



MASSACHUSETTS
FARM TO SCHOOL
**FARM
& SEA**
to School
CONFERENCE

**2024
PROGRAM**

SMITH COLLEGE
NORTHAMPTON



ROOTED IN RESILIENCE
CENTERING CLIMATE & COMMUNITY

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**LITTLE LEAF FARMS IS PROUD
TO SUPPORT THE MA FARM &
SEA TO SCHOOL CONFERENCE**



little leaf
FARMS

WELCOME

Dear Farm & Sea to School Leaders,

Welcome! Thank you for joining us at the 7th Massachusetts Farm & Sea to School Conference. The theme of this year's conference is, "Rooted in Resilience: Centering Climate and Community." We are so excited for this community of farm and sea to school advocates to be gathering in person for the first time since 2018!

There have been many significant changes, disruptions, and advancements in the farm and sea to school field since we last held an in-person conference. The COVID-19 pandemic caused massive upheavals in food supply chains. But it also helped illuminate how central school food is for community wellbeing, ushering in the landmark passage of universal free school meals in Massachusetts. COVID also highlighted how much a healthy, local food system can support community resiliency in times of crisis. And last summer's unprecedented flooding demonstrated just how difficult it can be to farm in a changing climate.

One thing COVID also taught us was to use the precious time we have to gather in person for the kind of learning that cannot happen easily in a virtual space. So you will see a new conference format this year that we hope you enjoy. The agenda has traditional workshops but it also has lots of time for topical group discussions and hands-on activity stations so that you can both learn from your peers and learn by doing. These different conference sessions will give you the opportunity to explore essential questions about community driven local food systems and how to grow a thriving farm and sea to school movement in a rapidly changing climate.

There is an incredible wealth of knowledge gathered at this conference. We hope that you leave today with new connections, challenged and inspired to create change in your classrooms, communities, and cafeterias. It is through collaboration and our collective action that we can build a farm and sea to school movement that advances a more just and sustainable food system.

We would like to thank all of the individuals and organizations who have made this day possible. To our generous sponsors, thank you for helping ensure that conference fees are not a barrier to participation. To our presenters and exhibitors, thank you for sharing your inspiring ideas. And of course, thank you to each of you here who make up the Farm and Sea to School movement in Massachusetts. On behalf of Massachusetts Farm to School and the Conference Planning Committee, thank you for joining us today and enjoy the conference!

Simca Horwitz & Lisa Damon
Co-Directors
Massachusetts Farm to School

THANK YOU TO OUR SPONSORS



AGENDA

- 8:00-8:45 REGISTRATION (CAMPUS CENTER)
- 9:00-10:10 WELCOME & KEYNOTE (WRIGHT AUDITORIUM)
- 10:20-11:20 WORKSHOP SESSION I (SEELYE)
- 11:30-12:30 DISCUSSION GROUPS (CAMPUS CENTER)
- 12:40-1:30 LUNCH (CAMPUS CENTER)
- 1:40-2:20 HANDS-ON ACTIVITIES (CAMPUS CENTER)
- 2:30-3:30 WORKSHOP SESSION II (SEELYE)



**BOSTON
FOOD HUB**

A non-profit produce distributor that connects New England farms with reliable wholesale markets. Our goal is reduce on-farm surplus, improve farmer viability, and increase access to fresh local produce.

 @bostonfoodhub  sales@bostonfoodhub.org  bostonfoodhub.org



KEYNOTE PANEL

MODERATOR



MONTE BELMONTE

Monte Belmonte (he/him) is radio host and executive producer of NEPM's The Fabulous 413, recently switching gears after 17 years hosting Mornings with Monte on The River 93.9/WRSI. Monte is also known for spearheading several local fundraising campaigns, including the annual March for The Food Bank of Western Massachusetts, and serves as the volunteer board president of the non-profit Shea Theater Arts Center in Great Falls (Turners Falls). He is married to Smith College Spanish lecturer Melissa Belmonte, and has three incredibly creative kids, Atticus, Enzo and Pax.

PANELIST



IRENE SHIANG LI

Irene Shiang Li co-founded Mei Mei in Boston in 2013 and built the brand around ethical, sustainable sourcing and fair and transparent employment practices, including open book management. Mei Mei is now a dumpling company and Irene is now building Prepshift, a tech-enabled coaching and workforce training firm. Prepshift focuses on aligning food business teams around their common goals and empowering them with education and transparency. Irene believes that in restaurants, everyone can win. She is a Zagat and Forbes 30 Under 30 honoree, six-time James Beard Foundation Rising Star Chef nominee, and 2022 James Beard Foundation Leadership Award winner. In 2023, Irene and her sister co-authored Perfectly Good Food: a totally achievable zero-waste approach to home cooking with W.W. Norton.

KEYNOTE PANEL

PANELIST



SHAVEL'LE OLIVIER

Shavel'le is a Boston resident and is deeply committed to serving the communities she lives, works, and travels in. Her passions include community, youth development, and transportation. She founded and organizes a biking event called Mattapan on Wheels created to address issues of safer infrastructure for cyclists & pedestrians, provide an opportunity for young people to develop their leadership skills, and bring attention to cycling in the community. She co-founded a talk in 2020 called Transportation Talks to bring residents that live in Mattapan, Dorchester, Roxbury, and those that identify as BIPOC together to explore how transportation affects their quality of life.

Shavel'le is a 2014 graduate from Boston College where she earned her B.S., double majoring in Marketing & Management and Leadership. In 2019 she received her Masters in Nonprofit Management with a concentration in Organizational Comms at Northeastern U. and is now the Exec. Director of Mattapan Food and Fitness Coalition. She recently completed a graduate certificate at the Boston U. School of Public Health. Shavel'le co-founded a consultant agency, Consult LeLa where she engages young people in the transportation planning processes happening in the City of Boston.

PANELIST



OLLIE PERRAULT

Ollie Perrault is a seventeen year old climate activist from Easthampton, MA. She has been a leading member of Mass Audubon's Statewide Youth Climate Leadership Program since she was 11 and is now the director of Youth Climate Action Now. She is also a founding member of Maura Healey's advisory Youth Climate Council. Ollie is a committed advocate for youth empowerment, environmental justice, and interdisciplinary climate education. During this panel, she will be speaking about the power and importance of youth voices in organizing spaces as well as the impact of a rapidly changing climate on her family's farm.

MAPS: SMITH COLLEGE

CAMPUS CENTER

- Registration
- Lunch
- Hands-on Activities
- Facilitated Discussions
- Exhibitor Fair

