reagan Hooten, Farmer  
(410) 575-4233 // [reagan@baltimorefreefarm.org](mailto:reagan@baltimorefreefarm.org)

The Baltimore Free Farm is an urban agriculture project that works with nature rather than against it and presents an alternative to the conventional commercial food system. The Farm's garden spaces provide free plots to community members. Every Wednesday, the Farm organizes a food rescue mission, saving 300 to 500 pounds of would-be wasted food, and redistributes it to communities in need.

#### Big City Farms

[www.bigcityfarms.com](http://www.bigcityfarms.com)  
Sladjana Prozo, Farm Manager  
(443) 990-0850 // [info@bigcityfarms.com](mailto:info@bigcityfarms.com)

Big City Farms, a Baltimore, MD-based urban farming company, is building a network of urban farms that create good jobs for worker-owners, transform neighborhoods by improving vacant and blighted urban land, and produce ultra-local, organically grown, healthy food using sustainable, biological growing methods. They grow, process, and sell produce from their network of hoop house farms to restaurants, institutions, grocers, and individual consumers. This year they hope to expand their work to a new location, allowing them to utilize three additional acres of hoop houses for growing.

**Crossroads Community Food Network**

[www.crossroadscommunityfoodnetwork.org](http://www.crossroadscommunityfoodnetwork.org)

Christie Balch, Executive Director

(608) 843-0580 // [cbalch@crossroadscommunityfoodnetwork.org](mailto:cbalch@crossroadscommunityfoodnetwork.org)

Crossroads Community Food Network improves access to healthy local food for communities in Maryland's Montgomery and Prince George Counties through farmers' markets, nutrition education programs, and microenterprise business training. The Network's Fresh Checks program is an innovative financial incentive program for individuals who receive federal nutrition benefits. Fresh Checks are dollar-value coupons, which the market provides through private funding, that double the value of federal nutrition benefits spent at market.

**Eco City Farms**

[www.ecocityfarms.org](http://www.ecocityfarms.org)

Amanda West, Operations Manager

(304) 703-2380 // [amanda@ecocityfarms.org](mailto:amanda@ecocityfarms.org)

Eco City Farms (ECO) is an educational nonprofit organization designed to serve as a prototype for urban farming. Through a summer youth program, urban agriculture training classes, and a farm-to-school program, ECO promotes and advocates for nutrition and increased food security.

**End Hunger in Calvert County**

[www.endhungercalvert.org](http://www.endhungercalvert.org)

Jackie Miller, President

(410) 257-5672 // [info@endhungercalvert.org](mailto:info@endhungercalvert.org)

End Hunger In Calvert County (EHCC) is a grass roots initiative comprised of over 150 businesses, churches, government and social service agencies united behind the idea that we can end hunger in our community. EHCC supports 46 food pantries and school backpack programs by increasing access to low-cost food, providing resources, infrastructure and technical assistance. Partners work together and share best practices. All services are free of charge. The End Hunger Culinary Program creates permanent solutions to poverty. Sixty low-income students are trained annually, provided national certification, professional knives and life-skill support services- all at no charge.

**Farm Alliance of Baltimore City**

[www.farmalliancebaltimore.org](http://www.farmalliancebaltimore.org)

Maya Kosok, Founder & Director

(443) 799-6878 // [info@farmalliancebaltimore.org](mailto:info@farmalliancebaltimore.org)

The Farm Alliance of Baltimore City is a network of producers working to increase the viability of urban farming and improve access to urban grown foods. The Alliance consists of over a dozen of farms, and projects and its member farms occupy previously vacant lots and serve as green and community spaces for diverse neighborhoods. These farms provide a space for children to stay active, eat healthy, and get involved in their communities. Their Double Dollars initiative doubles the value of food benefits such as SNAP, WIC, and FMNP at farm stands and for CSA shares at many of their member farms. This enables farmers to earn fair prices for their produce while enabling community members to afford and access healthy, high-quality local food.

**Food Link, Inc.**

[www.foodlinkmaryland.org](http://www.foodlinkmaryland.org)

Linda K. Wetz, Secretary

(916) 228-2554 // [lkw@arinc.com](mailto:lkw@arinc.com)

Food Link, Inc. of Annapolis, MD, is an emergency hunger relief organization that supports individuals without access to food by delivering over 2 million pounds of food each year to anti-hunger agencies and directly to patrons. Food Link operates a food rescue mission and a wholesale produce distribution service to achieve this massive scale of distribution.

**Future Harvest - Chesapeake Alliance for Sustainable Agriculture**

[www.futureharvestcasa.org](http://www.futureharvestcasa.org)

Dena Leibman, Executive Director

(410) 549-7878 // [futureharvestcasa@gmail.com](mailto:futureharvestcasa@gmail.com)

Future Harvest - A Chesapeake Alliance for Sustainable Agriculture (FHCASA) is a community of farmers, food businesses, and food lovers working for their region's land, water, and communities through education—featuring their Foodshed Field School Curriculum and Beginning Farmer Training Program. They also use networking to reach out to hundreds of community members through their Annual Conference each winter and their online community daily.

**Healthy School Food Maryland**

[www.healthyschoolfoodmd.org](http://www.healthyschoolfoodmd.org)

Lindsey Parsons

(301) 202-4812 // [info@healthyschoolfoodmd.org](mailto:info@healthyschoolfoodmd.org)

Healthy School Food Maryland is a coalition of organizations and individuals in Maryland working for whole, real, local and safe foods for children in Maryland school cafeterias. The coalition came together during the fall of 2014 around a statewide legislative agenda on school food. In 2014-2015 and 2015-2016, Healthy School Food Maryland pursued statewide legislation related to school food. Their primary project for 2016-2017 is a program to grade the school food in the 24 school districts in Maryland. The first set of grades will be issued in fall of 2016.

**Hungry Harvest**

[www.hungryharvest.net](http://www.hungryharvest.net)

Evan Lutz, CEO & Co-Founder

(410) 807-3261 // [family@hungryharvest.net](mailto:family@hungryharvest.net)

Hungry Harvest aims to create an efficient agricultural food system with zero waste by supplying gleaned and recovered produce that is inexpensive, healthy, and convenient to fight hunger in food deserts. They deliver surplus fruits and vegetables to subscriber's homes every week, year round. For every delivery they make, they donate 1-2 pounds of produce through one of their donation partners or through a free farmer's market. During the growing season (late spring through late fall) they source most of their produce from farmers within a 200-mile radius.

**Maryland Farmers Market Association**

[www.marylandfma.org](http://www.marylandfma.org)

Amy Crone, Founder & Executive Director

(410) 929-1645 // [acrone@marylandfma.org](mailto:acrone@marylandfma.org)

The Maryland Farmers Market Association (MDFMA) was founded to connect people with Maryland farmers markets and to provide resources and coordinated services to market managers, farmers and consumers alike.

A statewide nonprofit, the MDFMA operates programs to provide access to healthy local food for all and improve the quality of and transparency at Maryland farmers markets. MDFMA coordinates a statewide matching program—Maryland Market Money, or “MMM”—that has provided more than \$100,000 each farmers market seasons for low-income consumers who use their federal nutrition benefits (SNAP, FMNP, WIC) to purchase fresh products from local farmers.

**Maryland Hunger Solutions**

[www.mdhungersolutions.org](http://www.mdhungersolutions.org)

Michael J. Wilson, Director

(410) 528-0021 // [mjwilson@mdhungersolutions.org](mailto:mjwilson@mdhungersolutions.org)

Maryland may be one of the wealthiest states, but hunger runs deep. It affects old and young alike, but in the experience of Maryland Hunger Solutions, it can be solved by connecting all of those who are eligible to the federal nutrition programs. They compile and analyze the latest data to show the need and the solutions. Their rich library of resources helps to expand education, advocacy, and outreach efforts as they work to end hunger and promote well-being.

**Maryland Organic Food & Farming Association**

[www.marylandorganic.org](http://www.marylandorganic.org)

Holly Heintz Budd, Chair

(443) 975-4181 // [budd13@verizon.net](mailto:budd13@verizon.net)

The Maryland Organic Food & Farming Association connects growers, retailers, and consumers behind an educational mission to promote organic and sustainable farming and food. The Association advises growers on organic certification and benefits to help build regional farming policy.

**Montgomery County Food Council**

[www.mocofoodcouncil.org](http://www.mocofoodcouncil.org)

Heather Bruskin, Food Council Manger

(806) 395-5593 // [hbruskin@mocofoodcouncil.org](mailto:hbruskin@mocofoodcouncil.org)

The Montgomery County Food Council facilitates a diverse representation of stakeholders in a public and private partnership to improve the environmental, economic, social, and nutritional health of Montgomery County, MD, through the creation of a robust, local, sustainable food system. The Council compiles information and resources on food events within the county and has established working groups to address policy and research issues. The Food Economy Working Group is partnering with local government and other stakeholders in a year-long project to connect local producers with local purchasers, promote place branded marketing, highlight the quality of County products, and enhance traceability.

**Real Food Farm**

[www.realfoodfarm.org](http://www.realfoodfarm.org)

Chrissy Goldberg, Food and Farm Director

(443) 531-8346 // [realfoodfarm@civicworks.com](mailto:realfoodfarm@civicworks.com)

The Real Food Farm is Civic Works' innovative urban agricultural enterprise engaged in growing fresh produce on eight-acres in and around Clifton Park in northeast Baltimore, MD. The organization puts on a variety of events and workshops and operates the Mobile Farmers' market as the primary tool for bringing out food into nearby communities that would otherwise lack access to fresh, healthy produce.

**MASSACHUSETTS****Backyard Growers**

[www.backyardgrowers.org](http://www.backyardgrowers.org)

Lara Lepionka, Founder & Executive Director

(978) 281-0480 // [lara@backyardgrowers.org](mailto:lara@backyardgrowers.org)

Backyard Growers is helping to reshape Gloucester's relationship with food. They provide resources and support to establish vegetable gardens at homes, housing communities, organizations, and schools. Since 2010 Backyard Growers has built over 150 raised bed gardens, serving hundreds of Gloucester residents. Since 2013 Backyard Growers has led a unique program that gives 100% of Gloucester's K-5 students the opportunity to plant, harvest, and eat two garden crops a year in collaboration with the School Food Service Department. The program includes Salad Days, where students plant leaf lettuce varieties that they harvest and enjoy in June, and Fall Harvest Days, where each grade level plants a specific fall crop that is harvested and enjoyed in the cafeteria when students return in the fall. They are also offering a new program for the preschool based on our Schoolyard Garden Program.

**Boston Area Gleaners**

[www.bostonareagleaners.org](http://www.bostonareagleaners.org)

Laurie Caldwell, Executive Director

(781) 819-0067 // [volunteer@bostonareagleaners.org](mailto:volunteer@bostonareagleaners.org)

Boston Area Gleaners (BAG) is dedicated to rescuing surplus farm crops for people in need. By providing professionally managed gleaning services to farmers, BAG helps to improve access to high-quality produce, as well as to alleviate the waste inherent in modern farming practices. BAG organizes hundreds of volunteers annually to glean and then distributes produce to Boston charitable agencies that serve food-insecure people. In 2015, Boston Area Gleaners gleaned 364,282 pounds of produce from 54 farms – roughly equivalent to more than 1.45 million 4-ounce servings. Thanks to partnerships with food distributors such as the Greater Boston Food Bank and Food For Free, this produce reached 452 agencies in seven counties. By 2019, BAG plans to scale up the organization so that it can capture more than 1 million pounds annually from more than 100 of the 1,000+ fruit and vegetable farms in eastern and central Massachusetts.

**City Fresh Foods**

[www.cityfresh.com](http://www.cityfresh.com)

Glynn Lloyd, CEO

(617) 606-7123 // [info@cityfresh.com](mailto:info@cityfresh.com)

City Fresh Food works to make great-tasting nutrient- dense food available to all residents in the Boston, MA, area. The Roxbury, MA-based organization prepares food, delivers it to those who need it, and advocates for sustainability in the food industry, all while sourcing fresh local produce from the affiliated company, City Growers.

**Community Involved in Sustaining Agriculture (CISA)**

[www.buylocalfood.org](http://www.buylocalfood.org)

Philip Korman, Executive Director

(413) 665-7100 // [info@buylocalfood.org](mailto:info@buylocalfood.org)

Community Involved in Sustaining Agriculture strengthens farms and engages the community to build the local food economy in the Connecticut River Valley region of Massachusetts. Programs like Senior FarmShare and the



Emergency Farm Fund offer assistance to people in need, while the signature Local Hero program implements advertising and public relations to support local farmers and strengthen demand for locally produced food.

#### Food for Free

[www.foodforfree.org](http://www.foodforfree.org)

Veronica Barron, Administrative and Events Coordinator  
(617) 868-2900 // [veronica@foodforfree.org](mailto:veronica@foodforfree.org)

Food for Free in Cambridge, MA, rescues and redistributes food waste to local food pantries and anti-hunger organizations. By recapturing fresh food that might otherwise be discarded, they reduce food waste while guaranteeing access to fresh produce and healthy meals for emergency food programs and individuals in need. Their Produce Rescue program prioritizes fresh fruits and vegetables and their Prepared Food Rescue program captures nutritious, healthy prepared foods, supplementing the work of Produce Rescue by reaching those that lack the space or ability to cook their own meals.

#### Food Link

[www.foodlinkma.org](http://www.foodlinkma.org)

Brittany Peats, Operations Director  
(781) 819-4225 // [bpeats@foodlinkma.org](mailto:bpeats@foodlinkma.org)

Food Link is an Arlington, MA-based food rescue organization that uses the power of volunteers to collect fresh food from food retailers and distribute it to local agencies serving residents in need. They partner with 12 local grocery and prepared food stores to bring high-quality fresh fruit, vegetables, meat, dairy, bread and prepared foods to over 25 social service agencies including after school programs, programs for at-risk youth, low income housing facilities, homeless shelters, food pantries, and senior centers. Food Link operates seven days a week and distributes 30,000 pounds of healthy food every month.

#### The Food Project

[www.thefoodproject.org](http://www.thefoodproject.org)

Lisa Jurras-Buchanan, Director of Development  
(781) 259-8621 x41 // [ljurrasbuchanan@thefoodproject.org](mailto:ljurrasbuchanan@thefoodproject.org)

Celebrating its 25th anniversary, The Food Project operates five sustainable farms and greenhouses that produce 250,000 pounds of food each year. This food is grown by teenagers in a three-tiered youth leadership development program and is distributed through Community Supported Agriculture (CSA) shares, donated to hunger relief organizations, and at SNAP-accessible farmers markets. The Food Project employs youth from diverse backgrounds who work in partnership with adults to create a just and sustainable food system.

#### Gaining Ground

[www.gainingground.org](http://www.gainingground.org)

Fan Watkinson, Program Manager  
(978) 610-6086 // [fan@gainingground.org](mailto:fan@gainingground.org)

Gaining Ground in Concord, MA, grows and donates organic produce to hunger relief programs within 20 miles of the farm. They mobilize over 2,000 volunteers to grow the vegetables, herbs, fruit and flowers and introduce the volunteers to the multi-level benefits of local sustainable farming. In the past two years, they have doubled their produce donations, up to 57,000 pounds, largely because of strategic decisions to improve soil quality and infrastructure (tractor, well, deer fence, hoop house) and to develop a stronger farm team.

Currently, they are fundraising to build a barn to protect our equipment and materials (now stored outside) and to create a more efficient space for staff and volunteers to work with the produce.

#### Green City Growers

[www.greencitygrowers.com](http://www.greencitygrowers.com)

Jessie Banhazl, Founder and CEO  
(617) 776-1400 // [greencitygrowers@gmail.com](mailto:greencitygrowers@gmail.com)

Green City Growers transforms unused space into thriving urban farms, providing businesses, restaurants, schools, homeowners, and municipalities with immediate access to nutritious food while revitalizing city landscapes and inspiring self-sufficiency. Notable Green City Growers projects include a ½ acre rooftop farm for Whole Foods Market in Lynnfield, Fenway Farms, a rooftop farm at Fenway Park, and garden education programming for the Boys and Girls Clubs of Boston.

#### Lovin' Spoonfuls

[www.lovinspoonfulsinc.org](http://www.lovinspoonfulsinc.org)

Ashley Stanley, Founder & Executive Director  
(617) 390\_4450 // [info@lovinspoonfulsinc.org](mailto:info@lovinspoonfulsinc.org)

Headquartered in Boston, MA, Lovin' Spoonfuls facilitates the rescue and distribution of perishable, prepared and unserved foods that would otherwise be thrown away and wasted. They deliver this food to local crisis centers, soup kitchens and other social assistance entities. Lovin' Spoonfuls utilizes a direct distribution system where their refrigerated trucks pick up fresh, healthy, perishables foods from donors and deliver it directly to meal centers within the same day. Their focus on fresh fruits and vegetables, lean proteins, and whole grains helps their beneficiaries to consistently provide their at-risk clients with healthy and wholesome meals while providing relief to their operating budgets. Since 2010, the Lovin' Spoonfuls team has rescued and distributed more than 3,500,000 pounds of fresh food in the Boston area, feeding over 500,000 people, and they currently have five refrigerated vehicles on the road.

#### Massachusetts Food System Collaborative

[www.mafoodsystem.org](http://www.mafoodsystem.org)

Winton Pitcoff, Director  
(413) 634-5728 // [winton@mafoodsystem.org](mailto:winton@mafoodsystem.org)

Following completion of the Massachusetts Local Food Action Plan in December 2014, the Collaborative is a network of food system stakeholders working together to promote, monitor, and facilitate implementation of the Plan. Our work includes network building, policy advocacy, and communications.

#### New England Small Farm Institute

[www.smallfarm.org](http://www.smallfarm.org)

Judith F. Gillan, Executive Director  
(413) 323-4531 // [jgillan@smallfarm.org](mailto:jgillan@smallfarm.org)

The New England Small Farm Institute began in the 1970s as a citizen action group called Women in Agriculture, Food Policy, and Land Use Reform. Headquartered in central Massachusetts, they promote small farms by providing training, information, resources, and advocacy.

#### New Entry Sustainable Farming Project

[www.nesfp.org](http://www.nesfp.org)

Jennifer Hashley, Director  
(978) 654-6745 // [Nesfp@tufts.edu](mailto:Nesfp@tufts.edu)

New Entry, an initiative of Tufts University's Friedman School of Nutrition Science and Policy and additional partners, works locally, regionally and across the country to strengthen local food systems by supporting new farmers. They offer beginning farmers training in business models and agricultural methods, as well as market support through their World PEAS Food Hub. Additionally, they provide training and technical assistance nationally to food system organizations.

#### Project Bread

[www.projectbread.org](http://www.projectbread.org)

Ellen Parker, Executive Director  
(617) 723-5000 // [info@projectbread.org](mailto:info@projectbread.org)

Project Bread brings a fresh approach to ending hunger by devising, funding, advocating for, and facilitating solutions that change lives across the Commonwealth. The organization sponsors the highly successful Walk for Hunger, which raises money for their statewide efforts to reduce hunger and bring fresh food to schools and low-income communities.

#### Seeds of Solidarity

[www.seedsolidarity.org](http://www.seedsolidarity.org)

Deb Habib, Executive Director  
(978) 544-9023 // [solidarity@seedsolidarity.org](mailto:solidarity@seedsolidarity.org)

Seeds of Solidarity consists of two entities: a family farm known for innovative organic no-till methods adaptable to rural, urban and suburban settings, and a nonprofit organization that 'awakens the power among youth, schools and families to Grow Food Everywhere to transform hunger to health, and create resilient lives and communities.' Their educational programs are diverse and healing, and engage teenagers, childcare providers, public school educators, college students, and those who are incarcerated and/or in recovery in growing healthy food and loving communities.

#### Southeastern Massachusetts Agricultural Partnership

[www.semaponline.org](http://www.semaponline.org)

Karen Schwalbe, Director  
(508) 524-2601 // [info@semaponline.org](mailto:info@semaponline.org)

The Southeastern Massachusetts Agricultural Partnership (SEMAP) believes that local agriculture is essential to the health and vitality of the community and economy. They provide technical assistance to farmers, educate the community on the importance of local agriculture, work to increase the functionality of the region's food system, and connect all people to local food. The annual Ag and Food Conference brings together hundreds of sustainable food industry officials to network and inform.

#### Southeast Massachusetts Food Security Network

[www.semafoodsecurity.com](http://www.semafoodsecurity.com)

Stephanie Reusch, Coordinator  
(508) 993-3361 x 16 // [semafoodsecurity@ymcasouthcoast.org](mailto:semafoodsecurity@ymcasouthcoast.org)

The Southeast Massachusetts Food Security Network is a coalition of food pantries, farms, foundations, and social service agencies working together to promote food security in Southeastern Massachusetts. The Network provides a space for participants to collaborate, share, and match goals

and expertise to promote food security in the region, and has recently launched a food system assessment to better understand the Southeast Massachusetts Foodshed.

#### Urban Farming Institute of Boston

[www.urbanfarminginstitute.org](http://www.urbanfarminginstitute.org)

Patricia Spence, Executive Director  
(617) 989-9920 // [ufiboston@gmail.com](mailto:ufiboston@gmail.com)

The Urban Farming Institute of Boston is a social innovation organization founded in 2012 to support the development of urban farming in Boston and in other urban areas of Massachusetts. In 2013, the Urban Farming Institute (UFI) launched Boston's first Urban Farmer Training Program. The training program offers local residents, the opportunity to engage in direct, hands-on learning on small ¼ acre plots of lots in which the UFI's farm currently occupies. The program as a springboard for individuals who traditional job models do not work, fostering innovation and entrepreneurship. While this will not solve the job crisis in the city, trainees will leave this training able to incorporate tenets of sustainable food and agriculture into their pathway to individual success through green jobs and agricultural enterprise. Coupled with education and public awareness, this approach not only brings people closer to food production, it also heightens the awareness around public policy that has impacts in the community.

#### World Farmers

[www.worldfarmers.org](http://www.worldfarmers.org)

Maria Moreira, Executive Director & Co-Founder  
(978) 706-7935 // [staff@worldfarmers.org](mailto:staff@worldfarmers.org)

World Farmers provides small farmers (immigrant, refugee, and historically under-served farmers) with mentoring, training, and hands-on assistance in crop production and marketing to build the capacity necessary to operate independent sustainable farming enterprises. The organization runs Flats Mentor Farm which assists and supports small farmers of diverse ethnic backgrounds by providing them with access to land, farming infrastructure and marketing assistance needed to promote and sustain successful farming enterprises. Located in Lancaster, Massachusetts, the Flats Mentor Farm assists and supports small farmers of diverse ethnic backgrounds with the land, farming infrastructure and marketing assistance needed to promote and sustain successful farming enterprises. Their programs offers resources, hands-on-training and technical assistance on soil fertility, irrigation, pest and weed management and marketing.

## MICHIGAN

#### Cherry Capital Foods

[www.cherrycapitalfoods.com](http://www.cherrycapitalfoods.com)

Evan Smith, CEO  
(231) 943-5010 // [evan@cherrycapitalfoods.com](mailto:evan@cherrycapitalfoods.com)

Cherry Capital Foods helps farmers in Michigan source and distribute their produce to local markets and educates its consumers about local farm producers. Cherry Capital Foods also partners with independent school districts in Michigan to provide local food in schools.

**Detroit Black Food Security Network**

[www.detroitblackfoodsecurity.org](http://www.detroitblackfoodsecurity.org)

Monica White, President

(313) 345-3663 // [info@detroitblackfoodsecurity.org](mailto:info@detroitblackfoodsecurity.org)

The Detroit Black Community Food Security Network was formed in 2006 to address food insecurity in Detroit MI's Black community, and to organize members of that community to play a more active leadership role in the local food security movement. They believe that representatives of Detroit's majority African American population must foster food justice and food security in the city on behalf of a more just food system.

**Detroit Dirt**

[www.detroitdirt.org](http://www.detroitdirt.org)

Pashon Murray, Co-Founder

(313) 397-1613 // [info@detroitdirt.org](mailto:info@detroitdirt.org)

Detroit Dirt is working to become an engine for the urban farming movement by regenerating waste into the resources that will reshape Detroit. On the surface, Detroit Dirt's work is making compost. However, on a higher level, they see something much bigger and far more rewarding; creating a complete circle of life in Detroit. By advocating the community garden concept, they see that they can lower transportation costs.

**Detroit Food Justice Task Force**

[www.detroitfoodjustice.org](http://www.detroitfoodjustice.org)

Myra Lee, Program Coordinator

(248) 736-4249 // [myra.d.lee@gmail.com](mailto:myra.d.lee@gmail.com)

The Detroit Food Justice Task Force is a collaboration of organizations led by people of color that share a vision of a food system that are effective, economically just, and healthy. The specific policies endorsed by the organization, called the Food Justice Principles, include launching a campaign for food sovereignty, rejecting the use of GMOs and other means of corporate control over food, and hosting collective community meals in an effort to combat racism.

**Earthworks Urban Farm**

[www.cskdetroit.org/earthworks](http://www.cskdetroit.org/earthworks)

Patrick Crouch, Program Manager

(313) 579-2100 x 204 // [mcrouch@cskdetroit.org](mailto:mcrouch@cskdetroit.org)

In 1997 Brother Rick Samyn, a Capuchin Friar, felt a calling to start a garden at his work place, the Capuchin Soup Kitchen. The response was overwhelming and positive. That small plot of land has grown into 2.5 acres of certified organic gardens. These supply fresh food to the soup kitchen, volunteers, and a small farm stand. They host volunteer days four days a week, provide afterschool and in school programming at a local school, the James and Grace Lee Boggs School, and provide intensive 9 month adult training in Urban Agriculture and Food Justice.

**Edible Flint**

[www.edibleflint.org](http://www.edibleflint.org)

(810) 244-8530 // [info@edibleflint.org](mailto:info@edibleflint.org)

Formed in 2009 following a number of community conversations, Edible Flint is a network of people and organizations interested in collaboration around healthy food access, productive reuse of vacant land and education around local food systems. Edible Flint's mission is to support Flint residents in growing and accessing healthy food in order to reconnect them with the land

and each other. With this mission in mind, Edible Flint has divided its work among five different work groups, each of them self-organized to address specific issues and opportunities in the local food system. Throughout the year, Edible Flint's work groups envision, plan and implement these efforts using a consensus based decision-making model.

**Food Gatherers**

[www.foodgatherers.org](http://www.foodgatherers.org)

Eileen Spring, President & CEO

(734) 761-2796 // [Eileen@foodgatherers.org](mailto:Eileen@foodgatherers.org)

As the food rescue and food bank program serving Washtenaw County, Food Gatherers exists to alleviate hunger and eliminate its causes in their community. They are partnered with 150 nonprofit agencies and programs providing direct food assistance in the form of hot meals, nutritious snacks or emergency groceries to low-income adults, seniors and children in Washtenaw County. Food Gatherers provides their agency partners with mostly free (70%) and low cost food as well as capacity building grants, training to register eligible clients for federal and state benefit programs, and customized food safety training by licensed food safety professionals on their staff. In addition, their Growing Initiatives are dramatically increasing the amount of local vegetables available to their partners.

**Forgotten Harvest**

[www.forgottenharvest.org](http://www.forgottenharvest.org)

Kirk Mayes, Chief Executive Officer

(248) 967-1500 // [ismaw@forgottenharvest.org](mailto:ismaw@forgottenharvest.org)

Forgotten Harvest is working to relieve hunger in the Detroit metropolitan community by rescuing prepared and perishable food and donating it to emergency food providers. Forgotten Harvest has developed new innovative ways to rescue fresh food to organizations who serve those living in poverty, on fixed incomes and are underemployed or unemployed while focusing our attention on children, elderly, families and the homeless. The organization rescued over 45.5 million pounds of food by collecting surplus, prepared and perishable food from a variety of sources such as grocery stores, restaurants, caterers, dairies, farmers, and wholesale food distributors. Donated food that would otherwise go to waste is delivered free of charge to 260 emergency food providers in the metro Detroit area.

**The Greening of Detroit**

[www.greeningofdetroit.com](http://www.greeningofdetroit.com)

Eva Tabares Loucks, Office Manager

(313) 237-8733 // [eva@greeningofdetroit.com](mailto:eva@greeningofdetroit.com)

The Greening of Detroit is a nonprofit environmental organization that provides Detroit families and individuals with the skills and resources needed to grow their own food. The Greening of Detroit's projects include planting trees, installing green infrastructure, providing environmental education lessons to the city's youth, and an urban agriculture initiative that offers apprenticeship programs to youth and adults alike. Mobile classrooms teach farm and food skills to Detroit's youth at after-school programs and summer camps. The Greening's urban agriculture apprenticeship program provides advanced training to adults interested in learning all aspects of small-scale production farming.

**Growing Power**

[www.growingpower.org](http://www.growingpower.org)

Will Allen, Founder, Farmer, & CEO

(414) 5271546 // [will@growingpower.org](mailto:will@growingpower.org)

Growing Power is a national nonprofit organization and land trust supporting people from diverse backgrounds, and the environments in which they live, by helping to provide equal access to healthy, high-quality, safe and affordable food for people in all communities. Growing Power implements this mission by providing hands-on training, on-the-ground demonstration, outreach and technical assistance through the development of Community Food Systems that help people grow, process, market, and distribute food in a sustainable manner.

**Keep Growing Detroit**

[www.detroitagriculture.net](http://www.detroitagriculture.net)

Jamii Tata, Outreach and Engagement Coordinator

(313) 757-2635 // [keepgrowingdetroit@gmail.com](mailto:keepgrowingdetroit@gmail.com)

Keep Growing Detroit envisions a food system in Detroit, MI, where all the city's residents eat locally grown food. The organization distributes seeds and vegetable transplants to community members, offers classes on urban farming, teaches youth about agriculture, and builds a network among the city's gardeners.

**Michigan Organic Food and Farm Alliance**

[www.moffa.net](http://www.moffa.net)

Julia Christianson

(248) 262-6826 // [Michiganorganic@gmail.com](mailto:Michiganorganic@gmail.com)

The Michigan Organic Food and Farm Alliance (MOFFA) was organized in 1992 as a nonprofit organization with the mission of promoting organic agriculture and the development and support of food systems that revitalize and sustain local communities. MOFFA was one of the first organizations in Michigan and the nation to actively promote these principles.

**Michigan Urban Farming Initiative**

[www.miufi.org](http://www.miufi.org)

Tyson Gersh, Co-Founder & President

(313) 444-6834 // [tysongersh@miufi.org](mailto:tysongersh@miufi.org)

The Michigan Urban Farming Initiative is a 100% volunteer-run nonprofit organization based in Detroit's North End community. MUFI's mission is to use urban agriculture as a platform to promote education, sustainability, and community in an effort to empower urban communities, solve many social problems facing Detroit, and potentially develop a broader model for redevelopment for other urban communities. Their work falls under two categories. The first addresses structural inequality in the food system through the increased access of locally sourced produce using organic practices.



Photo courtesy of The Greening of Detroit.



Photo courtesy of Gardening Matters.

Driving innovation in blue and green infrastructure through the piloting of cost-competitive models for blight deconstruction. Other programs focus on challenging traditional urban development ideology through showcasing agriculture-centered mixed use development. Their primary focus is the redevelopment of a two-square-block area in Detroit's North End, which is being positioned as an epicenter of urban agriculture. This space is heavily themed by "adaptive reuse of the built-environment" in which they hope to demonstrate everything from best practices for sustainable urban agriculture, effective strategies for increasing food security, cost-competitive and scalable models for blight deconstruction, and Innovation in blue and green infrastructure.

