



**GOOD  
FOOD  
ORG** **2015  
GUIDE**

**JAMES  
BEARD  
FOUNDATION**

**foodtank**<sup>TM</sup>





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# NATIONAL ORGANIZATIONS

## 350

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

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[jamie@350.org](mailto:jamie@350.org)

350.org is a grassroots movement that hopes to preserve a livable planet. The number 350 means climate safety: to preserve a livable planet, scientists tell us we must reduce the amount of CO<sub>2</sub> in the atmosphere from its current level of 400 parts per million (ppm) to below 350 ppm. 350.org is coordinated by a global network that includes more than 188 countries, and works on campaigns such as the Keystone XL pipeline in the U.S. and coal power plants in India.

## Action for Healthy Kids

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

Matthew Smith, Director of Development and Communications

(312) 878-8751

[matthew.smith@actionforhealthykids.org](mailto:matthew.smith@actionforhealthykids.org)

Action for Healthy Kids combats childhood obesity, malnutrition, and physical inactivity by working in schools across the U.S. They provide nutrition lessons in the classroom, fun physical activity ideas, and facilitate partnerships of schools, families, and communities. Volunteers across the country can donate their time by getting active with Team Healthy Kids and can find opportunities in their community through the Get in Action Center.

## Ag Innovations Network

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

Joseph McIntyre, Executive Director

(707) 823-6111 x110

[joseph@aginnovations.org](mailto:joseph@aginnovations.org)

With a deep interest in sustainable agriculture, the Ag Innovations Network creates opportunities for individuals and communities to understand what needs to change in order to create a better future for food and farming. They have created the California Roundtable on Agriculture and the Environment and the California Roundtable on Water and Food Supply, as well as other

projects to confront contemporary food issues. The California Department of Food and Agriculture (CDFA), in partnership with American Farmland Trust, hired Ag Innovations this year to facilitate the California Agricultural Vision (Ag Vision), a year-long planning process held in 2010 that resulted in the design of a 20-year blueprint for sustaining California's agricultural economy.

## 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](http://www.agrariantrust.org)

Brooke Werley, Coordinator

(818) 225-9150

[brooke@agrariantrust.org](mailto:brooke@agrariantrust.org)

Agrarian Trust provides support for land access for next generation farmers. The group offers lawyers who specialize in land stewardship, hosts a Land Symposium, and provides strategy for beginning farmers.

## AGree

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

Heather Lair, Chief of Staff

(202) 674-5034

[hlair@merid.org](mailto: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

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action and elevate food and agriculture as a national priority. AGrree 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](http://www.agriculturaljusticeproject.org)

Leah Cohen, General Coordinator

(919) 809-7332

[agjusticeproject@gmail.com](mailto:agjusticeproject@gmail.com)

The Agricultural Justice Project (AJP) has brought together consumers, businesses, farmers, and workers to determine the most beneficial and accurate processes for organic and social justice certifications for foods throughout the entire supply chain, from farm to table. The Public Consultation Process makes certification accessible to the public through direct communication with certifiers. AJP conducts Desk and On-Site assessments for smallholder farmers so that they can boost their efficiency and sustainability.

### **AllergyKids Foundation**

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

Robyn O'Brien, Founder and Executive Director

(303) 518-7573

[robyn@allergykids.com](mailto: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](http://www.healthiergeneration.org)

Dr. Howell Wechsler, CEO

(888) 543-4584

[info@healthiergeneration.org](mailto: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](http://www.allianceforfairfood.org)

Jake Ratner, National Coordinator

(239) 357-8311

[jake@allianceforfairfood.org](mailto: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](http://www.alliancetoendhunger.org)

Nathan Magrath, Media Contact

(202) 688-1075

[nmagrath@alliancetoendhunger.org](mailto:nmagrath@alliancetoendhunger.org)

The Alliance to End Hunger encourages cooperation among diverse stakeholders through a domestic Hunger Free Communities initiative and



Photo courtesy of Center for Rural Affairs

the global National Alliance Partnership Program. These programs foster informational exchange and convene community leaders to isolate key areas of reform on the road to a no hunger America.

**Alternative Farming Systems Info Center**

[www.asic.nal.usda.gov](http://www.asic.nal.usda.gov)

(301) 504-6559

The Alternative Farming Systems Info 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 Grassfed Association**

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

Marilyn Noble, Program & Communications Manager  
(877) 774-7277

[marilyn@americangrassfed.org](mailto: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.

**AmpleHarvest.org**

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

Gary Oppenheimer, Founder and Executive Director  
(267) 536-9880

[gary@ampleharvest.org](mailto:gary@ampleharvest.org)

AmpleHarvest.org is making locally grown fresh food available for the first time to nearly 7,500 food pantries, soup kitchens and similar programs across all 50 states by educating, encouraging, and enabling America's 42 million home and community gardeners to donate their excess garden produce instead of letting it go to waste. In particular, AmpleHarvest.org helps connect farmers with food pantries in order to turn food waste into nutritious meals.

**Ashoka**

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

Paula Recart, North America Leader and Director  
(703) 527-8300

[info@ashoka.org](mailto: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](http://www.afop.org)

Daniel Sheehan, Executive Director  
(202) 828-6006

[Sheehan@afop.org](mailto: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.

### 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.

### Beyond Pesticides

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

### The Bigger Picture

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  
 (202) 674-5034  
 Rebecca@biodynamics.com

The BioDynamic Association describes the idea "Biodynamics" as a spiritual-ethical-ecological approach to agriculture, gardens, food production, and nutrition and the organization seeks to embody its implications in all of their operations. The Association's programs range from webinars, a North American 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 provides knowledge, inspiration, connections, and the conceptual frameworks to help individuals, communities, and decision makers envision and implement their own sustainable food systems.

### Bioversity International

www.bioversityinternational.org  
 Charlotte Masiello-Riome, Head of Communications  
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 c.masiello-riome@cgjar.org

Bioversity International provides scientific evidence of the important role of on-farm, wild agricultural, and forest biodiversity in building more nutritious, resilient, productive, and adaptable food and agricultural systems. They work with partners in low-income countries where agricultural biodiversity can improve the regional food system. For instance, the Sub-Saharan Africa region includes nearly 50 countries that serve as the hub for some of the world's most valuable crops including coffee, sorghum, lentil, wheat, barley, yams, and cowpea.

### Black Belt Justice Center

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

The Black Belt Justice Center is a legal and advocacy organization that serves African American farmers, landowners, and communities in the Black Belt region in efforts to retain and increase landownership; to create sustainable land-based cooperatives and entrepreneurial businesses; and to ensure intergenerational and community wealth. The Center's legal services focus on labor law, land use and zoning, civil rights, and other services. The Center also has a grassroots presence through hosting community seminars, webinars, and holding legal training conferences.