WRIGHT AUDITORIUM

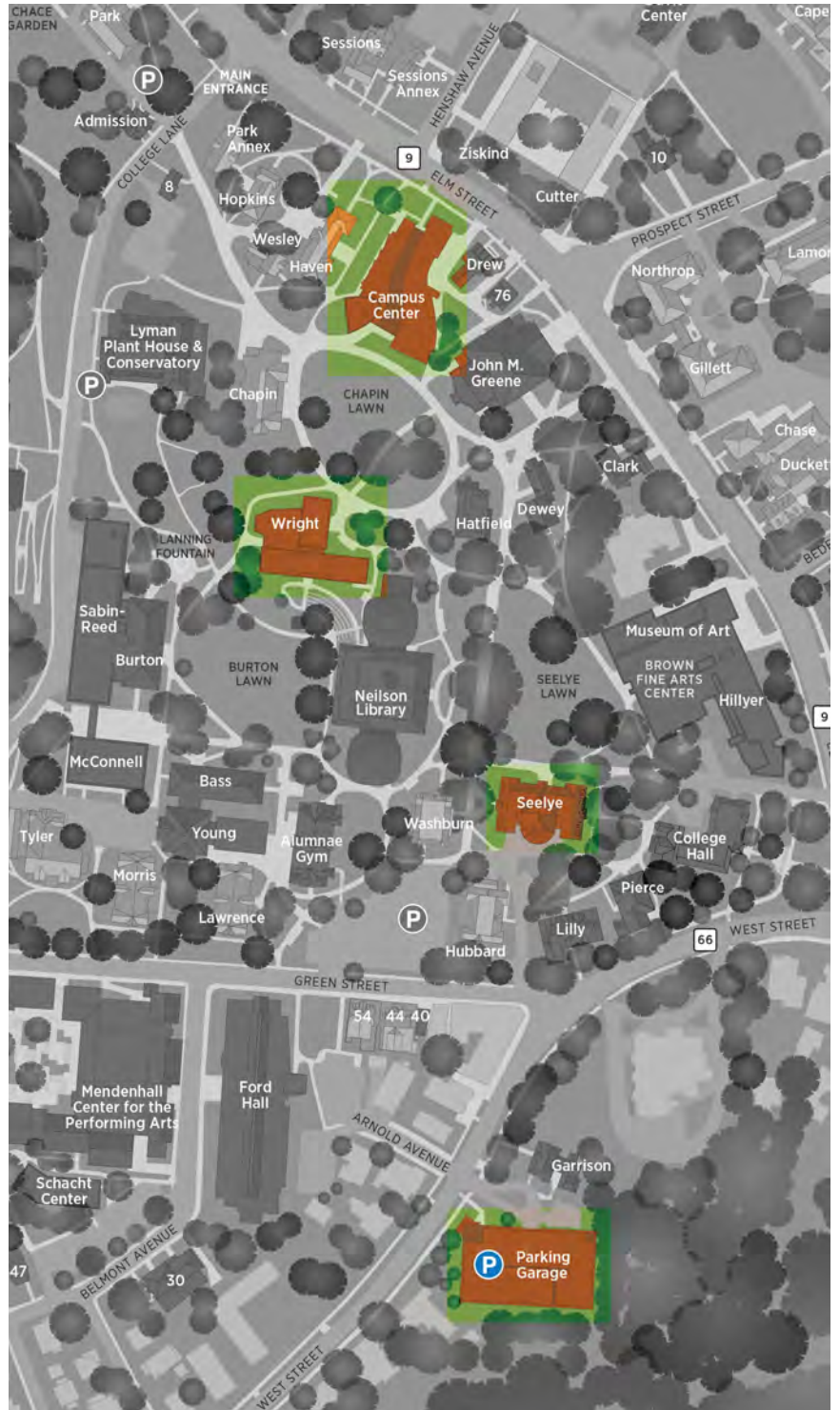
- Keynote Address

SEELYE HALL

- Workshop Session 1
- Workshop Session 2

PARKING

- Parking Pass Required*



*Parking pass to be sent to all registrants.

MAPS: CAMPUS CENTER

UPPER LEVEL

201

11:30 | Farm Based Education

1:40 | Procurement Consulting

202

11:30 | Procurement Discussion

203

11:30 | Connecting Youth in the Food
Justice... Movement

1:40 | Activist Art Projects w. YCAN

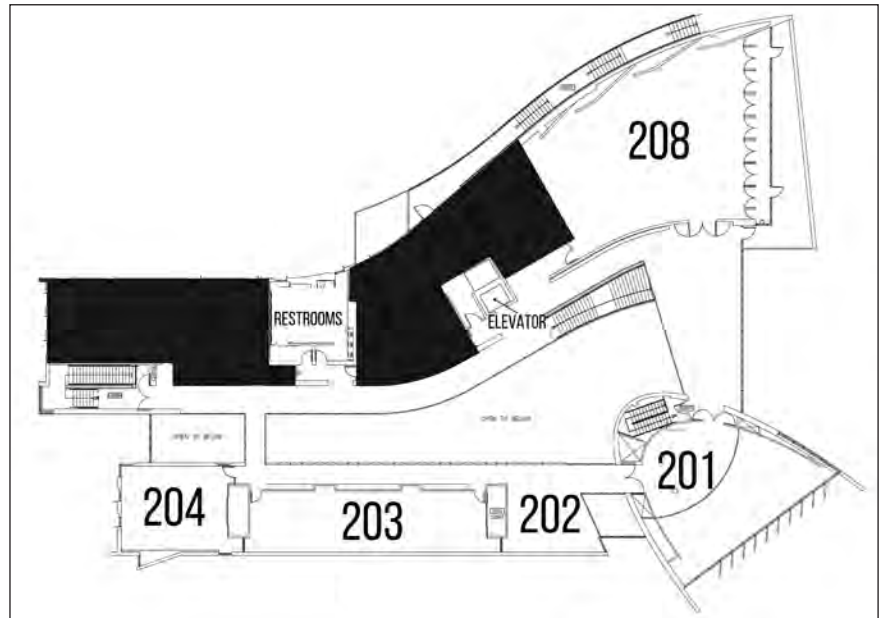
204

11:30 | School Gardens & Curriculum

1:40 | Pollinators

208

11:30 | Greenhouses are Great



MAIN LEVEL

102

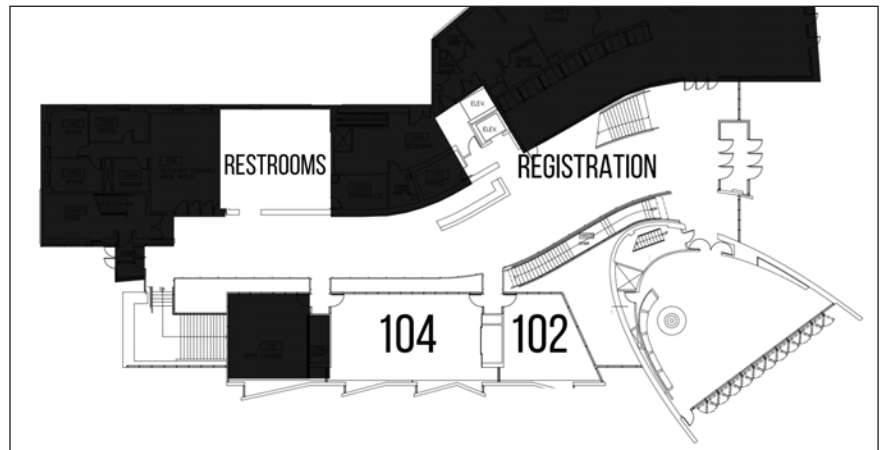
11:30 | MA FRESH Grantee Discussion

1:40 | Record Your Farm to School Story

104

11:30 | Culinary Approaches to Reducing
Food Waste

1:40 | Culinary Fun: Making Pickles



LOWER LEVEL

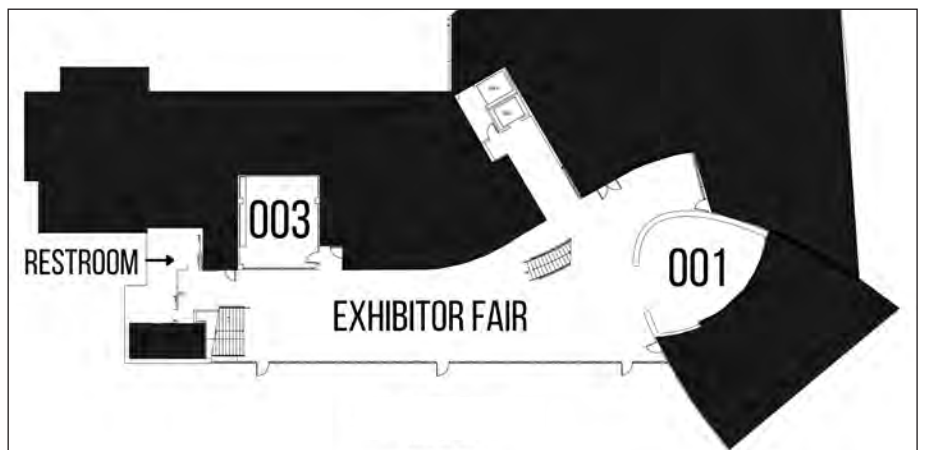
001

1:40

- Soil Health & Minimal Till
- Vermicomposting

003

11:30 | School Wellness Policies



LOCATIONS

WORKSHOP SESSION I 10:20-11:20 [Seelye]