#### **Taste the Local Difference**

[www.localdifference.org](http://www.localdifference.org)

Bill Palladino, CEO

(231) 941-6584 // [bill@localdifference.org](mailto:bill@localdifference.org)

Taste the Local Difference (TLD) provides professional and modern marketing solutions to help differentiate locally grown and made food in the communities they serve. They do this with tools and materials designed for use on the farm, at farmers' markets, in grocery stores, schools, restaurants, and online with their searchable website and smartphone apps. They also produce magazine format guides that provide inform, educate, and entertain. Their Certified Local Food Event™ program provides event venues and promoters with measurement and certification of the amount of local food served at

large events. Qualifying events get to wear the Certified Local Food Event™ brand and receive promotional support from TLD.

## **MINNESOTA**

### **Central Minnesota Sustainability Project**

[www.sustainmn.org](http://www.sustainmn.org)

Autumn Brown, Executive Director

(320) 310-0934 // [autumn@sustainmn.org](mailto:autumn@sustainmn.org)

The Central Minnesota Sustainability Project connects people with the land and to each other. They put healthful, sustainably grown food into the hands of families who otherwise would not have access to it. They also provide economic opportunity to immigrants by connecting them with land and local establishments that purchase sustainable produce grown right in Central Minnesota.

### **FEAST Local Food Network**

[www.local-feast.org](http://www.local-feast.org)

Jan Joannides, Organizer

(507) 405-4045 // [info@local-feast.org](mailto:info@local-feast.org)

The FEAST Local Food Network is a partnership of many organizations, businesses, and individuals committed to growing a sustainable, local, and regional food system that encourages innovation. The Network hosts the

Feast Local Foods Marketplace, an annual festival and tradeshow featuring over 100 exhibitors with fine food, wine, beer and spirits from Minnesota, Iowa, and Wisconsin.

### **Gardening Matters**

[www.gardeningmatters.org](http://www.gardeningmatters.org)

Nadja Berneche, Program Director

(612) 821-2358 // [nadja@gardeningmatters.org](mailto:nadja@gardeningmatters.org)

Gardening Matters is a Twin Cities based organization that supports successful, sustainable gardens and inspires gardeners to build resilient communities as they grow their own fresh food. They host a comprehensive community garden inventory, hold community gardening skills shares and learning and celebratory events, hold start-up, leadership and garden sustainability trainings, and advocate on behalf of community gardening in public policy arenas. They provide resources to renters and property owners for gardening on rental property and they support 7 neighborhood networks of gardeners, providing home and community gardeners the support they need to grow, preserve, cook and compost their own fresh produce by offering supplies, educational opportunities, and community connections in their neighborhood. In short, they work at breaking down real and perceived barriers to growing one's own food.

### **Homegrown Minneapolis**

[www.minneapolismn.gov/homegrown](http://www.minneapolismn.gov/homegrown)

Tamara Downs Schwei, Local Food Policy Coordinator

(612) 673-3553 // [tamara.downsschwei@minneapolismn.gov](mailto:tamara.downsschwei@minneapolismn.gov)

Homegrown Minneapolis is a city-community partnership that brings together partners from local government, businesses, community organizations, and local residents to promote more growing, processing, distributing, eating and composting of healthy, sustainable and locally grown food. The Homegrown Minneapolis Food Council has several working groups and task forces that focus on land access, local food procurement and business innovation, healthy food access, farmers markets, food in parks and community outreach. The Food Council has played an important role in passing city-wide ordinances that promote local food production, such as easing the rules and fees for backyard beekeeping and chicken keeping, expanding opportunities for food carts and food trucks, increasing City land available for lease to community gardens and market gardens and increasing requirements for healthy food in licensed grocery stores through the Staple Food Ordinance.

### **Hunger Solutions Minnesota**

[www.hungersolutions.org](http://www.hungersolutions.org)

Colleen Moriarty, Executive Director

(651) 789-9841 // [cmoriarty@hungersolutions.org](mailto:cmoriarty@hungersolutions.org)

Hunger Solutions Minnesota works to end hunger by advancing public policy and guiding grassroots advocacy on behalf of hungry Minnesotans and the diverse groups that serve them. Hunger Solutions convened a task force to develop best practices around mobile food shelf programs and was successful in advocating for funding from the Minnesota State Legislature for these programs. As a result of their efforts, they will be giving away almost US\$2 million in the next two years to start and expand mobile food shelf programs around the state.

### **Midwest Food Connection**

[www.midwestfoodconnection.org](http://www.midwestfoodconnection.org)

Uli Koester, Executive Director and Educator

(651) 373-9878 // [contact@midwestfoodconnection.org](mailto:contact@midwestfoodconnection.org)

Through culinary adventures that harness the power of storytelling, song, art, games and in-classroom cooking, the Midwest Food Connection inspires elementary and middle school children to make healthy and responsible food choices. Sponsored by several food co-ops in the Twin Cities, the program sends educators into K-8 classrooms to teach about nutritious, and often local, foods while highlighting the foods' cultural origins. Lessons are also designed to teach about the benefits of organic agriculture and gardening.

### **Minnesota Cooks**

[www.minnesotacooks.org](http://www.minnesotacooks.org)

Claudine Arndt, Manager

(612) 202-7872 // [Claudine@mfu.org](mailto:Claudine@mfu.org)

Minnesota Cooks is an educational outreach program of the Minnesota Farmers Union that celebrates Minnesota's dedicated family farmers and the talented local foods-minded chefs and restaurant owners. Through its one-day event at the Minnesota State Fair and its accompanying calendar, Minnesota Cooks strengthens the health and fabric of Minnesota's farms, restaurants, households, and economy by connecting consumers with locally produced foods.

### **Minnesota Food Association**

[www.mnfoodassociation.org](http://www.mnfoodassociation.org)

Lebo Moore, Food Hub Manager

(651) 433-3676 // [lebo@mnfoodassociation.org](mailto:lebo@mnfoodassociation.org)

Minnesota Food Association (MFA) builds a sustainable and equitable food system based on social, economic and environmental justice through training, education and partnerships. MFA operates Big River Farms, a 150-acre Certified Organic incubator farm and Food Hub that provides access to land, resources and markets for beginning farmers from historically underserved communities. In addition to their extensive on-farm training and support for farmers, MFA offers educational opportunities about sustainable agriculture for the broader community and is the host of the annual Immigrant and Minority Farmers Conference. The IMFC is held in St. Paul, MN and is the largest conference of its kind.

### **Minnesota Food Council Network**

[www.mnfoodcouncilnetwork.org](http://www.mnfoodcouncilnetwork.org)

The Minnesota Food Council Network seeks to create a Minnesota Food Council through the passage of legislation. They inform, organize and facilitate communication between all food system stakeholders to create a socially, economically, and ecologically sustainable food system that promotes health: the current and future health of individuals, communities, and the natural environment.

### **Minnesota Grown**

[www.minnesotagrown.org](http://www.minnesotagrown.org)

Paul Hugunin, Minnesota Grown Coordinator

(651) 201-6510 // [paul.hugunin@state.mn.us](mailto:paul.hugunin@state.mn.us)

The Minnesota Grown Program is a statewide partnership between the Minnesota Department of Agriculture and local farmers. For over 25 years, the program has worked to connect consumers directly to local farmers who

sell an array of Minnesota raised or grown products. In print, the 2015-16 Minnesota Grown Directory boasts 1,027 farms and farmers markets and is also available online. It features farmers markets, CSA farms, garden centers, wineries, fruit/vegetable growers, pick-your-own farms, livestock producers, Christmas tree growers, and producers of honey, wild rice, maple syrup, cheese, and more. The Minnesota Grown Program provides members with marketing tools and resources.

#### Minnesota Institute for Sustainable Agriculture

[www.misa.umn.edu](http://www.misa.umn.edu)  
Helene Murray, Executive Director  
(612) 625-0220 // [hmurray@umn.edu](mailto:hmurray@umn.edu)

The Minnesota Institute for Sustainable Agriculture is a program of the University of Minnesota's College of Food, Agricultural and Natural Resource Sciences, University of Minnesota Extension, and the Sustainers' Coalition, a nonprofit collaborative. MISA's purpose is to bring together the agricultural community and the University community in a cooperative effort to develop and promote sustainable agriculture in Minnesota and beyond.

#### Renewing the Countryside

[www.renewingthecountryside.org](http://www.renewingthecountryside.org)  
Jan Joannides, Executive Director  
(612) 251-7304 // [jan@rtcinfo.org](mailto:jan@rtcinfo.org)

Renewing the Countryside has provides assistance to communities, farmers, educators, activists, and other individuals who want to strengthen rural landscapes and eliminate poverty. Some of Renewing the Countryside's programs involve the incorporation of sustainable agriculture into primary school curriculum, as well as specific training for female farmers. In partnership with the Feast Local Food Network, in late 2014 they launched the first Feast! Festival and Tradeshow, held in Rochester, MN. This two-day event showcased the best of local food by over 100 farmers and foodmakers from Minnesota, Iowa, and Wisconsin and brought together buyers from all around the region, from companies small and large, to connect to producers, sample their products, and place wholesale orders.

#### Sustainable Farming Association of Minnesota

[www.sfa-mn.org](http://www.sfa-mn.org)  
Jason Walker, Communications Coordinator  
(612) 605-9269 // [jason@sfa-mn.org](mailto:jason@sfa-mn.org)

The Sustainable Farming Association provides farmer-to-farmer networking, education with an emphasis on soil health principles, and skills-based new farmer training. They have chapters around the region that are able to tackle locally focused projects and give farmers a regional support network. They also host several events throughout the year, like their Annual Conference, Midwest Soil Health Summit, and Minnesota Garlic Festival.

#### Urban Oasis

[www.urboasismn.org](http://www.urboasismn.org)  
Tracy Sides, Founder and Executive Director  
(612) 347-0954 // [info@urboasismn.org](mailto:info@urboasismn.org)

Urban Oasis brings cooking classes, catering, meal services, food products, jobs, and job training to St. Paul, MN. Urban Oasis brings cooking classes, food products, job training, and multicultural community meals to St. Paul, MN. The Oasis is a place where people can go to experience a whole, healthy food system from seed to table and back to the soil.

#### Youth Farm

[www.youthfarmmn.org](http://www.youthfarmmn.org)  
Gunnar Liden, Executive Director  
(612) 872-4226 // [gunnar@youthfarmmn.org](mailto:gunnar@youthfarmmn.org)

Youth Farm not only grows food, but more importantly, grows leaders. Youth Farm, established in 1995, is an organization that helps youth develop by teaching them to plant, grow, harvest, cook and ultimately feed the communities where they live. Their youth learn how to thrive and have a positive impact on the world around them. Located in the Twin Cities, MN, they work with over 600 youth each year growing thousands of pounds of food for low income residents.

## MISSISSIPPI

#### Delta Fresh Food Initiative

[www.deltafreshfoods.org](http://www.deltafreshfoods.org)  
Deborah Moore, President  
(662) 404-5004 // [dmoore@deltahalliance.org](mailto:dmoore@deltahalliance.org)

In one of the most expansive food deserts in the country, the Delta Fresh Foods Initiative is making waves by promoting sustainable, equitable community food systems in the Mississippi Delta. The organization consists of a diverse coalition of community stakeholders that are engaging new generations of farmers, providing training to sustainable growers, and acting as a network for healthful food consumers across the region.

#### Extra Table

[www.extratable.org](http://www.extratable.org)  
Robert St. John, Founder  
(601) 264-0657 // [robert@robertstjohn.com](mailto:robert@robertstjohn.com)

Extra Table is a Mississippi nonprofit organization that strives to end hunger. Extra Table uses 100 percent of the donations they receive to purchase nutritious food for food pantries and soup kitchens across the state.

#### Gaining Ground Sustainability Institute of Mississippi – Pine Belt

[www.ggsim-pb.wildapricot.org](http://www.ggsim-pb.wildapricot.org)  
Mark Klinedinst, President  
(601) 307-4060 // [ggsimpb@gmail.com](mailto:ggsimpb@gmail.com)

The Gaining Ground Sustainability Institute of Mississippi, Pine Belt Chapter has a mission to connect the people of Mississippi with the resources and education necessary to make sustainable food choices. The organization has petitioned state policy makers to update regulations, which would allow local farmers to sell their poultry at farmers' market and other non-farm locations. They are actively working with city sustainability planning, farmers' markets, recycling, urban homesteading, farm to school food programs and green energy use.

#### Good Food for Oxford Schools

[www.oxfordsd.org](http://www.oxfordsd.org)  
Eleanor Green, Program Director  
(662) 234-3541 // [ecmgreen@oxfordsd.org](mailto:ecmgreen@oxfordsd.org)

The mission of Good Food for Oxford Schools is to use farm to school principles to bring local produce into school cafeterias the serve more cooked from scratch and fresh menu items while simultaneously educating students and their families on the the importance of eating well. We do this through



Photo courtesy of Minnesota Food Association.

classroom lessons, gardens lessons, after school and summer programs and family cooking classes.

#### Mississippi Association of Cooperatives

[www.mississippiassociation.coop](http://www.mississippiassociation.coop)  
Hubert Nicholson, President  
(601) 354-2750 // [fscmiss@mindspring.com](mailto:fscmiss@mindspring.com)

Mississippi Association of Cooperatives, a nonprofit established in 1972, serves farming families and communities by providing technical assistance and advocating for the needs of cooperatives, including networking, sustainable production, marketing, and community food security.

#### Mississippians Engaged in Greener Agriculture

[www.facebook.com/MississippiansEngagedinGreenerAgriculture](http://www.facebook.com/MississippiansEngagedinGreenerAgriculture)  
Dorothy Grady-Scarborough, Founder  
(662) 402-4798 // [dotscarbrough@bellsouth.net](mailto:dotscarbrough@bellsouth.net)

Mississippians Engaged in Greener Agriculture (MEGA) was founded as a direct result of the many financial and health disparities that have long plagued the Mississippi Delta. MEGA initially began to improve the resource and education of local small farmers, and has since developed efforts in youth leadership, youth mentorship, community engagement, health education, food security, and locally grown vegetable purchase and consumption.

#### Mississippi Food Network

[www.msfoodnet.org](http://www.msfoodnet.org)  
Marilyn Blackledge, Director of External Affairs  
(601) 973-7086 // [mblackledge@msfoodnet.org](mailto:mblackledge@msfoodnet.org)

Mississippi Food Network is the only food bank located in Mississippi. Their mission is to relieve poverty-related hunger in their service area by distributing donated and purchased food and grocery products through a network of member churches and nonprofit organization. They have a fresh produce initiative and raise money to purchase fresh fruits and vegetables, an item many people facing food insecurity cannot afford. In addition to the program

providing food to food pantries, soup kitchens and other human service organizations, they have several child feeding programs such as the Backpack Program, Kids Café program, Afterschool Snack Program and Summer Feeding sites rural areas. They began in 1984 and are an affiliate of the Feeding America network.

#### Mississippi Roadmap to Health Equity

[www.mississippiroadmap.org](http://www.mississippiroadmap.org)  
Beneta D. Burt, Executive Director and Chairperson  
(601) 987-6783 // [benetaburt@bellsouth.net](mailto:benetaburt@bellsouth.net)

Mississippi Roadmap to Health Equity is a community-based project that advocates for health equity by working to change local infrastructure and to remove structural and social barriers to health for all community members.

#### Mississippi Sustainable Agriculture Network

[www.mssagnet.net](http://www.mssagnet.net)  
Daniel Doyle, Executive Director  
(662) 452-0942 // [info@mssagnet.com](mailto:info@mssagnet.com)

The Mississippi Sustainable Agriculture Network (MSAN) supports healthy farms and communities to develop economically and ecologically responsible local food systems throughout Mississippi. Their programs focus on encouraging new and beginning farmers, engaging in food and farm policy, farmland conservation, farm to school efforts, and food justice initiatives as well as hosting the annual Mississippi Food Summit and Agricultural Revival.

#### Real Food Gulf Coast

[www.realfoodgulfcoast.org](http://www.realfoodgulfcoast.org)  
Diane Claughton, Director  
(228) 257-2496 // [realfoodgulfcoast@gmail.com](mailto:realfoodgulfcoast@gmail.com)

Real Food Gulf Coast aims to grow a sustainable food economy along the Mississippi Gulf Coast by increasing knowledge about the importance of local food, agriculture, nutrition, health, and community strength, while



Photo courtesy of Good Food for Oxford Schools.

also promoting sustainably produced food accessibility and affordability within their community. In conjunction with Christine Carroll, the founder of Culinary Corps, and they have organized a 10 week educational course for children called Grow: Cook: Dine, which teaches children how to grow their own food, cook it and then eat it in a social setting with family and friends.

#### Southern Foodways Alliance

[www.southernfoodwaysalliance.org](http://www.southernfoodwaysalliance.org)  
John T. Edge, Executive Director  
(662) 915-3368 // [info@southernfoodways.org](mailto:info@southernfoodways.org)

The Southern Foodways Alliance documents, studies, and explores the diverse food cultures of the changing American South. Their work sets a welcome table where all may consider southern history and future in a spirit of respect and reconciliation. A member-supported organization based at the University of Mississippi's Center for the Study of Southern Culture, they collect oral histories, produce films and podcasts, publish great writing, sponsor scholarship, mentor students, and stage events that serve as progressive and inclusive catalysts for the greater South.

## MISSOURI

#### After the Harvest

[www.aftertheharvestkc.org](http://www.aftertheharvestkc.org)  
Lisa Ousley, Executive Director  
(816) 921-1903 // [lisa@aftertheharvestkc.org](mailto:lisa@aftertheharvestkc.org)

After the Harvest engages volunteers to collect excess produce from farmers' fields and donates it to community members in need. After the

Harvest is volunteer driven and works with farmers in Missouri and Kansas to glean their fields and orchards after the harvest, to gather up produce left behind by mechanical equipment and pickers. This fresh, locally grown food is delivered to food pantries and feeding agencies in close proximity to the farm where it is gleaned. Under ATH's Produce Procurement Program, farmers, growers, and produce-packing plants donate tractor-trailer loads of nutritious produce that cannot be sold for cosmetic reasons. We then arrange for the packaging and safe transport of the produce to food banks and feeding agencies in Missouri and Kansas, focusing primarily on the 26-county area that encompasses Kansas City. Harvesters – the Community Food Network, Kansas City's only food bank, is a primary distribution partner for large truckloads of produce provided by After the Harvest. In 2015, ATH provided nearly 2.2 million pounds of produce. Their goal for 2016 is to provide 3.2 million pounds of fresh produce to food banks and feeding agencies in Missouri and Kansas, focusing primarily on the greater Kansas City metropolitan area.

#### AgriMissouri

[www.agrimissouri.com](http://www.agrimissouri.com)  
Sarah Alsager, Public Information Officer  
(866) 466-8283 // [agrismo@mda.mo.gov](mailto:agrismo@mda.mo.gov)

AgriMissouri is an outreach program through the Missouri Department also promoting sustainably produced food accessibility and affordability within their community. In conjunction with Christine Carroll, the founder of Culinary Corps, and they have organized a 10 week educational course for children called Grow: Cook: Dine, which teaches children how to grow their own food, cook it and then eat it in a social setting with family and friends.

#### The Columbia Center for Urban Agriculture

[www.ColumbiaUrbanAg.org](http://www.ColumbiaUrbanAg.org)  
Billy Polansky, Executive Director  
(573) 514-4174 // [BillyP@columbiaurbanag.org](mailto:BillyP@columbiaurbanag.org)

The Columbia Center for Urban Agriculture (CCUA) works to enhance their community's health by connecting people to agriculture and the land through hands-on learning opportunities from seed to plate. Program strategies to accomplish these goals include a 1.3 acre educational Urban Farm; "Planting for the Pantry" philanthropic initiative to donate the fresh produce to local hunger relief outlets; an Outdoor Classroom program that works with 7 local elementary schools to build and utilize school gardens; a for-hire garden/edible landscape installation, maintenance, and coaching service (a.k.a. Garden Pro); and a one-on-one, three year, free garden mentoring program for low-income families to help them establish, grow, and eat from a home garden (a.k.a. Opportunity Gardens). They are very excited about a budding public-private-partnership with the City of Columbia Parks and Recreation, the Columbia Farmers Market, and Sustainable Farms and Communities to re-develop 10 acres of open center city park space into an urban agriculture park.

#### Cultivate Kansas City

[www.cultivatekc.org](http://www.cultivatekc.org)  
Lily Siebert, Outreach Coordinator  
(913) 944-5639 // [lillian@cultivatekc.org](mailto:lillian@cultivatekc.org)

Cultivate Kansas City grows food, farms, and communities with the goal of developing sustainable, healthy, and local food systems in the Kansas City region. They value food-producing green spaces that are an integral part of beautiful, healthy, and economically vibrant neighborhoods. They believe every resident in our region should have access to the knowledge and resource for growing and eating healthy food no matter their socioeconomic status. They run programs, provide funding, and advocate for policies in support of their beliefs.

#### EarthDance

[www.earthdancefarms.org](http://www.earthdancefarms.org)  
LaTia Thomas, Communications Coordinator  
(314) 521-1006 // [communications@earthdancefarms.org](mailto:communications@earthdancefarms.org)

EarthDance is a nonprofit sustainable agriculture organization that operates an Organic Farm School on the historic Mueller Farm. EarthDance has an apprenticeship program that allows young farmers to gain valuable experience in agriculture; it also runs its own CSA.

#### Gateway Greening

[www.gatewaygreening.org](http://www.gatewaygreening.org)  
Matt Schindler, Executive Director  
(314) 588-9600 // [info@gatewaygreening.org](mailto:info@gatewaygreening.org)

Gateway Greening is a community of gardeners, neighbors, friends and volunteers that believe that by educating and empowering their community through gardening and urban agriculture, they can continue to grow St. Louis a sustainable city. The Community Gardens Program has helped start and support more than 200 community gardens in the St. Louis area. These gardens have inspired, educated, and reflected the pride of the program's participants, and have often become community focal points and catalysts for neighborhood improvement. The Youth Program supports 75 school and youth-focused gardens in St. Louis, and works to change young lives by involving at-risk youth in sustainable food production and garden-based education.

#### The Greater Kansas City Food Policy Coalition

[www.kcfoodpolicy.org](http://www.kcfoodpolicy.org)  
Beth Low-Smith, Director  
(816) 585-4738 // [blsmith@kcfoodpolicy.org](mailto:blsmith@kcfoodpolicy.org)

The Greater Kansas City Food Policy Coalition works to leverage institutional purchasing of local foods to support local production and increase accessibility to local retailers in underserved communities. The coalition aims to make healthy, affordable, and nourishing food accessible to residents of Kansas City, MO.

#### Harvesters: the Community Food Network

[www.harvesters.org](http://www.harvesters.org)  
Joanna Sebelien, Chief Resource Officer  
(877) 353-6639 // [jsebelien@harvesters.org](mailto:jsebelien@harvesters.org)

Harvesters: the Community Food Network is seeking to end hunger by of Agriculture that promotes Missouri-grown and Missouri-made items, representing food and non-food products, retailers, farmers' markets, agritourism, and agricultural experience destinations. AgriMissouri strives to grow all members through collective marketing and promotions and offers training and educational opportunities to help grow successful businesses.

#### Healthy Living Alliance

[www.hlaspringfield.org](http://www.hlaspringfield.org)  
Allison Wilson, Program Manager  
(417) 862-8962 // [hla@yourdowntownymca.org](mailto:hla@yourdowntownymca.org)

Healthy Living Alliance has convened a network of individuals and organizations dedicated to fostering a culture of healthy living in Springfield, MO. The organization engages in farm-to-school programs, healthy eating initiatives, and participatory urban planning efforts to make local infrastructure more conducive to healthy living and active lifestyles.

#### Interdisciplinary Center for Food Security

[www.foodsecurity.missouri.edu](http://www.foodsecurity.missouri.edu)  
Sandy Rikoon, Program Director  
(573) 882-0861 // [rikonj@missouri.edu](mailto:rikonj@missouri.edu)

The Interdisciplinary Center for Food Security is a University of Missouri-based research group that partners with community organizations. The Center performs research on food pantries and has completed one of the largest regional food pantry household surveys in the country. The Center also created the Missouri Hunger Atlas, a visual aid that showcases the extent of food insecurity in each of Missouri's counties.

#### Missouri Food Bank Association

[www.feedingmissouri.org](http://www.feedingmissouri.org)  
Scott Baker, State Director  
(573) 355-7758 // [sbaker@feedingmissouri.org](mailto:sbaker@feedingmissouri.org)

The Missouri Food Bank Association is a coalition of the six Missouri Food Banks working to provide hunger relief to every county in the state, including St. Louis City. Collectively, these food banks distribute over 100 million pounds of food each year through a network of more than 1,500 community feeding programs.

**Missouri River Communities Network**

www.moriver.org

Steve Johnson, Executive Director

(573) 256-2602 // missouririver@gmail.com

The Missouri River Communities Network (MRCN) develops educational programs, fundraisers, cleanups, river festivals, and other community centered programs to ensure that our watersheds are safe for human and non-human use. The network also supports local food producers and sustainable food production by MRCN recruiting AmeriCorps members to direct volunteers, write grants, develop environmental education lessons, and build public support for local food.

**Ozarks Regional Food Policy Council**

www.ozarksregionalfpc.org

Anglea Jenkins, Project Coordinator

(417) 827-3851 // angelajenkins@missouirorganic.org

Southwest Missouri is a distinctive region characterized by a sustainable and equitable local food system, that unites producers, processors, distributors, and consumers into a healthy community. In 2013, the Ozarks Regional Food Policy Council conducted a food system assessment of 20 counties in Southwest Missouri. Its purpose was to explore the factors impeding and supporting the creation of a prosperous regional food system to meet the growing demand for locally produced food.

**Springfield Community Gardens**

www.springfieldcommunitygardens.org

Maile Auterson, President & Co-Founder

(417) 414-7129 // springfieldcommunitygardens@gmail.com

Springfield Community Gardens (SCG) serves 21 community gardens in Springfield. They grow their own produce and partner with the local food bank to bring 12 pounds of fresh vegetables per member each week (100,000 LBS in 2015). They also collect data, do cooking classes, blood pressure checks and sign up members for SNAP benefits. They have urban farmer education programs, greenhouses and a community farm. Funded projects for 2016: commercial kitchen; business incubator; egg and honey co-op; commercial cargo cycles to encourage connectivity between their gardens.

**St. Louis Food Rescue**

www.stlfoodrescue.org

Sarah Casteel, Coordinator

(314) 698-3607 // info@stlfoodrescue.org

St. Louis Food Rescue alleviates hunger in the St. Louis, MO, community by collecting perishables that would have been discarded from local food retailers and immediately delivering them to the organizations most in need. Each weekend the program saves over 5,000 pounds of produce, baked goods, and dairy products that would have been discarded at the end of the day by local food retailers and immediately deliver it to other charitable organizations.

**St. Louis Green**

www.stlouisgreen.com

Mary Kay Campbell, Co-Coordinator

(314) 222-8004 // marykay@stlouisgreen.com

St. Louis Green empowers others to learn about, and implement, sustainable lifestyles. They accomplish this through a series of unique programs that

include a furniture/metal waste-to-food venture, a holiday recycling drive, and an expansive online resource library.

**Sustainable Farms and Communities**

www.sfandc.org

Kenneth Pigg, Coordinator

(573) 289-0913 // accesstohealthyfood@gmail.com

Sustainable Farms and Communities strives to be a central player in collecting and distributing food to those in need and by providing educational programs that increase awareness of hunger. The organization provides food to nearly 68,000 people each week through its programs.

**Urban Harvest STL**

www.urbanharveststl.org

Mary Ostafi, Founder & Executive Director

(314) 810-6770 // urbanharveststl@gmail.com

Urban Harvest STL empowers communities to cultivate equitable access to healthy, sustainably grown food and enhance biodiversity in cities. Last year they built the FOOD ROOF Farm, St. Louis's first rooftop farm, where they educate and directly affect people where they live while growing food for people who need it the most in their community. The FOOD ROOF Farm is a model for sustainable building, storm water management, community development, and urban agriculture. This project is an educational platform and resource that can be replicated to increase resiliency in our food systems and position urban environments for climate adaptation.

**MONTANA****Alternative Energy Resources Organization**

www.aeromt.org

Jennifer Hill-Hart, Executive Director

(406) 443-7272 // jhill-hart@aeromt.org

AERO is a grassroots nonprofit organization dedicated to solutions that promote resource conservation and local economic vitality. AERO nurtures individual and community self reliance through programs that support sustainable agriculture, renewable energy, and environmental quality. AERO's programming is grounded in the conviction that communities are the best place to create the kind of change they envision. They believe, and their programs reflect, that the best way to effect change is by empowering people in their own communities to work towards sustainable solutions.

**Community Food and Agriculture Coalition of Missoula County**

www.missoulacfac.org

Bonnie Buckingham, Executive Director

(406) 880-0543 // cfacinfo@missoulacfac.org

CFAC is a leader in developing a viable local and regional food system in Western Montana. The organization supports long-range land use planning and policy at the local and state level in support of agriculture and food systems. Their initiatives support local farmers through courses and workshops and advocate for farmland conservation in the region.

**Eat Right Montana**

www.eatrightmontana.org

Rebecca Morley, Board Chair

(406) 258-3827 // morleyr@ho.missoula.mt.us

Eat Right Montana is a diverse group of individuals and organizations who have come together with the common goal of providing consistent, science based nutrition and physical activity messages to all Montanans. The group features recipes, healthy eating guides, and active lifestyle information packets to get Montanans eating right. In 2015, Eat Right Montana continued their Health Hero Award program, and began a mini-granting program to support other individuals and organizations work in nutrition and physical activity throughout Montana.

**Farm Hands-Nourish (the Flathead)**

www.FarmHandsNourish.org

Rose Heider, Program Director

(406) 570-2288 // info@farmhandsnourish.org

Founded by farmers, eaters, business leaders, and food system planners from around Montana, it would make sense that Farm Hands utilizes a variety of methods in their quest to achieve a mission of connecting all consumers despite ability or financial circumstance to the source of their food. Their three main program areas address healthy food access, farmland conservation, and food and farming education. The Food For All Projects connect people to local food especially targeting those who can not afford it. Their programs around this include Senior Coupons, Senior Meals, Double SNAP Dollars, Elementary School Coupons and the Blackfeet-Nourish Project. Additionally, each year in April they bring together 70-100 youth for Global youth Service Day and engage them in nutrition and food system issues in the Flathead.

**Garden City Harvest**

www.gardencityharvest.org

Jean Zosel, Executive Director

(406) 239-3555 // jean@gardencityharvest.org

In the early part of the 20th century, Missoula, MO, earned the title "The Garden City" by producing fruits and vegetables for much of the surrounding region. Today, more than 90 percent of the produce Montanans eat is imported from out of the state. Garden City Harvest seeks to reconcile this by offering education and training in ecologically conscious agriculture, and using their sites for the personal restoration of youth and adults.

**Grow Montana**

www.growmontana.ncat.org

Travis McAdam, Program Coordinator

(406) 494-4572 // tmcadam@ncat.org

Grow Montana is a statewide policy coalition promoting increased access to locally-grown food. The coalition engages in policy work that helps facilitate more of the food grown and raised in Montana being used to benefit the state's communities.

**Helena Community Gardens**

www.helenagardens.org

Anna McHugh, Coordinator

(406) 438-6049 // helenacommunitygardens@gmail.com

Helena Community Gardens builds gardens around Helena, MT, and provides access to inexpensive, nutritious food. They envision a city in which all

residents are within walking distance of a community garden and have access to fresh, locally grown food.