### 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  
 ltoscano@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.

**The Carrot Project**

www.thecarrotproject.org  
 Dorothy Supt, Founder & Executive Director  
 (617) 718-0562 x 1  
 dsupt@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.

**Center for a Livable Future**

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

Center for a Livable Future is a research program at the Johns Hopkins Bloomberg School of Public Health dedicated to improving human health and meeting the basic needs of food, water, and shelter for all. The program conducts research and provides information about diet, food production, and human health to promote policies that will protect both human health and the global environment. Some of the Center's current projects include Baltimore Food and Faith, Maryland Food System Mapping, a Wasted Food program, among others.

**The Center for Ecoliteracy**

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

The Center for Ecoliteracy is an educational nonprofit organization responsible for creating resources and offering professional development to teach sustainability in school communities. Smart by Nature, one of the Center's books, offers a framework for sustainable living. They also generate a hands-on impact through curriculum integration and cross-discipline teaching strategies; development of hands-on teaching and learning projects; and a focus on campus gardens as learning environments.

**Center for Environmental Health**

www.ceh.org  
 Michael Green, Executive Director  
 (510) 655-3900 x302  
 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  
 Abigail Seiler, Media Coordinator  
 (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.

### 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 also founded Food Day, which inspires Americans to change their diets and their food policies. Every October 24, thousands of events all around the country bring Americans together to celebrate and enjoy real food and to push for improved food policies.

### 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.

### Certified Naturally Grown

www.naturallygrown.org  
 Alice Varon, Executive Director  
 (847) 687-2058  
 alice@naturallygrown.org

Certified Naturally Grown is an alternative to the USDA's certified organic program. Their program minimizes paperwork and certification fees and employs a peer-inspection process built on local networks that better fit small farmers' needs. Their programs strengthen farms both through the marketing benefits offered and also by connecting farms to one another through 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 helps individuals change the way they eat by raising public awareness, educating consumers, and motivating behavior change so that all people have access to nutritious, delicious food. Change Food provides tools and resources so anyone can educate, raise awareness, and create change in their local community. Their website features a Video Library where individuals can learn online about the benefits of sustainable farming practices.

### 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.

### Changing Tastes

www.changingtastes.net  
 Cynthia Pansing, Principal  
 (651) 769-3533  
 Cynthia@changingtastes.net

Changing Tastes is a food consultant group that helps entrepreneurs establish successful, sustainable food ventures. Through their marketing, strategy, and

Photo courtesy of Certified Naturally Grown.



innovative techniques, the group develops transparent tools and investment guidance that ensure business profitability and sustainability.

**Chef Ann Foundation**

[www.chefannfoundation.org](http://www.chefannfoundation.org)  
 Ann Cooper, President and Founder  
 (303) 330-6484  
[ann@chefannfoundation.org](mailto:ann@chefannfoundation.org)

The Chef Ann Foundation is based on Chef Ann Cooper’s vision of healthy nutritious meals for all children. The foundation works with school districts nationwide on programs like The Lunch Box, an online information resource that helps schools transition from processed menus to fresher ingredients. In addition, The Lunch Line blog informs you about important school food issues and news with insights from Chef Ann, their executive staff, operations experts, and parent advisors.

**Chefs Action Network**

[www.chefactionnetwork.us](http://www.chefactionnetwork.us)  
 Katherine Miller, Executive Director  
 (202) 489-2205  
[katherine.miller@gmail.com](mailto:katherine.miller@gmail.com)

The Chef Action Network (CAN) gives back to the chefs who cook from their souls, donate their time and talent, and help people better understand the many complex issues related to food. The intention of CAN is to effectively help these talented, passionate chefs tap into their inner advocate, and provide the tools, training, and support infrastructure to ensure their success. They have trained over 100 chefs to use their voice on food policy issues, and have helped save funding for school lunch, work on nutrition standards,

promote local food in schools, and work to end the overuse of antibiotics in our food supply.

**Chefs Collaborative**

[www.chefscollaborative.org](http://www.chefscollaborative.org)  
 Sara Brito, Executive Director  
 (209) 800-2433  
[sara@chefscollaborative.org](mailto:sara@chefscollaborative.org)

Chefs Collaborative is a national network of chefs and food professionals that features programs designed to connect, inspire, educate, and celebrate chefs and food professionals who are doing their part to help create a better food system through the way they source, cook, and serve food. At their educational Trash Fish dinners, top chefs show the importance of undervalued and underutilized species of fish by using them to prepare delicious dishes. Since starting this educational event series in early 2013, more than 35 of their member chefs have held nine Trash Fish Dinners across the country.

**The Chicago Council on Global Affairs**

[www.thechicagocouncil.org](http://www.thechicagocouncil.org)  
 Louise Iverson, Program Officer Global Agriculture and Foods  
 (312) 726-3860  
[liverson@thechicagocouncil.org](mailto:liverson@thechicagocouncil.org)

The Chicago Council on Global Affairs provides a forum for world leaders, policymakers, and other experts to speak to its members and the public on global issues. The Chicago Council’s Global Agriculture and Food Security project aims to inform and build support in the U.S. Administration, Congress, policy and business circles for a long-term U.S. commitment to agriculture as a tool for poverty alleviation, food security, and economic growth.



**Child Care Food Program Roundtable**

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

Ed Mattson, Coordinator

(530) 677-9410

[contact@ccfproundtable.org](mailto: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.

**Children's Environmental Health Center**

[www.mountsinai.org/patient-care/service-areas/children/areas-of-care/childrens-environmental-health-center](http://www.mountsinai.org/patient-care/service-areas/children/areas-of-care/childrens-environmental-health-center)

Robert O. Wright, Director

(212) 824-7125

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

The Center for Children's Health and the Environment (CCH) is the nation's first academic research and policy center to examine the links between exposure to toxic pollutants and childhood illness.

**Children's Hunger Alliance**

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

Mary Lynn Foster, President & CEO

(614) 341-7700

[CEO@childrenshungeralliance.org](mailto: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.

**The Christensen Fund**

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

Dan Porras, Communications Officer

(415) 644-1600

[dan@christensenfund.org](mailto: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](http://www.civileats.com)

Naomi Starkman, Founder & Editor-in-Chief

[nstarkman@gmail.com](mailto: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](http://www.ciw-online.org)

Lucas Benitez, Co-Director

(239) 657-8311

[lucas@ciw-online.org](mailto:lucas@ciw-online.org)

The Coalition of Immokalee Workers (CIW) is a worker-focused human rights organization that campaigns for fair food and the rights of agriculture workers. CIW has established major agreements on labor standards and wages with McDonald's, Subway, Sodexo, and Whole Foods. The CIW's national Campaign for Fair Food educates consumers on the issue of farm labor exploitation and the Fair Food Program facilitates networking between farmers and retail food companies to ensure fair wages and working conditions for farmworkers.