Becoming a Successful Farm to School Advocate _____ 201

Beyond STEM:

Connecting Middle School Spanish & History with Farm to School _____ 206

Centering Sea in the Three Cs of Farm-to-School:

Cafeteria, Classroom, & Community _____ 101

Grow Food, Grow Community:

Climate Resilient School Gardens _____ 110

Growing Environmental Stewards:

Launching School-Wide Composting _____ 312

Kids in the Garden:

Farm To School For Our Youngest Learners _____ 301

Plant-Powered Menus:

Gulf of Maine Kelp & More _____ 106

Teaching the Truth:

Climate Change Education as a Form of Resiliency _____ 109

LOCATIONS

WORKSHOP SESSION II 2:30-3:30 [Seelye]

Beyond the Poofy Squish:

Embracing the Powerful Positives of Whole Grains with Fresh Flour _____ 101

Building an Equitable, Resilient Regional Food Economy:

Local Foods in the Boston Public Schools _____ 109

Empowering Youth to Cultivate a Just and Sustainable School Culture:

From Teacher-Led Curriculum to Student-Centered Advocacy _____ 206

How to Start and Grow Your Farm to School Program _____ 201

Practicing Community Relationships:

Using Play and Theater to Make Connections _____ 110

Reading and Eating for Equity:

Teaching Food & Nutrition through a Literacy Lens _____ 106

Resiliency in the Local Fishing Economy _____ 312

Restoring Climate Balance:

Regenerative Farming Practices Through the Lens of the Classroom _____ 301

LOCATIONS

FACILITATED DISCUSSIONS 11:30-12:30 [Campus Center]

Connecting Youth in the Food Justice and Climate Justice movements	203
Culinary Approaches to Reducing Food Waste	104
Farm Based Education	201
Greenhouses are Great	208
MA FRESH Grantee Discussion Group <i>Please note, this session is only open to MA FRESH grantees.</i>	102
Procurement: 3-Quotes, RFPs and Other Tools to Help You Purchase More Local Food	202
School Gardens & Curriculum	204
School Wellness Policies	003

LOCATIONS

HANDS-ON ACTIVITIES 1:40-2:20 [Campus Center]

Activist Art Projects w. Youth Climate Action Now (YCAN)	203
Culinary Fun: Making Pickles	104
Hydroponics in Action	LL: Exh. Fair
Pollinators: Explore & Create	204
Procurement Consulting	201
Record Your Farm to School Story	102
Soil Fun & Minimal Till: Come Learn How to Grow Your Own Food!	001
Take Action for Farm to School	Registration
Tree Tour (Self-Guided)	Outside
Vermicomposting: What Can Worms Eat?	001

WORKSHOP DESCRIPTIONS

WORKSHOP SESSION I [Seelye]

BECOMING A SUCCESSFUL FARM AND SEA TO SCHOOL ADVOCATE

Lizzie Agbedun, Project Bread

Dawn Crayco, FoodCorps

Rebecca Kelley, FoodCorps

In this session you'll learn and practice successful strategies for engaging with local legislators and other decision makers to advocate for policies and programs that support farm and sea to school activity. Whether you're a seasoned advocate or have never contacted an elected official, you'll develop confidence and a set of tools to share your story and help grow the farm to school movement. You'll hear from your peers about the easy ways they have successfully engaged with legislators and the power of being an advocate.

BEYOND STEM: CONNECTING MIDDLE SCHOOL SPANISH & HISTORY WITH FARM TO SCHOOL

Maggie Benoit, Island Grown Initiative

Sam Greene, Island Grown Initiative

This session will demonstrate how to use food and gardening to connect with middle school students on the subjects of history and Spanish. Island Grown Schools staff will share lesson plans with workshop participants that have been developed to promote student engagement and understanding of a variety of crops important to the indigenous people of Central America. Workshop participants will get hands-on time to process marigold and amaranth seeds, and can take packets home with them. We will also talk about how to incorporate simple cooking projects into lessons to maximize engagement with each crop, and try our hand at making one of the recipes.

BUILDING AN EQUITABLE, RESILIENT REGIONAL FOOD ECONOMY: LOCAL FOODS IN THE BOSTON PUBLIC SCHOOLS

Jen Faigel, Commonwealth Kitchen

Anneliese Tanner, Boston Public Schools

In this session you'll hear from two partners - Commonwealth Kitchen and Boston Public Schools - about their journey to create positive change in the food system through New England's largest school district. You'll learn about the process of adding and increasing New England produced foods on Boston Public Schools menus, from the challenges like cost, distribution and training, to the celebrations, like more than \$2M invested locally on an annual basis and 49,000 students eating locally grown food nearly every day. Commonwealth Kitchen will share how they are disrupting the status quo by empowering diverse food and farm businesses to bring delicious, culturally relevant food options to schools and other institutions. They'll share how their Field Fritter, which uses New England-grown yellow field peas paired with Indian simmer sauce, Jamaican jerk marinade, and Mexican salsa is one way they are building a just, equitable food economy where all of us can participate and prosper. The participants will hear both success stories that can inspire change in your schools and the real challenges and workarounds they are finding to increase local, diverse, and sustainable sourcing.

WORKSHOP DESCRIPTIONS

GROW FOOD, GROW COMMUNITY: CLIMATE RESILIENT SCHOOL GARDENS

Deb Habib, Seeds of Solidarity

School gardens hold a special and vital place on school grounds. These gardens serve multiple, overlapping goals such as, food production, natural habitats, opportunities for project-based learning, space for students, teachers, parents and community members to connect and share culture knowledge, and find solace and healing. This workshop will focus on climate and teacher & student friendly garden techniques adaptable to all settings that also promotes community engagement. Participants will learn low-cost, no-till (agroecological) techniques to build a garden that aids in climate resilience with minimal weeding and watering, resulting in healthy, rich soil.

GROWING ENVIRONMENTAL STEWARDS: LAUNCHING SCHOOL-WIDE COMPOSTING

Judy Fallows, Watertown Public Schools

Elizabeth Kaplan, Watertown Public Schools

Schools have a role in fostering the environmental stewards of tomorrow. School & district-wide composting is an effective way to engage students in caring for their environment. This session will outline ways in which schools can launch a comprehensive composting program through standards aligned lessons and collaboration with school and community stakeholders. This session will outline the history and timeline of how Watertown Public Schools launched their composting program in school kitchens, cafeterias, and classrooms. It will share the stakeholder collaboration required to enable the success of this program. Participants will take away timelines, lessons, and resources to use in their own communities.

KIDS IN THE GARDEN: FARM TO SCHOOL FOR OUR YOUNGEST LEARNERS

Rina Zampieron, Mass Audubon

Learn about the 3 C's (classroom, cafeteria, and community) and how they fit into your program. We'll explore gardening curricula, talk about ways to incorporate your community around food, and how to cook with young children. We'll also focus on including preschool families' cultures and heritages through food. Participants will: Learn tips for how to safely cook with young children, explore ways to engage their family community through farm-based learning, and try out hands-on garden curriculum.