**Montana Food Bank Network**

www.mfbn.org

Bill Mathews, Chief Development Officer

(406) 721-3825 x244 // bmathews@mfbn.org

The Montana Food Bank Network seeks to end hunger throughout the state of Montana by food acquisition, distribution, education and advocacy. The Montana Food Bank Network accomplishes this through by distributing more than 8 million pounds of food annually through a network of more than 150 partner agencies that directly serve Montana children, families, seniors and veterans.

**Montana Organic Association**

www.montanaorganicassociation.org

Nate Brown, Board Chairman

(406) 579-6439 // g.nathanbrown@gmail.com

The Montana Organic Association (MOA) provides education, information, support, assistance, promotion, and representation for organic producers, processors, handlers, retailers, consumers, researchers, agricultural service providers, and other interested parties. MOA believes that the organic movement is the one best hope for keeping small family farms viable while providing clean, nutritious, and safe food to the community. They offer resources, research publications, events, and conferences to those in Montana who are looking to learn more.

**Montana Roots**

www.montanaroots.org

(406) 848-1428 // info@montanaroots.org

Montana Roots, a Livingston nonprofit organization, designed and constructed a 6000 gallon recirculating aquaponic system where they grow food year-round for the community. Utilizing this system and other regenerative models, they provide community education on resiliency and sustainability, and youth empowerment programs that provide experiential learning in the areas of environmental stewardship, permaculture, wilderness skills and personal development.

**Montana Sustainable Growers Union**

www.homegrownmontana.org

Pam Clevenger and Kurt Welborne, Home Acres Orchard

(406) 777-2831 // homeacresorchard@gmail.com

Montana Sustainable Growers Union is a coalition of small farmers based in and around Missoula, MT, who market their products across the state. They see the relationship between growers and consumers as vital to both communities and the local market and seek to educate consumers on the benefits of buying local produce.

**NEBRASKA****Benson Community Gardens**

www.bensongardens.org

bensongardens@gmail.com

The Benson Community Garden provides 36 individual gardens for members

to grow fresh fruits and vegetables. In addition to the plots, the garden features a Neighbor Garden with 28 plus square meters (300 plus square feet) of space of free tomatoes, squash and peppers—free for the taking—and an “Earth Stage” for live performances and educational offerings.

#### The Big Garden

[www.Gardenbig.org](http://www.Gardenbig.org)

Matt Freeman, Coordinator

(402) 898-9882 // [mfreeman@bigmuddyumc.org](mailto:mfreeman@bigmuddyumc.org)

The Big Garden began in 2005 with a goal of creating 12 community gardens over three years. Five years later, the organization had established 26 gardens across the Omaha region, as well as adding a sister project, the Big Rural Garden. The Big Garden is unique nationally both in terms of the large number of sites, and its partnerships with neighborhood-based congregations, schools, and nonprofits. Not to mention, all of the Big Garden sites are located on land owned by a community agency.

#### Big Muddy Urban Farm

[www.bigmuddyurbanfarm.org](http://www.bigmuddyurbanfarm.org)

Brent Lubbert, Executive Director

(402) 213-9646 // [Info@bigmuddyurbanfarm.org](mailto:Info@bigmuddyurbanfarm.org)

Big Muddy Urban Farm is a neighborhood based, educational farm located in the heart of Omaha, NE. The organization aims to recruit, train and support young growers by connecting passion and interest with experience. Their year-long Aspiring Farmer Residency program supports resident farmers with a place to live while they learn how to develop a sustainable market farm business plan and grow crops on several city plots of land. Other opportunities include a 5-session Growers Academy on specific homestead gardening topics, school field trips and collaborative events with community partners.

#### City Sprouts

[www.omahasprouts.org](http://www.omahasprouts.org)

(402) 504-1910 // [info@omahasprouts.org](mailto:info@omahasprouts.org)

City Sprouts works with Omaha area residents and volunteers to grow vegetables, flowers, and herbs using environmentally responsible and sustainable gardening techniques. City Sprouts provides a comfortable setting where people of diverse ages and backgrounds can work outside together.

#### Food Bank for the Heartland

[www.Foodbankheartland.org](http://www.Foodbankheartland.org)

Ericka Smrcka, Director of Programs & Advocacy

(402)331-6632 // [esmcka@foodbankheartland.org](mailto:esmcka@foodbankheartland.org)

Fighting hunger is an ongoing, collaborative effort. Food Bank for the Heartland works with individuals, organizations, food manufacturers and distributors, grocery stores, the USDA, and Feeding America to procure food. As the largest food bank in Nebraska, the organization distributes food to 225 food pantries, emergency shelters, and other nonprofit partners.

#### Gretchen Swanson Center for Nutrition

[www.centerfornutrition.org](http://www.centerfornutrition.org)

Amy Yaroch, Executive Director

(402) 559-5500 // [dmyer@centerfornutrition.org](mailto:dmyer@centerfornutrition.org)

The Gretchen Swanson Center for Nutrition (formerly the Center for Human Nutrition) was launched in the summer of 1973 as the first center of its kind in the United States focusing on the health of underserved populations, especially

youth. Key public health areas in which the Center provides scientific expertise and technical assistance include childhood obesity prevention, food insecurity, local food systems, and survey development and program evaluation. To carry out its mission and address issues in key areas, the Center also submits grants and contracts to build research infrastructure at the local, state and national levels. The Center also partners with public health peers and clients to benefit the community at large through evidence-based research. In 2012, the Center conducted a needs assessment of the Nebraska food system. First reviewed was secondary data examining the food environment in Nebraska. The Center then developed and implemented surveys and focus groups to assess consumers', food producers' and key stakeholders' perceptions of and participation with the food systems throughout Nebraska.

#### Nebraska Farmers Union

[www.nebraskafarmersunion.org](http://www.nebraskafarmersunion.org)

Jeremiah Picard, Office Manager

(402) 476-8815 // [jeremiah@nebraskafarmersunion.org](mailto:jeremiah@nebraskafarmersunion.org)

The Nebraska Farmers Union has been dedicated to preserving family farms and rural livelihoods throughout Nebraska since 1913. With more than 4,200 farms and ranches, the organization is active in creating rural and local policies that keep industrial agriculture from encroaching on small farmers' way of life.

#### Nebraska Food Cooperative

[www.nebraskafood.org](http://www.nebraskafood.org)

Beth Kernes Krause, Assistant Manager

(800) 993-2379 // [am@nebraskafood.org](mailto:am@nebraskafood.org)

The Nebraska Food Cooperative (NFC) brings together producers and consumers who care about the land, share an enjoyment of simple food, and seek equitable relationships. NFC is a marketing and distribution service designed to improve market access for farmer producers and local food access for consumers.

#### Nebraska Sustainable Agriculture Society

[www.nebsusag.org](http://www.nebsusag.org)

William Powers, Executive Director

(402) 525-7794 // [healthyfarms@gmail.com](mailto:healthyfarms@gmail.com)

Nebraska Sustainable Agriculture Society promotes agriculture and food systems that improve health throughout the state. The organization offers mentoring opportunities for farmers and hosts events such as workshops and the yearly Healthy Farms Conference, their staple program. Held annually since the 1960's, the Healthy Farms Conference provides an opportunity for farmers and eaters to connect, learn, and engage on the issues, practices, and community represented in agriculture.

#### Saving Grace Perishable Food Rescue

[www.savinggracefoodrescue.org](http://www.savinggracefoodrescue.org)

Beth Ostdiek Smith, President & Founder

(402) 913-6776 // [bethsmith@savinggracefoodrescue.org](mailto:bethsmith@savinggracefoodrescue.org)

Saving Grace is a grassroots perishable food rescue and delivery nonprofit agency that picks up perishable food donations in refrigerated trucks from local restaurants, caterers, cafeterias, grocery stores, delis and food distributors. Saving Grace will not warehouse food but deliver it the same day free of charge to nonprofit agencies that serve families in need such as pantries, missions, after-school programs, daycares, senior centers and

churches. In late July of 2016 – just 34 months after the nonprofit agency began operations – Saving Grace reached a milestone of one million pounds of excess perishable food rescued and delivered to feed those in need.

## NEVADA

#### Buy Nevada

[www.buynevada.org](http://www.buynevada.org)

Jeff Sutich, International Marketing Coordinator

(775) 353-3623 // [jssutich@agri.nv.gov](mailto:jssutich@agri.nv.gov)

Buy Nevada is a Nevada Department of Agriculture program designed to promote businesses that sell agricultural products across the state. Buy Nevada is an effort to promote the state's agriculture industry by supporting the growing urban agriculture movement.

#### Community Crops

[www.communitycrops.org](http://www.communitycrops.org)

Ben McShane Jewell, Community Gardens Program Director

(402) 474-9802 // [ben@communitycrops.org](mailto:ben@communitycrops.org)

The mission of Community Crops is to empower people to grow food through education, experiences and advocacy. Their vision is a healthy community for everyone—one in which all families can grow their own food, one where new farmers are supported through the challenges of growing healthy food for their community, one where every child has a chance to cultivate a garden alongside their regular lessons in math, English and science. The organization strives to expand access to locally grown, nutritious food to all community members through these activities and a mobile farmers' market.

#### Food Bank of Northern Nevada

[www.fbnn.org](http://www.fbnn.org)

Jocelyn Lantrip, Director of Marketing & Communications

(775) 785-1427 // [jlantrip@fbnn.org](mailto:jlantrip@fbnn.org)

The Mission for the Food Bank of Northern Nevada is: Feeding the hungry today and solving hunger for tomorrow through community partnership. The Food Bank is a food distribution system that provides more than 15.5 million meals annually through a network of 137 partner agencies and six direct service programs. There are approximately 103,000 people per month who receive support from the Food Bank of Northern Nevada and they cover a service area spanning 90,000 square miles. Half of those served are children and seniors. The Food Bank is proud that almost half of the food distributed is fresh produce.

#### Great Basin Community Food Co-op

[www.greatbasinfood.coop](http://www.greatbasinfood.coop)

Jolene Cook, General Manager

(775) 324-6133 // [jolene@greatbasinfood.coop](mailto:jolene@greatbasinfood.coop)

The Great Basin Community Food Co-op (GBCFC) promotes the development of a local food system that allows residents of the Great Basin to have broad access to local and organic food. All GBCFC products are sourced from within their local “foodsheds,” the three closest river systems and their watersheds. The cooperative began as a buyer's club, offering its consumers natural foods, but has since grown to include a storefront that serves northern Nevada.

#### Nevada Food for Thought

[www.nvfoodforthought.org](http://www.nvfoodforthought.org)

Marlene Maffei, Executive Director

(775) 885-7770 // [Director@NVFoodforthought.org](mailto:Director@NVFoodforthought.org)

Nevada Food for Thought provides food for hungry children in Carson City, NV, and the surrounding areas by sending bags of nutritious food to 20 local schools.

#### NevadaGrown

[www.nevadagrown.com](http://www.nevadagrown.com)

Ann Louhela, Executive Director

(775) 250-1339 // [louhela.ann@gmail.com](mailto:louhela.ann@gmail.com)

NevadaGrown supports sustainable agriculture in Nevada by promoting businesses that use local agriculture and farmers' markets that sell food directly from local farmers. The organization strives to educate communities about the benefits of local foods, while improving communication between farmers and consumers to cultivate and maintain a sustainable food system.

#### Southern Nevada Food Council

[gethealthyclarkcounty.org/eat-better/southern-nevada-food-council.php](http://gethealthyclarkcounty.org/eat-better/southern-nevada-food-council.php)

Aurora Buffington, Program Coordinator

(702) 257-5534 // [buffingtona@unce.unr.edu](mailto:buffingtona@unce.unr.edu)

The Southern Nevada Food Council aims to bring together various stakeholders in southern Nevada's food system to promote a culture of sustainable food production and consumption. Through educational programming and policy advocacy, the organization highlights the interdependency between sectors involved in the food system, from production to consumption and waste disposal.

#### Tahoe Food Hub

[www.tahoefoodhub.org](http://www.tahoefoodhub.org)

Susie Sutphin, Executive Director

805-889-3587 // [susie@tahoefoodhub.org](mailto:susie@tahoefoodhub.org)

The Tahoe Foodhub is working to restore local food distribution by building a regional food system for North Lake Tahoe, NV. They serve as a foodshed council educating their community on the environmental, economic, and social health benefits of a regional food system. They increase access to nutritious, ecologically grown food by creating a network of regional farms within a 100-miles of North Lake Tahoe and connecting them to restaurants, small grocers, schools, and hospitals. They are committed to reducing food insecurity by sourcing food regionally and ensuring equal access while exploring ways to grow food locally using four-season growing techniques at their Sierra Agroecology Center.

#### Urban Roots

[www.urgc.org](http://www.urgc.org)

Fayth Ross, Executive Director

(775) 636-5105 // [fayth@urgc.org](mailto:fayth@urgc.org)

Urban Roots is founded on the idea that food is a powerful tool for academic and sustainable agriculture instruction. They provide school and farm-based opportunities for teachers, students, families, and future farmers. Urban Roots has programs for everyone, every ability, and every garden-related interest. From building school gardens to folk art workshops, they're working to connect their community to the food they eat.

**Vegas Roots Community Garden**

[www.vegasroots.org](http://www.vegasroots.org)

Rosalind Brooks, Founder and Executive Director  
(702) 636-4152 // [contact@vegasroots.org](mailto:contact@vegasroots.org)

Vegas Roots Community Garden utilizes over four-acres of vacant property near downtown Las Vegas, NV. Together We Can operates the garden, bringing together diverse community partners—including schools, universities, corporations, nonprofit organizations, community groups, and individual residents—to engage together in the process. The garden grows organic produce and flowers, raises chickens and worms, educates the community about healthy lifestyles, and helps to make Las Vegas a vibrant community.

**Western Sustainable Agriculture Working Group**

[www.westernsawg.com](http://www.westernsawg.com)

Bonnie Bobb, Executive Director  
(775) 964-1022 // [drbonnie2002@yahoo.com](mailto:drbonnie2002@yahoo.com)

The Western Sustainable Agriculture Working Group is a nonprofit organization in Austin, NV, that connects local and regional promoters of sustainable agriculture. The organization works on agricultural policy development and provides educational and networking opportunities for its members regarding sustainable agriculture issues and practices.

**NEW HAMPSHIRE****Granite State Graziers**

[www.grazenh.com](http://www.grazenh.com)

[info@grazenh.com](mailto:info@grazenh.com)

Granite State Graziers supports New Hampshire residents who raise animals on pasture and seek to implement pasture management systems that improve soil health and water quality. They act as a clearinghouse for information, conduct educational programs and events, and provide an online resource for their membership. They strive to support competent, knowledgeable grass farmers who demonstrate the environmental, social, human and animal health benefits of pasture based production systems to their peers and the general public. They're working on plans and lining up speakers for their next annual conference which will be held in February 2017.

**GreenStart**

[www.greenstartnh.org](http://www.greenstartnh.org)

Dorn AW Cox, Director  
(503) 781-6030 // [info@greenstartnh.org](mailto:info@greenstartnh.org)

GreenStart sees food and fuel security as the end-product of a vibrant, sustainable agriculture system in New Hampshire and is dedicated to transforming New Hampshire into a energy and food resilient state. New Hampshire has 40 percent

of its land area in agricultural soils, yet farms only 10 percent and imports 95 percent of its food and fuel. Greenstart fashions its programs around New Hampshire's need to feed and fuel itself from sustainable natural resources.

**New Hampshire Agriculture in the Classroom**

[www.agclassroom.org/NH](http://www.agclassroom.org/NH)

Debbi Cox, State Coordinator

(603) 224-1934 // [nhaitc@nhfarmbureau.org](mailto:nhaitc@nhfarmbureau.org)

New Hampshire Agriculture in the Classroom (NHAITC) educates schooled children about agriculture. NHAITC reaches 15,000 students annually by providing materials and lesson plans to schools in order to integrate agriculture into the curriculum. NHAITC also hosts events such as educator workshops and New Hampshire Agriculture Literacy Day.

**The New Hampshire Farm to Restaurant Connection**

[www.Nhfarmtorestaurant.com](http://www.Nhfarmtorestaurant.com)

Charlie Burke, President

(630) 520-2957 // [info@nhfarmtorastaurant.com](mailto:info@nhfarmtorastaurant.com)

The New Hampshire Farm to Restaurant Connection links New Hampshire farms and food businesses with New Hampshire restaurants. They provide the resources for restaurants to access fresh produce from local farmers and provide guidance for smallholder farmers to market their yields.

**New Hampshire Farmer's Market Association**

[www.nhfma.org](http://www.nhfma.org)

Wendy Stevens, President

(603) 344-2323 // [info@nhfma.org](mailto:info@nhfma.org)

New Hampshire Farmer's Market Association informs New Hampshire residents of the benefits of a healthy lifestyle gained by eating locally grown food. The organization also provides education opportunities to local producers on management techniques and operating procedures through workshops and seminars.

**New Hampshire Farms Network**

[www.newhampshirefarms.net](http://www.newhampshirefarms.net)

Helen Brody

(603) 252-5299 // [Helen@newhampshirefarms.net](mailto:Helen@newhampshirefarms.net)

New Hampshire Farms Network aims to improve the connection between farmers and consumers. It encourages consumers to buy locally grown products by linking them to local farms and supporting businesses that sell and use local products.

**New Hampshire Food Alliance**

[www.nhfoodalliance.com](http://www.nhfoodalliance.com)

Benjamin Hill, Network Coordinator

(603) 862-0172 // [Benjamin.hill@unh.edu](mailto:Benjamin.hill@unh.edu)

The overall goal of the New Hampshire Food Alliance is to develop a strong and connected network of individuals, businesses, organizations, institutions, and agencies that contribute to the New Hampshire food system. Through a statewide participatory process, this network is in the process of creating a food strategy that will identify shared goals and actions that will contribute to a robust, equitable, and healthy food system in New Hampshire.

**Seacoast Eat Local**

[www.seacoateatlocal.org](http://www.seacoateatlocal.org)

Sara Zoe Patterson, Coordinator

(888) 600-0128 // [sarazoe@seacoateatlocal.org](mailto:sarazoe@seacoateatlocal.org)

Seacoast Eat Local connects people with sources of locally grown foods and advocates eating locally for the health of our environment, community, culture, and economy. Through advocacy, organizing, and education, they work toward a sustainable local food system that meets the needs of both producers and consumers. Their work includes operating a SNAP/EBT Farmers' Market Program, organizing winter farmers' markets, producing a local food guide, Seacoast Harvest, sponsoring workshops and events, and providing information through their email newsletter, blog and website.

**Seacoast Family Food Pantry of New Hampshire**

[www.seacoastfamilyfoodpantry.org](http://www.seacoastfamilyfoodpantry.org)

Deb Anthony, Executive Director

(603) 436-6161 // [danthony@sffp.org](mailto:danthony@sffp.org)

The Seacoast Family Food Pantry strives to fulfill the needs of low-income individuals and families with food, personal care products and education for healthy living. They continuously work with community partners including local farmers, grocers and the Portsmouth Farmers' Market to ensure fresh fruits, vegetables, high quality proteins and whole grains year round. In 2007, they were serving 50-70 households a month. That figure has since grown to more than 350 families each month!. In response to heightened and changing needs in their community, they are also concentrating on the specific needs of two fast-growing special populations: vulnerable elders and children.

**Stonewall Farm**

[www.stonewallfarm.org](http://www.stonewallfarm.org)

Jan Fiderio, Communications Director

(603) 357-7278 // [jfiderio@stonewallfarm.org](mailto:jfiderio@stonewallfarm.org)

Stonewall Farm functions as a working dairy farm and educational center that is free to the public. The farm runs the Wild Roots Nature preschool, the Stonewall Farm School for adults, and summer vacation camps while also selling farm produced dairy products and operating a year-round CSA.

**NEW JERSEY****CATA - The Farmworkers Support Committee**

[www.cata-farmworkers.org](http://www.cata-farmworkers.org)

Meghan Hurley, Communications Coordinator

(856) 881-2507 // [cata@cata-farmworkers.org](mailto:cata@cata-farmworkers.org)

CATA is a New Jersey-based nonprofit founded and managed by migrant farmworkers fighting for improved working and living conditions. CATA was founded in 1979, and continues to educate and empower workers through methodology based on grassroots organizing and collective action.

**Duke Farms**

[www.dukefarms.org](http://www.dukefarms.org)

Michael Catania, Executive Director

(908) 722-3700 // [info@dukefarms.org](mailto:info@dukefarms.org)

Duke Farms is a place of education, enjoyment and research that enhances the environmental health of the region. Duke Farms opened a 240-plot Community Garden in Spring 2011 to provide people with the opportunity



Photo courtesy of Vegas Roots Community Garden.



to grow healthy produce in a way that is friendly to the environment. To meet increased demands for space, the garden was expanded to 462 plots in 2014 and is now one of the largest allotment-style community garden in the country. "Growing Your Community Food System From the Ground Up" is an intensive, hands on, training workshop offering the opportunity to learn, plan, develop, operate, and sustain community food projects. They have also partnered with Growing Power to bring the Urban Agriculture Regional Training Center to Duke Farms in Hillsborough, New Jersey.

#### Foodshed Alliance

[www.foodshedalliance.org](http://www.foodshedalliance.org)

Kendrya Close, Executive Director

(908) 362-7967 // [kendrya@foodshedalliance.org](mailto:kendrya@foodshedalliance.org)

The Foodshed Alliance is a grassroots nonprofit devoted to promoting locally grown food and farming. They work with farmers, community members, and agricultural leaders to develop projects that foster the growth of a sustainable local food system.

#### Garden State Urban Farms

[www.gardenstateurbanfarms.com](http://www.gardenstateurbanfarms.com)

Lorraine Gibbons, Founder

(973) 885-3894 // [lorraine.gsuf@gmail.com](mailto:lorraine.gsuf@gmail.com)

Garden State Urban Farms (GSUF) grows hydroponic crops that are used in restaurants throughout the state as well as in New York City, NY. GSUF collaborates with schools and nonprofit organizations to provide low-cost nutritious food as well as educational and employment opportunities in the state's urban areas.

#### Isles

[www.isles.org](http://www.isles.org)

Brandon Ritter, Urban Agriculture Associate

(609) 341-4773 // [volunteers@isles.org](mailto:volunteers@isles.org)

Isles is a nonprofit community development and environmental organization based in Trenton NJ that encourages healthy, sustainable lifestyles by supporting over 70 gardens throughout the city. Through initiatives such as the Isles Garden Support Network and Incubator Garden programs, Isles provides resources, training, and one-on-one assistance to develop and support school and community gardens. In addition, Isles engages teachers and students at over 20 schools in the Trenton area by providing hands-on garden lessons and cooking workshops, empowering students with knowledge to make healthy choices and teaching them about the connection they have with the Earth.

#### New Jersey Anti-Hunger Coalition

[www.njahc.org](http://www.njahc.org)

Adele LaTourette, Director

(201) 569-1804 x23 // [alatourette@cfan.org](mailto:alatourette@cfan.org)

The New Jersey Anti-Hunger Coalition (NJAHC) is a network of food pantries and shelters that provides food to struggling families. NJAHC works to solve hunger related issues by informing citizens and policymakers about hunger in New Jersey through educational programming and advocacy. They have been working both statewide and in targeted communities around New Jersey on school breakfast and summer food expansion. They are also developing their anti-ginger policy agenda for the upcoming legislative calendar and will be focusing heavily on SNAP initiatives focused on the senior and disabled population in NJ.

#### New Jersey Farmers' Market Council of Farmers and Communities

[www.jerseyfarmersmarkets.com](http://www.jerseyfarmersmarkets.com)

Suzanne Lee, Co-Secretary

(973) 326-9725 // [srlee@verizon.net](mailto:srlee@verizon.net)

The New Jersey Farmers' Market Council of Farmers and Communities (NJFCF) creates a network between the state's farmers' markets and farmers. NJFCF affords economic opportunities for local businesses by providing farmers a venue to sell their produce to New Jersey residents seeking local, nutritious food.

#### Rutgers Against Hunger

[www.rah.rutgers.edu](http://www.rah.rutgers.edu)

Amanda Bialek, Program Coordinator

(848) 932-3706 // [Amanda.bialek@rutgers.edu](mailto:Amanda.bialek@rutgers.edu)

Rutgers Against Hunger is a university-wide initiative working to address the issues of hunger across the state of New Jersey. A cooperation between Rutgers students, faculty, staff, and alumni, they work to increase awareness of hunger, encourage activism and service to tackle hunger, stimulate research to assist those in need, and provide immediate relief through food drives and other events to raise money and collect food.

#### Sustainable Jersey

[www.sustainablejersey.com](http://www.sustainablejersey.com)

Donna Drewes, Co-Director

609-771-2833 // [drewes@tcnj.edu](mailto:drewes@tcnj.edu)

Sustainable Jersey is a nonprofit organization that provides tools, training, and financial incentives to support communities as they pursue sustainability programs. By supporting community efforts to reduce waste, cut greenhouse gas emissions, and improve environmental equity, Sustainable Jersey is empowering communities to build a better world for future generations.

#### Table to Table

[www.tabletotable.org](http://www.tabletotable.org)

Ilene Isaacs, Executive Director

(201) 444-5500 // [iisaacs@tabletotable.org](mailto:iisaacs@tabletotable.org)

Table to Table is a community based food rescue program that works in the Bergen, Essex, Hudson, and Passaic counties of New Jersey. The program collects prepared and perishable food that would otherwise be wasted from 200 groups. With five refrigerated vehicles and dedicated drivers, this food is delivered on the day it is donated to more than 80 community organizations. Avoiding the need for warehouse facilities and keeping Table To Table's costs limited to the operation of the vehicles. In 2014, they rescued enough food for more than 14 million meals, and in 2015 they promised their hungry neighbors in northeast New Jersey enough food to provide 15 million meals.

## NEW MEXICO

#### Cooking with Kids

[www.cookingwithkids.org](http://www.cookingwithkids.org)

Lynn Walters, Founder and Director

(505) 438-0098 // [contactus@cookingwithkids.org](mailto:contactus@cookingwithkids.org)

Cooking with Kids teaches and empowers children and families to make healthy food choices through hands-on learning with fresh, affordable foods. Founded in 1995, CWK brings the joys of cooking and eating nourishing

foods into public school classrooms and cafeterias. Each year, over 5,000 kids participate in CWK classes, with the support of parent volunteers, local chefs and farmers, and public school teachers. Cooking with Kids is beginning its third decade with the launch of a new cookbook! The Cooking with Kids Cookbook will be released by the University of New Mexico Press in the Fall of 2016. CWK's bilingual curriculum is aligned with Common Core State Standards and their tasting lessons can be downloaded for free.

#### Dreaming New Mexico

[www.dreamingnewmexico.org](http://www.dreamingnewmexico.org)

Nikki Spangenburg, Program Manager

505-603-0913 // [nspangenburg@bioneers.org](mailto:nspangenburg@bioneers.org)

The award-winning Dreaming New Mexico program is an innovative Bioneers program to bring about restorative ecological and social transformation, both at the local and regional level of their Southwestern home base and as a template and toolkit for other place-based initiatives. Using collaborative and systemic approaches, the program seeks pragmatic and visionary solutions that heal the harms done to the state's air, waters, and lands, as well as to the spirit, livelihood, and health of New Mexico's diverse people.

#### Erda Gardens and Learning Center

[www.erdagardens.org](http://www.erdagardens.org)

Michael Reed, Member

(505) 610-1538 // [info@erdagardens.org](mailto:info@erdagardens.org)

Erda Gardens and Learning Center is a grassroots community organization that seeks to improve sustainability in New Mexico. They provide healthy produce and seek to build a community around sustainable gardening.

#### Farm to Table

[www.farmtotablenm.org](http://www.farmtotablenm.org)

Nelsy Dominguez, Deputy Director and Chief Operating Officer

(505) 473-1004 x14 // [nelsy@farmtotablenm.org](mailto:nelsy@farmtotablenm.org)

Farm to Table aims to improve communities' access to healthy, locally grown food throughout the state. The organization links local food production to

local needs by encouraging family farming and farmers' markets as well as informing public policy.

#### Homegrown New Mexico

[www.homegrownnewmexico.org](http://www.homegrownnewmexico.org)

Jannine Cabossel, Board Member

(505) 983-9706 // [homegrownnewmexico1@gmail.com](mailto:homegrownnewmexico1@gmail.com)

Home Grown New Mexico produces events that educate and promote the awareness of nutritious, home grown food. Their venues gather together individuals, businesses, and organizations that support homegrown food production, to exchange products, ideas, and expertise. These events work towards the organization's vision to enable New Mexicans to take personal responsibility for growing, raising, making, and storing healthy food.

#### La Montanita Co-op

[www.lamontanita.coop](http://www.lamontanita.coop)

Ariana Marchello, President

(505) 217-2001

The Co-op is New Mexico's largest community-owned natural foods market. They believe in the shared benefits of healthy food, sound environmental practices and a strong local economy with results that justify the resources used. Over 1,100 local products from 400 local producers make it to small community grocers, restaurants, and commercial kitchens as a result of the Co-op Distribution Center. La Montanita supports local farmers through the Foodshed Project. This initiative helps local farmers and producers get their products into more markets.

#### La Semilla Food Center

[www.lasemillafoodcenter.org](http://www.lasemillafoodcenter.org)

Allan Castellanos, Administrative Assistant

(575) 882-2393 // [admin@lasemillafoodcenter.org](mailto:admin@lasemillafoodcenter.org)

La Semilla Food Center works to foster a healthy, self-reliant, fair, and sustainable food system in the Paso del Norte region of southern New Mexico and El Paso, Texas. Along with leading school, community garden, and



Photo courtesy of La Semilla Food Center

beginning farmer opportunities, La Semilla advocates for public policy, urban agriculture, and healthy food financing initiatives. They also play host to good food discussion and forums while operating an educational farm and mobile farmers' market that is piloting a Double Up Food Bucks program.

#### New Mexico Acequia Association

[www.lascequias.org](http://www.lascequias.org)

Paula Garcia, Executive Director

(505) 995-9644 // [lamorena@lascequias.org](mailto:lamorena@lascequias.org)

The New Mexico Acequia Association (NMAA) seeks to protect water and the state's acequias, or community-operated watercourses, as well as to promote local food production and honor cultural heritage. Through involvement with the NMAA, families and youth are inspired to cultivate the land, care for our acequias, and heal past injustices. In recent years, the New Mexico Acequia Association established the Escuelita de las Acequia, which is their service learning and leadership development program. The Association also operates the Acequia Governance Project, which aims to strengthen acequia limited to the operation of the vehicles. In 2014, they rescued enough food for more than 14 million meals, and in 2015 they promised their hungry neighbors in northeast New Jersey enough food to provide 15 million meals.

#### Project Feed the Hood

[www.projectfeedthehood.org](http://www.projectfeedthehood.org)

Rodrigo Rodriguez, Coordinator

(505) 400-6545 // [rodrigo@swop.net](mailto:rodrigo@swop.net)

Project Feed the Hood is a food literacy and community gardening initiative that aims to improve community health through education and revival of traditional growing methods. Project Feed the Hood's goal is to engage people in an alternative food system steeped in history, tradition, and sustainable agriculture that empowers them to improve their community health.

#### Quivira Coalition

[www.quiviracoalition.org](http://www.quiviracoalition.org)

Kathryn Brewer, Administrative Assistant

(505) 820-2544 // [kit@quiviracoalition.org](mailto:kit@quiviracoalition.org)

Based in Santa Fe, NM, the Quivira Coalition is dedicated to building economic and ecological resilience on western working landscapes. With a focus on improving land health and building local capacity, their projects currently include riparian and grasslands restoration, land steward education, new agrarian apprenticeship opportunities, a collaboration with three chapters on the Navajo Nation to develop a local food system, the annual Quivira Conference, and publication of the journal, Resilience.