**Common Health ACTION**

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

Natalie S. Burke, President and CEO

(202) 407-7088

[nburke@commonhealthaction.org](mailto: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](http://www.commonthreads.org)

Linda Novick O'Keefe, CEO

(312) 329-2501 x206

[linda@commonthreads.org](mailto:linda@commonthreads.org)

Common Threads is a preventative health solution program for urban communities. They work in schools to provide hands on nutrition and cooking education for students, school administration, teachers, families, and communities that can empower individuals to make healthier choices. Their teacher-training course educates and empowers classroom teachers by strengthening their skills and the knowledge being passed on to the students.

**The Community Agroecology Network**

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

Victor Castro, Office Manager

(831) 459-3619

[marketing@canunite.org](mailto:marketing@canunite.org)

The Community Agroecology Network (CAN) brings together scientists, practitioners, farmers, and consumers to produce knowledge and develop best practices for a more sustainable food system. CAN's International Youth Network for Food Security and Sovereignty focuses on rural and Indigenous youth, empowering them to lead the agroecological transformation of their communities' food systems and livelihoods. The Network facilitates opportunities for youth connected to their agroecology-based food security projects to engage in capacity building and sharing best practices focused on traditional food cultures, agroecological innovation, local food economies, and community organizing.

**Community for Zero Hunger**

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

Erica Oakley, Program Manager

(202) 552-3006

[erica@zerohungercommunity.org](mailto:erica@zerohungercommunity.org)

Community for Zero Hunger 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. The project plans to interview local-level international organizations to identify individual community needs. This will lead to the development of a report and an open-access resource guide that highlights mapping results.

**The Cookbook Project**

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

Adam Aronovitz, Co-Founder

(617) 869-2005

[adam@thecookbookproject.org](mailto:adam@thecookbookproject.org)

Every child deserves access to critical food literacy and cooking skills. The Cookbook Project is focused on the demand side of a healthier and more equitable food system. They train educators, community leaders, parents, and volunteers to become certified Food Literacy Educators through an online train-the-trainer program. These certified educators then lead The Cookbook Project curriculum in their own schools, community centers, summer camps, and homes.

**Cornucopia Institute**

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

Gayle Nielsen, Membership Coordinator

(608) 625-2000

[cultivate@cornucopia.org](mailto:cultivate@cornucopia.org)

The Cornucopia Institute promotes small scale, sustainable, organic agriculture by conducting research and providing education on ecological farming methods. Their website reports on current issues in sustainable food and agriculture, and their food product scorecards help conscientious consumers select sustainable foods. The Cornucopia Institute's Natural vs. Organic Project consists of a collection of case studies showcasing the benefits of foods that bear the "USDA Organic" seal, and their Factory Farm investigation project has highlighted the fraudulent activities of industrial farms that produce organic meat, milk, and eggs.

### Corporate Accountability International

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

Nick Guroff, Deputy Director of Communications and Foundations  
(617) 695-2525

[nguroff@stopcorporateabuse.org](mailto:nguroff@stopcorporateabuse.org)

Corporate Accountability International has been working for 35 years to protect public health, human rights, and the environment from exploitative corporate interests. Corporate Accountability International's Value the Meal campaign challenges fast food industry leader McDonald's in order to expand opportunities for sustainable food systems to flourish.

### CropMobster

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

Gary Cedar, Founder and CEO/CTO

[info@cropmobster.com](mailto:info@cropmobster.com)

CropMobster is a community of farmers, producers, hunger relief organizations, and everyday citizens who are intent on feeding hungry people, supporting local farmers and others to prevent waste, increasing the visibility and income of local producers, and generating positive impact and measurable results. The free service leverages social media and "instant alerts" to help spread the word quickly about local food excess. This unique approach to salvaging otherwise wasted food has seen numerous successes, including the salvation of over 2 million servings of fresh food in Sonoma, CA and Marin, CA counties.

### Crossroads Resource Center

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

Ken Meter, President

(612) 869-8664

[kmeter@crcworks.org](mailto:kmeter@crcworks.org)

The 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. Their most successful effort so far was to write a US\$9.85 million investment plan for the State of South Carolina, at the state's request, which might pave the way for future local food policy in the state.

### CulinaryCorps

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

Christine Carroll, Founder & Executive Director

(917) 843-8466

[culinarycorps@gmail.com](mailto: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.

### Developing Innovations in School Cultivation

[www.projectdiscnews.blogspot.com/](http://www.projectdiscnews.blogspot.com/)

Tristram Stuart, Founder

+256 (772) 858173

[hello@feedbackgloabl.org](mailto:hello@feedbackgloabl.org)

Project Developing Innovations in School Cultivation (DISC) was founded in 2006 by Edie Mukiibi as a grassroots initiative to educate communities on sustainable food production and change the global food system. The Project trains volunteers in Uganda, Kenya, Ethiopia, and Tanzania on different farming techniques including; permaculture principles, farmer ownership models (FOM), child-to-parent models (C2P), and farmer-to-market (F2M) models.

### Drexel University's Center for Hunger-Free Communities

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

Victoria Egan, Deputy Director

(267) 359-6237

[vse24@drexel.edu](mailto: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; Outreach Services that provides case management support and social services referrals.

### Eat4Health

[www.eat4healthpartners.org](http://www.eat4healthpartners.org)

Kolu Zigbi, Program Director for

Sustainable Agriculture Food Systems and EAT4Health Initiative

(212) 684-6577

[info@eat4healthpartners.org](mailto:info@eat4healthpartners.org)

EAT4Health is a project of the Jessie Smith Noyes Foundation supported by multiple funding partners that aims to fill gaps in the existing food policy advocacy ecosystem in order to make it more inclusive of low-income and people of color communities, more responsive to grassroots needs and ideas, and more effective in terms of protecting the environment, promoting good health, and rebuilding strong local economies. Their initiatives include support for community based organization to strengthen their advocacy capacity, fellowship grants to strong community leaders, and small grants to D.C.-area national advocacy organizations selected to serve as host sites for Fellows.

### EcoAgriculture Partners

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

Sara J. Scherr, President and CEO

(202) 393-5315

[sscherr@ecoagriculture.org](mailto:sscherr@ecoagriculture.org)

EcoAgriculture Partners aims to preserve biodiversity, reduce hunger, and improve the quality of rural people's lives. They work with partners around the world to research ecoagricultural practices and influence public policy in order to create conditions that would allow ecoagriculture to thrive. In 2013, the Landscapes Measures Initiative saw Ecoagriculture Partners

co-lead a landscape management workshop in the Mbeya region of southwest Tanzania.