PLANT-POWERED MENUS: GULF OF MAINE KELP & MORE

Dorrie Nang, The Humane Society of the US

Andrew Wilkinson, North Coast Seafoods

There's never been a better time to highlight and market plant-based menus to your students. In light of growing public health concerns and the climate crisis, as well as increased student demand, a desire for culturally-connected meals, cost savings, and concerns for animal welfare, there's a compelling need for more delicious and sustainable school menu offerings. Local Gulf of Maine Kelp is one of the most innovative ways to bring local plant-based options to your students. In this session, you'll learn about Maine Sugar Kelp and its important role in the future of responsible aquaculture. A cooking demo will show how easy it is to prepare and provide participants a taste of this great new menu item. You'll also learn about additional free resources from the Humane Society of the US's Forward Food Collaborative that can help your district successfully incorporate a diversity of plant-based options.

WORKSHOP DESCRIPTIONS

TEACHING THE TRUTH: CLIMATE CHANGE EDUCATION AS A FORM OF RESILIENCY

Molly Aronson, Grow Food Northampton

This workshop will focus on ways of engaging with and teaching climate resiliency, and how we, as educators, can bring ourselves into hard conversations with young people. We will give a brief overview of 3-5th grade field trips to Grow Food Northampton this past fall, which highlighted recent flooding and engaged kids in acts of resiliency. And, we will discuss how difficult it really is to be truthful about the direness of the climate crisis. We will practice what it means to teach from a place of gratitude, to empower young people to think up and believe in their ideas, to engage with the earth from a place of joy and love even throughout heavy moments and conversations. Expect to play some games, connect with other educators, and ground yourself in why this work feels important.

WORKSHOP DESCRIPTIONS

WORKSHOP SESSION II [Seelye]

BEYOND THE POOFY SQUISH: EMBRACING THE POWERFUL POSITIVES OF WHOLE GRAINS WITH FRESH FLOUR

Andrea Stanley, Ground Up Grain

American kids don't eat enough whole grains, yet their plates are filled with wheat-based breads, pastas, pizzas, and more. This workshop looks closely at "white" flour, and how fresh flour can play a role in improving children's health and the environment, while supporting an equitable food system and tasting great! Participants will leave with (1) a greater understanding of whole grains (what they are, where they come from, why we eat them, as well as current USDA mandates in school food programs), (2) an understanding of the positive impacts fresh flour has on our diets, environment, food economy, and our taste buds, (3) ideas and suggestions for classroom and food service applications for integrating whole grains and fresh flour.

CENTERING SEA IN THE THREE C'S OF FARM TO SCHOOL: CAFETERIA, CLASSROOM, AND COMMUNITY

Robin Lea, Gulf of Maine Research Institute

Sophie Scott, Gulf of Maine Research Institute

Seafood is often overlooked in Farm to School. Even in New England, with its strong historic and cultural ties to local fish, and abundance of responsibly harvested seafood, less than a third of schools across the region serve seafood. Despite its vast nutritional benefits, seafood is rarely the star of the lunch menu. Local seafood is a responsibly harvested and climate friendly lo-

cal protein option that helps to support the local community and economy. This session will detail our comprehensive sea-to-school program where we work to get more local seafood onto students' trays by: 1) assisting food service professionals with procurement challenges, 2) creating engaging local seafood curriculum for students, 3) building relationships with the school community by centering culturally diverse meals on the menu. Session attendees will hear from sea-to-school practitioners and food service professionals about best-practices for getting more local seafood into schools. Participants will leave with an understanding of how to build a sea-to-school program at their school, how to increase seafood buy in from students & staff, a set of culturally relevant local fish recipes, and our Sea to School "How-To" Guide.

EMPOWERING YOUTH TO CULTIVATE A JUST AND SUSTAINABLE SCHOOL CULTURE: FROM TEACHER-LED CURRICULUM TO STUDENT-CENTERED ADVOCACY

Roger Grande, Brookline High School

This interactive session will engage participants in building a vision for a just and sustainable school food movement. We'll begin with the foundational work of identifying the key components of our food system, and examine the embedded injustices in that system, as well as alternatives that are rooted in equity and sustainability. Next we'll explore why the dominant food system is a primary driver of climate change, and a key locus of sustainability opportunity. For the remainder of our session, we'll utilize what we've learned to develop ideas for building a food and sustain-

WORKSHOP DESCRIPTIONS

ability movement within our school communities. Participants will learn about change-making grounded in social-emotional resilience, cultivating a sustainability mindset, leading with equity, and offering young people authentic opportunities for stewardship and activism. Participants will leave the session with ideas and resources to inspire and enhance their work, including tools to organize and prioritize activities for making change.

HOW TO START AND GROW YOUR FARM TO SCHOOL PROGRAM

Bryan Jersky, Northampton Public Schools

Are you trying to start a farm to school program and getting bogged down in details, such as, who to include, how to fund it, what programs to include? If so, then this workshop is for you! Participants should bring their questions, experiences, and challenges for a facilitated discussion with the group to learn from the Freshampton team and each other. Participants will learn (1) steps to start a farm to school program, (2) strategies to grow and maintain your farm to school program, (3) how to engage with community stakeholders, and (4) a variety of farm to school program ideas and concepts.

PRACTICING COMMUNITY RELATIONSHIPS: USING PLAY AND THEATER TO MAKE CONNECTIONS

Aimee Arandia Østensen, Shelburne Farms Institute for Sustainable Schools

Kerrita Mayfield, Amherst Public Schools

How we show up for climate collaboration matters! In this workshop we will examine our own power spaces and what we carry with us into our Farm to School work and practice skills for au-

thentic community connection, inspired by Augusto Boal's Theater of the Oppressed. Come play with us to better understand the systems we inhabit and to develop scripts for generative partnerships.

READING AND EATING FOR EQUITY: TEACHING FOOD & NUTRITION THROUGH A LITERACY LENS

Meredith Hill-Patel, Laurie M. Tisch Center for Food, Education, & Policy, Teachers College, Columbia University

Pam Koch, Laurie M. Tisch Center for Food, Education, & Policy, Teachers College, Columbia University

Dr. Jennifer Cadenhead, Laurie M. Tisch Center for Food, Education, & Policy, Teachers College, Columbia University

This workshop is an in-depth exploration into teaching food and nutrition concepts through literacy standards, enabling all educators to utilize a literacy-based approach to farm to school teaching and learning. It will be grounded in an initial conversation about the need for food and nutrition content to be embedded in core learning to support healthy, equitable communities. Centering on, "Growing Great Readers: a Guide to Integrating Food & Nutrition Education in Literacy Curricula," participants will consider resources for teaching around six topical areas: Growing Gardens, Food & Farm Systems, Food Origins and Food Culture, Personal Food Connections, Food Justice, and Healthy Eating. Participants will brainstorm ways that reading, writing, speaking, and listening support youth development.

WORKSHOP DESCRIPTIONS

RESILIENCY IN THE LOCAL FISHING COMMUNITY

Jake Angelo, Barnstable Seafoods

Jared Auerbach, Red's Best

Matt Hamilton, F/V Stranglehold

Jamey Lionette, Red's Best

Scott MacAllister, F/V Carol Marie

Join Red's Best for a facilitated discussion with three young fishermen working to ensure a strong, resilient and sustainable fishing industry in the present and future. In this engaging session you'll hear directly from fishing community members with very different, but utterly authentic perspectives. Learn about how the local fishing industry is leading the way in securing a robust future in a changing climate and how schools can be an important part of building back a truly community supported fishery.