#### Roadrunner Food Bank

[www.rrfb.org](http://www.rrfb.org)

Katy Anderson, Community Initiatives Manager

(505) 349-5344 // [katy.anderson@rrfb.org](mailto:katy.anderson@rrfb.org)

New Mexico is ranked as one of the hungriest and most poverty-stricken states in the nation. Roadrunner Food Bank, a Feeding America member, is the largest nonprofit dedicated to solving hunger in New Mexico. The Food Bank serves as a distribution hub and provides food to hundreds of affiliated partners around the state including food pantries, soup kitchens, shelters, and regional food banks. Roadrunner also distributes food through its own specialized programs helping children, families and seniors at schools, low-income seniors housing sites and senior centers. Last year, the Food Bank distributed more than 32.5 million pounds of food, helping 70,000 hungry people every week through a statewide hunger-relief network.

#### Santa Fe Community Farm

[www.santefecommunityfarm.org](http://www.santefecommunityfarm.org)

Linda Marple, Executive Director

505-983-3033 // [sfcomfarm@gmail.com](mailto:sfcomfarm@gmail.com)

As a working model of small-scale urban food production, this community farm serves as an agricultural education center, applying appurtenant water rights to 11 agricultural acres in the high desert Southwest, with a commitment to charitable donation of fresh fruits and vegetables to the hungry, homeless, and disabled of the area. It offers to a wide variety of community groups of all ages and abilities opportunities to develop hands on skills and capabilities in sustainable agriculture practices and natural resource conservation.

#### Taos County Economic Development Corporation

[www.tcedc.org](http://www.tcedc.org)

Terrie Bad Hand, Co-Director

(575) 758-8731 // [tcedc@tcedc.org](mailto:tcedc@tcedc.org)

Native American, Hispanic, and land based peoples have joined together through the Taos County Economic Development Corporation (TCEDC) projects and programs in a united effort to focus on implementing strategies to strengthen families and a way of life that puts people first. Community food security, land tenure, and preservation of water rights are primary among the concerns of the peoples of Northern New Mexico. The organization operates by utilizing a family model in its community development efforts to address the challenges the agrarian transition on their surrounding community. Their model builds upon the strengths and wisdom of land-based cultures that have demonstrated the ability to survive and overcome adversity by retaining beliefs and values and recognizing the inevitability of cycles.

## NEW YORK

#### Brooklyn FoodWorks

[www.thebrooklynfoodworks.com](http://www.thebrooklynfoodworks.com)

Edie Feinstein, Managing Director

[info@thebrooklynfoodworks.com](mailto:info@thebrooklynfoodworks.com)

The Brooklyn FoodWorks serves as a platform to prototype, launch and grow innovative food businesses. Their programs help provide the tools needed to get startup food businesses off the ground. Budding entrepreneurs can learn how to make their business grow by taking advantage of their many workshops, classes, and networking events. The organization helps

negotiate discounts for a variety of products and services and also facilitate new opportunities to get member products to market.

#### City Harvest

[www.cityharvest.org](http://www.cityharvest.org)

Cara Taback, Director of Communications

(646) 412-0645 // [ctaback@cityharvest.org](mailto:ctaback@cityharvest.org)

City Harvest collects excess food from all segments of the food industry and delivers it to 500 community food programs throughout New York City, NY. The organization also serves to educate the public on food issues ranging from sustainable agriculture to diet-based disease prevention. governance community education, technical assistance, and legal assistance. The Sembrando Semillas Project was created in 2005 by the NMAA to address the need to engage younger generations in the continuation of agriculture and land-based traditions associated with New Mexico's acequias.

#### Citymeals-on-Wheels

[www.citymeals.org](http://www.citymeals.org)

Malcolm Murray, Director of Marketing and Communications

(212) 687-1234 // [malcolm@citymeals.org](mailto:malcolm@citymeals.org)

Citymeals-on-Wheels ensures homebound elderly New Yorkers never go a day without food or human company. Citymeals funds 31 community-based agencies to bring weekend, holiday, and emergency meals to elderly people in New York who can no longer shop for themselves. The organization provided 2 million nutritious meals to more than 18,000 elderly people in 2013.

#### East New York Farms

[www.eastnewyorkfarms.org](http://www.eastnewyorkfarms.org)

Jannatul Rahman, Markets and Outreach Coordinator

(718) 649-7979 // [jannatul@eastnewyorkfarms.org](mailto:jannatul@eastnewyorkfarms.org)

East New York Farms works to make fresh food available and affordable in the New York City area. Their two community-run farmers' markets help build a local economy and provide a forum for neighbors to meet and great. They operate two urban farms, including the UCC Youth Farm and the Hands and Heart Gardens, both of which grow produce which is then sold to local community members. Over 30 people participate in their Internship Program every year. In this intensive nine-month program, young people engage in hands-on learning that centers around environment, health, community development, and social justice.

#### Eco Practicum

[www.ecopracticum.com](http://www.ecopracticum.com)

Eugenia Manwelyan, Co-Founder & Program Director

(917) 710-7496 // [mail@ecopracticum.com](mailto:mail@ecopracticum.com)

Eco Practicum's founder and Director Eugenia Manwelyan wants to move environmental education out of classrooms and "explode the way that people learn, reconnect them with place, ideology, and intuition." The New York City-based organization works with urban gardens and food banks in the city, as well as farmers' markets and fish farms in the Catskills of upstate New York.

#### Food Bank for New York City

[www.foodbanknyc.org](http://www.foodbanknyc.org)

Carol Schneider, Associate Director of Media Relations

(212) 566-7855 x2231 // [cschneider@foodbanknyc.org](mailto:cschneider@foodbanknyc.org)

The Food Bank for New York City is New York's largest hunger-relief



Photo courtesy of La Semilla Food Center.

organization working to end hunger throughout the five boroughs. One in five New Yorkers rely on the Food Bank for food and other resources. The Food Bank provides more than 63 million free meals a year and partners with more than 1,000 charities and schools.

#### Food and Health Network of South Central New York

[www.foodandhealthnetwork.org](http://www.foodandhealthnetwork.org)

Erin Summerlee, Director

(607) 692-7669 // [fahncoordinator@rhnsnycny.org](mailto:fahncoordinator@rhnsnycny.org)

The Food and Health Network (FAHN) is a coalition of organizations and individuals that aims to create food-secure communities and improve the quality of life in South Central New York by supporting practices, projects, and policies leading to increased use of nutritious, locally produced foods. FAHN is an interdisciplinary, systematic, and regional approach to impact South Central New York's food security.

#### Glynwood

[www.glynwood.org](http://www.glynwood.org)

Kathleen Frith, President

(845) 265-3338 // [kfrith@glynwood.org](mailto:kfrith@glynwood.org)

Glynwood's mission is to ensure the Hudson Valley is a region defined by

food, where farming thrives. The nonprofit organization, based in Cold Spring, NY, works to advance regenerative agriculture that benefits the natural environment, energizes local economies, enhances human health and strengthens rural communities. To realize this vision, Glynwood develops and implements core programs and professional networks that further enhance the viability of sustainable farming.

#### Green Bronx Machine

[www.greenbronxmachine.org](http://www.greenbronxmachine.org)

Stephen Ritz, Executive Director

(917) 873-6449 // [Stephen.ritz@greenbronxmachine.org](mailto:Stephen.ritz@greenbronxmachine.org)

Originally an after-school, alternative program for high school students, Green Bronx Machine has evolved into K-12+ model fully integrated into core curriculum. Their students grow, eat and love their vegetables en route to spectacular academic performance. Green Bronx Machine has transformed an underutilized library in a 100+ year-old school building into the National Health, Wellness, and Learning Center at Public School 55 in the heart of the largest tract of public housing in the South Bronx. The National Health, Wellness and Learning Center at PS 55 is a state of the art facility including a year round commercial indoor vertical farm and food processing/training kitchen with solar and alternative energy generators – net positive on food

and energy. Using plant based education and a theme of health and wellness across all content areas, PS 55 saw a 45% increase school-wide on passing rates on NYS Science Exams and a 50% reduction in behavioral incidents and out of class time and their students successfully lobbied for the removal of chocolate milk from the school. This year, Green Bronx Machine was invited to present at the White House at State of STEM Address and installed a living replica of their classroom at the United States Botanical Gardens in Washington DC. 40,000 pounds of vegetables later, GBM's favorite crop remains healthy, high performing students, high functioning schools and organically grown citizens that grow and eat their vegetables all year long!

#### Harlem Grown

[www.harlemgrown.org](http://www.harlemgrown.org)

Tony Hillery, Founder & Director

(212) 879-0113 // [info@harlemgrown.org](mailto:info@harlemgrown.org)

Founded in 2011, Harlem Grown is an independent, nonprofit organization whose mission is to inspire youth to live healthy and ambitious lives through mentorship and hands-on education in urban farming, sustainability, and nutrition. They operate local urban farms; increase access and knowledge of healthy food for Harlem residents; and provide garden-based youth development programs to Harlem youth. Harlem Grown offers Farm Tours, a summer camp, and plenty of volunteer opportunities year-round.

#### Hawthorne Valley Association

[www.hawthornevalleyassociation.org](http://www.hawthornevalleyassociation.org)

Martin Ping, Executive Director

(518) 672-4465 // [info@hawthornevalleyassociation.org](mailto:info@hawthornevalleyassociation.org)

Hawthorne Valley Association seeks to promote social and cultural renewal through the integration of education, agriculture, and the arts by engaging in a unique mix of cultural and economic endeavors. Situated on a 500-acre, working biodynamic farm with diverse enterprises and cultural initiatives, Hawthorne Valley Association offers a number of programs that address the importance of small and midsize independent farms as well as the need to provide children from urban environments with meaningful opportunities to connect to nature, agriculture, and vocational activities. Today, the Association includes operates the Hawthorne Valley Farmscape Ecology Program, a research and outreach branch of Hawthorne Valley Association with a general focus on agriculture and land use change in Columbia County. The Program encompasses a spectrum of enquiry and outreach including countywide efforts to understand not just agriculture but farming's wider ecological and socio-economic context.

#### Hot Bread Kitchen

[www.hotbreadkitchen.org](http://www.hotbreadkitchen.org)

Jessamyn Waldman Rodriguez, Founder & CEO

(212) 369-3331 // [info@hotbreadkitchen.org](mailto:info@hotbreadkitchen.org)

Hot Bread Kitchen envisions a food system that equitably compensates talent and sustains a diverse workforce while celebrating culinary tradition and innovation. Their business incubation programs, Bakers in Training and HBK Incubates, provide training and resources to individuals looking to master a culinary trade. HBK Incubates is a shared commercial kitchen space and business support program for high-growth food enterprises. The incubator allows entrepreneurs to mitigate start-up risk and grow their food ventures in a community of business owners. Bakers in Training is an intensive, paid on-the-job program for women facing economic insecurity. By learning the trade

of bread baking, women from around the world leverage talent and passion to launch careers in food manufacturing.

#### Hunger Action Network of New York State

[www.hungeractionnys.org](http://www.hungeractionnys.org)

Susan Zimet, Executive Director

(518) 434-7371 // [info@hungeractionnys.org](mailto:info@hungeractionnys.org)

Hunger Action Network is a statewide membership of direct food providers, advocates, and other individuals whose goal is to end hunger and its root causes, including poverty, in New York State. They combine direct service with advocacy in support of long-term solutions to hunger. They seek to increase the amount of nutritious food distributed by emergency food programs, while also assisting low-income individuals in gaining more control over their own food supplies through programs such as community gardens, food buying clubs, and community supported agriculture.

#### Hunger Free America

[www.hungerfreeamerica.org](http://www.hungerfreeamerica.org)

Joel Berg, CEO

(212) 825-0028 // [jberg@hungerfreeamerica.org](mailto:jberg@hungerfreeamerica.org)

Hunger Free America (formerly known as the New York City Coalition Against Hunger) is working to build a nonpartisan, grassroots membership movement to enact the policies and programs needed to end domestic hunger and ensure that all Americans have sufficient access to nutritious food. Their long term goal is not just to ameliorate the problem, but to advocate for the public policies necessary to eliminate hunger entirely. Hunger Free America operates the USDA National Hunger Hotline, connecting people across the country to emergency food providers near them. They have created [www.hungervolunteer.org](http://www.hungervolunteer.org), a national volunteer matching website. Hunger Free America's national AmeriCorps VISTA program, known as the Anti-Hunger and Opportunity Corps, advances its mission through partner organizations in some 30 states. In New York, their affiliate, Hunger Free NYC, works to provide direct benefits access to those applying for SNAP and WIC benefits, and to publish guides directing individuals requiring assistance to food pantries, soup kitchens and other critical resources. Hunger Free America and Hunger Free NYC are at the forefront of fighting for policy change that will strengthen our ability to address the root causes of domestic hunger.

#### Just Food

[www.justfood.org](http://www.justfood.org)

Robin Burger, Acting Executive Director

(212) 645-9880 x232 // [robin@justfood.org](mailto:robin@justfood.org)

Just Food empowers and supports community leaders to advocate for and increase access to healthy, locally-grown food, especially in underserved New York City neighborhoods. Through training and technical assistance, Just Food builds lasting partnerships with communities so that they can develop projects like CSAs, farmers' markets, and other models that make their corner of New York City a healthier and more equitable place to live and eat. Each year, nearly a quarter million New Yorkers access fresh food in their neighborhood through Just Food's network of community food projects. In 2017, Just Food will build on their 20-year history of cultivating leadership by launching the inaugural class of the Just Food Leadership Institute, a cohort-based fellowship program will foster the development of social justice leaders who seek to transform the food system.



Photo courtesy of Glynwood.

**Massachusetts Avenue Project**

[www.mass-ave.org](http://www.mass-ave.org)

Diane Picard, Executive Director

(716) 882-5327 // [info@mass-ave.org](mailto:info@mass-ave.org)

The Massachusetts Avenue Project is helping to nurture the growth of a diverse and equitable local food system and promote local economic opportunities, access to affordable, nutritious food and social change education. The Project proudly hosts the Growing Green Program, a youth development and urban agriculture program about increasing healthy food access and improving our communities. Growing Green's urban farm consists of 13 lots, covering over an acre of reclaimed vacant lots in a residential neighborhood on Buffalo's West Side. At the farm, youth work together to grow, market and distribute organic produce for communities, restaurants and retail establishments in Buffalo, learning valuable skills. The farm features: a 1000 gallon rain water catchment system, floral and perennial garden beds, 2 greenhouses, urban chickens, a vermiculture composting system, and multiple aquaponics systems raising fish and plants in a symbiotic system.

**New York City Food Policy Center**

[www.nycfoodpolicy.org](http://www.nycfoodpolicy.org)

Alexina Cather, MPH, Director of Operations and Communications

Charles Platkin, PhD, JD, MPH, Executive Director

[info@nycfoodpolicy.org](mailto:info@nycfoodpolicy.org)

The New York City Food Policy Center at Hunter College develops intersectoral, innovative and evidence-based solutions to preventing diet-related diseases and promoting food security in New York and other cities. The Center works with policy makers, community organizations, advocates, and the public to create healthier, more sustainable food environments and to use food to promote community and economic development. Through interdisciplinary research, policy analysis, evaluation, and education, we leverage the expertise and passion of the students, faculty and staff of Hunter College. The center aims to make New York a model for smart, fair food policy.

**Our School at Blair Grocery**

[www.ourschoolatblairgrocery.org](http://www.ourschoolatblairgrocery.org)

Sam Kiyomi, Projects Director

(917) 306-6039 // [samikiyomi@gmail.com](mailto:samikiyomi@gmail.com)

Blair Grocery is Growing a Resource Rich Safe Space for Sustainable Community Development and Youth Empowerment. Envisioning a community of action where empowered youth engage in reflective practice with others to actualize effective, replicable, and scalable environmental justice based local solutions to global challenges.

**Rescuing Leftover Cuisine**

[www.rescuingleftovercuisine.org](http://www.rescuingleftovercuisine.org)

Robert Lee, Co-Founder & CEO

(646) 592-2229 // [info@rescuingleftovercuisine.org](mailto:info@rescuingleftovercuisine.org)

Rescuing Leftover Cuisine, Inc. is a national 501(c)3 organization that provides solutions for food waste for food businesses and provides various types of wholesome food to those who need it at homeless shelters, soup kitchens and food pantries. RLC operates in 12 cities across the nation, using technology to engage the public to crowd source the problem of transportation of excess food. The organization has been able to rescue over 750,000 pounds of food, feed over half a million meals for the hungry, and reduce over 140 tons of CO2 equivalent from being emitted by leftover food in landfills.

**SNAP Gardens**

[www.snapgardens.org](http://www.snapgardens.org)

SNAP Garden works to expand the capacity of food stamp recipients to purchase and produce fresh vegetables in community gardens. The organization is partnered with over 100 farmers' markets, community gardens, and farms that who work together to increase access to fresh and nutritional food to those who would otherwise go without healthy options. Their website offers resources for recipients to find where and how they can access community grown produce in their community.

**NORTH CAROLINA****Appalachian Sustainable Agriculture Project**

[www.asapconnections.org](http://www.asapconnections.org)

Kristen Aldrich, Operations Coordinator

(828) 236-1282 x124 // [kristen@asapconnections.org](mailto:kristen@asapconnections.org)

The Appalachian Sustainable Agriculture Project (ASAP) uses farmers' markets, general marketing tools, and farm-to-school programs to support local farms and build a local food economy in the Appalachian region of North Carolina. ASAP currently organizes a Local Food Campaign and certifies locally produced products as a way to educate consumers about their food.

**The Black Farmers and Agriculturalists Association**

[www.bfaa-us.org](http://www.bfaa-us.org)

Gary R. Grant, President

(252) 826-3017 // [info@bfaa-us.org](mailto:info@bfaa-us.org)

The Black Farmers and Agriculturalists Association (BFAA) addresses the interests and issues of black farmers. The organization, which will soon host the second annual Save the Land: Black Farmers Benefit and Rally, now has a membership of over 1,500 members and 21 state chapters.

**Carolina Farm Stewardship Association**

[www.carolinafarmstewards.org](http://www.carolinafarmstewards.org)

Roland McReynolds, Executive Director

(919) 542-2402 // [roland@carolinafarmstewards.org](mailto:roland@carolinafarmstewards.org)

The Carolina Farm Stewardship Association (CFSA) is a farmer-driven, membership-based organization that helps people in the Carolinas grow and eat local, organic foods by advocating for fair farm and food policies, building the systems family farms need to thrive, and educating communities about local, organic agriculture. The Association sponsors year round workshops and events, and also provides opportunities for curious volunteers to help out local farmers and learn more about sustainable farming. CFSA has expanded their programming and staff support for farmers as part of their flagship Organic Carolinas Initiative, a comprehensive, long-term strategy to bolster the organic agriculture community in the Carolinas. The goal of this initiative is to build on regional assets and successes to establish a world-class organics industry in the Carolinas, and double the size of the organics sector in the region by 2020. Their programming includes consulting on organic certification, high tunnels, conservation activity, and Good Agricultural Practices.



Photo courtesy of Rescuing Leftover Cuisine.

**Center for Honeybee Research**

[www.chbr.org](http://www.chbr.org)

Carl Chesick, President

(828) 779-7047 // [Info@honeybeeresearch.org](mailto:Info@honeybeeresearch.org)

The Center for Honeybee Research in Asheville, North Carolina conducts research looking at the effects of pests on modern agriculture and promotes educational opportunities on the importance of bees in the environment.

**Earth Farms Organics**

[www.earthfarms.com](http://www.earthfarms.com)

Jim Lanier, Founder

(704) 922-1775

Earth Farms Organics diverts organic wastes from landfills in the Charlotte area and processes them into a variety of compost and soil products. In 2012, Earth Farms Organics launched a program with Charlotte-Mecklenburg Schools aimed at reducing food waste and increasing students' awareness of related environmental issues; school and community gardens can make use of valuable, locally-sourced compost.

**Eastern Carolina Organics**

[www.easterncarolinaorganics.com](http://www.easterncarolinaorganics.com)

Sandi Kronick, CEO

(919) 542-3264 // [sandi@easterncarolinaorganics.com](mailto:sandi@easterncarolinaorganics.com)

This farmer-owned and staff-owned business markets and distributes wholesale Carolina-grown produce, pooling diverse harvests from across the region to meet the demand for quality seasonal organic produce. Initially a pilot project of the Carolina Farm Stewardship Association, ECO has been in operation since 2004, and recently achieved B Corp status.

**Feast Down East**

[www.feastdowneast.org](http://www.feastdowneast.org)

Jane Steigerwald, Director

(910) 962-7105 // [steigerwald@feastdowneast.org](mailto:steigerwald@feastdowneast.org)

Feast Down East is a nonprofit organization working to grow the local food system of Southeastern North Carolina. Its programs are designed to support several key aspects of the food system including farmer support, produce distribution, and local food access. The Resourceful Farmer Support Program provides assistance to help farmers grow and sustain their businesses by connecting them with educational opportunities and support services. The Feast Down East Food Hub is a USDA-designated, GAP certified facility, which helps limited-resource farmers to market, process and distribute local farm products. The organization's Healthy Communities Program aims to advance food security among low-income consumers by distributing affordable, local farm food, building community gardens, and providing healthy cooking classes in public housing neighborhoods. The Farm-to-School Program, a partnership with FoodCorps, connects kids to healthy food by building school gardens, teaching good nutrition, and bringing more fresh fruits and vegetables into cafeterias.

**Friendship Gardens**

[www.friendship-gardens.org](http://www.friendship-gardens.org)

Thom Duncan, Program Director

[thom@friendship-gardens.org](mailto:thom@friendship-gardens.org)

Friendship Gardens is a network of more than 70 community gardens in Charlotte. In exchange for support and resources, community gardeners donate produce to the organization's Friendship Trays program, which delivers 750 healthy meals to Charlotte residents every weekday. Friendship Gardens



Photo courtesy of Foundation for Agriculture and Rural Resources Management.

also operates a Mobile Market to increase access to healthy, affordable food, as well as an Urban Farm Learning Center, where residents can study urban farming and participate in workforce development programs.

#### Organic Growers School

[www.organicgrowersschool.org](http://www.organicgrowersschool.org)  
Lee Walker Warren, Executive Director  
(828) 772-5846 // [lee@organicgrowersschool.org](mailto:lee@organicgrowersschool.org)

Organic Growers School is the premiere provider of practical and affordable organic education in the Southern Appalachians, building a vibrant food and farming community by boosting the success of organic farmers and gardeners in their region. Since 1993, their hands-on training, workshops, conferences and partnerships support, strengthen, and celebrate each grower's move towards self-reliance. Their mission is to inspire, educate, and support people to farm, garden, and live organically. They are building a mutually supportive network of prosperous farmers, productive gardeners and informed consumers engaged in creating healthy communities.

#### Sow Much Good

[www.sowmuchgood.org](http://www.sowmuchgood.org)  
Robin Emmons, Founder & Executive Director  
(704) 947-6842 // [info@sowmuchgood.org](mailto:info@sowmuchgood.org)

Sow Much Good, Inc. connects with communities to increase access, awareness, solutions and education relative to the link between our environment, health disparities and nutrition. Through organic micro farming, community partnerships and direct education initiatives, Sow Much Good, Inc. provides opportunities for individuals to take part in the development of local and sustainable food source creation through personal, community and charitable gardening initiatives. From their organic farm in Charlotte, NC, the organization operates a CSA for local, and not-so-local, residents. In addition to their Corporate Wellness initiative, which offers holistic solutions with both preventive and prescriptive benefits to a company's employees, they also operate Financial Wellness Workshops and a Women's Wellness program.

## NORTH DAKOTA

#### Bisman Community Food Co-Op

[www.bismanfoodcoop.com](http://www.bismanfoodcoop.com)  
Angie Oberg, Chair  
(701) 203-3167 // [info@bismanfoodcoop.com](mailto:info@bismanfoodcoop.com)

The Bisman Community Food Co-Op is a community-based food cooperative startup that aims to strengthen the local economy by providing a market for local farmers and other businesses while raising awareness about food, healthy eating, and wellness. The cooperative provides consumer retail access to products sourced from regional producers and emphasizes fair wages for producers, laborers, and consumers in its business model. They have recently acquired a 929 square meter (10,000 square foot) site for their store, and plan to open their doors to the public in the spring of 2016.

#### Creating a Hunger Free North Dakota Coalition

[www.hungerfreend.org](http://www.hungerfreend.org)  
Karen K. Ehrens, Coordinator  
(701) 223-2616 // [Karen@ehrensconsulting.com](mailto:Karen@ehrensconsulting.com)

The Creating a Hunger Free North Dakota Coalition is a statewide network of organizations, agencies and individuals working toward the vision of a hunger-free North Dakota. Coalition members include the state's food bank and its network of food and meal providers; faith-based organizations; groups that advocate for the interests of seniors and children; groups that address the needs of people with low and moderate incomes; health and nutrition groups; agriculture organizations and state agencies—health, human services, agriculture and education.

#### Dakota Resource Council

[www.drcinfo.org](http://www.drcinfo.org)  
Don Morrison, Executive Director  
(701) 224-8587 // [drcinfo@drcinfo.com](mailto:drcinfo@drcinfo.com)

The Dakota Resource Council (DRC), a grassroots nonprofit organization, uses

democratic principles to improve rural life in North Dakota. A range of issues fill DRC's portfolio, including protecting family farms, enforcing corporate farming laws, and protecting the environment.

#### Farm Rescue

[www.farmrescue.org](http://www.farmrescue.org)  
Bill Gross, President & Founder  
(701) 252-2017 // [info@farmrescue.org](mailto:info@farmrescue.org)

Farm Rescue gives families a chance to continue their livelihood by providing the necessary equipment and manpower to plant, harvest or hay their crop, free of charge. They provide planting, harvesting and haying assistance free of charge to family farmers who have suffered a major injury, illness or natural disaster. Since their inception in 2006, they have assisted nearly 400 farm families. Farm Rescue gives families a chance to continue their livelihood by providing the necessary equipment and manpower to plant, harvest or hay their crop, free of charge.

#### Foundation for Agriculture and Rural Resources Management

[www.farrms.org](http://www.farrms.org)  
Sue Balcom, Executive Director  
(701) 486-3569 // [sbalcom@farrms.org](mailto:sbalcom@farrms.org)

The Foundation for Agriculture and Rural Resources Management (FARRMS) uses hands-on education to support farms and rural communities. Located in the small rural town of Medina, ND, FARRMS programs include weekly webinars for farmers and gardeners, and offers internship programs to youth in the region.

#### Hunger Free ND Garden Project

[www.nd.gov/ndda/program-info/local-foods-initiative/hunger-free-nd-garden-project](http://www.nd.gov/ndda/program-info/local-foods-initiative/hunger-free-nd-garden-project)  
Jamie Good, Project Coordinator  
(701) 328-2659 // [jgood@nd.gov](mailto:jgood@nd.gov)

The Hunger Free ND Garden Project, a project of the North Dakota Department of Agriculture, is a coalition of nonprofits, higher education institutions, local businesses, and government agencies working to bring fresh produce to local communities while improving the local food system.

#### North Dakota Farmers' Market and Growers Association

[www.ndfarmersmarkets.com](http://www.ndfarmersmarkets.com)  
Holly Mawby, Executive Director  
(701) 681-0252 // [Hollyrose.mawby@dakotacollege.edu](mailto:Hollyrose.mawby@dakotacollege.edu)

The North Dakota Farmers' Market and Growers Association is a marketing organization that is geared to help improve marketing skills and to assist in supporting locally grown and processed North Dakota products. Their initiative projects include: increasing farmers' markets as destination points for residents and tourists; creating authentic experiences on family farms; increased sales of local produce to schools, restaurants, and other food service businesses; and the Hunger Free ND Garden project and School Gardens.

#### North Dakota Organic Advisory Board

[www.ndorganics.nd.gov](http://www.ndorganics.nd.gov)  
Doug Goehring, Agriculture Commissioner  
(701) 328-2231 // [ndda@nd.gov](mailto:ndda@nd.gov)

The North Dakota Advisory Board is a coalition of organic farmers who strive to increase the production of its members and spread information

about sustainable and organic food practices. They provide online marketing resources, host networking events, and provide an online directory to make organic and healthy food easily accessible to local communities.

#### Northern Plains Sustainable Agriculture Society

[www.npsas.org](http://www.npsas.org)  
Edd Goerger, Executive Director  
(701) 883-4304 // [info@npsas.org](mailto:info@npsas.org)

Northern Plains Sustainable Agriculture Society (NPSAS) uses education and research to advocate for local and sustainable farming communities with members in North Dakota, South Dakota, Minnesota and 20 different states. NPSAS holds an annual 3-day Winter Conference and several field days throughout the summer.

#### Northern Prairies Ag Innovation Alliance

[www.mandakzerotill.org/mandakzerotill](http://www.mandakzerotill.org/mandakzerotill)  
Paul Thomas, President  
(701) 355-4458 // [mandak@westriv.com](mailto:mandak@westriv.com)

Northern Prairies Ag Innovation Alliance promotes the adoption of innovative agricultural practices to strengthen soil health and improve profitability. NPAIA provides information and serves as a platform for open discussions about soil health and other innovative practices to promote long term sustainability.

## OHIO

#### 4th Street Farms

[www.4thstreetfarms.com](http://www.4thstreetfarms.com)  
Evelyn Van Til, Community Organizer  
(614) 506-7040 // [4thStreetFarms@gmail.com](mailto:4thStreetFarms@gmail.com)

4th Street Farms is a community-run urban garden that provides education, employment opportunities, and increased access to healthy food in the Weinland Park neighborhood. Fourth Street Farms are part of a larger network of community organizations and businesses, including Ohio State University, committed to building a sustainable local food system in Weinland Park. According to Evelyn Van Til, Community Manager at 4th Street Farms, "the benefits of gardening are that you get to know your neighbors, you have a safer space, you have better food and ultimately that's what neighborhoods are really about."

#### Cincinnati Permaculture Institute

[www.CincinnatiPermacultureInstitute.org](http://www.CincinnatiPermacultureInstitute.org)  
Braden Trauth, Executive Director  
[info@CincinnatiPermacultureInstitute.org](mailto:info@CincinnatiPermacultureInstitute.org)

The Cincinnati Permaculture Institute goes beyond traditional forms of agriculture to educate residents of Greater Cincinnati, OH, about urban and rural agriculture, green building, permaculture, and ecological design. The Institute works with a long-term perspective and strives to create resilient communities.

#### Countryside Conservancy

[www.cvcountryside.org](http://www.cvcountryside.org)  
Tracy Emrick, Director of Operations & Partnerships  
(330) 657-2542 // [info@cvcountryside.org](mailto:info@cvcountryside.org)

Countryside Conservancy seeks to connect people, food, and land by

increasing public awareness of how food and farming impact personal, community, and environmental health, and by inspiring personal commitment to building a resilient, sustainable food culture. Through their partnership with Cuyahoga Valley National Park, they have established 11 farms in their programs. Countryside U is an educational program designed to inspire and inform gardeners, home cooks, farmers, and food producers in Northeast Ohio. Their classes cover topics ranging from DIY skills like home breadmaking and fermentation to more advanced topics like managing a farm business. Countryside Local Food Swaps provide an opportunity to try out new recipes or share your favorite creations with an appreciative audience. Countryside Initiative farm tours offer a glimpse into the day and the life of real farmers and small-scale farming in Ohio.

