

# INDIANA UPLANDS WINTER FOOD CONFERENCE

8:30-9:00	Registration - <i>Continental breakfast provided by JavAroma</i>	Brinegar
9:00-9:30	Welcome Remarks by <i>Kerry Thomson</i> , Executive Director of Indiana University's Center for Rural Engagement, and <i>Dr. James Farmer</i> , Indiana University Sustainable Food Systems Science initiative	Brinegar
9:30-10:45	<b>Business and Economic Development for the Indiana Uplands Food System</b> <i>Leslie Schaller</i> and <i>Adam Kody</i> , Appalachian Center for Economic Networks A growing shift towards the relocalization of regional food economies is enabling rural food and farm operators to sustain farmland, secure their livelihoods, and create new market opportunities. For 30+ years, the Appalachian Center for Economic Networks (ACEnet) has supported food and farm networks to become an economic driver in Appalachian Ohio. Presenters will share their model of food sector development focusing on ACEnet's approaches for shared-use infrastructure, in-depth technical assistance, collaborative markets programs, and leveraged investments. Success strategies and impact metrics will demonstrate the role local food can play in building robust, rural economies.	Brinegar
10:45-11:00	<b>Break</b>	
11:00-12:00	<b>Breakout Sessions</b>	
	<b>Session 1: Farmers Markets: Increasing customers, adding community value, and expanding outreach</b> <i>Amber Kelly</i> , Historic Newburgh Farmers' Market Market managers, farmers, supporting organizations and local food eaters are invited to join this session to learn about different types of farmers markets and activities to increase your market participation. Share what you are doing at your market, and learn what others are doing that is successful. Discuss creating an online market using the Market Wagon platform.	201
	<b>Session 2: Establishing a Regional Food Network</b> <i>Angela Babb</i> , Indiana University Sustainable Food Systems Science Food and farm economies can thrive if public policy and community engagement support equitable access to the food system. We will learn about what a food council or network can do, and why a food council may be important for the Indiana Uplands region.	Klumpp
	<b>Session 3: Value Chain Coordination Work with Schools</b> <i>Leslie Schaller</i> , ACEnet Educational and healthcare institutions are demonstrating a stronger commitment to local procurement, but the opportunity of connecting farmers, local food producers and food service professionals presents unique challenges. Value chain coordinators are people working between growers and buyers to connect the dots by offering creative solutions and strategies to make local food purchasing a reality for institutional buyers like schools.	301
12:00-1:00	<b>Lunch</b> - <i>Taco bar lunch buffet provided by the Lost River Market and Deli featuring Paoli High School Ag Program pulled pork, and roasted local butternut squash</i>	Brinegar

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1:00-1:30	<b>Panel Discussion: Value Chain Coordination</b> Presenter and Moderator: <i>Dr. Rhonda Phillips</i> , FAICP, Dean, Honors College and Professor, Agricultural Economics, Purdue University Panel: <i>Rachel Beyer</i> , City of Bloomington; <i>Oak Hawk</i> , Food and Growers Association; <i>Joseph Fischer</i> , Fischer Farms Natural Foods LLC; <i>Virginia Pleasant</i> , NWI Food Council Presentation and brief panel discussion regarding a multi-year USDA Local Food Promotion Program grant to increase the wholesale and institutional market channels throughout Indiana for local food growers.	Brinegar
1:30-3:00	<b>Breakout Sessions</b>	
	<b>Session 1: Agritourism in the Indiana Uplands</b> <i>Roy Ballard</i> , Retired Purdue Extension; <i>Aaran Banks</i> , Jackson County Visitor's Bureau Agritourism is a growing industry for Indiana farmers and consumers. In 2017, 393 farms generated \$8 million in revenue from agritourism activities. This reflects a 42% increase in the number of farms and a 75% increase in revenues for agritourism operations in Indiana since 2012. Join this session to discuss how we might work together in the Indiana Uplands to coordinate, promote, and support agritourism businesses.	201
	<b>Session 2: Processing for the Indiana Uplands Food System: Shared-Use Kitchens and Meat Processing</b> <i>Adam Kody</i> , ACEnet; <i>Nate Brownlee</i> , Nightfall Farm; <i>Jay Burton</i> , One World KitchenShare In this session, we will explore the concepts of shared-use processing facilities including shared-use kitchens, community kitchens, shared meat processing facilities, and establishing a butcher shop for farmers. We will hear from several speakers with experience managing facilities and learn the types of technical assistance, business assistance, and economic contribution these maker spaces for food can generate for a rural region.	Klumpp
	<b>Session 3: Indiana Grown for Schools</b> <i>Naima Gardner</i> , Indiana State Department of Health; <i>Heather Tallman</i> , Indiana State Department of Agriculture Indiana Grown for Schools, led by the Indiana State Departments of Health and Agriculture, is an initiative to help schools procure more locally grown and raised food for school food services. In this session you will receive a buyers' guide for local food, learn more about the ways school food service directors can purchase locally grown food, and how administrators, students, parents and teachers can lead and participate in creating healthy, local food environments at our schools.	301
3:15 – 3:45	<b>Cooking Matters Demonstration</b> – <i>Megan Songer</i> , Indy Hunger Network Join us in cooking up something wonderful and learn more about the Cooking Matters national program for teaching basic skills for low-cost cooking for families.	Brinegar
3:00-5:00	<b>Networking and Curbside Consulting:</b> Meet and mingle with your peers in food systems work and sit down for some one-on-one consulting with the presenters from the day. <i>Afternoon refreshments provided by The Kitchen at 5<sup>th</sup> and Main, Mitchell, IN</i>	Brinegar