RESTORING CLIMATE BALANCE: REGENERATIVE FARMING PRACTICES THROUGH THE LENS OF THE CLASSROOM

Bruce Frost, Friends of Holly Hill Farm

Based on the strategies of regenerative farming, many of which are used at Friends of Holly Hill Farm, participants will see how we have created both a current field trip and prototype classroom curriculum to discuss global warming and climate change and how we can all work toward restoring balance in our ecosystems and climate. The session will include hands-on experiences for different age groups, including group games and challenges. Participants will learn about the multi-faceted approach of regenerative farming, make comparisons between the effects of conventional and regenerative farming on climate and ecosystems, and will have a chance to design an activity of their own.

DISCUSSION DESCRIPTIONS

CONNECTING YOUTH IN THE FOOD JUSTICE AND CLIMATE JUSTICE MOVEMENTS

Eben Bein, Our Climate

Jonathan Lan

In this discussion, Jonathan Lan, a student activist from Weston High School Students for Environmental Action and Eben Bein, adult administrator for the MA Youth Climate Coalition (MYCC), will share what MYCC is and how it functions, and its aspirations to connect with the food justice movement. We will then invite participants to imagine what a successful and sustainable partnership might look like, organization-to-organization, organization-to-coalition, and coalition-to-coalition.

CULINARY APPROACHES TO REDUCING FOOD WASTE

Mellissa Honeywood, Boston Office of Food Justice

Irene Li, Mei Mei

Join Chef Irene Li in a lively conversation about her new book, *Perfectly Good Food*. This discussion, facilitated by experienced School Food and Nutrition Director Mellissa Honeywood, will provide tips and tricks for a zero waste approach to cooking. Together we'll explore how these lessons can apply to the school food environment and support efforts to provide more climate friendly meals.

FARM BASED EDUCATION

Catherine Kling Nourse, Nourse Farm

Join Catherine Nourse for a facilitated discussion on farm based education. Participants will celebrate their successes, share promising practices, and strategize ways that local farms can be leveraged to support learning about food systems and environmental stewardship.

GREENHOUSES ARE GREAT!

Hope Gardener, School Sprouts Educational Gardens

Do you have a school greenhouse? Do you want one? Engage in a dynamic discussion of the whys and hows of a school greenhouse focused on learning (as opposed to production). Greenhouses are an excellent way to extend the season, grow interesting crops, and get kids outside in all weather.

MA FRESH GRANTEE DISCUSSION GROUP*

Maggie Nowak, Mass. Department of Elementary & Secondary Education

Join grantees and partners from the 2023 and 2024 MA FRESH cohorts for a discussion and networking session about MA FRESH grant projects around the state. This discussion will be informed by answers collected through a pre-attendance survey to ensure attendees get the most out of this networking opportunity. **Please note, this session is only open to MA FRESH grantees and partnering organizations.*

DISCUSSION DESCRIPTIONS

PROCUREMENT: 3-QUOTES, RFPS AND OTHER TOOLS TO HELP YOU PURCHASE MORE LOCAL FOOD

Abby Getman Skillicorn, Mass. Farm to School

Know you want to source local but not sure where or how to start? In this peer learning session, participants will share local procurement strategies and challenges and hear ideas of new products schools are sourcing. Together we'll identify effective ways to purchase local items while complying with procurement regulations, including developing draft solicitations you can bring back to your district. This session is specifically for school food service professionals.

SCHOOL GARDENS & CURRICULUM

Melissa Wender, City Sprouts

Alex Frank, City Sprouts

Incorporating climate resilience into garden curriculum is important but no small feat. We will work collaboratively to brainstorm ways to do so while aligning with standards and ensuring lessons are culturally relevant and adaptable for different grade levels.

SCHOOL WELLNESS POLICIES

Nicole Good, Mass. Department of Elementary & Secondary Education

A local wellness policy is a written document that guides efforts to establish a school environment that promotes students' health, well-being, and ability to learn. Join us for an interactive discussion on how to measure and assess food literacy and farm to school activities within the local wellness policy.

ACTIVITY TABLE DESCRIPTIONS

ACTIVIST ART PROJECTS WITH YOUTH CLIMATE ACTION NOW (YCAN)

Ollie Perrault

Morgan Brown McNeil

Beatrice Williams

The Youth Climate Leadership Program (YCLP) is a student-led organization with a goal to empower young people to add their voices to the climate conversation. With the support of adult mentors from Mass Audubon and the Hitchcock Center, we help equip students with the skills needed to become experienced climate activists and environmental justice advocates. At the Mass Farm to School Conference, leading members of the YCLP will be sharing information about their recent action initiatives and organizing efforts around local and statewide priorities as well as running several fun and collaborative community art projects including flag making, sticker making, and pin making!

CULINARY FUN - MAKING PICKLES!

Ryan Eckles, Project Bread

Bring a sense of culinary creativity to this activity station! You'll learn all about quick pickling garden fruits and veggies and get to taste and take home some delicious pickling experiments. Together we'll share tips on incorporating food preparation into your classroom as well as strategies to use cooking activities for cafeteria staff team building.

HYDROPONICS IN ACTION!

Caitie Dwyer-Huppert, Green City Growers

Join Green City Growers for a hydroponic grow tower demonstration. They will provide tips and ideas about how to set up towers in classrooms and cafeterias, and will answer general hydroponic growing questions.

POLLINATORS: EXPLORE & CREATE

Leah Nichole, The Quiet Loud Machine/HCC

Come explore a variety of microscopic, insect, and arachnid collections with local biologist and musician, Leah Nichole. Learn about how farming and water use practices are impacting pollinators and other species in the collection. Examine and draw these creatures and learn about how you can participate in an important local biodiversity index study yourself or with your students. (Leah Nichole)

PROCUREMENT CONSULTING

Abby Getman Skillicorn, Mass. Farm to School

Come receive individualized procurement support from Mass. Farm to School staff. Whether you want advice on finding particular products or have questions about which procurement practice to follow, we'll help you get on a path to more successful local food purchasing

ACTIVITY TABLE DESCRIPTIONS

RECORD YOUR FARM TO SCHOOL STORY

Dinah Mack, Mass. Farm to School

We want to hear your farm to school story. Stop by the "recording studio" and contribute a story that could be featured on an upcoming farm to school themed podcast.

SOIL HEALTH & MINIMAL TILL FARMING: COME LEARN HOW TO GROW YOUR OWN FOOD

Amanda Reynolds, The Food Bank of Western Massachusetts

Come learn how to grow your own food! Cultivating for Community farm will teach you how to plant your very own sugar snap pea plant to bring home. Our goal is for participants to learn how to grow their own food, the ways to nurture a plant, while also learning about the importance of soil health, minimal till farming, and the mission of our farm.

TAKE ACTION FOR FARM TO SCHOOL

Join the Massachusetts Food for Massachusetts Kids Coalition to take action to advance farm to school policies at the state level. Write a postcard and add your voice to the campaign for a permanent farm to school grant program and a local food incentive.

TREE TOUR

Are you in the mood for a campus walk? If you bring a smartphone, you can take a self-guided tour of the diverse tree species on the Smith College campus. <https://bit.ly/SmithTreeTour>

VERMICOMPOSTING: WHAT CAN WORMS EAT?

Margot Wise

Learn about a worm bin, how to build your own, and play the "what goes where" game to learn what we can and can't feed worms. Learn about the benefits of composting, talk to Mr. Wormy, and you can even win a prize!