#### Eat Local CORV

[www.eatlocalcorv.org](http://www.eatlocalcorv.org)  
Jim Lowenburg, Board Member  
(518) 784-5339 // [runningcreekfarm1@yahoo.com](mailto:runningcreekfarm1@yahoo.com)

Eat Local CORV is a coalition of family farmers, food activists, and members of the community who in 2007 got together to assemble their own local food guide for individuals in the Central Ohio River Valley. Now in their seventh year, the organization has effectively informed their community of local food access sites that continue to pop up in the region.

#### Local Food Columbus

[www.localfoodcolumbus.org](http://www.localfoodcolumbus.org)  
Mayda Sanchez-Shingler, Coordinator  
(614) 886-7119 // [mayda@localfoodcolumbus.org](mailto:mayda@localfoodcolumbus.org)

Local Food Columbus focuses on providing resources and information to the Columbus, OH, community. Their website is a one stop shop for access to local food in the Mid-Ohio region and includes listings for local land plots available in the area.

#### Local Matters

[www.local-matters.org](http://www.local-matters.org)  
Michelle Moskowitz Brown, Executive Director  
(614) 263-5662 // [mmbrown@local-matters.org](mailto:mmbrown@local-matters.org)

Local Matters reaches over 11,000 people annually by delivering critical, hands-on cooking, nutrition and growing education to everyone from pre-schoolers to seniors at 80+ sites in central Ohio and statewide. The CareSource Community Kitchen was built on-site at Local Matters' new office and enables them to teach healthful food education to the public, regardless of ability to pay; train satellite partners from around the state; and teach a culinary medicine curriculum to health care providers. The City of Columbus and Franklin County, in partnership with Local Matters, will create the first-ever Columbus-Franklin County Food Action Plan. The plan creates a road map to improve access to nutritious food and education about healthy food; increase the role of food in economic development; enhance communication and coordination among existing food resources and agencies; and prevent food-related waste.

#### Ohio Ecological Food and Farm Association

[www.oeffa.org](http://www.oeffa.org)  
Carol Goland, Executive Director  
(614) 421-2022 // [cgoland@oeffa.org](mailto:cgoland@oeffa.org)

For more than 30 years, the Ohio Ecological Food and Farm Association (OEFFA) has used education, advocacy, and grassroots organizing to promote

local and organic food systems. OEFFA presents the state's largest sustainable agriculture conference; offers workshops and webinars for farmers; publishes a quarterly newsletter and online directory of sustainable farm and food businesses called the Good Earth Guide; provides organic certification services and technical assistance to growers; and advocates for policies that protect and benefit sustainable agriculture.

#### Ohio Foodshed

[www.Ohiofoodshed.org](http://www.Ohiofoodshed.org)  
Tom Redfern, Coordinator  
(740) 677-4047 // [info@ohiofoodshed.org](mailto:info@ohiofoodshed.org)

The Ohio Foodshed is a project of Rural Action Sustainable Agriculture whose mission is to increase local food production in Appalachian Ohio and serves as a one-stop source for information about local food in Appalachian Ohio. The organization provides comprehensive directories of regional food producers and the local businesses that support them so that consumers can make an informed decision about where they buy their food.

#### Rural Action

[www.ruralaction.org](http://www.ruralaction.org)  
Michelle Decker, CEO  
(740) 667-4047 x19 // [michelle@ruralaction.org](mailto:michelle@ruralaction.org)

Rural Action uses the principles of Asset Based Community Development to address the endemic poverty of Appalachian Ohio. Programs include Sustainable Agriculture and Forestry, Zero Waste, Watershed Restoration and Environmental Education. The Sustainable Agriculture program works with a network of partners and its core food hub of the Chesterhill Produce Auction to address food desert issues with its Country Fresh Stops program, works with 6 School Districts on Farm to School, and educates hundreds of farmers a year utilizing a peer to peer methodology.

#### Urban Farms of Central Ohio

[www.urbanfarmsofcentralohio.org](http://www.urbanfarmsofcentralohio.org)  
(614) 274-7770 // [UrbanFarms@Midohiofoodbank.org](mailto:UrbanFarms@Midohiofoodbank.org)

Urban Farms of Central Ohio (UFCO) transforms vacant, or under-utilized, land into community gardens to end hunger in underserved communities and promote sustainability. UFCO is a nonprofit organization formed in 2012 by the Mid-Ohio Foodbank and a team of passionate community members. The UFCO's pilot garden offers employment opportunities, job training, affordable local produce, and education to community members and volunteers.

## OKLAHOMA

#### CommonWealth Urban Farms

[www.commonwealthurbanfarms.com](http://www.commonwealthurbanfarms.com)  
Terry Craghead, Co-Founder  
(405) 524-1864 // [terry@commonwealthurbanfarms.com](mailto:terry@commonwealthurbanfarms.com)

CommonWealth Urban Farms takes vacant lots in Oklahoma City, OK, that are in need of attention and creates urban gardens. Every week, they compost 12-15 pallets of food waste from local grocery stores and restaurants. They have diverted tons of food waste and wood chips and turned it into rich compost that is at the heart of their urban farm's soil health. Volunteers can come learn about growing food, composting, rainwater harvesting, bio-remediation, and permaculture at their weekly Garden School and Farm Stand.

#### Community Food Bank of Eastern Oklahoma

[www.okfoodbank.org](http://www.okfoodbank.org)  
Eileen Bradshaw, Executive Director  
(918) 936-4552 // [ebradshaw@okfoodbank.org](mailto:ebradshaw@okfoodbank.org)

Located in Tulsa, the Community Food Bank of Eastern Oklahoma provides the equivalent of 339,000 meals each week in partnership with 450 programs across eastern Oklahoma. In fiscal year 2016 that included about 6.5 million pounds of fresh produce. This year the Food Bank will begin a program to grow and provide fresh produce with two Growtainers—engineered and insulated shipping containers that maintain the perfect controlled environment for year round growing of various agricultural products.

#### Healthy Community Store Initiative (HCSI)

[www.tulsarealgoodfood.org](http://www.tulsarealgoodfood.org)  
Katie L. Plohocky, Founder & Executive Director  
(918) 550-2877

The Healthy Community Store Initiative (HCSI) assists businesses looking to improve bargaining power, reduce costs, and obtain competitively priced wholesale products otherwise unavailable to small grocery operators, restaurants, and community nonprofit organizations. HCSI provides community wide social marketing to encourage nutrition, consumer food education, entrepreneurial training opportunities in agricultural and related career paths, sustainable farming techniques, and neighborhood promotion.

#### Mvskoke Food Sovereignty Initiative

[www.mvskokefood.org](http://www.mvskokefood.org)  
Lizanne Holata, Executive Director  
(918) 756-5915 // [lholata@mvskokefood.org](mailto:lholata@mvskokefood.org)

The Mvskoke Food Sovereignty Initiative (MFSI) is a grassroots, Native American led organization located in Okmulgee, OK, the capital of the Muscogee (Creek) Nation. MFSI works to empower the Mvskoke people and their neighbors to provide for their food and health needs, now and in the future, through sustainable agriculture, economic development, community involvement, cultural, and educational programs.

#### Oklahoma City Public Market

[www.okcfarmersmarket.com](http://www.okcfarmersmarket.com)  
Jody McAnally, Owner  
(405) 232-6506 // [jody@okcfarmersmarket.com](mailto:jody@okcfarmersmarket.com)

The first large-scale farmer's market in Oklahoma City brings together farmers, bakers, chefs and artists to display their products in a public, highly-visible setting. The market hosts weekly speakers, music and food-related events.

#### Oklahoma Farmers and Ranchers Association

[www.okfarmersandranchers.org](http://www.okfarmersandranchers.org)  
Julie Gahn, Executive Director  
(918) 207-7275 // [execdir@okfarmersandranchers.org](mailto:execdir@okfarmersandranchers.org)

The Oklahoma Farmers and Ranchers Association (OFRA) exists to provide education and training to all farmers, ranchers and gardeners, including those who are limited resource or socially disadvantaged, to help them achieve a living with their farm or ranch using sustainable and regenerative methods. OFRA aims to continue this work by developing and maintaining a network of sustainable/regenerative farmers, ranchers, and gardeners all over the state working and sharing knowledge and skills with each other. OFRA

also educates the public about the importance of sustainable agriculture—economic success, environmental stewardship and improved quality of life of people and communities. This education is delivered through classes, workshops, field days, our mentoring program and online webinars and interactive forums. The OFRA mentoring program can connect members who are just starting out or those who want to change directions with another member who has experience in the area of interest.

#### OKC Urban Ag Coalition

[www.urbanagokc.org](http://www.urbanagokc.org)  
Kathryn Grant, Co-Chair and Director of Community Relations  
[localfoodokc@gmail.com](mailto:localfoodokc@gmail.com)

The OKC Urban Ag Coalition is a newly formed coalition of community stakeholders that are committed to growing Oklahoma City's urban agriculture movement. The group has organized farm and garden tours and has recently produced the Adventures in Learning: School Garden Guide.

#### Oklahoma Farm and Food Alliance

[www.okfarmandfood.org](http://www.okfarmandfood.org)  
Bud Scott, Co-Founder and Executive Director  
(405) 445-9435 // [bud@okfarmandfood.com](mailto:bud@okfarmandfood.com)

Oklahoma Farm and Food Alliance is a coalition of local food producers, distributors, restaurants, customers, and health groups. The Alliance works to increase access to locally grown foods through education and outreach.

#### Oklahoma Farm to School

[www.okfarmtoschool.com](http://www.okfarmtoschool.com)  
Katie Strack, Farm-to-School Coordinator  
(405) 522-2106 // [katie.strack@ag.ok.gov](mailto:katie.strack@ag.ok.gov)

Oklahoma Farm to School provides the connection between farmers looking to sell their products and schools seeking to create healthier meals for their students. In Oklahoma, only 16 percent of school kids eat five or six servings of fruit and vegetables per day; Oklahoma Farm to School works to address this gap.

#### The Oklahoma Food Co-op

[www.oklahomafood.coop](http://www.oklahomafood.coop)  
Bob Waldrop, President  
(405) 605-8088 // [president@oklahomafood.coop](mailto:president@oklahomafood.coop)

The Oklahoma Food Co-op, one of the U.S.' first local food co-ops, connects Oklahoma farmers and producers to consumers through its online shopping and volunteer delivery system. The co-op sells more than 5,000 products, providing a way for Oklahomans to meet almost all of their food needs locally. This year, they are focused on building cost-effective marketing strategies to expand their customer base, create awareness, and differentiate their products from what Oklahomans can find in traditional grocery stores.

#### Oklahoma Regional Food Bank

[www.regionalfoodbank.org](http://www.regionalfoodbank.org)  
Rodney Bivens, Executive Director  
(405) 972-1111 // [info@regionalfoodbank.org](mailto:info@regionalfoodbank.org)

The Oklahoma Regional Food Bank system is the single most hunger-relief agency in the state, providing 57.2 million meals. The Food Bank alliance hosted Hunger Action Day, which brought lobbyists together to fight for hunger-related reform in Oklahoma.

**SixTwelve**

www.sixtwelve.org

Amy Young, Founder & Executive Director  
(405) 208-8291 // contact@sixtwelve.org

Located in the heart of the Paseo Arts District, SixTwelve provides opportunities for people to learn skills in the arts, music, cooking, gardening and sustainable local living. The space sports a cooperative garden, a soon-to-be commercial kitchen, a gallery, an outdoor performance stage, and four flexible classrooms. Through volunteering, people gain access to knowledge in various areas relating to sustainable urban farming, such as garden design, raising food and small animals, composting and more. Garden volunteers also provide a valuable community service and will often have the opportunity to take home food in exchange for their work.

**Urban Organics**

www.urbanorganicsok.com

(405) 548-5574 // info@urbanorganicsok.com

Urban Organics Oklahoma sources locally grown organic produce to its members. They provide a market for local farmers and offer recipes to help members utilize their farm shares in an efficient capacity.

**OREGON****Central Oregon Locavore**

www.centraloregonlocavore.org

Megan French, Market Manager

(541) 633-7388 // info@centraloregonlocavore.org

Central Oregon Locavore promotes local food and farmers for the health of and businesses that struggled to maintain the land as a farm due to economic constraints can now cultivate land held in trust by OSALT. The group operates a 6 day a week indoor farmers market featuring products from over 200 local food producers.

**The City of Portland's Sustainable Food Program**

www.portlandoregon.gov/bps/41480

Susan Anderson, Director of Portland's Bureau of Planning and Sustainability  
(503) 823-7700 // bps@portlandoregon.gov

The City of Portland's Sustainable Food Program promotes community supported agriculture and farmers' markets while providing a database of sustainable food and urban farming projects. They have recently undertook advocacy aimed at the revision of zoning codes to remove obstacles to not only urban food production, but distribution and sales as well.

**Friends of Family Farmers**

www.friendsoffamilyfarmers.org

Sarah Peters, Executive Director

(503) 581-7124 // info@friendsoffamilyfarmers.org

Friends of Family Farmers builds a strong and united voice for Oregon's independent family farmers, food advocates, and concerned citizens who are working to foster an approach to agriculture that respects the land, treats animals humanely, sustains local communities, and provides a viable livelihood for family farmers. They are a grassroots organization promoting sensible policies, programs, and regulations that protect and expand the ability of Oregon's family farmers to run a successful land-based enterprise while

providing safe and nutritious food for all Oregonians. Through education, advocacy, and community organizing, Friends of Family Farmers supports socially and environmentally responsible family-scale agriculture and citizens working to shape healthy rural and urban communities.

**Food Alliance**

www.foodalliance.org

Matthew Buck, Assistant Director

503-267-4667 // matt@foodalliance.org

Food Alliance operates a voluntary certification program based on standards that define sustainable agricultural practices. Farms, ranches, and food processors that meet Food Alliance's standards, as determined by a third-party site inspection, use Food Alliance certification to differentiate their products, strengthen their brands, and support credible claims for social and environmental responsibility.

**The High Desert Food & Farm Alliance**

www.hdfffa.org

Jess Weiland, Food & Farm Director

(262) 424-8481 // info@hdfffa.org

The High Desert Food & Farm Alliance advocates for a community-based food system that assists farmers, ranchers and consumers in Central Oregon to both produce and access fresh, healthy food. A volunteer organized nonprofit, HDIFFFA provides educational programs, farmer technical assistance, consumer access programs (including a fresh food drive) and strives to build a strong local food system.

**Huerto de la Familia (The Family Garden)**

www.huertodelafamilia.org

Marissa Garcia, Executive Director

(541) 505-9569 // info@huertodelafamilia.org

Huerto de la Familia offers Latino families a place to connect to their roots and the earth by growing their own food, as well as training in organic gardening, small scale farming and small business creation. They build wide-ranging partnerships to achieve their goals of increased nutritional, health, cultural identity, community integration and economic self-sufficiency.

**Oregon Food Bank**

www.oregonfoodbank.org

Myrna Jensen, Public Relations

(503) 282-0555 // mjensen@oregonfoodbank.org

Oregon Food Bank collects and distributes food through a network of four Oregon Food Bank branches and 17 regional food banks serving Oregon and Clark County, Washington. The Oregon Food Bank Network helps nearly 1 in 5 households fend off hunger. Oregon Food Bank also leads statewide efforts to increase resources for hungry families and to eliminate the root causes of hunger through advocacy, nutrition education, garden education, and helping communities strengthen local food systems.

**Oregon Rural Action**

www.oregonrural.org

Thomas Stratton, Consumer Education Organizer

(541) 975-2411 // thomas@oregonrural.org

Oregon Rural Action (ORA) has found its niche at the intersection of social justice, environmental stewardship, and agricultural sustainability. A

grassroots organization, ORA's 10,000 members advocate for large-scale policies as well as field projects that help transition Oregon to a reliance on local food and sustainable energy.

**Oregon Sustainable Agriculture Land Trust**

www.osalt.org

Sean Ragain, President

(503) 263-8392 // info@osalt.org

Oregon Sustainable Agriculture Land Trust (OSALT) acts similarly to a traditional land trust but focuses on agriculture. OSALT owns seven pieces of land in trust in the state of Oregon that will be used as farms and community gardens for research and education on sustainable agriculture. Individuals and businesses that struggled to maintain the land as a farm due to economic constraints can now cultivate land held in trust by OSALT.

**Rogue Valley Farm to School**

www.rvfarm2school.org

Tracy Harding, Executive Director

(541) 488-7884 // tracy@rvfarm2school.org

Rogue Valley Farm to School educates children about the food system through hands-on farm and garden programs and by increasing local foods in school meals. They work to inspire an appreciation of local agriculture that improves the economy and environment of the community and the

health of its members. The group continues to offer education programs and services to schools, teachers, farms and families in Jackson and Josephine counties through a variety of on-farm, school garden, and cafeteria and classroom experiences.

**The Urban Farm Collective**

www.urbanfarmcollective.com

Angela Goldsmith, Garden Manager

(503) 869-7751 // urbanfarmcollective@gmail.com

The Urban Farm Collective works by accepting a landowner's property offer to the collective on a season-by-season basis. They test the land for lead, seek out a garden manager for the site, and then support the transformation into a collective, neighborhood-run garden. The collective leads statewide policy advocacy efforts to increase access to resources for hungry families, nutrition education, and support for community food systems. The agency focuses on community organizing efforts to build a stronger local food system and education programs that teach low-income clients how to cook and eat healthy on a budget. They also operate so that all of their members hours can be traded for fresh produce at their weekly barter/harvest market. This is a unique barter system and there is no money trade whatsoever within the collective. They strive to include as many people as we can throughout the community, regardless of their income level.



Photo courtesy of Urban Gleaners.

**Urban Gleaners**

www.urbangleaners.org  
Diana Foss, Director  
(503) 226-8061 // info@urbangleaners.org

Urban Gleaners rescues wholesome food that would otherwise be thrown away from markets, restaurants, events, manufacturers and distributors, and redistributes it to hungry kids and their families, free of charge, in over 30 schools and housing complexes in Portland, OR.

**Willamette Farm and Food Coalition**

www.lanefood.org  
Lynne Fessenden, Executive Director  
(541) 341-1216 // Lynne@lanefood.org

The Willamette Farm and Food Coalition facilitates the development of a secure and sustainable food system in Lane County, Oregon, and operates a variety of programs that educate consumers, promote local food and farms, and create access to farm fresh foods for all members of their community. They publish an annual guide to sourcing local foods “Locally Grown,” which includes a searchable online farm and product directory.

**Zenger Farm**

www.zengerfarm.org  
Lalena Dolby, Communications Director  
(503) 282-4245 // jill@zengerfarm.org

Zenger Farm, located just outside Portland, OR, has a rich history as a vital hunting and fishing resource. It has become a publicly owned farm promoting sustainable environmental stewardship and agricultural education. They are in the middle of opening a new building, the Urban Grange, a 619 square meter (6,660 square feet) teaching facility that will allow them to double their reach and impact in the realm of sustainable agriculture.

**PENNSYLVANIA****412 Food Rescue**

www.412foodrescue.org  
Leah Lizarondo, Co-Founder  
(412) 277-3831 // info@412foodrescue.org

412 Food Rescue fights hunger and promotes sustainability by redirecting viable food from going to waste and directly distributing to those who are hungry. They work with community organizations like shelters, housing projects, backpack projects and soup kitchens to transform what would have been landfill into nutritious, delicious food for hungry neighbors. Food providers often do not have the operations resources to consistently redirect food to community organizations. 412 Food Rescue facilitates the solution by utilizing multiple modes of retrieving and delivering food—their own truck and their volunteers who use their cars and bikes to move food from our donors to their beneficiary organizations.

**Fair Food Philly**

www.fairfoodphilly.org  
Ann Karlen, Executive Director  
(215) 386-5211 // ann@fairfoodphilly.org

Fair Food is dedicated to bringing local and sustainable products to the public through wholesale channels in order to benefit farmers in the Delaware

Valley region. Executive Director Ann Karlen is a subject matter expert in value chain coordination and food hub management. Fair Food also operates a year-round all-local retail shop in the Reading Terminal Market in Center City, Philadelphia.

**The Food Trust**

www.thefoodtrust.org  
Yael Lehmann, Executive Director  
(215) 575-0444 // contact@thefoodtrust.org

The Food Trust’s comprehensive approach to healthy food access includes improving food environments and teaching nutrition education in schools; working with corner store owners to increase healthy offerings and helping customers make healthier choices; managing farmers markets in communities that lack access to affordable produce; and encouraging grocery store development in underserved communities.

**Garden Justice Legal Initiative**

www.pilcop.org/garden-justice-legal-initiative  
Kirtrina M. Baxter, Community Organizer, Garden Justice Legal Initiative  
(215) 627-7100 // general@pilcop.org

In 2011, the Public Interest Law Center of Philadelphia launched the Garden Justice Legal Initiative (GJLI) to provide pro bono legal support, policy research and advocacy, education, and organizing to community gardeners and market farmers in the Philadelphia region. The GJLI also connects community gardens with pro bono counsel to expand capacity and increase representation of gardens. Through community education, we engage with more than 200 people each year, providing tools to advocate for the right to use and build community on land in their neighborhoods. They also provide a web mapping and organizing tool, Grounded in Philly, that provides access to data on vacant land throughout Philadelphia and offers resources to individuals interested in starting or preserving community-based vacant land projects.

**Greater Philadelphia Coalition Against Hunger**

www.hungercoalition.org  
Laura Wall, Executive Director  
(215) 430-0555 x100 // lwall@hungercoalition.org

The Greater Philadelphia Coalition Against Hunger uses education, policy, and outreach to combat hunger in Philadelphia, PA. The Coalition runs programs that help those in need find assistance, supports 150 local food banks, and uses the Coalition’s data and experience to advocate for city policies that address hunger-related issues.

**Greensgrow Farms**

www.greengrow.org  
Mary Seton Corboy, Founder and Chief Farm Hand  
(215) 427-2702 // mary@greengrow.org

Greensgrow is a nonprofit organization that engages our neighborhoods in cultivating social entrepreneurship, urban agriculture, and community greening. Founded in 1997 as a hydroponic farm on the site of a former steel galvanizing plant, today Greensgrow is a nationally-recognized leader in developing urban agriculture projects, and providing access to fresh produce in low-income communities. In September 2016 their second location, called Greensgrow West will open in West Philadelphia. Here, Greensgrow is creating a more permanent home and green community oasis in garden filled West Philadelphia. The site features a high tunnel, demonstration green

roofs and rain gardens, repurposed shipping containers, outdoor community classroom, and even a tiny house.

**Grow Pittsburgh**

www.growpittsburgh.org  
Julie Butcher Pezzino, Executive Director  
(412) 362-4769 x101 // julie@growpittsburgh.org

Grow Pittsburgh was formed in 2005 by three urban farmers in Pittsburgh, PA. A small nonprofit, Grow Pittsburgh teaches communities to farm, manages urban farms, and supports community gardens.

**Hunger-Free Pennsylvania**

www.hungerfreepa.org  
Sheila Christopher, Executive Director  
(724) 941-1472 // sachristopher@pafoodbanks.org

Hunger-Free Pennsylvania (HFPA) has spent the past 32 years connecting food banks across Pennsylvania and working to find excess food. HFPA also advocates for policies that prevent hunger in the Commonwealth and represents 21 member food banks in all of Pennsylvania’s 67 counties. In addition, to the food banks, HFPA sponsors the Pennsylvania Hunger Action Coalition which is comprised of 70 statewide and regional organizations mobilizing them to influence state policies of federal programs to better serve the low-income working families in Pennsylvania. HFPA advocates for adequate funding through The State Food Purchase Program, which provides cash grants to help charitable organizations acquire and distribute millions of pounds of food to hungry families. The organization operates the federal Commodity Supplemental Food Program in the commonwealth, which leverages government buying power to provide nutritious monthly food packages to 34,619 low-income seniors age 60 and older.

**Jewish Farm School**

www.jewishfarmschool.org  
Nati Passow, Executive Director  
(877) 537-6286 // nati@jewishfarmschool.org

The Jewish Farm School is driven by traditions of using food and agriculture as tools for social justice and spiritual mindfulness. Through their programs, they address the injustices embedded in today’s mainstream food systems and work to create greater access to sustainably grown foods, produced from a consciousness of both ecological and social well being.

**Just Harvest**

www.justharvest.org  
Ken Regal, Executive Director  
(412) 431-8960 // kregal@justharvest.org

Just Harvest educates, empowers and mobilizes people to eliminate hunger, poverty, and economic injustice in our communities by influencing public policy, engaging in advocacy, and connecting people to public benefits. Just Harvest dramatically reduces hunger in local communities by empowering people in need to obtain the public benefits that are their right. By educating people about how to hold those in the public policy arena accountable for eliminating poverty and hunger, Just Harvest serves as a valuable community resource. As the region’s recognized authority on hunger and poverty issues, Just Harvest shapes public opinion on the appropriate role of government in eradicating hunger and poverty.

**Pennsylvania Association for Sustainable Agriculture**

www.pasafarming.org  
Lisa Diefenbach, Administrative Director  
(814) 349-9856 x16 // lisa@pafafarming.org

The Pennsylvania Association for Sustainable Agriculture (PASA) is America’s largest statewide member-based sustainable farming organization. PASA provides a platform for farmers to learn from one another and build relationships with consumers hoping to find local, sustainable agriculture in Pennsylvania. The organization has developed a number of programs that educate and engage consumers and sustainable farmers in Pennsylvania and across the country. The Good Food Neighborhood blog helps build a community of consumers, farmers and businesses, plugged into their local food system. In addition, they offer many farm-based learning opportunities that include field days and farmer workshops.

**Pennsylvania Farm Link**

www.pafarmlink.org  
Darlene Livingston, Executive Director  
(717) 705-2121 // daliving@pafarmlink.org

Pennsylvania Farm Link is not only concerned with linking local farmers with one another, but also with linking young farmers with the future. They accomplish this mission through a land linking database, which matches landowners with perspective entering farmers. Entering farmers are looking for land to establish their business; landowners are seeking someone to lease or purchase their farm and desire that the land remain in farming. Through Pennsylvania Farm Link’s database, both goals may be met. This process positively impacts Pennsylvania agriculture as well as economic conditions, business, and industry throughout the Commonwealth.

**Philabundance**

www.philabundance.org  
Glenn Bergman, Executive Director  
(215) 339-0900 // contactus@philabundance.org

Philabundance provides food to approximately 90,000 people per week through their own food distribution programs and a network of nearly 350 member agencies. It serves low-income residents at risk of hunger and food insecurity, of which 30 percent are children and 16 percent are senior citizens. In 2015, Philabundance rescued 10 million pounds of food and distributed almost 30 million pounds of food in nine counties in Pennsylvania and New Jersey.

**Philadelphia Orchard Project**

www.phillyorchards.org  
Phil Forsyth, Executive Director  
(215) 724-1247 // phil@phillyorchards.org

Philadelphia Orchard Project works with community-based groups and volunteers to plan and plant orchards filled with useful and edible plants. POP provides the plants, trees, and training. Community organizations own, maintain, and harvest the orchards, expanding community-based food production. Orchards are planted in formerly vacant lots, community gardens, schoolyards, and other spaces, and almost exclusively in low wealth neighborhoods where people lack access to fresh fruit.



**Southwestern Pennsylvania Food Security Partnership**

[www.pittsburghfoodbank.org/foodpartnership/](http://www.pittsburghfoodbank.org/foodpartnership/)  
 Karen Dreyer, SW PA Food Security Partnership Director  
 (412) 460-3663 // [partnership@gcpfd.org](mailto:partnership@gcpfd.org)

The primary goal of the Southwestern Pennsylvania Food Security Partnership is to significantly reduce hunger in the 12 counties of Southwestern Pennsylvania by increasing participation in food assistance programs, supporting community led efforts to improve food security, and facilitating collaborations between organizations to better serve their hungry neighbors.

**PUERTO RICO****Agroecology**

[www.organizacionboricua.blogspot.com](http://www.organizacionboricua.blogspot.com)  
 (787) 867-2260 // [organización.boricua@gmail.com](mailto:organización.boricua@gmail.com)

Agroecology in Puerto Rico is a project of the Boricua Organization of Eco-Organic Agriculture. The project has created a series of videos to educate Puerto Rican farmers on environmental conservation, organic agriculture, and traditional growing practices.

**Ann Wigmore Natural Health Institute**

[www.annwigmore.org](http://www.annwigmore.org)  
 (787) 868-6307 // [info@annwigmore.org](mailto:info@annwigmore.org)

The Ann Wigmore Natural Health Institute is a nonprofit school dedicated to teaching Dr. Ann Wigmore's Living Food Lifestyle through their one and two week educational programs. The signature program provides a comprehensive learning experience that includes The Basics of the Living Food Lifestyle and Enhancing the Living Food Experience courses.

**El Departamento de la Comida**

[www.facebook.com/departamentodelacomida](https://www.facebook.com/departamentodelacomida)  
 (787) 722-2228 // [eldepartamentodelacomida@gmail.com](mailto:eldepartamentodelacomida@gmail.com)

El Departamento de la Comida is Puerto Rico's first organic food hub. The organization began as a CSA and has since expanded to a storefront providing organic produce, CSA boxes, prepared organic meals, and sustainable agriculture education to the working class community of Trás Talleres, PR.

**Govardhan Gardens**

[www.organicfarm.net](http://www.organicfarm.net)  
 Sadhu Govardhan, Founder  
[govardhan\\_gardens@yahoo.com](mailto:govardhan_gardens@yahoo.com)

Govardhan Gardens promotes sustainable agriculture, food self-sufficiency, and the preservation of biodiversity at its location in Mayaguez, PR. The eco-organic gardens are well known for its unique collection over over 450 tropical fruit and nut species, as well as almost 100 bamboo species. A newly added feature are different seeded grasses and fruit bearing palms that have turned the farm into a natural bird sanctuary. The tropical seed sale and exchange program is globally known and held in high esteem.

**Luquillo Farm Sanctuary**

[www.luquillofarmsanctuary.com](http://www.luquillofarmsanctuary.com)  
[letsdothis@gmail.com](mailto:letsdothis@gmail.com)

The Luquillo Farm Sanctuary is a nonprofit organic farm that provides education to children who take part in their sustainability camps. Located

within the foothills of El Yunque Rainfores in Luquillo, PR, just one mile from the beach, they accept volunteers from all over North America who want to learn about the benefits of sustainable living.

**Plenitud Iniciativas Eco-educativas**

[www.plenitudpreng.weebly.com](http://www.plenitudpreng.weebly.com)  
[info@plenitudpr.org](mailto:info@plenitudpr.org)

Plenitud is a nonprofit educational organization that focuses on the research, demonstration, and dissemination of sustainable practices for today's rural and urban environment. A leading educator in Permaculture and organic farming, Plenitud offers workshops, tours, internships, and demonstrations at its 15-acre teaching center and demonstration farm in the western mountainous region of Puerto Rico. In addition, the organization is currently developing plans to extend its educational mission to the Northeastern U.S. by establishing a teaching center in New England.

**RHODE ISLAND****Farm Fresh Rhode Island**

[www.farmfreshri.org](http://www.farmfreshri.org)  
 Sheri Griffin, Co-Executive Director  
 (401) 312-4250 // [sheri@farmfreshri.org](mailto:sheri@farmfreshri.org)

Farm Fresh Rhode Island strives to grow a local food system that values the environment, health, and quality of life of farmers and eaters. Farm Fresh Rhode Island's programs support hundreds of farmers and food producers, and connect thousands of consumers to locally grown food each year. In the last 7 years, local farmers, fishers and value-added food producers have sold over \$10.95 million in local food through Farm Fresh RI's Market Mobile system, which is a national model for alternative wholesale food distribution. Harvest Kitchen is a job training program for youth ages 16-20 from the Department of Children, Youth and Families (DCYF)'s Juvenile Corrections Services or those aging out of foster care. The youth create high-quality preserved foods using ingredients from local farms, and sell their goods at farmers markets and to wholesale customers. In mid-summer of 2016, Harvest Kitchen moved from a small rented kitchen to an expanded commercial kitchen, training and retail space. The new space is currently being used for training and food production, with a cafe and retail store set to open its doors in Spring 2017.