**Ecological Agriculture Projects**

www.eap.mcgill.ca  
 (514) 398-7771  
 eapinfo@macdonald.mcgill.ca

Ecological Agriculture Projects is Canada’s leading resource center for sustainable agriculture. Their website offers an expansive virtual library, resource catalog, and Magazine Rack. The group also releases publications on the current state of sustainable agriculture in Canada and abroad.

**The Ecological Farming Association**

www.eco-farm.org  
 Ken Dickerson, Executive Director  
 (831) 763-2111  
 ken@eco-farm.org

The Ecological Farming Association, or EcoFarm, is a nonprofit educational organization that promotes regional solutions to nurture small and sustainable food systems. The annual EcoFarm Conference is one of the nation’s largest conferences of its kind. The organization also hosts the Organic Stone Fruit Jubilee and the Hoes Down Harvest Festival, along with a number of workshops and policy events.

**Edible Communities**

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

Edible Communities is a network of local food publications. The organization connects consumers with family farmers, chefs, and food artisans in order to provide them with affordable, healthy food and promote local food resources and guides. The corporation hosts a set of popular podcasts that have increased the accessibility of important food issues to the public.

**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.

**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.

**Fair Food Network**

www.fairfoodnetwork.org  
 Oran B. Hesterman, President and CEO  
 (773) 213-3999  
 info@fairfoodnetwork.org

Based in Ann Arbor, MI, the Fair Food Network (FFN) plays an important leadership role in realizing the vision of a more sustainable and just food system. Their projects range from offering incentives for purchasing healthier food with federal Supplemental Nutrition Assistance Program (SNAP) benefits to connecting farmers with untapped markets. They work with a diverse network of partners to pioneer solutions that support farmers, strengthen local economies, and increase access to healthy food—especially in underserved communities. Double Up Food Bucks, FFN’s signature effort, is a national model for healthy food incentives with a five-year proven track record in Michigan.

**Fair Trade Campaigns**

www.fairtradecampaigns.org  
 Courtney Lang, National Organizer  
 (510) 844-3158  
 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.

### 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.

### Family Farm Defenders

www.familyfarmers.org  
 John E. Peck, Executive Director  
 (608) 260-0900  
 familyfarmdefenders@yahoo.com

Family Farm Defenders works with farmers and consumers to create a more just and democratic food system within the U.S. By empowering small farmers to stand up for their rights, promoting sustainable agriculture, and supporting a transparent system of food production, Family Farm Defenders creates economic opportunities for family farmers while creating safer food choices for consumers. The organization continues to push for aggressive federal anti-trust enforcement against the agribusiness corporations that manipulate world food prices at the Chicago Mercantile Exchange.

### FamilyFarmed.org

www.familyfarmed.org  
 Jim Slama, President  
 (708) 763-9920  
 jimslama@familyfarmed.org

FamilyFarmed.org 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.

### Farm Forward

www.farmforward.com  
 Aaron Gross, Founder & CEO  
 (877) 313-3276  
 info@farmforward.com

Farm Forward is a nonprofit advocacy and consulting group that aims to transform the way our nation eats and farms. Current projects include working with poultry farmers to create BuyingPoultry.com, a free online buying guide, consulting with leading sustainable agriculture organizations, and developing the Good Shepard Poultry Ranch. Last year they identified a unique opportunity to apply pressure to a multinational corporation toward a first-of-its-kind victory for male breeding chicks within the egg industry.

### Farm Hack

www.farmhack.org  
 Louis Thiery, Founder & Board Member  
 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.



### The Farmer Veteran Coalition

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

Michael O’Gorman, Executive Director

(530) 756-1395

[michaelo@farmvetco.org](mailto:michaelo@farmvetco.org)

The Farmer Veteran Coalition is a national nonprofit based in Davis, CA that connects U.S. veterans with education and career opportunities in agriculture. The organization aims to cultivate a new generation of sustainable food leaders, foster meaningful employment, and empower veterans to change their communities through food production. Their Farmer Veteran Fellowship Fund provides direct assistance to veterans in their critical beginning years of farming or ranching. To date, the program has awarded 120 individuals with close to US\$750,000 in grants.

### FarmsReach

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

Melanie Cheng, Founder

(415) 658-5405

[melaniec@farmsreach.com](mailto:melaniec@farmsreach.com)

FarmsReach provides practical tools, services, and connections so farmers can learn from each other and optimize their operations. They have worked with farmers and seed industry stakeholders on a Sustainable Seed Marketplace, a parallel marketplace to help farmers learn about, evaluate,

and purchase products and technologies to manage water and soil nutrients in times of drought. Recently they launched Source Directory, an “interactive phone book” for farmers to browse trusted businesses and organizations recommended by the FarmsReach community.

### Farmworker Justice

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

Jessica Felix-Romero, Director of Communications

(202) 293-5420

[jromero@farmworkerjustice.org](mailto:jromero@farmworkerjustice.org)

Farmworker Justice partners with farmworkers and their organizations to improve living and working conditions, immigration issues, health problems, occupational safety, and access to legal services for agricultural workers. Since 1996, Farmworker Justice has advocated for better labor laws and policies by working with Congress, federal agencies, the courts, and American citizens. Their work is not confined to Capital Hill, however, as they also work to promote knowledge sharing and equity in farmworker communities. In 2015, they will be working on improving specific regulations that impact farmworkers such as the Worker Protection Standard, aimed at reducing the risk of pesticide exposure. They have also been working on immigration reform and making sure farmworkers have access to reform measures as they become available.

### Federation of Southern Cooperatives Land Assistance Fund

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

Ralph Paige, Executive Director

(404) 765-0991

[fsc@federation.coop](mailto: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. The Rural Training and Research Center, located in Epes, AL, serves as the hub of the Federation's outreach. The Center hosts training workshops on cooperative development throughout the year.

### 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)

Matt Knott, President

(800) 771-2303

[mknott@feedingamerica.org](mailto:mknott@feedingamerica.org)

Feeding America, the leading domestic hunger-relief charity in the U.S., strives to feed the nation's hungry through a network of food banks. Feeding America battles hunger through programs such as SNAP Outreach, which provides access to federal nutrition benefits for those who qualify, and the National Produce Program, which partners with growers and industry experts to distribute fresh foods through the food bank networks.

### Feeding the 5000

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

Niki Charlampopoulou, Managing Director

+44 (0) 20 3051 8633

[hello@feedbackglobal.org](mailto:hello@feedbackglobal.org)

Feeding the 5000 encourages farmers to participate in the gleaning movement—where volunteers collect unattractive produce that would otherwise be wasted for consumption. At their events, they serve meals to 5,000 participants, using food that would have otherwise been wasted, while putting the issue of food waste on the political agenda and inspiring local initiatives against food waste.