PRESENTER BIOGRAPHIES

LIZZIE AGBEDUN *(she/her)*

Lizzy Agbedun is the Advocacy Manager at Project Bread. In this role, she is responsible for the development and maintenance of a strong network of volunteer advocates and community leaders/partners in support of Project Bread's efforts to combat food insecurity and improve nutrition programs across the Commonwealth. In high school, Lizzy led community members and worked as a youth farmer to combat food insecurity in Lynn, MA. She continued community organizing and graduated from Mount Holyoke College in 2022. Lizzy went on to be a cancer neuroscience researcher before transitioning into her current role at Project Bread.

Workshop: Becoming a Successful Farm to School Advocate

JAKE ANGELO *he/him*

Fisherman, Barnstable Seafoods

Workshop: Resiliency in the Local Fishing Community

JARED AUERBACH

CEO, Red's Best

Workshop: Resiliency in the Local Fishing Community

MOLLY ARONSON *they/them/she*

Education Manager, Grow Food Northampton

Molly Aronson is an Outdoor Educator with a passion for learning and teaching in farms, forests, and fields. They love encouraging people of all ages to find connections with our home planet and think of creative ways to take care of this land and each other.

Workshop: Teaching the Truth: Climate Change Education as a Form of Resiliency

EBEN BEIN *they/he*

Field Organizer, Our Climate

Eben Bein is a high-school-teacher-turned-climate-justice-organizer. They became Our Climate's MA Field organizer in 2018, after 6 years of teaching biology at Revere High School (MA) and Phillips Exeter Academy (NH). They are also administrator for the Massachusetts Youth Climate Coalition, where they empower and co-learn with their field team and the next generation climate advocates in organizations and schools across the state. He grew up in a cohousing community on Nipmuc land (Acton, MA) and earned a B.A. in Biology from Dartmouth College and an M.S. in Science Writing from MIT. They also enjoy singing with their rock bands, yoga, cooking and poetry, for which they won the 2022 Bill Holmes "Winter Variations" Poetry Contest and published their first chapbook Character Flaws. He currently lives with his husband on Pawtucket land, also known as Cambridge, MA. Find them online @ebenbein or ebenbein.com.

Discussion: Connecting Youth in the Food Justice and Climate Justice movements

MAGGIE BENOIT *she/her*

School Garden Educator, Island Grown Initiative

Maggie grew up on Cape Cod and then Rhode Island until studying Elementary Education and American History at Lesley University. She has worked on farms, and taught at Shaver's Creek Environmental Center and The Farm Institute. Maggie is passionate about building connections with children and where their food comes from.

Workshop: Beyond STEM: Connecting Middle School Spanish & History with Farm to School

PRESENTER BIOGRAPHIES

DR JENNIFER CADENHEAD *she/her*

Executive Director/Assistant Research Professor
The Laurie M. Tisch Center for Food, Education, & Policy,
Teachers College, Columbia University

Dr. Jennifer Cadenhead, PhD, RDN, is the Executive Director for the Laurie M. Tisch Center for Food, Education and Policy and Research Assistant Professor, Program in Nutrition, in the Department of Health and Behavioral Studies at Teachers College, Columbia University.

Workshop: Reading and Eating for Equity: Teaching Food & Nutrition through a Literacy Lens

DAWN CRAYCO *she/her*

Northeast Regional Policy Director, FoodCorps

Dawn leads a regional advocacy and policy strategy with the goal of universal food education and nourishing school meals for all kids. Through training, coaching and mentoring, she leads and supports the development of others to activate their advocacy voice for policies that are culturally appropriate and rooted in equity. Dawn brings over 15 years of experience working in the food and education systems, at the grassroots and grass-roots levels. She holds a Masters in Public Health Nutrition from UMASS-Amherst and is currently co-chair of the CT Farm to School Collaborative and is on the Board of Directors for End Hunger CT! She is the mom of a tenacious 4 year old boy and darling 5 month old baby boy - both of whom are as passionate about food as she is!

Workshop: Becoming a Successful Farm and Sea to School Advocate

CAITIE DWYER-HUPPERT *she/her*

Director of Education & Programs, Green City Growers

Caitie Dwyer-Huppert joined Green City Growers (GCG) in 2018 and is now the company's Director of Education and Programs. To her work with GCG, Caitie brings eleven years of teaching science in

Worcester and Boston Public Schools, as well as undergraduate Biology and masters Education degrees from Clark University and masters in Ecological Landscape Design from The Conway School. The purpose of GCG is to provide inspiring shared experiences to connect and educate people to grow food sustainably. GCG is a Boston-based, BCorp, employee-owned company that partners with schools, businesses, senior living communities and community organizations to design, build, maintain and provide programming in gardens. This year GCG has expanded programs to include hydroponic growing.

Hands-on Activity: Hydroponics in Action

RYAN ECKLES

Chef Educator, Project Bread

Hands-on Activity: Culinary Fun: Making Pickles

JEN FAIGEL *she/her*

Executive Director, CommonWealth Kitchen

Jen stepped in as CommonWealth Kitchen's Executive Director in mid-2014. Under her leadership, CWK has grown from a modest shared-use commercial kitchen into a highly regarded food business development center. Today, CWK provides kitchen space, business education and technical support, coordinated market access, and small-batch co-packing operations, supporting well over 250 food businesses annually, over 90% owned by women, immigrants and/or people of color. Jen has been widely recognized for her work, including being named a Boston Business Journal Power 50 and a prestigious Barr Foundation Fellow.

Workshop: Building an Equitable Resilient Regional Food Economy: Local Foods in the Boston Public Schools

PRESENTER BIOGRAPHIES

JUDY FALLOWS *she/her*

Garden Coordinator, Watertown Public Schools

Judy has been District Garden Coordinator for the Watertown Public Schools since 2015. She has built and managed more than 6 school gardens. She went to college at MIT and studied biology, then attended Harvard and studied to become a science teacher. She's a passionate, life-long gardener and is on the board of Watertown Community Gardens.

Workshop: Growing Environmental Stewards: Launching School-Wide Composting

ALEX FRANK *he/him/his*

Youth Programs Manager, City Sprouts

Alex has spent the majority of his career teaching environmental concepts in parks, nature centers, and other OST spaces throughout the country. After a brief stint as a grant administrator he has returned to his roots (pause for laughter), working with CitySprouts to lead OST garden programming in Boston and Cambridge.

Discussion: School Gardens & Curriculum

BRUCE FROST *he/him*

Education Director, Friends of Holly Hill Farm

Publishing for children and adults (10 years), 22 years teaching grades 3-6 (Cambridge & Marshfield - public; Inly School - independent Montessori), garden and outdoor classroom coordinator (10 years), Education Director at Friends of Holly Hill Farm for 2+ years, MEd for Grades 1-6, MFA Writing for Children.

Workshop: Restoring Climate Balance: Regenerative Farming Practices Through the Lens of the Classroom

NICOLE GOOD *she/her*

School Wellness Specialist, Massachusetts Dept. of Elementary & Secondary Education.

Nicole works to support and advance wellness initiatives for Massachusetts students, schools, and communities. Nicole participated as a fellow in the Rennie Center's Massachusetts Education Policy Fellowship and is a firm believer in the importance of policy work that supports the whole child.

Discussion: School Wellness Policies

ROGER GRANDE *he/him*

Social Studies Teacher & Farm-to-School Co-Coordinator, Brookline High School

Roger teaches social studies (Modern World History; Global Leadership; Climate Science and Social Change) at Brookline High School where he co-advises the Climate and Food Justice club. His priorities include empowering student activism, developing our Farm-to-School initiative and cultivating a school sustainability culture. Roger created (and lead) Growing Empowerment, a summer program that engages high school students in gardening and food justice.