**Groundwork Providence**

[www.groundworkprovidence.org](http://www.groundworkprovidence.org)  
 Amelia Rose, Executive Director  
 (401) 351-6440 x 15 // [arose@groundworkprovidence.org](mailto:arose@groundworkprovidence.org)

Groundwork Providence is a nonprofit, community-based environmental organization dedicated to strengthening and sustaining healthier and more resilient urban communities in Rhode Island. Their programs include the summer youth Green Teams, adult environmental job training programs, the Hope Tree Nursery, Ring Street Community Garden, and the GroundCorp landscaping social venture, which hires graduates of their job training program.

**Grow Smart Rhode Island**

[www.growsmartri.org](http://www.growsmartri.org)  
 Scott Wolf, Executive Director  
 (401) 273-5711 x 4 // [swolf@growsmartri.org](mailto:swolf@growsmartri.org)

While agricultural sustainability and responsible food production are only

one facet of Grow Smart Rhode Island's broad mission to facilitate equitable economic growth across several industries, the organization has significant pull in policy reforms and specific projects that have a large impact on the state's agricultural future. Responsibility and sustainability are at the forefront of this coalition's list of goals, including in the region's forestry, farming, and fishing sectors. Grow Smart RI is currently helping communities to amend their zoning to allow farmers to have accessory business uses that can help supplement the income they generate from conventional farming activities. This helps to maintain working farms.

**Lots of Hope**

[www.providenceri.com/healthy-communities/urban-agriculture/lots-of-hope](http://www.providenceri.com/healthy-communities/urban-agriculture/lots-of-hope)  
 Ellen Cynar, Director of the Healthy Communities Office  
 (401) 680-5733 // [ecynar@providenceri.gov](mailto:ecynar@providenceri.gov)

Lots of Hope is the City of Providence's urban agriculture initiative, which transforms unused city property into productive urban farms for use by limited resource and socially disadvantaged urban farmers. The initiative has spurred several projects, which include four different farm sites around the city.

**Project Outreach**

[www.projectoutreachri.org](http://www.projectoutreachri.org)  
 (401) 941-2212 // [info@projectoutreachri.org](mailto:info@projectoutreachri.org)

Project Outreach is the largest food pantry in Rhode Island, distributing over half a million pounds of food annually and serves over 500 households each month. They also operate a community garden and focus on providing food that is culturally sensitive.

**Rhode Island Community Food Bank**

[www.rifoodbank.org](http://www.rifoodbank.org)  
 Andrew Schiff, CEO  
 (401) 942-MEAL // [contactus@rifoodbank.org](mailto:contactus@rifoodbank.org)

Since 1982, the Rhode Island Community Food Bank has been distributing millions of pounds of food to those in need of assistance through their network of member agencies across the state. To meet the demand, the Food Bank solicits food donations from the public and from the food industry, including supermarkets, food manufacturers and growers. Their participating community farms grow fresh produce for hungry Rhode Islanders while preserving valuable land. Each of the six sites is managed by a volunteer coordinator who works with the Food Bank. Throughout the growing season, the volunteer-run farms rely on schools, businesses and civic groups, as well as families and individuals. Last year, community farms contributed more than 55,000 pounds of fresh produce. The Community Kitchen is a culinary job-training program for low-income and unemployed adults. Each class trains students in cooking skills, food safety and the life skills needed to acquire and retain a job. Over 80 percent of students graduating secure employment in the food and hospitality industry within a year or less of graduation.

**The Rhode Island Food Policy Council**

[www.rifoodcouncil.org](http://www.rifoodcouncil.org)  
 Leo Pollock, Network Coordinator  
 (401) 644-6179 // [leo@rifoodcouncil.org](mailto:leo@rifoodcouncil.org)

The Rhode Island Food Policy Council brings together stakeholders from across the food sector in Rhode Island to develop innovative improvements for the local food system. In 2012, the Local Agriculture and Seafood Act established the Local Agriculture and Seafood Act Grants Program,

administered in partnership between the Rhode Island Department of Environmental Management's Division of Agriculture and the Rhode Island Food Policy Council. This public-private partnership just completed its second year of grantmaking, and is already providing a critical source of early-stage and start-up capital for innovative projects and partnerships in the local food system.

**The Rhode Island Land Trust Council**

[www.rilandtrusts.org](http://www.rilandtrusts.org)  
 Rupert Friday, Executive Director  
 (401) 932-4667 // [rfriday@rilandtrusts.org](mailto:rfriday@rilandtrusts.org)

The Rhode Island Land Trust Council is a statewide council of land trusts of various kinds, including working farms. The Council provides guidance on how to conserve farms and encourages farmers to continue to work the land.

**Rhode Island Raised Livestock Association**

[www.rirla.org](http://www.rirla.org)  
 Don Hopkins, President  
 (401) 575-3348 // [riraised@gmail.com](mailto:riraised@gmail.com)

The Rhode Island Raised Livestock Association was founded and directed by Rhode Island farmers. The RIRLA offers many benefits to its farmer members including the USDA inspected Processing Scheduling Service, trainings, networking and other educational events for farmers, technical assistance, grain discounts, a quarterly newsletter and more. The Processing Scheduling Service, based in Rhode Island, offers farmer members a convenient, local and cost-effective way to have their animals processed at USDA inspected and approved facilities. This in turn allows farmers to market and sell their meat and meat products to the general public, increasing overall farm income. The result is increased economic viability for RI's farmers and farms. In addition to the Processing Scheduling Service the RI Raised Livestock Association offers many additional benefits to its members including: trainings, networking and other educational events for farmers, technical assistance, grain discounts, a quarterly newsletter, internet resources and more.

**The Southside Community Land Trust**

[www.southsideclt.org](http://www.southsideclt.org)  
 Margaret DeVos, Executive Director  
 (401) 273-9419 // [director@southsideclt.org](mailto:director@southsideclt.org)

The Southside Community Land Trust is a change agent for community food security, access to land, education, and providing resources to people who grow their own food in Providence, RI. The Trust has transformed more than five acres of urban land into safe, healthy, and productive spaces to grow food, and preserved 50 acres of suburban farmland.

**SOUTH CAROLINA****Carolina Farm Stewardship Association**

[www.carolinafarmstewards.org](http://www.carolinafarmstewards.org)  
 Roland McReynolds, Executive Director  
 (919) 542-2402 // [roland@carolinafarmstewards.org](mailto:roland@carolinafarmstewards.org)

The Carolina Farm Stewardship Association (CFSA) is a farmer-driven, membership-based organization that helps people in the Carolinas grow and eat local, organic foods by advocating for fair farm and food policies, building the systems family farms need to thrive, and educating communities about



Photo courtesy of Lowcountry Local First.

local, organic agriculture. The Association sponsors year round workshops and events, and also provides opportunities for curious volunteers to help out local farmers and learn more about sustainable farming. CFSA has expanded their programming and staff support for farmers as part of their flagship Organic Carolinas Initiative, a comprehensive, long-term strategy to bolster the organic agriculture community in the Carolinas. The goal of this initiative is to build on regional assets and successes to establish a world-class organics industry in the Carolinas, and double the size of the organics sector in the region by 2020. Their programming includes consulting on organic certification, high tunnels, conservation activity, and Good Agricultural Practices.

#### City Roots

[www.cityroots.org](http://www.cityroots.org)  
Robbie McClam, Owner and Founder  
(803) 254-2302 // [cityroots@cityroots.org](mailto:cityroots@cityroots.org)

City Roots seeks to reconnect cities with agriculture through urban farming. Located in Columbia, SC, City Roots grows 125 different kinds of fruits and vegetables and works actively with city residents.

#### Eat Smart, Move More South Carolina

[www.eatsmartmovemore.org](http://www.eatsmartmovemore.org)  
Beth Franco, Executive Director  
(803) 667-9810 // [beth@eatsmartmovemore.org](mailto:beth@eatsmartmovemore.org)

Eat Smart, Move More South Carolina is dedicated to positively impacting the health of all South Carolinians by promoting healthy eating and active living. Eat Smart, Move More does this by partnering with community leaders

and focusing on policy, systems, and environmental changes that encourage people to make healthy choices.

#### Fresh Future Farm

[www.freshfuturefarm.org](http://www.freshfuturefarm.org)  
Germaine Jenkins, CEO  
[freshfuturefarm@gmail.com](mailto:freshfuturefarm@gmail.com)

Fresh Future Farm is working to establish an urban farm training center that educates South Carolina's working poor, new farmers and disadvantaged family farmers about profitable agricultural techniques that reclaim underused resources and economic opportunities. They plan to use available land in a North Charleston food desert to sell groceries, grow organic retail and U-pick produce, host farm tours, raise worms and fish, harvest honey and mushrooms and produce healthy soil and healthy food in a manner that creates community and job opportunities to get capital flowing again within the Charleston Heights community. Opened in May of 2016, their retail store is clean, friendly and inviting to customers of all backgrounds. As they continue to grow, FFF will offer free rides home to customers who live within two miles and spend \$50 or more in the store.

#### GrowFood Carolina

[www.growfoodcarolina.com](http://www.growfoodcarolina.com)  
Sara Clow, General Manager  
(843) 727-0091 // [info@growfoodcarolina.com](mailto:info@growfoodcarolina.com)

GrowFood Carolina provides resources to rural growers on issues such as post-harvest handling and storage of food to help them improve the quality

of the regional food supply, and ensure that local rural lands continue to be used for agricultural purposes. The organization aims to provide consumers with quality food sourced from local producers who are paid fair wages.

#### Low Country Food Bank

[www.lowcountryfoodbank.org](http://www.lowcountryfoodbank.org)  
Pat Walker, President and CEO  
(843) 747-8146 x 101 // [pwalker@lcfbank.org](mailto:pwalker@lcfbank.org)

Low Country Food Bank collects, inspects, maintains, and distributes otherwise wasted food products from manufacturers, food distributors, the government, supermarkets, wholesalers, and farmers and redistribute these food products to a grassroots network of nearly 300 member agencies providing hungerrelief services throughout the 10 coastal counties of South Carolina.

#### Lowcountry Local First

[www.lowcountrylocalfirst.org](http://www.lowcountrylocalfirst.org)  
Brian Wheat, Growing New Farmers Program Manager  
(843) 801-3390 // [brian@lowcountrylocalfirst.org](mailto:brian@lowcountrylocalfirst.org)

Lowcountry Local First (LLF) provides the resources, training, and consumer education necessary for local, independent farms to thrive in South Carolina. LLF's Good Farming work in sustainable agriculture grows and supports local food systems by connecting existing and new farmers with each other and providing access to local restaurants, grocers and community members. This work includes the Growing New Farmers Program, farm support and consulting, and an Eat Local Month public campaign. LLF also works collaboratively with many organizations that provide direct farm services for farms at all stages of their operation through a regional listserv and networking and training opportunities.

#### The Midlands Local Food Collaborative

[www.clemson.edu/extension/midlandslocalfood](http://www.clemson.edu/extension/midlandslocalfood)  
(864) 656-3311

The Midlands Local Food Collaborative (MLFC) is a group of organizations dedicated to a robust local food system in the Midlands of SC. The Collaborative members provide education, technical, and financial assistance and community advocacy to promote sustainable agriculture, land stewardship, and equitable food access. MLFC hosted The Future of Midlands Farms and Food Summit in August of 2014 to bring together farmers, agencies, chefs, others in the food sector, and eaters who care around goals for creating a more localized food system. Through that meeting, a vision was made for changes to the food system and a grassroots food policy council was formed.

#### South Carolina Aquarium Good Catch

[www.scaquarium.org/goodcatch/](http://www.scaquarium.org/goodcatch/)  
Kevin Mills, President & CEO  
(843) 577-3437 // [kmills@scaquarium.org](mailto:kmills@scaquarium.org)

The South Carolina Aquarium Good Catch program generates awareness and leads communities in support of healthy fisheries and consumption of responsibly harvested seafood. A "Good Catch" is sustainable, one that is caught or farmed with consideration for the long-term viability of their species and for the ocean's ecological balance as a whole. The program has partnered with local restaurants that have committed to serve sustainable seafood whenever possible and promise to never offer three vulnerable species of fish (Chilean sea bass, orange roughly, and imported shark) on their menu.

#### The South Carolina New and Beginning Farmer Program

[www.clemson.edu/public/newfarmer](http://www.clemson.edu/public/newfarmer)  
Dr. Dave Lamie, Program Director  
(803) 788-5700 // [dlamie@clemson.edu](mailto:dlamie@clemson.edu)

The South Carolina New and Beginning Farmer Program, sponsored by Clemson University, aims to grow the number of individuals engaged in farming through skills training and educational programming.

#### The South Carolina Organization for Organic Living

[www.scorganicliving.com](http://www.scorganicliving.com)  
Rebecca McKinney, Executive Director  
[rebecca@scorganicliving.com](mailto:rebecca@scorganicliving.com)

The South Carolina Organization for Organic Living organizes annual organic conferences in South Carolina, manages a small organic farm, and provides educational courses on issues such as urban agriculture, permaculture, and farming economics.

## SOUTH DAKOTA

#### Blue Dasher Farm

[www.bluedasher.farm](http://www.bluedasher.farm)  
Jenna Lundgren, Co-Founder  
[jenna.lundgren@bluedasher.farm](mailto:jenna.lundgren@bluedasher.farm)

Blue Dasher is an operating farm intended to showcase cutting edge sustainable agriculture practices, produce high-quality food for local markets, and support the proliferation of farmland diversification with seed production. The 53-acre farm is divided into replicated blocks of equal size that allow the empirical evaluation of new practices and their effect on the farm and surrounding environment. A series of educational formats is used to promote soil health and the conservation of biodiversity. Blue Dasher Farm represents a farmer-driven education initiative intended to deploy of knowledge and practical skills that advance regenerative agriculture. A steering committee of some of the top scientists, farmers, ranchers, and beekeepers in North America ensures the quality and pertinence of information provided by their education programs, as well as serving as educators. Ultimately, they hope to link the Blue Dasher Farm with several current and developing research and demonstration farms throughout the country to form a dynamic network that is well adapted to regional production patterns and constraints.

#### Dakota Lakes Research Farm

[www.dakotalakes.com](http://www.dakotalakes.com)  
Dwayne Beck, Manager  
(605) 224-6114 // [beck@dakotalakes.com](mailto:beck@dakotalakes.com)

The Dakota Lakes Research Farm is a cooperative effort between South Dakota State University and the Dakota Lakes Research Farm Corporation, a nonprofit corporation established by area farmers. The station hosts numerous small plot studies by scientists from the main University campus. These trials allow testing of large numbers of treatments. The best of these treatments often receive another level of scrutiny when they are evaluated on a "production scale." The Research Farm publishes a great number of reports to inform area farmers and regional scientists on their findings.

**Dakota Rural Action**

www.dakotarural.org  
 Frank James, Staff Director  
 (605) 697-5204 // fejames@dakotarural.org

Dakota Rural Action (DRA) is the main agriculture advocacy organization in South Dakota, and uses grassroots organizing to encourage family agriculture and conservation. DRA works on issues ranging from family farming and local food to preventing environmental damage from industrial agriculture and renewable energy.

**Feeding South Dakota**

www.feedingsouthdakota.org  
 Matt Gassen, Executive Director at Sioux Falls Food Bank  
 (605) 335-0364 // matt@feedingsouthdakota.org

Feeding South Dakota partners with Feeding America in order to reduce hunger in the state. The organization provides food assistance to 21,000 individuals and families and, through its BackPack Program, gives food for the weekend to 5,000 children who might otherwise go hungry.

**Glacial Lakes Permaculture**

www.permacultureglobal.org  
 Karl J. Schmidt, Founder  
 (605) 873-2390 // karl@glaciallakespermaculture.org

Glacial Lakes Permaculture provides educational programming and design consulting to organizations and individuals interested in permaculture in Estelline, SD. Through research and education, Glacial Lakes Permaculture seeks to show how permaculture can address food security.

**Healthy Yankton**

www.healthyyankton.org  
 Angie O'Connor, Chair  
 (605) 668-8590 // healthyyankton@gmail.com

The Healthy Yankton group encourages lifelong, healthy, active lifestyles by providing education, support, and opportunities for individuals and groups in the Yankton area to improve or maintain their health. The group operates a community garden, hosts events, and provides information for a healthier lifestyle.

**Hills Horizon**

www.hillshorizon.com  
 Will Dornagall, President  
 (605) 209-2927 // HillsHorizon@gmail.com

Hills Horizon uses education and community engagement to help individuals in the Northern Hills of South Dakota develop sustainable lifestyles. Hills Horizon sponsors and manages a local rapidly growing farmers' market and also manages the Hills Horizon Community Garden, which boasts 25 plots available for use—all of which have been rented this year. This year, they are continuing the infrastructure improvements within the location and building a shade structure/tool shed with a no-mow green roof.

**iGrow**

www.iGrow.org  
 Lindsey Gerard, Coordinator  
 (605) 688-4792 // sdsu.igrow@sdsu.edu

iGrow, a the teaching platform used by SDSU Extension to provide South

Dakota farmers, ranchers, agri-business people, families and youth with research-based information they need to succeed. SDSU Extension offers innovative programs such as New Roots for New Americans, which teaches refugees skills in horticulture, gardening, food preservation, and local food cultivation.

**South Dakota Pork Producers Council**

www.sdppc.org  
 Glenn Miller, Executive Director  
 (605) 332-1600 // info@sdppc.org

The South Dakota Pork Producers Council is a unified and engaged advocate that promotes, with integrity, the image and growth of the South Dakota pork industry through education, research, marketing and responsible policy. The council serves as a proactive industry voice in responding to public perception and serves as a quality resource of information and services for the pork industry. Through their Fourth Grade Education Program, area fourth grade students get a chance learn about several segments of South Dakota agriculture. Fourth graders have time at each of the eleven stations to meet farmers with their dairy calves, beef calves, baby pigs, turkeys and sheep. The students will also hear from farmers at each of these stations where they will learn how the farmer cares for their livestock and the importance of agriculture to South Dakota's economy. Next year, their event "From Farm to you....More than the Oink" will be held at the Sioux Empire Fair Expo building on Tuesday, March 14, 2017 and will feature live farm animals and sessions about each segment of agriculture represented that day.

**Sustainable Harvest Alliance**

www.sustainableharvestalliance.org  
 Dan O'Brien, Founder  
 (605) 716-0572 // info@wildideabuffalo.com

Sustainable Harvest Alliance (SHA) strives to connect small bison farmers in South Dakota, particularly those on Native American reservations, with markets for their grass-fed products. While encouraging environmental sustainability and humane livestock practices, SHA also focuses on protecting Native American culture.

**TENNESSEE****Community Food Advocates**

www.communityfoodadvocates.org  
 Megan Morton, Executive Director  
 (615) 385-2286 x224 // megan@communityfoodadvocates.org

Community Food Advocates unites farmers, parents, students, community gardeners, and health advocates to ensure equal access to healthy and fresh food in Nashville, TN. Past projects have included bringing SNAP benefits to farmers' markets and creating a city Food Policy Council. Currently, Community Food Advocates is developing a Nashville Mobile Market to bring fresh foods to those in food deserts.

**Farm and Food Coalition**

www.foodcoalition.org  
 (214) 649-2688 // info@foodcoalition.org

The Farm and Food Coalition was formed in September 2012 when a group of like-minded friends gathered around the table for a cup of coffee to talk



Photo courtesy of Green Leaf Learning Farm.

in inner city Knoxville. They boast 52 fruit trees, plants, and six raised garden beds, and they encourage the community to use their beds to plant their own food. The idea is to inspire people to then grow their own fruits and vegetables in their own yard.

**Green Leaf Learning Farm**

www.somefm.org/green-leaf-learning-farm/  
 Devin Marzette, Coordinator  
 901 505-0221 // devin@somefm.org

The Green Leaf Learning Farm is a USDA certified organic farm in the heart of South Memphis, TN. The Learning Farm is a project of the Memphis nonprofit Knowledge Quest (KQ) and is used to educate children about healthy eating and urban agriculture. Produce from the farm supplies the Knowledge Quest food pantry, the South Memphis Farmers' Market, and a number of afterschool and summer youth programs. Knowledge Quest's Culinary Program, the Jay Uiberall Culinary Academy, exposes students to the farm to table experience. Students incorporate fresh produce from the Green Leaf into their dishes, and come onto the farm to seed and harvest the vegetables.

**Grow Chattanooga**

www.growchattanooga.org  
 Jim Johnson, Coordinator  
 (423) 531-7640 // info@growchattanooga.org

Grow Chattanooga promotes awareness and consumption of food grown and crafted within 100 miles of Chattanooga, TN. They offer numerous

resources to consumers that help them navigate the Chattanooga local foodshed. Individuals who visit their site can find information ranging from nutrition and health facts to specific guides to finding eggs, beef, herbs, greens, and other products.

**GrowMemphis**

www.growmemphis.org  
 Chris Peterson, Executive Director  
 (901) 552-4298 // chris@growmemphis.org

GrowMemphis partners with communities in Memphis, TN, and Shelby County to create a more sustainable local food system through empowering residents to raise their own food and support other sustainable growers. Since 2007, the organization has established 27 community garden projects.

**Hands On Nashville's Urban Agriculture Program**

www.hon.org  
 Lori Shinton, President and CEO  
 (615) 298-1108 // Lori@hon.org

Located on 5-acres in south Nashville, Hands On Nashville's Urban Farm is a teaching and learning hub for volunteers, students, and community partners. The Farm serves as a vibrant resource for volunteers to grow gardening skills, learn about healthy eating choices and gain an understanding of food access in their community. A portion of produce harvested from the Farm is donated to nonprofit partners addressing food access issues. Hands On Nashville engages volunteers to cultivate and maintain the Farm year-round.

**Nashville Food Project**

www.thenashvillefoodproject.org

Tallu Schuyler Quinn, Executive Director

(615) 460-0172 // tallu@thenashvillefoodproject.org

The Nashville Food Project brings people together to grow, cook and share nourishing food, with the goals of cultivating community and alleviating hunger in the city. They believe that good food is a human right, not a privilege for only those who can afford it. Each week, they prepare and share thousands of nutritious, delicious meals and snacks in their city. Meals incorporate organic produce harvested from their urban gardens along with donated and recovered food, feeding the most vulnerable neighbors with the abundance of their community. In their gardens, they empower our city's most vulnerable residents to grow their own food. Both their meals and their gardens cultivate community by bringing people out of isolation and into shared space.

**Nashville Grown**

www.nashvillegrown.org

Sarah Johnson, Executive Director

(615) 900-0111 // sarah@nashvillegrown.org

Nashville Grown created a food hub to connect local farmers with wholesale food purchasers. By coordinating food production, distribution, and marketing, the organization makes local food more accessible, especially to companies buying in bulk.

**Project Green Fork**

www.projectgreenfork.org

Audra Farmer, Program Manager

audra@projectgreenfork

Project Green Fork certifies sustainable and homegrown restaurants in Memphis, TN, and the mid-South. The organization has recently merged with the local not-for-profit Clean Memphis. This merger will present PGF with new opportunities, a bigger voice, a larger staff, more resources and new ideas. The project seeks to reduce the environmental impacts of restaurants, whose individual annual waste totals 50,000 pounds each year. Project Green Fork certification ensures the usage of green disposable products and nontoxic cleaners by helping restaurants set up their own systems for recycling and composting.

**Roots Memphis**

www.rootsmemphis.org

Mary Phillips, Coordinator

(901) 326-5878 // mary@rootsmemphis.org

Roots Memphis is an urban farm located at Shelby Farms Park in Memphis, TN. Roots is a growing cooperative of young and beginning farmers that produce an assorted variety of vegetables and flowers and currently support a growing CSA. The site also operates Farm Academy, a nonprofit farmer incubator program that trains and launches new, sustainable farmers in the Memphis region by combining sustainable farm skills training and small farm business management classes with an incubation process that connects graduates to land, financing, markets, and ongoing technical assistance and consultation.

**SEED Inc.**

www.seedknox.com

Stan Johnson, Executive Director

(865) 766-5185 // seedknox@gmail.com

SEED is a green community development nonprofit focusing on creating and sustaining jobs for Knoxville, TN's urban young people, and ensuring clean energy and conservation technologies are available for low-income residents. The edibles they maintain are their students' answer to the food desert issue in urban Knoxville. They boast 52 fruit trees, plants, six handicapped-accessible raised garden beds, a new greenhouse, and storage shed. They have added 2 permaculture beds. They encourage the community to use their beds to plant their own food. The idea is to inspire people to then grow their own fruits and vegetables in their own yard.

**Tennessee Organic Growers Association**

www.tnorganics.org

John Patrick, Director

(615) 939-1396 // info@tnorganics.org

The Tennessee Organic Growers Association supports research on organic farming and fosters relationships between local producers and consumers. They aim to encourage the public to consider the connection between healthy food and organic farming, and the benefits of supporting local growers.

**TEXAS****Compost Pedallers**

www.compostpedallers.com

Dustin Fedako, CEO

(512) 436-3884 // info@compostpedallers.com

Compost Pedallers is a completely bike-powered compost and recycling program in Austin, TX. The Compost Pedallers strive to create a more localized, Earth-friendly food system. They use previously wasted resources to bridge the gap between people and their food by providing a simple and enjoyable organics recycling program that collects organic scraps from homes and businesses and donates them to local growers to be composted and used to grow more local, organic food.

**Foodways Texas**

www.foodwaystexas.com

Marvin Bendele, Director

(512) 471-3037 // info@foodwaystexas.com

Foodways Texas works to preserve, promote, and celebrate the diverse food cultures in Texas. The organization is based in the American Studies Department at The University of Texas at Austin. Its members include scholars, chefs, journalists, farmers, ranchers, business owners, and other individuals interested in the history and culture of food in the state. Foodways Texas collects oral history interviews, makes documentary films, and develops foodways programs and projects for public benefit and consumption.

**GROW North Texas**

www.grownorthtexas.org

Susie Marshall, Executive Director

(214) 702-6655 // susie@grownorthtexas.org

GROW North Texas is a new, emerging nonprofit that seeks to connect North Texans to food, farms, and community in order to create a sustainable, secure regional food system that enriches the land, encourages economic opportunity through food and agriculture, and supports equitable access to healthy, nutritious food for all.

**The Howdy Farm**

www.tamuhowdyfarm.weebly.com

Marissa Albers, President

(214) 676-5609 // thehowdyfarm@gmail.com

The Howdy Farm at Texas A&M is a coalition between students, faculty and local community members intent on educating themselves and others on the benefits of sustainable farming and gardening. Since its inception in 2009, the project has grown into two gardens as well as a planting field, which they use to conduct research for use across the state of Texas. The farm is available as a resource to students on the Texas A&M Campus to learn about sustainable farming.

**Last Organic Outpost**

www.lastorganicoutpost.com

Madiana Diaz, Director of Strategic Partnerships

(832) 517-0418 // madiana@lastorganicoutpost.com

The Last Organic Outpost was created to develop community resources through urban agriculture. They began as a small garden project and grew into agricultural-based sustainability organization on the banks of the Japhet creek in the Fifth Ward of Houston. The farm has grown in Houston by the local community supporting their innovations in urban agricultural designs and philosophy. Presently, the Emile Street Community Educational Farm is working on a neighborhood food security effort in Fifth Ward. The farm is conducting monthly workshops on various projects developing at the Emile location. The benefits of attending the workshops at the farm are that a true demonstration on how the technology of sustainability works. An actual food security plan for Fifth Ward is underway. The plan is to enable 125 farmers from the community to farm vacant land.

**Local Sprout**

www.localsprout.com

Mitch Hagney, CEO

(603) 759-9781

Local Sprout is an hydroponic farm located in San Antonio working to increase access to healthy food for all people, reduce the environmental impact of food production, and teach people about a better food system. They're working with a nonprofit called VentureLab to teach kids about agricultural entrepreneurship with a focus on new technology. They also work with the San Antonio Food Bank as both a produce donation source and an educational outreach group. In places like San Antonio's Eastside, where good food is hard to come by, they are working with local organizations to build gardens and teach about food self-sufficiency.

**San Antonio Food Bank**

www.safoodbank.org

Eric Cooper, President

(210) 337-3663 // ecooper@safoodbank.org

The San Antonio Food Bank provides food and grocery products to more than 500 partner agencies in 16 counties throughout Southwest Texas. Besides their warehouse distribution, the Food Bank operates a Kid's Café, which serves as a direct feeding partnership between an area food bank and an after-school program, and a Fresh Produce Program that annually salvages and distributes between two to three million pounds of nutritious produce throughout the 16-county service area. Their Summer Food Service Program provides nutritious meals and snacks to low-income children during the summer months.

**Sustainable Food Center**

www.sustainablefoodcenter.org

Rhonda Rutledge, Executive Director

(512) 236-0074 // ronda@sustainablefoodcenter.org

The Sustainable Food Center (SFC) cultivates a healthy community by strengthening the local food system and improving access to nutritious, affordable food. SFC envisions a food-secure community where all children and adults grow, share, and prepare healthy, local food. From seed to table, SFC creates opportunities for individuals to make healthy food choices and to participate in a vibrant local food system. Through organic food gardening, relationships with area farmers, interactive cooking classes, and nutrition education, children and adults have increased access to locally grown food and are empowered to improve the long-term health of Central Texans and their environment.

**Texas Food Policy Roundtable**

www.txfoodpolicy.org

Bee Moorhead, Coordinator

txfoodpolicy@gmail.com

The Texas Food Policy Roundtable is a broadly based group of Texas leaders who have joined forces to develop, coordinate, and improve the implementation of food policy to address hunger and promote equitable, sustainable, and healthy food in Texas. The roundtable will focus on improving access to SNAP, increasing participation in the Summer Food Programs so that children in Texas continue to learn and grow when school is out, promoting policy solutions to increase nutrition, reduce and prevent obesity, and creating a local, sustainable, and accessible food system for all Texans.

**Texas Hunger Free Initiative**

www.baylor.edu/texashunger

Jeremy Everett, Founder

1-800-299-5678 // Jeremy\_everett@baylor.edu

In a nation as wealthy as the U.S., no one should go hungry, but a lack of collaboration, inefficient programs and ineffective policies are keeping existing resources from getting to the people that need them most. Baylor University's Texas Hunger Initiative coordinates work in Texas so that local, state, and federal entities—individuals, organizations, businesses, agencies, policies, legislators, etc.—are in-sync, working together efficiently and effectively. This coordination has led to greater cooperation, problem-solving and significant change toward ending hunger.



Photo courtesy of The Green Urban Lunchbox.

#### Texas Organic Farmers and Gardeners Association

www.tofga.org  
Susie Marshall, Executive Director  
(512) 656-2456 // info@tofga.org

The Texas Organic Farmers and Gardeners Association (TOFGA) is the leading voice of education and advocacy for organic food production in Texas. As a member run and funded organization, TOFGA aims to educate producers and consumers on the many benefits of organic agriculture and to promote its use throughout Texas. They host numerous educational workshops and farm tours throughout the year. Their largest event is the annual TOFGA Conference held every February.