### 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.

### 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.

### Food & Environment Reporting Network

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

Samuel Fromartz, Editor-in-Chief

(202) 423-8779

[sam@thefern.org](mailto:sam@thefern.org)

The Food & Environment Reporting Network (FERN) is a nonprofit news organization producing investigative reports on food, agriculture, and environmental health. They present the latest news on the food system with colorful graphics and informative, research-driven reports. Their stories fall under the classic mandate of investigative "watchdog" reporting—to reveal corruption, abuse of power, and exploitation wherever it happens and to expose activities and subjects that those in power work to keep hidden or which are simply overlooked by major media.

### Food & Water Watch

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

Darcey Rakestraw, Communications Director

(202) 683-2467

[drakestraw@fwwatch.org](mailto:drakestraw@fwwatch.org)

Food & Water Watch is a grassroots advocacy organization that helps local communities ensure access to healthy, safe food and clean, affordable, public water. With offices across the U.S., Latin America, and the European Union, Food & Water Watch also strives to hold governments accountable for protecting their citizens and to track the impact of U.S. corporations on global and local food and water policies.

### Food + Tech Connect

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

Danielle Gould, Founder and CEO

[Danielle@foodtechconnect.com](mailto: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 Alliance**

www.foodalliance.org  
 Matthew Buck, Coordinator  
 (503) 267-4667  
 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 Animals Concerns Trust**

www.fooandanimalsconcerns.org  
 Richard Wood, Executive Director  
 (773) 525-4952  
 rwood@foodanimalconcerns.org

The Food Animals Concerns Trust promotes humane and healthy farms through science-based advocacy, consumer education, and support for humane farmers. They aim to improve the welfare of food producing animals, broaden opportunities for humane farmers, and address the public health problems that come from the production of meat, milk, and eggs.

**Food Chain Workers Alliance**

www.foodchainworkers.org  
 Jose Oliva, Associate Director  
 (213) 380-4060  
 jose@foodchainworkers.org

The Food Chain Workers Alliance, based in Los Angeles, CA, works to build a sustainable local 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 U.S. has facilitated the emergence of laws that create a framework for food procurement by 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  
 Larry Yee, Co-Founder and President  
 (805) 340-4671  
 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 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 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 publishing Food Ethics magazine. Their report Beyond Business As Usual challenged food businesses to identify the steps they need to take to contribute to a sustainable food system.

**Food Fight**

www.foodfight.org  
 Dr. Deborah Lewison-Grant, Co-Founder & Executive Director  
 (646) 568-1275  
 deb@foodfight.org

Using schools as a platform, FoodFight arms teachers, students, parents and school staff with the tools and knowledge they need to make healthier choices and become role models and agents of change for their families and communities. They have designed a unique food literacy curriculum for teachers, students, parents and school staff that moves beyond traditional Nutrition 101 to address questions of food politics, critical consumerism, and media literacy. Some of the topics covered in their Teacher Wellness Program include how marketing and branding shape our shopping and eating habits what our bodies “really” need to stay active and healthy, and why diets don’t work and what does.

## NATIONAL ORGANIZATIONS

### Food First

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

Eric Holt-Gimenez, Executive Director

(510) 654-4400

[eholtgim@foodfirst.org](mailto: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 Not Lawns

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

Heather Jo Flores, Co-Founder

[Foodnotlawns.org@gmail.com](mailto:Foodnotlawns.org@gmail.com)

Food not Lawns grew out of the Food Not Bombs movement in Eugene, Oregon, and now the organization boasts more than fifty chapters around the globe. With Co-Founder' Heather Flores book of the same name as their guideline, this organization offers workshops to help communities dive into the food growing business.

### Food Policy Action

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

Claire Benjamin, Managing Director

(202) 631-6362

[claire@foodpolicyaction.org](mailto: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](http://www.foodrecoverynetwork.org)

Ben Simon, Founder and Executive Director

(240) 281-2515

[ben.simon@foodrecoverynetwork.org](mailto:ben.simon@foodrecoverynetwork.org)

The Food Recovery Network was started by a group at the University of Maryland and now unites students on 95 U.S. college campuses to combat food waste and hunger. The Network implements programming at 150 schools in 36 states across the country that has so far recovered over 650,000 meals that would have otherwise been thrown away.

### Food Research and Action Center

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

James D. Weill, President

(202) 986- 2200

[jweill@frac.org](mailto: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, WIC, and the Supplemental Nutrition Assistance Program (SNAP, formerly known as food stamps), which helps families put food, including fruits and vegetables, on their table.

### Food Safety News

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

Cathy Siegner, Managing Editor

(206) 407-2201

[csiegner@foodsafetynews.com](mailto: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 Solutions New England**

[www.foodsolutionsne.org](http://www.foodsolutionsne.org)  
 Elizabeth Farrell, Network Coordinator  
 (603) 862-5040  
[el.farrell@unh.edu](mailto:el.farrell@unh.edu)

Food Solutions New England (FSNE) strives to advance a sustainable food system in New Hampshire and the greater New England region. FSNE's goal is to build the capacity to produce at least 50 percent of the accessible sustainable food for all who live in New England by 2060. The organization develops and curates ideas, resources, and connections that support new collaborations and actions, which is exemplified in their New England Food Vision and commitment to racial equity and food justice. Their annual New England Food Summit brings together diverse individuals and organizations who are working to strengthen the regional food system.

**The Food Studies Institute**

[www.foodstudies.org](http://www.foodstudies.org)  
 Antonia Demas, Founder and Director  
 (607) 387-6644  
[info@foodstudies.org](mailto: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 Use for Social Innovation by Optimising Waste Prevention Strategies (FUSIONS)**

[www.eu-fusions.org](http://www.eu-fusions.org)  
 Toine Timmermans, Coordinator  
 +36 (1) 261 3991  
[Toine.timmermans@wur.nl](mailto: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-X**

[www.food-x.org](http://www.food-x.org)  
 Joseph Foxtan, Program Director  
[jfoxtan@food-x.net](mailto: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.

**Food+City**

[www.foodandcity.com](http://www.foodandcity.com)  
 Robyn Metcalfe, Program Director  
 (512) 471-0941  
[rsmetcalfe@earthlink.net](mailto:rsmetcalfe@earthlink.net)

Food+City, previously known as The Food Lab, is based at The School of Human Ecology, College of Natural Sciences at The University of Texas at Austin. It acts as a platform for interdisciplinary conversations about the global food system and supports food entrepreneurs through startup competitions and mentorship. Their Food Challenge Prize provides a platform for innovators and entrepreneurs who expand the conversation, explore, and experiment with new ways to improve our global food system.