Workshop: Empowering Youth to Cultivate a Just and Sustainable School Culture: From Teacher-Led Curriculum to Student-Centered Advocacy

SAM GREENE *she/her*

School Garden Educator, Island Grown Initiative

Sam has been an educator on the Island for over 20 years. She is particularly passionate about connecting plants and food systems with History and Social Studies in the garden and in the classroom and exploring weeds, wild foods and herbs as medicine. She is currently pursuing a certificate in Sustainable Food and Farming through the Umass Stockbridge School of Agriculture.

Workshop: Beyond STEM: Connecting Middle School Spanish & History with Farm to School

PRESENTER BIOGRAPHIES

HOPE GUARDENIER *she/her*

Director, School Sprouts Educational Gardens

Hope Guardenier is passionate about connecting youth of all ages to their food and bringing learning to life. She has been instrumental in designing and implementing 20 teaching gardens. She works to realize a vision of outdoor classrooms that allow for hands-on learning and meaningful work.

Discussion: Greenhouses are Great!

DEB HABIB *she/her*

Creative Executive Director, Seeds of Solidarity

Deb Habib and Seeds of Solidarity have inspired thousands: toddlers to teens to people incarcerated- to Grow Food Everywhere to transform hunger to health and create climate resilient communities. Deb holds a doctorate in multicultural education, is co-founder of the NQ Garlic and Arts Festival and co-author of Making Love While Farming: Field Guide to a Life of Passion and Purpose.

Workshop: Grow Food, Grow Community: Climate Resilient School Gardens

MATT HAMILTON

Fisherman, F/V Stranglehold

Workshop: Resiliency in the Local Fishing Community

MEREDITH HILL-PATEL *she/her*

Curriculum Consultant, Laurie M. Tisch Center for Food, Education, & Policy, Teachers College, Columbia University

Meredith Hill-Patel is an educational consultant and curriculum developer passionate about sustainable agriculture and food justice. As teacher and school leader in NYC, she founded an educational school-community garden, designed and taught a literacy curriculum centered around

food systems, and opened a middle school based on social and environmental justice.

Workshop: Reading and Eating for Equity: Teaching Food & Nutrition through a Literacy Lens

MELLISSA HONEYWOOD

Deputy Director, Mayor's Office of Food Justice

Before working for the City of Boston, Honeywood was the Director of Food & Nutrition Services for Cambridge Public Schools for nearly twelve years. That experience provided the opportunity to develop community connections, implement collaborative programs, integrate sustainable food service practices, as well as partner with local farmers, fishermen, and food producers. She earned her registered dietitian credential at Keene State College, and holds a Bachelor of Science Degree in Culinary Nutrition from Johnson & Wales University.

Discussion: Culinary Approaches to Reducing Food Waste

BRYAN JERSKY *he/him*

Freshampton Farm to School Coordinator, Northampton Public Schools

When Bryan Jersky is not popping in and out of farms or facilitating taste tests at schools as the Freshampton Farm to School Coordinator for Northampton Public Schools, he's coaching his kids soccer teams and managing a handful of billboards in California. Prior to that, he was the Founder and Executive Director of a nonprofit in the US called Healthy Planet, where he planned, designed, and built school garden programs for over 40,000 students across the state.

Workshop: How to Start and Grow Your Farm to School Program

PRESENTER BIOGRAPHIES

ELIZABETH KAPLAN *she/her*

K-8 Math and Science Coordinator, Watertown Public Schools

Elizabeth Kaplan is the K-8 Math and Science Coordinator in Watertown Public Schools. In 2011, as a school principal, she began building an elementary school garden program. Watertown is an alumni of the Farm to School institute and now has a robust K-12 Farm to School program. Elizabeth is passionate about STEM education and fostering climate activism in students.

Workshop: Growing Environmental Stewards: Launching School-Wide Composting

REBECCA KELLEY *she/her*

Impact Partnerships Lead, FoodCorps MA & RI

Rebecca Kelley is the Impact Partnerships Lead for Massachusetts and Rhode Island at FoodCorps. She works closely with nonprofit partners, district administrators, and school communities to support food education and meal program investments in the state. She also collaborates with state partners, such as Mass. Farm to School and Farm Fresh Rhode Island, and supports key policy initiatives that support farm to school, universal school meals, and food literacy.

Born and raised in Chelsea, MA, Rebecca has spent her entire career working in the nonprofit sector, connecting Massachusetts' most vulnerable citizens with much needed resources.

As a facilitative leader, Rebecca aims to create conditions for self-empowerment, authenticity, and equity. She places great value in treating every person with dignity and respect regardless of race, gender identity, or sexual orientation.

Rebecca holds a degree in American Studies from Smith College. She is also a graduate of the Community Fellows Program, a year-long course helmed by the Institute for Nonprofit Practice, in

affiliation with Tufts University's Jonathan M. Tisch College of Civic Life. The program focuses on investing in emerging social impact leaders across the nonprofit sector to bring their skills into organizational leadership roles.

Workshop: Becoming a Successful Farm and Sea to School Advocate

CATHERINE KLING NOURSE *she/her*

Dietitian in Residence, Veg Out @ Nourse Farm

Catherine Kling Nourse is a local foodie and a global health advocate. She describes herself as someone who loves food— eating it, making it, studying it, connecting with it—and she loves feeding people. Since moving to Massachusetts, she explored ways to combine (stir, mix, blend, marinate) all of her food loves and finally found it as the owner/operator (Head Veg) of Veg Out @ Nourse Farm food truck. She believes that it is truly a vehicle (pun intended) that combines all of her food loves AND affords her more opportunities to connect folks with foods that nourish them in fun and yummy ways.

Discussion: Farm Based Education

DR PAM KOCH *she/her*

Faculty Director & Associate Professor of Nutrition & Education, The Laurie M. Tisch Center for Food, Education, & Policy, Teachers College, Columbia University

Dr. Pam Koch is the Faculty Director for the Laurie M. Tisch Center for Food, Education and Policy and Mary Swartz Rose Associate Professor of Nutrition and Education in the Program in Nutrition at Teachers College, Columbia University. Dr. Koch conducts research about the connections between a just, sustainable food system and healthy eating.

Workshop: Reading and Eating for Equity: Teaching Food & Nutrition through a Literacy Lens

PRESENTER BIOGRAPHIES

JONATHAN LAN

Student

Jonathan Lan is a student activist committed to building a just and sustainable future for all. As a field representative for Our Climate, student liaison on his town sustainability committee, and president of his high school's environmental action club, this goal has been centered around expanding access to transformational, activism-inspiring climate education. He's currently working with the MA Education Committee to develop curriculum recommendations, designing action-oriented climate projects for his school's history classes, and broadening the scope of Weston students' engagement with climate issues.

Discussion: Connecting Youth in the Food Justice and Climate Justice movements

ROBIN LEA *she/her*

Science Instruction Specialist, Gulf of Maine Research Institute

Robin Lea is a Science Instruction Specialist at the Gulf of Maine Research Institute. In this role, she works as part of the education team developing science curricula and professional development programs to build a broader understanding of climate resiliency, data literacy, and community science. She has a background as a classroom teacher with a focus on science education and multilingual learners. She is passionate about making complex scientific ideas accessible and exciting for people of all ages and helping young people engage as scientifically literate global citizens.