#### Texas Organic Research Center

www.texasorganicresearchcenter.org  
Howard Garrett, Director  
1-866-444-3478 // doug@dirtdoctor.com

The Texas Organic Research Center is dedicated to protecting the soil,

developing healthier plants, increasing the nutrition of food, providing education on non-toxic pest and disease controls, improving water conservation, and increasing the health of wildlife, livestock, pets and people. They bring together existing research, facilitating and conducting new research and spreading the word through public information and education. Their efforts focus on conducting and facilitating research on organic methods, acting as a clearinghouse for information on organic approaches and increasing awareness through public education.

#### Texas Young Farmers

www.txyoungfarmers.org  
Jason Benson, President  
(979) 777-7601 // jbbueram@yahoo.com

Texas Young Farmers (TYF) provides educational programs for young men and women interested in agriculture. The organization now boasts over 200 chapters in the state and educates its members on new agricultural developments, agribusiness, and leadership training.

#### Urban Roots

www.urbanrootsatx.org  
Max Elliott, Executive Director  
(512) 750-8019 // max@urbanrootsatx.org

Urban Roots uses food and farming to transform the lives of young people and inspire, engage, and nourish the community. Their urban farm provides paid internships to teenagers and donate 40% to local soup kitchens and food pantries.

### UTAH

#### Artists for Local Agriculture

Project Grows www.facebook.com/artistsforlocalagriculture  
Michael Cundick, Coordinator  
(801) 722-5865 // aflarevolution@gmail.com

Artists for Local Agriculture (AFLA) is a nonprofit organization whose purpose is to unite the artistic community in support of sustainable urban farming. Their efforts raise money for local farmers, promote and empower the artistic community, provide agricultural services and organic food, and foster mutual success among forward thinking businesses and charities.

#### Backyard Urban Garden Farms

www.backyardurbangardens.com  
Sharon Leopardi, Founding Farmer  
(734) 223-6409 // bugfarms@gmail.com

Backyard Urban Garden Farms produces organic food and operates a CSA program out of Salt Lake City, UT. Run by young and enthusiastic farmers, the garden farms cover nearly an acre of soil through a network of backyard plots and work with a local orchard and egg producer to offer add-on options for their CSA members.

#### CSA Utah

www.csautah.org  
Jack Wilbur, Coordinator  
(801) 243-2801 // jack.wilbur@comcast.net

CSA Utah is a project of the Great Salt Lake RC&D Council that provides a onestop resource for those interested in CSA in Utah. Both consumers looking for fresh, local food and farmers looking to diversify their operation and make a positive impact in their community will find something on the site.

#### The Green Urban Lunchbox

www.thegreenurbanlunchbox.com  
Shawn Peterson, Executive Director

At the heart of the Green Urban Lunch Box is a ten and a half-meter (35-foot) school bus that has been converted into a mobile greenhouse. Each season they utilize different techniques for growing food on the bus in order to show the endless possibilities of urban agriculture. They use the bus as an educational tool to teach children in their community about the scientific, agricultural, and social aspects of growing food in urban and suburban environments. Their Back-Farms Program lets seniors get access to fresh food by transforming their yards from weedy neglect to beautiful vegetable gardens, providing a place to spend time while improving their property values. The seniors also have a chance to give back to the community by sharing their knowledge as well as donating their land to grow food.

#### New Roots Salt Lake City

www.rescue.org/us-program/us-salt-lake-city-ut/  
new-rootsfood-local-story-global-0  
Grace Henley, New Roots Program Manager  
(801) 328-1091 // Grace.henley@rescue.org

New Roots is a project of the International Rescue Committee that seeks to build a healthier community through the development of small scale, urban farms and community gardens while increasing food access for refugees in Salt Lake City. In 2013, the New Roots Farms Stand provided roughly 50 households per week with healthy, local produce grown by refugee farmers.

#### Summit Community Gardens

www.summitcommunitygardens.org  
Ken Kullack, Executive Director  
(631) 678-6911 // summitcommunitygarden@gmail.com

Summit Community Gardens is a young and growing organizations that began as a community garden site but is now expanding into a place where local residents can gather to learn through regular programs and workshops on gardening and producing one's own food.

#### Utahns Against Hunger

www.uah.org  
Gina Cornia, Executive Director  
(801) 328-2561 // cornia@uah.org

Utahns Against Hunger works on the state and federal level to ensure that low-income Utahns have access to federal nutrition programs. UAH does this through advocacy, outreach and education with low-income communities, elected officials and other policy makers. UAH is working to increase participation in the School Breakfast Program, and is currently writing a report that will detail how well districts are doing in reaching low-income students, and how they can improve. UAH manages the state's SNAP outreach plan and is recruiting and training community partners to conduct outreach and enrollment activities. UAH works with farmers markets to implement SNAP programs and is currently funding 21 farmers markets with incentive grants that allow SNAP customers to double their benefits up to \$10 per market day for fresh, locally grown produce. UAH has also been working at three Summer Food sites to distribute donated books to low-income kids who are participating in the program, helping reduce learning loss over the summer months.

#### Utah Farmers Union

www.utahfarmersunion.com  
Kent Bushman, President  
(801) 369-8207 // UTFarmersUnion@gmail.com

The Utah Farmers Union was chartered in 1954 and now represents the rural community and fights for fair farm policies. The Union also offers educational workshops, including day camps for children and learning sessions for adults; provides technical guidance for farmers; and facilitates networking opportunities.

#### Wasatch Community Gardens

www.wasatchgardens.org  
Ashley Patterson, Director  
(801) 359-2658 x15 // director@wasatchgardens.org

Wasatch Community Gardens exists to provide gardening space for

community members while educating and empowering future generations of organic farmers. The Gardens hold monthly workshops and gardening summer camps that promote health and self-reliance for the residents of Salt Lake County, UT.

#### Youth Garden Project

[www.youthgardenproject.org](http://www.youthgardenproject.org)

Delite Primus, Executive Director

(435) 259-2326 // [delite@youthgardenproject.org](mailto:delite@youthgardenproject.org)

The Youth Garden Project uses their garden as an educational platform to teach others how to grow food using organic growing techniques and engage kids in the process of growing food. In 2014, they began to work with local high school students to provide fresh salad greens for a school lunch salad bar, connecting students with the food being grown right next to their school.

## VERMONT

#### The Center for an Agricultural Economy

[www.hardwickagriculture.org](http://www.hardwickagriculture.org)

Sarah Waring, Executive Director

(802) 472-5362 // [center@hardwickagriculture.org](mailto:center@hardwickagriculture.org)

The Center for an Agricultural Economy works to build a regenerative and nutritious local food system in the greater Hardwick, VT, community. Through its community garden, educational tours, and food access program, the Center encourages the development of a vibrant regional food system that ensures economic and ecological stability and abundance.

#### Center for Sustainable Agriculture

[www.uvm.edu/sustainableagriculture](http://www.uvm.edu/sustainableagriculture)

Lina Berlin, Director

(802) 656-0669 // [lberlin@uvm.edu](mailto:lberlin@uvm.edu)

The Center for Sustainable Agriculture advances sustainability efforts throughout Vermont and hopes to influence food systems across the country. They currently operate the Pasture Program, which provides farmers with instructional information and workshops on how to begin and maintain grass-fed livestock farms.

#### Green Mountain Farm to School

[www.greenmountainfarmtoschool.org](http://www.greenmountainfarmtoschool.org)

Katherine Sims, Founder & Executive Director

(802) 334-2044 // [programs@gmfts.org](mailto:programs@gmfts.org)

A leader in the growing farm-to-school movement in Vermont, Green Mountain Farm-to-School (GMFTS) mission is to restore and strengthen local food systems in the Northeast Kingdom of Vermont by promoting positive economic and educational relationships among schools, farms, and communities. They create healthy communities by working across the food system with capacity building, resource development, and technical assistance through GMFTS' school gardens, Farm-to-School Program, food hub, food truck, and statewide marketing campaign.

#### Hunger Free Vermont

[www.hungerfreevt.org](http://www.hungerfreevt.org)

Marissa Parisi, Executive Director

(802) 865-0255 // [mparisi@hungerfreevt.org](mailto:mparisi@hungerfreevt.org)

Hunger Free Vermont works to end the injustice of hunger and malnutrition for all Vermonters, working in concert with the state's Farm to Plate movement to increase low-income Vermonters' access to the vibrant local food system. The organization assists schools in establishing and expanding school breakfast and lunch programs, which provide a reliable source of nutrition for school aged children; helps community groups provide nutritious meals to low-income children in afterschool programming and during the summer months; and has evolved into one of the nation's leading anti-hunger policy advocates. In the past year, Hunger Free Vermont has increased the number of schools offering free meals to all kids (a.k.a. Universal Free School Meals) to 56 schools total. Additionally, outreach on moving breakfast after the start of the school day has increased breakfast participation in Vermont schools as much as 247%. Beyond its work on child nutrition programs, the organization ensures Vermont's workforce and elderly have the nutrition they need to sustain active and healthy lives.

#### Intervale Center

[www.intervale.org](http://www.intervale.org)

Joyce Cellars, Community Relations Manager

(802) 660-0440 x101 // [Joyce@intervale.org](mailto:Joyce@intervale.org)

The Intervale Center believes that good food can change the world. They are transforming the food system from one that is degrading, anonymous and industrial, to one that is restorative, familiar and human-scale. They are working to foster a local food economy that is good for people and the planet. They manage 350 acres of land for sustainable agriculture, conservation and recreation in the heart of Burlington. They also work statewide to help farmers strengthen their businesses; protect Vermont's water quality by planting 20,000 native trees across the state each year; and ensure that anyone who wants delicious, fresh local food can access it.

#### Local Agricultural Community Exchange

[www.lacevt.wordpress.com](http://www.lacevt.wordpress.com)

Ariel Zevon, Founder

(802) 476-4276 // [farmfreshlace@gmail.com](mailto:farmfreshlace@gmail.com)

Local Agricultural Community Exchange (LACE) is a nonprofit organization that provides local farmers with a space to trade valuable technical information and advice. By bringing the local community into the farming network, LACE boosts the local economy and helps conservation efforts.

#### Rutland Area Farm and Food Link

[www.rutlandfarmandfood.org](http://www.rutlandfarmandfood.org)

Elena Gustavson, Executive Director

(802) 417-1528 // [info@rutlandfarmandfood.org](mailto:info@rutlandfarmandfood.org)

Since 2004, the Rutland Area Farm and Food Link has worked to expand availability and access to locally produced foods, bolster the greater Rutland region's agricultural economy, and increase community appreciation and understanding of the positive impact of farms and farmers on the Rutland region. Their work includes farm business development, cooking workshops and learning, gleaning, an on-line local foods market and the Locally Grown Guide, a resource to local farms and food. They coordinate the Rutland Herald's weekly Harvest Watch and chat about local farm and

food happenings on Thursday mornings on 94.5 The Drive. In collaboration with statewide partners, RAFFL is helping to conserve Vermont's working landscapes for future generations.

#### Salvation Farms

[www.salvationfarms.org](http://www.salvationfarms.org)

Theresa Snow, Executive Director

(802) 888-4350 // [info@salvationfarms.org](mailto:info@salvationfarms.org)

Salvation Farms is a proactive resource management organization driven by a vision to increase community food security, food independence, food access, food equality and food resilience in Vermont. Their programs facilitate statewide connectivity of the capture and movement of agricultural surplus fruit, vegetables and meat in Vermont, making them available to institutions and individuals who currently have limited access. They are focused on creating an agricultural surplus clearinghouse to capture and facilitate the movement of Vermont's agricultural surplus fruit, vegetables and meat to make them available to institutions (such as hospitals, nursing homes, schools, correctional facilities) and general public who are in need of charitable assistance in meeting basic nutritional needs. They also educate the general public about programs, systems and policies enhancing and supporting community food security, particularly for members of the general public and institutions in need of assistance to meet basic nutritional needs.

#### Shelburne Farms

[www.shelburnefarms.org](http://www.shelburnefarms.org)

Alec Webb, President

(802) 985-8686 // [awebb@shelburnefarms.org](mailto:awebb@shelburnefarms.org)

Shelburne Farms is a nonprofit organization educating for a sustainable future. The Farm's campus is a 1,400 acre working landscape and National

Historic Landmark in Shelburne, Vermont. As part of its mission the Farm produces a farmstead cheddar cheese from a herd of Brown Swiss dairy cows, pasture raised beef and lamb, and organic fruits and vegetables, and offers guest accommodations and a farm to table restaurant.

#### Vermont Community Garden Network

[www.vcgn.org](http://www.vcgn.org)

Jess Hyman, Executive Director

(802) 861-4769 // [jess@vcgn.org](mailto:jess@vcgn.org)

The Vermont Community Garden Network (VCGN), formerly Friends of Burlington Gardens, leads the state's community garden movement by educating, supporting and connecting garden leaders. VCGN provides hands on garden education for youth and adults in Burlington and training, technical assistance, resources, and networking opportunities for garden leaders across the state. The produce from community and school gardens goes directly onto family tables and school lunch trays.

#### Vermont Farm to Plate Network

[www.vtfarmtoplate.com](http://www.vtfarmtoplate.com)

Rachel Carter, Communications Director

(802) 318-5527 // [rachel@vsjf.org](mailto:rachel@vsjf.org)

The Farm to Plate Network is comprised of over 350 Vermont organizations, encompassing all types and scales of agricultural-related production and processing businesses, government entities, educational institutions, distributors, retailers, industry leaders, and dozens of nonprofits, from food equity to technical assistance providers. The Network is responsible for implementing Vermont's ten year food system plan to increase economic development and jobs in the farm and food sector and improve access to healthy local food for all Vermonters.



Photo courtesy of Utahns Against Hunger

**Vermont Fresh Network**

www.vermontfresh.net

Meghan Sheridan, Executive Director

(802) 434-2000 // Meghan@vermontfresh.net

The Vermont Fresh Network is dedicated to promoting and publicizing Vermont chefs and restaurants that use Vermont grown and produced foods. They encourage farmers, food producers, and chefs to work directly with each other to build partnerships, because they believe that building these regional connections contributes to stronger local communities and their economies. Their chefs and markets purchased just over US\$25 million worth of Vermont grown food in 2014.

**Women's Agricultural Network**

www.uvm.edu/wagn

Mary Peabody, Director

(802) 223-2389 // mary.peabody@uvm.edu

The Women's Agricultural Network has been providing education and technical assistance geared to the needs of Vermont female farmers since 1995. The network connects established, novice, and aspiring farmers and aims to increase the number of Vermont women owning and operating profitable farms and agribusinesses.

**Vital Communities – Valley Food and Farm**

www.vitalcommunities.org

Nancy Larowe, VFF Coordinator

(802) 291-9100 // nancy@vitalcommunities.org

A program of Vital Communities, Valley Food and Farm fosters the relationships that keep agriculture a vital part of life in Upper Valley Vermont. They provide marketing assistance, sales opportunities, advising, and education, in addition to operating the Upper Valley Farm to School Network. The Network is all the educators, farmers and community members working to integrate local food and farms into the classrooms, cafeterias and communities of the region. They also provide resources to local farmers including The Valley Food and Farm Guide, a free marketing resource for local farms and farm-based businesses in the Upper Valley. In April 2016 they hosted the 15th annual Flavors of the Valley event. More than 1000 people tasted the flavors of the Upper Valley at this premier sampling event with over 45 farm and food-related vendors.

**Willing Hands**

www.willinghands.org

Gabe Zoerheide, Executive Director

(802) 698-9265 // director@willinghands.org

Willing Hands distributes free, wholesome food to people in need. They pick up donated food, primarily fruits and vegetables, that might otherwise go to waste and deliver it to local human service organizations and collaborate with them to provide nutritional education. Willing Hands has developed an efficient system for food recovery and distribution. They arrange for regular pick-ups with over 22 food donors and deliver to at least 50 organizations every week, all year long. Coop Foodstores, through their Sustainability Program, make sure that none of their culled produce is tossed in the dumpster. The best quality surplus is thoughtfully set aside for Willing Hands. In 2015, Willing Hands delivered approximately 199 tons of food to our neighbors in need. 93% was fruit and vegetables. Willing Hands also offers a popular series of Taste-Testings and Cooking Workshops.

**VIRGINIA****Appalachian Sustainable Development**

www.asdevelop.org

Kathlyn Terry, Executive Director

(276) 623-1121 // asd@asdevelop.org

Appalachian Sustainable Development works with local farmers, landowners and families, other nonprofits, corporate partners, individual donors and stakeholders to improve the health of all segments of the population in the region and works to ensure that sustainable agriculture and land use are driving forces in the regional economy. Appalachian Harvest, their food hub opened its doors to help local farmers connect to wholesale retail markets. They secure retail orders from grocers like Whole Foods and Ingles Markets, provide aggregation and distribution support as well as offer training in food safety and handling and organic certification. The Learning Landscapes program sets the stage to teach children ages K-12 where their food comes from. With a desire to introduce Appalachian children to fresh food, they also began an outdoor garden classroom educational program. Initially designed to support STEM, SOL and TCAP's this program has evolved to address food insecurity and now includes a larger focus on food production (so children can take food home), nutrition education and cooking classes. Lastly, Grow Your Own empowers families in need grow food in home based gardens. By providing educational workshops, seeds, tools, plants and garden partners... families have grown more than 45,000 pounds of food to feed themselves.

**Arcadia Center for Sustainable Food and Agriculture**

www.arcadiafood.org

Pamela Hess, Executive Director

(571) 384-8845 // pam@arcadiafood.org

Arcadia Center for Sustainable Food and Agriculture is based in Alexandria, VA. Arcadia works to promote a more just and sustainable food system in the D.C. Metro area through programs in three mission areas: Sustainable Agriculture, Farm and Nutrition Education, and Fair Food Access. Arcadia launched two new initiatives in 2015—a training program to help military veterans become farmers, and the deployment on its Mobile Markets of an iPad-based mobile Point of Sale system that not only improves accounting, tracks inventory, and expedites transactions for the customer, but also builds a detailed database of anonymized customer purchasing behavior that could have market-wide impacts for public health research.

**City Schoolyard Garden**

www.cityschoolyardgarden.org

Jeanette Abi-Nader, Executive Director

(434) 260-3274 // Jeanette@cityschoolyardgarden.org

City Schoolyard Garden (CSG) cultivates academic achievement, health, environmental stewardship, and community engagement through garden-based, experiential learning for Charlottesville youth. Their extracurricular gardening programs provide local youth with an opportunity to foster an appreciation for nature and healthy foods through hands-on learning. They currently manage gardens at all six Charlottesville public elementary schools, as well as Buford Middle School – encompassing over 24,383 square feet of diverse organic gardens with over 33,724 student garden hours each year. CSG is working with teachers, parents, school administrators, and community volunteers to utilize the gardens classroom instruction, after-school programs and summer camps to provide opportunities for youth to engage with nature,

enhance their academic learning through hands-on experience, and cultivate skills for healthy living.

**Fauquier Education Farm**

www.fauquiereducationfarm.org

Jim Hankins, Farm Coordinator

(540) 341-7950 x 7 // fauquieredfarm@gmail.com

The Education Farm depends on the support of volunteers as well as financial contributions from key resources. From its inception the Fauquier Extension Office, Fauquier County, and The Farm Bureau have been critical partners in the endeavor. The Fauquier Education Farm is a learning resource for students, farmers, gardeners and anyone wanting to learn more about how our food is grown. It serves as a laboratory for the Virginia Co-Operative Extension to pilot new techniques as well as to provide continuing agricultural education to interested citizens. The Farm focuses on offering agricultural education and growing produce for local food banks. Programs are conducted to serve existing farmers, beginning farmers, students, and residents of the community. This education component has included The Beginning Farmer program, Seminar Series, and Field trips for school classes. County food banks distribute fresh produce grown on the farm each spring and summer.

**Project GROWS -VA**

www.projectgrows.org

Jenna Clarke, Interim Executive Director

(804) 690-3369 // jenna@projectgrows.org

Project GROWS is a 10-acre, youth-oriented community farm in Augusta County, Virginia whose mission is to improve the overall health of children and youth in Staunton, Waynesboro and Augusta County through community farming that includes hands-on experience, nutrition education, and access to healthy food. Project GROWS teams with children and youth at the Boys and Girls Club of Waynesboro, Staunton and Augusta County to offer various programs throughout the year. Their summer program allows them to learn growing and team-building skills and come away with a wider understanding of their food, nutrition, and health. The community farm also serves as host to public and private school groups who come to visit for hands-on learning. In 2013, Project GROWS developed a gardening curriculum that aligns with the Virginia Standards of Learning (SOLs), allowing educators to browse their Summer Curriculum and bring classes for a hands-on garden lesson.

**Shalom Farms**

www.shalomfarms.org

Dominic Gibbons Barrett

(804) 266-1914 // info@shalomfarms.org

Shalom Farms works with communities to ensure access to healthy food and the support to live healthy lives. As the largest provider of sustainable local produce to low-income communities in Central Virginia, Shalom Farms grows over 300,000 servings of fruits and vegetables annually while welcoming over 4,500 volunteers and visitors at their farm. In addition to supplying 25 nutrition partners with fresh produce, they run Virginia's first Prescription Produce Plan, lead the "Grown to Go Mobile Market" program with 17 weekly locations, manage a Youth-Run Farm Stand Program, and partner with Richmond City Health District to support and distribute to 8 healthy corner stores across Richmond.

**Tricycle Gardens**

www.tricyclegardens.org

Sally Schwitters, Executive Director

(804) 231-7767 // sally@tricyclegardens.org

Tricycle Gardens transforms unused urban spaces into food producing gardens, orchards and farms of beauty, food and fellowship. They have developed and manage over a dozen food producing sites across the region that include their city's two urban farms, five community gardens, four children's gardens, an urban orchard, and Healing Gardens with their local hospital network. They use their farm sites to train a new generation of urban farms through their 12-month fellowship that teaches participants the business and practice of sustainable urban agriculture. The bounty from their farms is used to address food access in their city through RVA's Citywide Healthy Store Program- Corner Farm and their Four Season Farmer's Markets.

**Virginia Association for Biological Farming**

www.vabf.org

Renard, Turner, President

(540) 967-9706 // vanguardranch@cvalink.com

The Virginia Association for Biological Farming (VABF) is the primary organization in the state of Virginia concerned with organic and biological farming and gardening. The organization is dedicated to bringing you the best practices and information about living lightly on the land. They support all farmers who want to raise livestock, or grow grains, fruits, and vegetables in ways that are respectful of the cycles of weather, the geography, and their neighborhoods.

**Virginia FAIRS**

www.vafairs.com

Chris Cook, Executive Director

(804) 290-1158 // vafairs@vafb.com

The Virginia Foundation for Agriculture, Innovation and Rural sustainability (VA FAIRS) is a nonprofit foundation based in Richmond, Virginia, with the mission of assisting rural agricultural enterprises. They have a passion for working with others to advance the development of cooperatives and rural agricultural businesses within the region. They believe in the independent producer, and in their ability to transform a community and provide opportunities for development and growth.

**Virginia Food System Council**

www.virginiafoodsystemcouncil.org

Allison Spain, Program Coordinator

(401) 374-0019 // allisonspain@virginiafoodsystemcouncil.org

The Virginia Food System Council envisions a sustainable food system contributing to the health, economic vitality and social well-being of all Virginians by working to advance a nutrient-rich and safe food system for Virginians at all income levels. Their work emphasizes access to local food, successful linkages between food producers and consumers, and a healthy viable future for Virginia's farmers and farmland.

## WASHINGTON

**Beacon Food Forest**

www.beaconfoodforest.org

Jacqueline Cramer, Co-Founder

206-684-0464 // j.cramer@beaconfoodforest.org

The Beacon Food Forest is an edible urban forest garden in Seattle, WA, that works to inspire their community to grow their own food and rehabilitate their local food system. The community-powered project uses permaculture farming methods to mimic a woodland ecosystem, offering educational classes through the permaculture education collective and is home to edible plants, fruit and nut trees, and berry shrubs. They organize work parties, community kitchens, celebratory events and a wide-reaching network of supporters that enabled them to distribute over 700 pounds of food last year.

**City Fruit**

www.cityfruit.org

Catherine Morrison, Executive Director

(360) 602-1778 // catherine@cityfruit.org

City Fruit is reclaiming the urban orchard by demonstrating where and how to harvest fruit. City Fruit is reclaiming the urban orchard by demonstrating where and how to harvest fruit. In 2015, City Fruit collected over 36,000 pounds of fruit, donating the best to local food banks and meal programs.

**Food Empowerment Education and Sustainability Team**

www.feestseattle.org

Lisa Chen, Executive Director

(206) 3483675 // lisa@feestseattle.org

Food Empowerment Education and Sustainability Team (FEEST) Seattle is a youth-led dinner program hosted at two Seattle schools. FEEST engages youth in civic and social justice, food security, cultural expression, systems change, and community development through improvisational dinner classes.

**Food LifeLine**

www.foodlifeline.org

Leah Rapalee, Community Programs Manager

1-877-404-7543 // LeahR@FoodLifeline.org

Working with the food industry and its surpluses, Food LifeLine comes up with creative solutions to stopping hunger, including redirecting good food from manufacturers, farmers, grocery stores and restaurants that might otherwise go to waste. Through their innovative programs, such as Grocery Rescue, Seattle's Table and Mobile Food Pantry, they provide 91,000 meals a day to local food assistance programs. This wholesome food then goes out to the 275 members of their food program network. These food banks, food pantries, hot meal programs, shelters and after-school programs have all been certified by Food Lifeline to meet the highest standards for client care and food safety.

**Garden-Raised Bounty**

www.goodgrub.org

Katie Rains, Executive Director

(360) 753-5522 // katie@goodgrub.org

Garden-Raised Bounty (GRuB) uses food and agriculture to spur community development. By implementing gardening programs in public schools, GRuB targets youth who desire more physically-engaged learning. They also host

the Kitchen Garden Project, which has helped build over 2,500 backyard community gardens for low-income populations.

**Local Food Hub**

www.localfoodhub.org

Kristen Suokko, Executive Director

(434) 244-0625 // kristen@localfoodhub.org

Local Food Hub is a nonprofit organization that partners with Virginia farmers to increase access to local food. It provides the support services, infrastructure, and market opportunities that connect people with food grown close to home. It offers a smarter, healthier alternative to traditional agribusiness models by reinstating small farms as the food source for the community. It forges close relationships with its farmers and provides essential services that lead to the direct distribution of fresh, high-quality food to institutions, retailers, restaurants, and schools. It creates community partnerships that promote the knowledge of and access to local food where it is needed most. In 2015, \$225,000 worth of produce from local farms made up monthly snacks and cafeteria meals for schoolchildren, filled fruit and veggie "prescriptions" for low-income health clinics, and supplied youth programs, workplace food shares, and food banks.

**Meals Partnership Coalition**

www.mealspartnership.org

(206) 922-2015 // info@mealspartnership.org

The Meals Partnership Coalition (MPC) was founded to support the work of Seattle nonprofit meal providers through the sharing of resources and information in order to better serve the nutritional needs of their vulnerable community members. One of their major programs includes the Eat Real Food Campaign, which focuses on access to foods that are chemically safe and nutritionally wholesome. In coordination with the Eat Real Food campaign, MPC provides special educational trainings for the community. These trainings include the annual Meals for Many training which teaches meal providers how to provide meals for large groups in an effective manner and nutrition education seminars, which are open to the public and teach how nutrition and food safety affects ourselves and meal guests.

**Northwest Agriculture Business Center**

www.agbizcenter.org

David Bauermeister, Executive Director

(360) 336-3727 // david@agbizcenter.org

Founded in 2006, with headquarters in Mt. Vernon, WA, the Northwest Agriculture Business Center (NABC) supports local farmers in northwest Washington through business development consulting, including product development and financial planning, as well as building networks with consumers, retailers, and manufacturers.

**Northwest Harvest**

www.northwestharvest.org

Shelley Rotondo, CEO

(206) 625-7055 // shelleyr@northwestharvest.org

The mission of Northwest Harvest is to provide nutritious food to hungry people statewide in a manner that respects their dignity, while fighting to eliminate hunger. Their vision is ample nutritious food available to everyone in Washington State. Northwest Harvest is the only nonprofit food bank distributor operating statewide in Washington, with a network of more

than 370 food banks, meal programs, and high-need schools. Through this network, they provide more than 2 million meals every month.

**Puget Sound Sage**

www.pugetsoundsage.org

Rebecca Saldana, Executive Director

(206) 568-5000 x13 // rebecca@pugetsoundsage.org

Puget Sound Sage engages in policy research, leadership development, and civic engagement to achieve broad community access to living wages, a clean environment, affordable housing, and healthy food. The organization's focus on promoting healthy environments for low-income urban communities involves supporting the development of the local green economy and local food movement.

**Real Food for Kids**

www.realfoodforkids.org

Jennifer Hein, Executive Director

703-509-4095 // jhein@realfoodforkids.org

Real Food for Kids is committed to working in collaboration with their partners to increase the quantities of healthful foods in their school systems, developing and delivering programs that educate their students and their families on making healthier lifestyle choices and ensuring access to real whole foods for all school children.

**Seattle Tilth**

www.seattletilth.org

Liza Burke, Marketing and Communications Director

(206) 633-0451 // tilth@seattletilth.org

While the newly structured Seattle Tilth has undergone some major changes in the last year, they continue to focus their attention to their innovative educational programs. The Tilth Producers of Washington and Cascade Harvest Coalition have joined forces with Seattle to further their commitment to a just and sustainable food system. The organization continues to grow food on 24-acres of land at five community learning gardens and three educational farms in Seattle and King County, WA. They train and support farmer to launch small farming businesses, help at-risk youth develop life and employment skills, and teach thousands of children and adults how to grow their own food in their yards, on their balconies, or in community gardens. Seattle Tilth has developed a partnership with Salmon Safe to restore watersheds and protect aquatic habitats near farmland. Participating clients follow regulations to manage riparian areas alongside waterways, improve irrigation practices, and lessen soil erosion into streams.

**Washington Food Coalition**

www.wafoodcoalition.org

Gerald Lewis, Executive Director

(206) 729-0501 // gerald@wafoodcoalition.org

The Washington Food Coalition (WFC) serves as the collective voice of more than 300 hunger relief agencies from across the state, from Walla Walla to Spokane to Moses Lake to Bellingham to Seattle to Vancouver and just about everywhere in between. Members of the WFC range from large, multi-service agencies and distribution warehouses, to meal programs and small volunteer operated food banks in both urban and rural communities.

**Washington State Farmers Market Association**

www.wafarmersmarkets.org

Will O'Donnell, Executive Director

(206) 706-5198 // info@wafarmersmarkets.org

The WSFMA's mission is to support and promote vibrant and sustainable farmers markets in Washington State through member services, education and advocacy.

**Washington State University Bread Lab**

www.thebreadlab.wsu.edu

Wendy Hebb, Program Director

(360) 707-4640 // Wendy.hebb@wsu.edu

The Bread Lab works with thousands of types of wheat, barley, buckwheat and other small grains to identify lines that perform well in the field for farmers, and that are most suitable for craft baking, cooking, malting, brewing, and distilling. During the fall of 2016, the Bread Lab will transition from its original 600-square foot room at the WSU-Mount Vernon Research Center to a 12,000 square foot building at the Port of Skagit. In addition to the expanded Bread Lab, the new quarters will house a rheological lab, the King Arthur Flour Baking School at the Bread Lab, and a milling lab.

**Washington Sustainable Food and Farming Network**

www.wsffn.org

Russell Lehman, Executive Director

(360) 336-9694 // rlehman@wsffn.org

The Washington Sustainable Food and Farming Network aims to educate, organize, and advocate for a sustainable and ecologically-oriented food system. The organization brings together farmers, organizers, farmers' markets, and other environmental organizations to create a balanced and comprehensive analysis of how to help our current food system. The fall of 2016 is bringing with it some major changes for WSSF, so be on the lookout for new information on exciting developments!