**FoodCorps**

[www.foodcorps.org](http://www.foodcorps.org)  
 Jerusha Klempere, Co-Founder and Communications Director  
 (212) 596-7045 x105  
[jerusha.klempere@foodcorps.org](mailto:jerusha.klempere@foodcorps.org)

FoodCorps is an AmeriCorps program that trains and places emerging leaders into schools to work on programs designed to increase the number of healthy school children in the U.S. FoodCorps' members educate children about food

and nutrition, cultivate school gardens, and work with school food staff to change school meals to include healthy food from local farms. By the summer of 2015, FoodCorps had already reached over 160,000 children with their programming that includes building, or revitalizing over 450 gardens and harvesting nearly 25,000 pounds of garden produce.

### FoodRoutes Network

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

Brian Snyder, Executive Director

(814) 571-8319

[info@foodroutes.org](mailto: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.

### The Franciscan Action Network

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

Patrick Carolan, Executive Director

(202) 527-7575

[pcarolan@franciscanaction.org](mailto: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](http://www.foe.org)

Lisa Archer, Food and Technology Program Director

(877) 843-8687

[larcher@foe.org](mailto: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.gwu.edu](http://www.gwu.edu)

Meghan Chapple, Director

(202) 994-7336

[mcb1@gwu.edu](mailto:mcb1@gwu.edu)

George Washington University's Office of Sustainability is devoted to promoting sustainability initiatives and collaborating with stakeholders. The center conducts research, hosts an academic program in sustainability, 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](http://www.croptrust.org)

Marie Haga, Executive Director

+49 (0) 228 85427 122

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

Global Crop Diversity Trust is the only worldwide organization to address the disappearance of crop diversity. The Crop Trust has embarked on a long-term effort to collect, conserve, and use the wild relatives of crops for climate change adaptation. It aims at identifying those wild crop varieties that are missing from existing crop collections, are most likely to contain diversity of value to making agriculture more productive under climate change, and are most endangered.

### The Global FoodBanking Network

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

Sue Canepa, Director of Communications

(312) 782-4560 x226

[scanepa@foodbanking.org](mailto: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](http://www.egfar.org)

Mark Holderness, Executive Secretary

+39 (06) 5705 3413

[gfar-secretariat@fao.org](mailto:gfar-secretariat@fao.org)

The Global Forum on Agricultural Research's (GFAR) mission is to mobilize all stakeholders involved in agricultural research and innovative systems for development, and to catalyze actions toward alleviating poverty, increasing food security, and promoting the sustainable use of natural resources. GFAR's actions are mobilized and delivered through the partnerships, collaborative networks and institutions brought together through the Forum. Examples include the Promotion of Local Innovation (or, Prolinnova) project, which is building a global learning network to promote local innovation in ecologically-oriented agriculture and natural resources management.

### GRACE Communications Foundation

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

Scott Cullen, Executive Director

(212) 726-9161

[scullen@gracelinks.org](mailto: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, water, and energy systems, and to promote a more sustainable future. GRACE's food program, Sustainable Table ([SustainableTable.org](http://SustainableTable.org)), educates consumers about the benefits of sustainable agriculture and the problems with industrial food production, and provides tools and resources to help them make more sustainable food choices.

**Grantmakers in Health**

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

**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  
 (646) 847-8761  
 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. The model has the capacity to grow 20 tons of sea vegetables and half a million shellfish on each acre per year. They are also building the nation's first Seafood Hub. Located in New Haven, CT, once a capital of oyster production but now one of the poorest coastal communities on the East Coast, the Hub works to aggregate, process and market ocean farm products for retail and wholesale venues both regionally and nationally.

**Groundswell International**

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

Groundswell International is a global partnership between NGOs, local civil society organizations, and communities that aims to strengthen rural communities and promote healthy food systems in Africa, Latin America, and Asia. Groundswell International develops methods to spread agroecological farming practices, as well as promote farm innovation and community health. In Burkina Faso, they support exchange visits between village women's groups, exposing them to successful farming techniques. In Ecuador, they help farmers analyze how to capture and use rainwater in order to see how great an impact this can have on their food production and income.

**Grow Biointensive/Ecology Action**

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

Grow Biointensive/Ecology Action educates and trains farmers around the world to establish high-yielding, sustainable agriculture systems that emphasize local food production and culturally appropriate techniques. Grow Biointensive farming techniques have been adopted in Mexico, Kenya, Argentina, Ecuador, Russia, Uzbekistan, the U.S., and other parts of the world. The organization also provides workshops and publishes research papers. The Grow Biointensive Sustainable Mini-Farming Program provides how-to publications and training while emphasizing issues such as soil and preservation and improved teaching practices.

**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; and in 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](http://www.noharm.org)

Benn Grover, U.S. Director of Communications

(703) 860-9790

[bgrover@hcwh.org](mailto: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](http://www.healthychild.org)

Meredith McMahon, Outreach Manager

(310) 806-9592

[meredith@healthychild.org](mailto: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 Food Action

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

Dr. David Wallinga, Founder

(612) 423-9666

[dwallinga@gmail.com](mailto: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.

### Heifer International

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

Allison Stephens, Public Relations Manager

(855) 948-6437

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

Heifer International has worked for nearly 70 years 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 livable wage to live resilient, self-reliant lives.

### Hip Hop Public Health

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

Mindy Feldman Hecht,

Ambassador Program Manager and Social Media Director

(212) 305-4697

[mindyh@hhph.org](mailto: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".

### The Institute for Agriculture and Trade Policy

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

Juliette Majot, President

(612) 870-0453

[jmajot@iatp.org](mailto: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](http://www.isfusa.org)

Jamie Harvie, Executive Director

(218) 525-7806

[harvie@isfusa.org](mailto: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.

### The International Federation of Organic Agriculture Movements

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

Denise Godinho, Membership and Communications Manager

+49 (228) 92650 10

[d.godinho@ifoam.org](mailto:d.godinho@ifoam.org)

The International Federation of Organic Agriculture Movements (IFOAM) has offices around the world that represent the organic movement. In addition to offering a range of membership services, they also implement organic programs, provide leadership training, and support standard and verification systems. Examples of IFOAM projects include Capacity Building for the Intercontinental Network of Organic Farmers Organizations and the Global Organic Market Access project.

**The International Fund for Agricultural Development**

www.ifad.org  
 Cheryl Morden, North American Liaison  
 (202) 331-9099  
 c.morden@ifad.org

The International Fund for Agricultural Development (IFAD), a specialized agency of the United Nations, was established as an international financial institution in 1977 as one of the major outcomes of the 1974 World Food Conference. IFAD finances agricultural development projects, primarily for food production in developing countries. The organization's local-level activities in 120 countries allow it to maintain continuous contact with rural and poor communities. IFAD provides loans to its developing Member States and grants to institutions and organizations that strengthen their capacity and outreach.

**Intertribal Agriculture Council**

www.indianaglink.com  
 Ross Racine, Executive Director  
 (406) 259-3525  
 rracine@indianaglink.com

The Intertribal Agriculture Council (IAC) conducts a wide range of programs designed to further the goal of improving Indian Agriculture. The IAC promotes the Indian use of Indian resources and contracts with federal agencies to maximize resources for tribal members.