Workshop: Centering Sea in the Three Cs of Farm-to-School: Cafeteria, Classroom, & Community

IRENE LI *she/her*

Owner, Mei Mei

[See Keynote Panel Section for Bio]

Discussion: Culinary Approaches to Reducing Food Waste

JAMEY LIONETTE

Director of Sustainable Seafood, Red's Best

Jamey Lionette is currently the Director of Sustainable Seafood Program at Red's Best – specifically bringing local fish from community based fishing boats into New England institutions, Universities, Public Schools, Health Care facilities. He has been involved in local food systems for decades in Boston. He has owned a butcher shop and restaurant focusing on local food, was the administrator to an urban farm in Roxbury & Dorchester, consulted on many aspects of the local food supply, Procurement at City Fresh Foods, co-organized the first two Boston Local Food Festivals, been involved in Cochon555, has been a speaker at numerous events on local and sustainable foods and has published print and online articles and in books on the subject. He also currently volunteers and sits on several committees and advisory boards on local food systems and community organizing.

Workshop: Resiliency in the Local Fishing Community

KERRITA MAYFIELD *she/her/dr*

K-12 Science Educator, Amherst Regional School District

Educator. Artist. Gardener. Maker. Listener. Big sister. Earth worker. Inquirer.

Workshop: Practicing Community Relationships: Using Play and Theater to Make Connections

PRESENTER BIOGRAPHIES

SCOTT MACALLISTER

Commercial Fisherman, F/V Carol Marie

Workshop: Resiliency in the Local Fishing Community

DORRIE NANG *she/her*

Food and Nutrition Specialist, The Humane Society of the US

Dorrie Nang is a food and nutrition specialist with the Food Service Innovation team at The Humane Society of the US. She holds Cornell's Plant-Based Nutrition Certificate and was a teacher for 28 years before starting her non-profit work.

Workshop: Plant Powered Menus: Gulf of Maine Kelp & More

LEAH NICHOLE *she/her*

Musician/Biologist, The Quiet Loud Machine/HCC

Leah Nichole is a musician and biology professor living in Easthampton, Massachusetts. She grew up in rural Iowa where she was obsessed with her father's veterinary work and the patch of woods behind her house, sandwiched between fields of corn and beans. She currently has two kids, three gardens, and teaches part-time at HCC. Her favorite places to play music are in the living room and the classroom.

Hands-on Activity: Pollinators: Explore & Create

MAGGIE NOWAK *she/her*

Local Food Systems Specialist, MA Department of Elementary and Secondary Education Office for Food and Nutrition Programs

As DESE's Local Food Systems Specialist, Maggie Nowak supports school districts to think strategically about local procurement in food service programs, local food systems education, and school garden engagement, working directly to execute the MA FRESH and Northeast Food for School state funding opportunities. Prior to her

time at DESE, Maggie worked in school food operations, with a focus on farm to school and local procurement, as well as managed a high school youth agricultural program and urban farm site in Providence, RI.

Discussion Group: MA FRESH Grantees

AIMEE ARANDIA ØSTENSEN *she/her*

Professional Learning Facilitator in Education for Sustainability, Shelburne Farms Institute for Sustainable Schools

Aimee is a Filipina-American educator who envisions a future in which each human has a deep sense of belonging and love for the places in which they dwell. She weaves her lived experiences in urban, suburban, and rural spaces into her work with teachers and learners.

Workshop: Practicing Community Relationships: Using Play and Theater to Make Connections

OLLIE PERRAULT *she/they*

[See Keynote Panel Section for Bio]

Hands-on Activity: Activist Art Projects with Youth Climate Action Now

AMANDA REYNOLDS *she/her*

Education & Community Coordinator, The Food Bank of Western Massachusetts

Amanda Reynolds runs the community engagement on the Food Bank's Cultivating for Community farm where she works with volunteers and schools. She has dedicated the past decade to creating equitable food access for community while teaching sustainable practices for our planet.

Hands-On Activity: Soil Health & Minimal Till Farming: Come Learn How to Grow Your Own Food!

PRESENTER BIOGRAPHIES

SOPHIE SCOTT *she/her*

Sustainable Seafood Program Manager, Gulf of Maine Research Institute

Sophie's work focuses on building demand and value for local seafood species from the Gulf of Maine region. Over the past several years, Sophie has worked with a number of school districts across New England to build robust Sea-to-School programs to support the health of our students, our community and economy, and our marine environment and climate.

Workshop: Centering Sea in the Three C's of Farm to School: Cafeteria Classroom and Community

ANDREA STANLEY *she/her*

Co-Founder, Ground Up Grain

Co-founder of Valley Malt malthouse and Ground Up Grain flour mill in Holyoke, MA, supplying local brewers, bakers, and distillers with grains grown throughout the Northeast.

Workshop: Beyond the Poofy Squish: Embracing the Powerful Positives of Whole Grains with Fresh Flour

ANNELIESE TANNER *She/her*

Executive Director of Food & Nutrition, Boston Public Schools

As the Executive Director for Food & Nutrition at Boston Public Schools, Anneliese Tanner is bringing scratch cooking with a focus on values based procurement to the oldest public school system in the country. Prior to her role at BPS, Anneliese led a movement in school food change as the Executive Director of Food Service at Austin Independent School District and supported districts across the country in scratch cooking and local procurement at the Executive Director of School Food Operations at the Chef Ann Foundation.

Workshop: Building an Equitable Resilient Regional Food Economy: Local Foods in the Boston Public Schools

MELISSA WENDER *she/her*

Program Director, City Sprouts

Melissa is a lifelong educator and avid grower. She grew up mostly in a small town in Massachusetts but has lived in Salt Lake City, Tokyo, Chicago, Seoul, and Portland, ME, having finally settled in Dorchester. She grows veggies, herbs, and flowers in her little backyard. At CitySprouts, she is working to build a robust hands-on curriculum which is STEM-focused, but has room for broad thinking, including consideration of the place of urban gardening in the broader environment.

Discussion Group: School Gardens & Curriculum

ANDREW WILKINSON *he/him*

Chef of Innovation, Research and Development, North Coast Seafoods

Andrew Wilkinson has a love of cooking and a passion for fresh ingredients that stretches back to days spent working on the docks in Maine. Trained at The Culinary Institute of America, Wilkinson has an instinctive understanding of superior cuisine. And, after years in a business that quickly takes its toll on a chef's patience, Wilkinson still takes genuine pleasure in serving people of all ages.

Workshop: Plant Powered Menus: Gulf of Maine Kelp & More

BEATRICE WILLIAMS *she/her*

Beatrice Williams is a new member of the Western MA Youth Climate Leadership Program. She decided to join the organization in the hopes of expanding her knowledge of the climate issues plaguing our world today and making an effort to get involved in the climate solution!

Activity Table: Activist Art Projects with Youth Climate Action Now

PRESENTER BIOGRAPHIES

MARGOT WISE she/her

Margot Wise (she/her) is a farmer and activist who has spent the last 15 years working in local food systems and sustainable agriculture. Her focus is on closing the soil-to soil loop to create resilient and equitable communities, and she is a bit compost obsessed! A certified Master Composter, through Tilth Alliance and a certified Community-Scale Compost Operator through the 131 School of Composting, Margot is launching a compost consulting business this year to help residences, schools and community gardens fulfill their composting dreams. She is a founding member of the Holyoke Food and Equity Collective and lives in Holyoke, MA with her husband and 2 kids.

Activity Table: Composting/Worm Bin

RINA ZAMPIERON She/her

Statewide Early Education Manager, Mass Audubon

Rina spent 14 years teaching at and developing curriculum for Mass Audubon's Drumlin Farm Community preschool. In her current role as the State-Wide Early Education Manager, she works with early education centers across the state offering professional trainings in early environmental and farm-school education. She has presented at nature based and early education conferences across the country, including NAEYC, Natural Start Alliance and ERAFANS.

Workshop: Kids in the Garden: Farm to School for Our Youngest Learners