## WASHINGTON D.C.

**Bread for the City**

www.breadforthecity.org

George A. Jones, Chief Executive Director

(202) 386-7602 // gjones@breadforthecity.org

Bread for the City provides vulnerable residents of Washington, DC with comprehensive services, including food, clothing, medical care, and legal and social services. They distribute grocery bags consisting of a five-day supply of food adjusted to household size. Eligible clients may receive three days worth of food each month, picking up at either center. Last year, staff and volunteers fed 15,679 DC residents. They even grow food on their two rooftop gardens and in City Orchard to stock the shelves of their pantry!

**Brainfood**

www.brain-food.org

Paul Dahm, Executive Director

(202) 667-5515 // paul@brain-food.org

Using food as a tool, Brainfood builds life skills and promotes healthy living in a fun and safe environment. Local high school students participate in their programs either twice a week after school or 4 days/week for five weeks



during the summer. Activities include hands-on cooking classes, lectures, field trips and community service projects. Brainfood graduates are equipped with practical cooking skills, an introduction to the food industry, a framework for nutritious eating, and leadership experience that prepares them to make a difference in their community.

#### BusFarm

[www.thefarmbus.com](http://www.thefarmbus.com)  
Mark Lilly, Founder  
(804) 767-8570 // [farmtofamilyinfo@gmail.com](mailto:farmtofamilyinfo@gmail.com)

BusFarm has created a novel solution to fresh food access by putting its market stand on wheels. The bus provides fresh food to D.C. area communities living in food deserts, while the organization's urban farm and year-round farmers' market provide local products and education about sustainable agriculture to residents.

#### Capital Area Food Bank

[www.capitalareafoodbank.org](http://www.capitalareafoodbank.org)  
Nancy Roman, President and CEO  
(202) 664-9800 // [info@capitalareafoodbank.org](mailto:info@capitalareafoodbank.org)

The Capital Area Food Bank distributes 42 million pounds of food, equivalent

to 35 million meals, yearly to the greater Washington, DC community through its network of 500 partner agencies and its direct food distribution programs. A food and education hub, the food bank specializes in providing food and training services uniquely matched to meet community needs. The food bank operates programs which provide food to children and their families at their school or aftercare provider, offers specialized workshops to support partner agencies in better meeting the needs of their community, and in partnership with Share Our Strength, provides cooking and nutritional classes to low income families.

#### City Blossoms

[www.cityblossoms.org](http://www.cityblossoms.org)  
Rebecca Lemos-Otero, Co-Founder and Executive Director  
(202) 431-8991 // [rebecca@cityblossoms.org](mailto:rebecca@cityblossoms.org)

City Blossoms is a nonprofit that fosters healthy communities through creative, kid-driven green spaces and innovative resources. City Blossoms provides bilingual, free, and affordable after-school, in-school, and summer programming through partnerships with schools and community organizations. Through its unique brand of gardens, art, science, and health instruction, the organization has engaged over 5,000 young people, encouraging them to be stewards of their communities and local environments.

#### Common Good City Farm

[www.commongoodcityfarm.org](http://www.commongoodcityfarm.org)  
Rachael Callahan, Executive Director  
(202) 559-7513 // [rachael@commongoodcityfarm.org](mailto:rachael@commongoodcityfarm.org)

Common Good City Farm's programs provide hands-on training in food production, healthy eating, and environmental sustainability. The Farm itself serves as a demonstration site to individuals, organizations and government agencies in the D.C. Metro area. The site and programs integrate people of all ages, classes, and races to create vibrant and safe communities.

#### D.C. Greens

[www.dcgreens.org](http://www.dcgreens.org)  
Lauren Shweder Biel, Executive Director  
(202) 601-9200 // [lauren@dcgreens.org](mailto:lauren@dcgreens.org)

DC Greens uses the power of partnership to support food education, food access, and food policy in the nation's capital; they run programs like the Fruit and Vegetable Prescription program, which allows doctors to prescribe free farmers' market produce to residents with diet-related chronic illnesses; the Growing Garden Teachers series, which provides DC educators with free professional development workshops on food education; and Produce Plus, which allows low-income residents to receive weekly vouchers for produce from farmers' markets.

#### DC Central Kitchen

[www.dccentralkitchen.org](http://www.dccentralkitchen.org)  
Mike Curtin, Chief Executive Officer  
(202) 986-1051 // [mcurtin@dccentralkitchen.org](mailto:mcurtin@dccentralkitchen.org)

As a nonprofit developer of innovative social ventures that break the cycle of hunger and poverty, DC Central Kitchen is hard at work creating a healthier, more equitable community for us all. They fight hunger and poverty differently by using job training, employment opportunities, and sustainable social enterprises that strengthen local food systems and reduce health disparities. This summer they were again selected as a food service provider for DC Public Schools, expanding their locally-sourced school meal program to 50% more public schools in low income neighborhoods. They continue to serve a growing network of more than 70 participating corner stores that now stock fresh produce and healthy snack options, thanks to the Healthy Corners program; and, they have added front-of-house training for students enrolled in their acclaimed Culinary Job Training program. Once a week, students run a pop-up cafe (appropriately named, the CJT Café) in their training kitchen where staff can order lunch from a carefully curated menu that tests the skills students learned in class that week.

#### DC Hunger Solutions

[www.dchunger.org](http://www.dchunger.org)  
Beverly Wheeler, Director  
(202) 640-1088 // [info@dchunger.org](mailto:info@dchunger.org)

Every day in the District of Columbia, nearly one out of seven households struggles with hunger, with uncertain or limited access to, or ability to buy, nutritionally adequate and safe food. D.C. Hunger Solutions, founded by the Food Research and Action Center (FRAC) in 2002 as a separately staffed and funded initiative, seeks to create a hunger-free community and improve the nutrition, health, economic security, and well-being of low-income District residents. In all aspects of its work, D.C. Hunger Solutions engages a diverse set of stakeholders - city and federal government agencies, community-based

and faith-based organizations, businesses, students and families, and anti-hunger and anti-poverty advocates. Their work reduces hunger, boosts family economic security, improves health and learning, and brings federal dollars into the District.

#### Food & Friends

[www.foodandfriends.org](http://www.foodandfriends.org)  
David A. Berg, President  
(202) 269-2277 // [info@foodandfriends.org](mailto:info@foodandfriends.org)

Food & Friends is the only organization in the Washington, DC, area providing specialized, nutritious meals, groceries, nutrition counseling and friendship to people living with HIV/AIDS, cancer and other life-challenging illnesses. Food & Friends' staff of professional chefs and community dietitians design meals that meet the special dietary needs of persons living with a broad range of illnesses. Their confidential services are free of charge to individuals and their families and caregivers living throughout Washington, DC, 7 counties of Maryland and 7 counties and 6 independent cities of Virginia. The service area encompasses approximately 5,300 square miles. Since their inception, Food & Friends has provided more than 18 million meals to more than 26,000 individuals.

#### FRESHFARM

[www.freshfarm.org](http://www.freshfarm.org)  
Mike Koch, Executive Director  
[mike@freshfarm.org](mailto:mike@freshfarm.org)

FRESHFARM's family of 13 producer-only farmers' markets directly contributes to a better food system in the Washington, D.C. region by serving as a community meeting point that allows farmers and producers from within the Chesapeake Bay watershed to sell their goods and products directly to the consumers. This allows consumers to purchase and learn about new fruits and vegetables directly from the farmers who grow them. Their markets feature chef demonstrations, which teach shoppers how to incorporate what's new and in season into their cooking and eating routines. Other programs include Nutrition Assistance, Chef-at-Market events, FoodPrints' education, Gleaning market food rescue, and the Jean Wallace Douglas Farmer Fund.

#### Martha's Table

[www.marthastable.org](http://www.marthastable.org)  
Ryan Palmer, Director of External Relations  
(202) 328-6608 // [rpalmer@marthastable.org](mailto:rpalmer@marthastable.org)

For over 35 years, Martha's Table has worked to support stronger children, stronger families, and stronger community by increasing access to healthy food, quality education, and family supports.

#### Neighborhood Farm Initiative

[www.neighborhoodfarminitiative.org](http://www.neighborhoodfarminitiative.org)  
Ann Berman, Acting Chair  
(202) 505-1634 // [ann@neighborhoodfarminitiative.org](mailto:ann@neighborhoodfarminitiative.org)

Neighborhood Farm Initiative's (NFI) mission is to "promote collaborative, sustainable cultivation of food in urban spaces. [They] work to increase opportunities for Metro D.C. residents to grow food and participate in the diverse communities that thrive in shared urban gardening spaces." NFI creates demonstration gardens out of underutilized green spaces, which allows them to provide hands-on gardening experiences and education.



Photo courtesy of Washington Youth Garden.

**Rooftop Roots**

www.rooftoproots.org

Thomas Schneider, Executive Director

thomas@rooftoprootsdc.org

Rooftop Roots plants and supports gardens on available rooftops throughout Washington, D.C. The company works with organizations to make lightweight and low-cost vegetable gardens, as well as donate produce to local food banks. Through these efforts, Rooftop Roots promotes community involvement, raising health and nutrition awareness, and inspiring and educating youths and adults alike. At their garden in Alexandria, VA, The Station, they have transformed the existing rooftop terrace at a affordable-housing complex into a vibrant and productive garden providing fresh produce to the residents of the building, as well as serving as an emergency food assistance organization.

**University of the District of Columbia College of Agriculture, Urban Sustainability, and Environment**

www.udc.edu/college\_urban\_agriculture\_and\_environmental\_studies/welcome

Sabine O'Hara, Dean

(202) 274-5998 // causes@udc.edu

The College of Agriculture, Urban Sustainability and Environmental Sciences (CAUSES) offers a wide range of community education programs through their land-grant centers, the Center for Urban Agriculture and Gardening Education, the Center for Sustainable Development which includes the Water Resources Management Institute, the Center for Nutrition Diet and Health which includes the Institute of Gerontology, the Center for 4H and Youth Development, and the Architectural Research Institute. Each of the Centers offers programs and services that are designed to work directly and collaboratively with the neighborhoods where they are located and to enrich the lives of District of Columbia residents. This year they have launched East Capitol Urban Farm, their Ward 7 Urban Food Hub, expanded their Water Resources Management program to include concentrations in Urban Agriculture and Urban Sustainability, and they are currently in the process of opening additional Urban Food Hubs throughout the District.

**Washington Youth Garden**

www.washingtonyouthgarden.org

Nadia Mercer, Program Director

(202) 245-2709 // contact@washingtonyouthgarden.org

The Washington Youth Garden provides a unique, year-round environmental science and food education program for D.C. youth and their families. Using the garden as a living classroom, the Washington Youth Garden teaches participants to explore their relationships with food and the natural world. The garden includes several programs such as a school garden development program, student internships, and a field trip program.

**WEST VIRGINIA****The Collaborative for the 21st Century Appalachia**

www.wvfarm2u.org

Dr. Allen Arnold, Founder

304-342-2865 // aarnold@wvfarm2u.org

The Collaborative for the 21st Century Appalachia emphasizes the findings to work. Initiatives include Farm to Fork, Farm to School, land access, and pest management programs.

**Monroe Farm Market**

www.localfoodmarketplace.com

Jennifer Frye

(304) 661-8766 // contact@monroefarmmarket.com

Monroe Farm Market Online is an aggregator and online marketplace of locally grown and produced food. They make it possible for farmers to work together to meet the growing demand for local, sustainable food in southeastern West Virginia. The Monroe Farm Market is comprised of over 25 small and diverse farms located in Monroe, WV, and the surrounding counties, who produce seasonal fruits and vegetables, beef, veal, goat, chicken, lamb, pork, eggs, baked goods, and other value-added items.

**Mountaineer Food Bank**

www.mountaineerfoodbank.org

J. Chad Morrison, Executive Director

(304) 364-5518 // volunteer@mountaineerfoodbank.com

The Mountaineer Food Bank is the state's largest supplier of food and personal products for people in need of emergency assistance. Through a sophisticated network of feeding programs and donors, the Mountaineer Food Bank now serves over 500 programs in 48 counties in West Virginia. Their state of the art facility and ordering system allow them to deliver to each county every month.

**Potomac Highlands Food and Farm**

www.phffi.org

Kimmy Clements, Project Coordinator

(304) 259-5388 // phffi@frontier.com

The Potomac Highlands Food and Farm Initiative is a nonprofit organization with the mission to increase access to quality food and farm products. They accomplish this mission through various projects including the Highland Market, their local foods grocery store in Davis, Food and Farm Workshops, the Community Garden in Thomas and Community Farm Day. They also host off-season farmers markets and work with Tucker County Schools assisting in implementing garden-based curricula.

**Southern Exposure Seed Exchange**

www.southernexposure.com

(540) 894-9480 // gardens@southernexposure.com

Southern Exposure Seed Exchange is a worker cooperative specializing in organic and heirloom seeds. They contract with dozens of seed-growing small farmers nationwide. They provide educational materials and occasional presentations regarding how to grow an organic garden and how to save seeds. They are involved in numerous partnerships to support sustainable food production.

**West Virginia Conservation Agency**

www.wvca.us

Brian Farkas, Executive Director

(304) 558-2204 // bfarkas@wvca.us

The West Virginia Conservation Agency works to conserve the state's vast ecological potential through education, advocacy, and conservation projects. The agricultural Enhancement Program supports the state's agriculture community through the implementation of cost-share practice to reduce soil erosion, providing alternative water for livestock, and by improving the productivity of agricultural lands.

**West Virginia Food and Farm Coalition**

www.wvfoodandfarm.org

Spencer Moss, Executive Director

(304) 877-7920 // smoss@wvfoodandfarm.org

The West Virginia Food and Farm Coalition aims to improve local, regional, and the state food system through improved farm viability, development of producers, organized aggregation and distribution, market development, marketing, and state food and agriculture policy advocacy.

**West Virginia Hub**

www.wvhub.org

Kent Spellman, Executive Director

(304) 476-3838 // kspellman@wvhub.org

The West Virginia Hub is a statewide organization that helps communities come together to set goals for their future, and connects them to the rich network of resources they need to meet those goals. The network consists of resources for training community leaders, building infrastructure, reclaiming abandoned buildings, and sustaining healthy food production.

**West Virginia University Small Farm Center**

www.smallfarmcenter.ext.wvu.edu

Tom McConnell, Program Leader

(304) 293-2642 // trmccconnell@mail.wvu.edu

The West Virginia University (WVU) Small Farm Center helps small farmers implement techniques and strategies to increase bottom lines. By hosting conferences where industry professionals and experts share their knowledge, WVU believes small farmers can increase capacity and improve their businesses.

**The Wild Ramp**

www.wildramp.com

Shelly Kenney, Market Manager

(304) 523-7267 // info@wildramp.com

The Wild Ramp, located in Huntington, WV, is a community-supported marketplace that operates year-round. They provide customers with products from local farmers and vendors to support local family businesses, encourage healthy eating, promote small-scale farming, and build community.



Photo courtesy of REAP Food Group

## WISCONSIN

**Center for Integrated Agricultural Systems**

[www.cias.wisc.edu](http://www.cias.wisc.edu)

Michael Bell, CIAS Director

(608) 515-8151 // [michaelbell@wisc.edu](mailto:michaelbell@wisc.edu)

The Center for Integrated Agricultural Systems (CIAS) is a research center at the University of Wisconsin-Madison's College of Agricultural and Life Sciences. Their outreach and training programs are helping farmers, educators, crop consultants, businesses, and eaters put these research nonprofit land trust committed to the acquisition and preservation of land in Milwaukee, WI. Through partnering with neighborhood residents, communities cultivate healthy, locally sustained gardens and improve the quality of life in Milwaukee.

**Central Rivers Farmshed**

[www.farmshed.org](http://www.farmshed.org)

Layne Cozzolino, Executive Director

(715) 544-6154 // [info@farmshed.org](mailto:info@farmshed.org)

Perhaps the first "farmshed" in the country, Central Rivers defines the term simply as a network of people, businesses, organizations, and productive lands that create a local food economy. Similar in concept to a foodshed, the farmshed idea helps envision and strengthen a community's relationship with regional landscape. Farmshed organizes events, resources, and partnerships to support a local food economy by providing opportunities for participation, education, cooperation, and action to support a local food economy in Central Wisconsin.

**Community GroundWorks**

[www.communitygroundworks.org](http://www.communitygroundworks.org)

Karen Von Huene, Executive Director

(608) 240-0409 // [karen@communitygroundworks.org](mailto:karen@communitygroundworks.org)

Since 2001, Community GroundWorks has managed Troy Gardens, 26 acres of public protected farmland, prairie, and woodlands in Madison, WI. Hands-on educational programs for children and adults, in gardening, urban agriculture, nutrition, and environmental protection, allow Community GroundWorks to realize their goal of connecting people with nature and food.

**FairShare CSA Coalition**

[www.csacoalition.org](http://www.csacoalition.org)

Claire Strader

(608) 226-0300 // [Claire@csacoalition.org](mailto:Claire@csacoalition.org)

The FairShare CSA Coalition, based in Madison, WI, makes CSAs more accessible by linking consumers to local farmers through outreach, education, community building, and resource sharing. Annual FairShare CSA Coalition events includes the FairShare CSA Open House, a free event where attendees can learn more about CSA products and meet local farmers. The Coalition also organizes two annual fundraising bike tours called Bike the Barns and Bike the Barns West, which work highlight local farms and food.

**FRESH Food Connection**

[www.freshfoodwisconsin.org](http://www.freshfoodwisconsin.org)

Rob McClure, Coordinator

(608) 257-6729 // [info@freshfoodwisconsin.org](mailto:info@freshfoodwisconsin.org)

FRESH Food Connection is a group of farms in southern Wisconsin sustainably

producing vegetables, fruit, meat, eggs, cheeses, canned goods, wool, and other farm commodities. As farmers seeking to produce in harmony with nature and with the least environmental impact, they sign onto a sustainability pledge that enumerates the principles they follow and adhere their practices to those sustainable standards.

**Hunger Task Force**

[www.hungertaskforce.org](http://www.hungertaskforce.org)

Sherrie Tussler, Executive Director

(414) 777-0483 // [info@hungertaskforce.org](mailto:info@hungertaskforce.org)

The Hunger Task Force, based in Milwaukee, operates a food bank that provides healthy and nutritious food free of charge to a local network of food pantries, soup kitchens and homeless shelters, as well as a 200+ acre Farm that grows fruits and vegetables for the express purpose of feeding the hungry. In addition, their Dietitian Educator teaches a unique nutrition education curriculum to 3rd and 4th grade kids in local elementary schools in Milwaukee Public Schools. Kids learn about nutrition, healthy eating and how to make healthy recipes. During the growing season, these kids make regular field trips to The Farm where they get to work in our school garden and demonstration kitchen, and get hands-on experience.

**Madison Waste Watchers**

[www.cityofmadison.com/streets/programs/wasteWatchers.cfm](http://www.cityofmadison.com/streets/programs/wasteWatchers.cfm)

George P. Dreckmann, Strategic Initiatives Coordinator

(608) 267-2626 // [gdreckmann@cityofmadison.com](mailto:gdreckmann@cityofmadison.com)

Madison Waste Watchers is a Madison, WI, initiative dedicated to waste reduction in the city. The program provides recycling and composting education to communities to help reduce the amount of waste produced. The organization has been busy all through 2015, hosting a number of local food events and offering internships for youths to learn more about sustainable farming.

**Michael Fields Agricultural Institute**

[www.michaelfields.org](http://www.michaelfields.org)

David Andrews, Executive Director

(262) 642-3303 x119 // [dandrews@michaelfields.org](mailto:dandrews@michaelfields.org)

The Michael Fields Agricultural Institute promotes the ecological, social, and economic resiliency of food and farming systems through programs like their Crop and Soil Research program, which uses classic plant breeding and modern screening methods to produce plants that perform highly and can be used in organic systems. In addition, the Public Policy program engages grassroots support for sustainable agriculture while helping farmers and others take full advantage of sustainable agriculture programs.

**Milwaukee Urban Gardens**

[www.milwaukeeurbangardens.org](http://www.milwaukeeurbangardens.org)

Bruce Wiggins, Program Director

(414) 431-1585 // [bwiggins@milwaukeeurbangardens.org](mailto:bwiggins@milwaukeeurbangardens.org)

Milwaukee Urban Gardens, a program of Groundwork Milwaukee, is a mobile potato farm that travels around the state educating children on the art of growing potatoes.

**REAP Food Group**

[www.reapfoodgroup.org](http://www.reapfoodgroup.org)

Miriam Grunes, Executive Director

(608) 310-7831 // [mgrunes@reapfoodgroup.org](mailto:mgrunes@reapfoodgroup.org)

REAP Food Group wants to see locally produced food on every plate in Southern Wisconsin. The organization has also produced a Farm Fresh Atlas that maps the food organizations, organic restaurants, and farmers' markets in the region. REAP's Farm to School program partners with the Madison Metropolitan School District to offer fresh, healthy food at school. The program includes classroom education, local food procurement for school meals, and a snack program that serves a fresh, locally grown fruit or vegetable to over 5,000 low income students every week.

**Wellspring**

[www.wellspringinc.org](http://www.wellspringinc.org)

Angela Rester, Executive Director

(262) 675-6755 // [wellspringeducation@gmail.com](mailto:wellspringeducation@gmail.com)

Wellspring is a nonprofit education and retreat center and organic farm whose mission is to inspire and teach people to grow, prepare and eat healthy food. In so doing, they hope to transform food systems and build community. Programs in wellness education, ecology and gardening, the arts and personal growth have been offered to the public since 1982. They offer a variety of cooking classes and workshops on horticulture and permaculture. They also operate a Farm to School program in addition to their Summer Farm Camp.

**Wisconsin Local Food Network**

[www.wilocalfood.wordpress.com](http://www.wilocalfood.wordpress.com)

Shannon Havlik, Chair

(262) 675-6755 // [wilocalfoodnet@gmail.com](mailto:wilocalfoodnet@gmail.com)

The Wisconsin Local Food Network is a collection of individuals and organizations that all share a common vision for Wisconsin: a state that offers communities and businesses a local food system that supports sustainable farms of all sizes, a strong infrastructure for those farms and supporting food business to thrive, and affordable access to healthy locally grown food for all Wisconsin residents.

**Wisconsin Potato and Vegetable Growers Association**

[www.wisconsinpotatoes.com](http://www.wisconsinpotatoes.com)

Tamas Houlihan, Executive Director

(715) 623-7683 // [wpvga@wisconsinpotatoes.com](mailto:wpvga@wisconsinpotatoes.com)

Established in 1948, the Wisconsin Potato and Vegetable Growers Association (WPVGA) is one of the oldest organizations to be included in our guide. Some readers might be surprised to learn that Wisconsin is the third largest potato producing state in the country, and this coalition of 140 farmers aims to educate Wisconsinites on their practices, research more sustainable growing methods, and create a social network of farmers where information can flow easily. The group also operates the "spudmobile," a mobile potato farm that travels around the state educating children on the art of growing potatoes.

**Wisconsin Food Hub Cooperative**

[www.wifoodhub.com](http://www.wifoodhub.com)

Tara Turner, Executive Director & General Manager

(715) 513-9435 // [warehouse@wifoodhub.coop](mailto:warehouse@wifoodhub.coop)

The Wisconsin Food Hub Cooperative is a farmer-led cooperative owned by the producers and the Wisconsin Farmers Union. They are dedicated to

securing the most profitable markets for producer-members. The hub makes it easy for the retail, institutional, and foodservice sectors to buy locally. The organization helps local farmers by providing them with the opportunity, through marketing, sales, aggregation, and logistics, to access wholesale markets they could not access easily before.

## WYOMING

### ACRES Student Farm at the University of Wyoming

[www.uwyo.edu/uwacres](http://www.uwyo.edu/uwacres)

Shannon Toomey, Farm Manager

(307) 766-4103 // [uwstudentfarm@gmail.com](mailto:uwstudentfarm@gmail.com)

ACRES (Agricultural Community Resources for Everyday Sustainability) Student Farm is the University of Wyoming's 1.8 acre vegetable farm that is community oriented, volunteer based, and student run. ACRES grows its produce using sustainable methods and strives to support and promote local agriculture. The Student Farm additionally provides educational

and research opportunities for the Laramie and University of Wyoming communities. Ongoing projects include weekly compost collection from the UW campus and Laramie businesses, and of course growing food on the student farm allotment.

### Feeding Laramie Valley

[www.feedinglaramievalley.org](http://www.feedinglaramievalley.org)

Gayle Woodsum, President & CEO

(307) 223-4399 // [gayle@feedinglaramievalley.org](mailto:gayle@feedinglaramievalley.org)

Feeding Laramie Valley is a community-based project that is working for food security and an equitable, just, and sustainable food system in Albany County, WY. The organization offers hands-on workshops, educational presentations and seminars, and shares much of its produce with community members in need. They also work to chronicle the local food system through written and audio narrative, photography and videography. They continue to increase the amount of land they are dedicating to local food production for increased fresh food access for people living with poverty and food security, and are launching a regional Rocky Mountain fair, the Higher Ground Fair,

that celebrates sustainable food systems work together with music, the arts, health and wellness, social justice and regionally local entrepreneurial efforts.

### Food Dignity

[www.fooddignity.org](http://www.fooddignity.org)

[contact@fooddignity.org](mailto:contact@fooddignity.org)

Food Dignity is an education, extension and research collaboration between five community food organizations and four higher education institutions, funded from 2011-2016. The primary goal is to support, develop, evaluate and disseminate effective, scalable and equitable strategies for organizing sustainable community food systems that ensure food security. The team is proud to have earned the 2014 Community-Campus Partnerships for Health award in recognition of their collaboration. In 2017 the team will unveil a new website with a full map of what they did and what they learned; in the meantime, the current site shares information about the project's partners, values, and their many video, photo, publication, and presentation "products" to date.

### Hole Food Rescue

[www.holefoodrescue.org](http://www.holefoodrescue.org)

Ali Dunford, Executive Director

(720) 470-0769 // [info@holefoodrescue.org](mailto:info@holefoodrescue.org)

Hole Food Rescue (HFR) is a nonprofit with the mission to reduce food waste and food insecurity in Teton County, WY. Each month, HFR prevents 20,000 pounds of edible food from being thrown away and instead redirects it to local nonprofits that serve community members in need of food assistance. HFR feeds 1,000 people every week with rescued food.

### Nourishing the Basin

[www.nourishingthebasin.org](http://www.nourishingthebasin.org)

Located in Wyoming's beautiful Big Horn Basin and including the counties of Bighorn, Park and Washakie, Nourishing the Basin stands as a loosely organized group of individuals and businesses that have come together out of concern about the availability of locally produced food. They strive to educate the public about the benefits of buying local and promote products grown in the Basin.

### Pushroot Community Garden

[www.pushrootcommunitygarden.com](http://www.pushrootcommunitygarden.com)

Monty Hettich, Board Chair

[info@pushrootcommunitygarden.com](mailto:info@pushrootcommunitygarden.com)

Pushroot Community Garden provides organic produce to local community members and a space for agricultural education in Lander, WY. Through creating multiple gardens, local citizens become a part of a city beautification process that benefits everyone.

### Vertical Harvest Jackson Hole

[www.verticalharvestjackson.com](http://www.verticalharvestjackson.com)

Nona Yehia, CEO & Co-Founder

(307) 201-4452 // [info@verticalharvestjackson.com](mailto:info@verticalharvestjackson.com)

Vertical Harvest is a collaborative project to grow produce locally using vertical greenhouse technology and sustainable energy systems, and to create an inclusive working environment for our citizens with disabilities. Vertical Harvest sells locally grown, fresh vegetables year round to Jackson area restaurants, grocery stores and directly to consumers through on-site

sales. Vertical Harvest replaces 100,000 lbs of produce that is trucked into the community each year. Their 13,500 sq. ft. three-story stacked greenhouse utilizes a 1/10 of an acre to grow an annual amount of produce equivalent to 5 acres of traditional agriculture. In addition to fresh lettuce and tomatoes, Vertical Harvest produces jobs, internships and educational opportunities.

### Wyoming Farmers' Marketing Association

[www.wyomingfarmersmarkets.org](http://www.wyomingfarmersmarkets.org)

JR Megee, President

(307) 332-2135 // [info@wyomingfarmersmarkets.org](mailto:info@wyomingfarmersmarkets.org)

The Wyoming Farmers' Marketing Association promotes local markets and food producers through educational initiatives and advocacy. They work specifically on increasing the marketing skills of farmers and engaging local communities in developing their respective farmers' markets.

### Wyoming Food for Thought Project

[www.wyfftp.org](http://www.wyfftp.org)

Jamie Purcell, Executive Director

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Wyoming Food for Thought Project is an independently run nonprofit that focuses on food justice. Through their community gardens, which now total 100 beds, they teach participants how to cultivate food year-round. Their Combating Childhood Hunger program gives needy children nutritious foods and meals. This fall they are on target to build a high-tunnel greenhouse to use year-round.

### Wyoming Women in Ag

[www.wywomeninag.org](http://www.wywomeninag.org)

Angela Grant, Director

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Wyoming Women in Ag (WYMIA) recognizes and supports women in agriculture by providing a support network and up-to-date industry information. Through annual symposiums, which feature educational workshops and information sessions, women in agriculture can acquire the tools necessary to improve their industry management capacity.



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#### ABOUT THE JAMES BEARD FOUNDATION (JBF)

The James Beard Foundation's mission is to celebrate, nurture, and honor America's diverse culinary heritage through programs that educate and inspire.

Food matters. You are what you eat not only because food is nutrition, but also because food is an integral part of our everyday lives. Food is economics, politics, entertainment, culture, fashion, family, passion...and nourishment. The James Beard Foundation is at the center of America's culinary community, dedicated to exploring the way food enriches our lives.

A cookbook author and teacher, James Beard was a champion of American cuisine who helped educate and mentor generations of professional chefs and food enthusiasts. Today the Beard Foundation continues in the same spirit by offering a variety of events and programs designed to educate, inspire, entertain, and foster a deeper understanding of our culinary culture. These programs include educational initiatives, food industry awards, an annual national food conference, Leadership Awards program, culinary scholarships, and publications. In addition to maintaining the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs, the Foundation has created a robust online community, and hosts conferences, tastings, lectures, workshops, and food-related art exhibits in New York City and around the country. The James Beard Foundation is a national not-for-profit 501(c)(3) organization based in New York City.

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#### ABOUT FOOD TANK

Food Tank is focused on building a global community for safe, healthy, nourished eaters. We spotlight environmentally, socially, and economically sustainable ways of alleviating hunger, obesity, and poverty and create networks of people, organizations, and content to push for food system change.

Food Tank is for farmers and producers, policymakers and government leaders, researchers and scientists, academics and journalists, and the funding and donor communities to collaborate on providing sustainable solutions for our most pressing environmental and social problems.

As much as we need new thinking on global food system issues, we also need new doing. Around the world, people and organizations have developed innovative, on-the-ground solutions to the most pressing issues in food and agriculture. We hope to bridge the domestic and global food issues by highlighting how hunger, obesity, climate change, unemployment, and other problems can be solved by more research and investment in sustainable agriculture.

Food Tank highlights hope and success in agriculture. We feature innovative ideas that are already working on the ground, in cities, in kitchens, in fields, and in laboratories. These innovations need more attention, more research, and ultimately more funding to be replicated and scaled-up. And that is where we need you. We all need to work together to find solutions that nourish ourselves and protect the planet.

For more information or to schedule an interview, contact Danielle at [Danielle@foodtank.com](mailto:Danielle@foodtank.com).

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