**The Jamie Oliver Food Foundation**

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

The Jamie Oliver Food Foundation (JOFF), led by celebrity chef Jamie Oliver, calls for a "food revolution" in the U.S. to counter obesity and unhealthy eating practices. Programs focus on cooking more meals at home, healthier meals at school, and nutritious cooking lessons. In 2012, JOFF created Food Revolution Day, a global day of action to inspire people around the world to stand up for real food and fight for children's right to better food education. For Food Revolution Day 2015, Oliver launched a global petition asking for compulsory practical food education to become part of every school curriculum in all G20 countries.

**Just Label It**

www.justlabelit.org  
 Violet Batcha, Media Contact  
 (202) 688-5834  
 violet@justlabelit.org

Just Label It advocates for the labeling of genetically engineered (GE) food. The campaign has partnered with hundreds of organizations, including the healthcare community, farmers, consumers' advocates, and environmentalists to raise awareness for this political issue. The awareness



is centered on a legal petition advocating for the mandatory labeling of GMO foods drafted by the Center for Food Safety. To date, the petition has received over 1.4 million signatures.

### Kerr Center for Sustainable Agriculture

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

Maura McDermott, Communications Director  
(918) 647-9123

[mauramcdermot.kerrcenter@ecewb.com](mailto:mauramcdermot.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](http://www.kidsagainsthunger.org)

Nick Yaksich, CEO  
1-866-654-0202

[nick@kidsagainsthunger.org](mailto: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](http://www.thekidscookmonday.org)

Cherry Cumauai, PR & Paertnerships Director  
(212) 991-1056

[cdumauai@mondaycampaigns.org](mailto:cdumauai@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](http://www.kidsfoodfestival.com)

Cricket Azima, Founder & Executive Director  
(718) 406-7506

[info@kidsfoodfestival.com](mailto: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.

### La Via Campesina

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

Dena Hoff, North America Coordinator  
(263) 457-6221

[viacampesina@viacampesina.org](mailto: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](http://www.thelandconnection.org)

Cara Cummings, Executive Director  
(217) 840-2128

[cara@thelandconnection.org](mailto: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](http://www.landforgood.org)

Jim Habana Hafner, Executive Director  
(603) 357-1600

[jim@landforgood.org](mailto: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](http://www.landinstitute.org)

Carrie Carpenter, Development Associate  
(785) 823-5376

[carpenter@landinstitute.org](mailto:carpenter@landinstitute.org)

The Land Institute is a Kansas-based research organization exploring alternatives to conventional farming practices. Since 1979, the Institute has promoted food production models that benefit rather than destroy soils, and advocated for native perennial crops and building biodiversity. 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](http://www.landstewardshipproject.org)

George Boody, Executive Director

(612) 722-6377

[gboody@landstewardshipproject.org](mailto:gboody@landstewardshipproject.org)

The Land Stewardship Project is dedicated to protecting farmland by promoting ecological agriculture and developing sustainable communities. Their Farm Beginnings Program provides family farmers with instruction in sustainable agriculture, starting a business, and self-sufficiency while working to improve land access to create community-farming networks. Currently they are working on Urban Farming policy in the Minneapolis, MN, area as

well as operating the Hope Community development organization through the Growing Neighborhood Access to Healthy Food program.

**Landesa Rural Development Institute**

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

Rena Singer, Communications Director

(206) 257-6136

[renas@landesa.org](mailto:renas@landesa.org)

Landesa Rural Development Institute (LRDI) is an organization that works to help secure land 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 the communities. They often focus on creating and enforcing land rights for women. 2.2 million women and men gained secure rights to land through Landesa's partnerships last year.



Photo courtesy of Land for Good.

### 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, President and Founder  
 ann@chefannfoundation.org

The goal of Let's Move Salad Bars to Schools 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. Through of broad network of donors, the program has granted over 4,000 salad bars to schools in need.

### 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.albc-usa.org  
 Ryan Walker, Marketing and Communications Manager  
 (919) 542-5704  
 rwalker@albc-usa.org

The Livestock Conservancy is working to protect nearly 200 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 in its 40 years of existence.

### Local Food Strategies LLC

www.localfoodstrategies.com  
 Alan R. Hunt, Owner and Principal  
 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.

### The Lunchbox Fund

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

Fostering education via nutrition, The Lunchbox Fund is dedicated to providing a daily meal for orphaned and vulnerable school children in township and rural areas of South Africa, a country where 65 percent of all children live in poverty. Their simple intervention of a nutritionally fortified meal at school encourages attendance. The Lunchbox Fund works with a school-based support team and school principals to determine which students are most in need of nutritional support, and their programs provide over 1 million meals annually.

### 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.

### MAZON

www.mazon.org  
 Abby J. Leibman, President and CEO  
 (310) 442-0020  
 mazonmail@mazon.org

MAZON puts into practice the key Jewish ideals of tzedakah (justice) and tikkun olam (repairing the world) as the foundation for its mission to combat hunger and help vulnerable people of all backgrounds both in the United States and Israel. MAZON's approach involves education, advocacy, grantmaking, and strategic initiatives. The Healthy Options Healthy Meals program aims to make nutritious food more accessible to low-income families.

### Meals on Wheels

www.mealsonwheelsamerica.org  
 Ellie Hollander, President & CEO  
 (888) 998-6325  
 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. By providing funding,

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  
Cherry Dumauual, Public Relations and Partnerships Director  
(212) 991-1056  
cdumauual@mondaycampaigns.org

Meatless Monday advocates for individuals across the globe to not eat meat one day a week. By providing informational resources, marketing supplies and recipes, Meatless Mondays works with individuals, schools, restaurants, and food companies to reduce meat consumption by 15 percent globally. Home-grown versions of Meatless Monday are now in 37 countries, from Sir Paul McCartney's Meat Free Monday in the U.K. to programs in Israel, Australia, Jamaica and Iran. This year representatives from 12 Meatless Monday countries came to New York City, NY during Climate Week for their first global gathering.

**Midwest Organic and Sustainable Education Service**

www.mosesorganic.org  
Faye Jones, Executive Director  
(715) 778-5775  
faye@mosesorganic.org

The Midwest Organic and Sustainable Education Service (MOSES) is a nonprofit organization based in Spring Valley, WI. They promote organic and sustainable agriculture by providing the education, resources, and expertise farmers need to succeed. The cornerstone of this foundation is the annual MOSES Organic Farming Conference, the country's largest conference on organic and sustainable farming.

**Millennium Institute**

www.millennium-institute.org  
Mayumi Sakoh, Advocacy, Networking, and Communications Advisor  
(202) 383-6200  
ms@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  
Cherry Dumauual, PR and Partnerships Director  
(212) 991-1056  
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.

**Modern Farmer**

www.modernfarmer.com  
Jessie Cohen, Press Director  
(888) 797-9925  
jessie@modfarmer.com

Modern Farmer is a media outlet for sustainable food issues that runs a daily website, a quarterly print issue, and event series. Modern Farmer strives to provide accurate independent information to a global constituency concerned about the relationship between food, human health and happiness, and the health of the natural environment. The online portion of Modern Farmer features a handbook that educates readers on how to localize their food intake and build their own sustainable capacity.

**More and Better**

www.moreandbetter.org  
Elisabeth Atangana, International Coordinator  
+39 (06) 80 70 847  
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  
Dr. John Boyd Jr., President  
(804) 691-8528  
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  
Kathy Hadley, Executive Director  
(800) 275-6228  
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.



### **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), previously National Cooperative Grocers Association, is a business services cooperative for retail food co-ops located throughout the U.S. representing 143 food co-ops, which operate over 195 stores 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](http://www.nffc.net)

Katherine Ozer, Executive Director

(202) 543-5675

[kozer@nffc.net](mailto: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.

### **The National Farm to School Network**

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

Chelsey Simpson, Communications Manager

(405) 684-7608

[chelsey@farmtoschool.org](mailto:chelsey@farmtoschool.org)

The National Farm to School Network (NFSN) acts as an informational resource and inspirational leader to communities by bringing locally sourced, healthy food, and agricultural education into schools. The Farm to School Network

has reached 40,000 schools across the U.S. and engaged a staggering 23.5 million students. Their Seed Change initiative is building the capacity of schools to implement sustainable practices on a wide scale by providing direct investment and proactive outreach.

### **National Farmers Union**

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

Andrew Jerome, Communications Coordinator

(202) 554-1600

[ajerome@nfudc.org](mailto:ajerome@nfudc.org)

Active since 1902, the National Farmers Union advocates for American family farmers and rural communities by promoting educational programs, influencing legislation, encouraging diverse coalitions, and information networks. The Beginning Farmers Institute program trains new farmers on how to manage a farm and work with community organizations.

### **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)

Liana Hoodes, Executive Director

(914) 443-5759

[liana@nationalorganiccoalition.org](mailto:liana@nationalorganiccoalition.org)

The National Organic Coalition is an alliance of organizations working to

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](http://www.sustainableagriculture.net)

Jeremy Emmi, Managing Director

(202) 547-5754

[jemmi@sustainableagriculture.net](mailto:jemmi@sustainableagriculture.net)

The National Sustainable Agriculture Coalition (NSAC) is an alliance of grassroots organizations that advocates for policies that promote agricultural interests as well as sustainable food systems. NSAC conducts policy and advocacy work that focuses on fair agricultural markets, environmentally safe practices, and resilient farming systems. Currently they are implementing a number of campaigns such as Agricultural Appropriations, which is fighting for funding and policy tasks, and the ensuring the 2015 Child Nutrition Act invests in Farm to School.

### **National Women in Agriculture**

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

Dr. Tammy Gray-Steele, Executive Director

(405) 424-4623

[womeninag@gmail.com](mailto: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.

### **The National Young Farmers Coalition**

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

Sophie Ackhoff, Membership and Development Coordinator

(518) 643-3564

[sophie@youngfarmers.org](mailto:sophie@youngfarmers.org)

In the U.S. farmers over the age of 65 outnumber farmers under the age of 35 by a margin of 6-to-1. And although the organic and local food movements are inspiring a new generation to farm, 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. The group was influential in advocating for the interests of young farmers in the 2014 Farm Bill, while also working with the National Sustainable Agriculture Coalition to write the Beginning Farmer and Rancher Opportunity Act, a Farm Bill marker bill that won bipartisan support in Congress.

### **Native Food Systems Resource Center**

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

Pati Martinson, Coordinator

(303) 774-7836

[pmartinson@tcedc.org](mailto: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](http://www.nativeseeds.org)

Chris Schmidt, Interim Executive Director

(520) 622-0830

[cschmidt@nativeseeds.org](mailto:cschmidt@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 Tuscan, 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](http://www.naturalgourmetinstitute.com)

Susan Baldassano, Senior Director of Chefs Training & Student Affairs

(212) 645-5170

[info@nginyc.com](mailto:info@nginyc.com)

The Natural Gourmet Institute offers chef training and certificate programs to individuals who are looking to take their healthful culinary skills a step further. Their Training Program consists of over 600 hours of rigorous, life-changing culinary education. Their dynamic Certificate Programs are designed to give students the opportunity to gain first-hand experience and expertise in the areas of Raw and Living Foods, Culinary Nutrition, Sustainable Farming, Food Entrepreneurship, Writing for Food Media, Sustainable Meat, and Cooking for People with Illness.

### **Natural Resources Defense Council**

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

Lisa Benenson, Chief Communications Officer

(212) 727-2700

[nrdcinfo@nrdc.org](mailto: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

collectively serve meals to over 3 million students daily—declared they would only purchase antibiotic-free chicken.

### The Nature Conservancy

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

Mark Tercek, President & CEO

(800) 628-6860

[mtercek@tnc.org](mailto: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](http://www.nongmoproject.org)

Caroline Kinsman, Communications Manager

(877) 358-9240

[caroline@nongmoproject.org](mailto:caroline@nongmoproject.org)

The Non-GMO Project offers North America's only third party verification and labeling for non-GMO products. The Project works with food manufacturers, distributors, growers, and seed suppliers to develop a standard for detection of GMOs and to reduce the risk of GMO contamination within the non-GMO. By building awareness about GMOs and their impact on health, the Project also educates consumers and the food industry. October is Non-GMO Month and the organization asks that retailers and consumers to participate by voting with their wallet.

### The Norman Borlaug Institute for International Agriculture

[www.borlaug.tamu.edu](http://www.borlaug.tamu.edu)

Gabriel Saldana, Communication Manager

(979) 845-4164

[gabe.saldana@ag.tamu.edu](mailto: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 Farming Association

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

Michael Roberts, President

(401) 835-2346

[michael.h.roberts@gmail.com](mailto: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](http://www.nesawg.org)

Ruth Katz, NESAWG Coordinator

(914) 231-9206

[ruthkatz@nesawg.org](mailto: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.

### The Notah Begay III Foundation

[www.nb3foundation.org](http://www.nb3foundation.org)

Justin Huenemann, Executive Director

(505) 867-9775

[justin@nb3f.org](mailto: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](http://www.nourishlife.org)

Kirk Bergstrom, Founder & President

(415) 561-2141

[press@nourishlife.org](mailto: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](http://www.nourishingourchildren.org)

Sandrine Love, Executive Director

(202) 363-4394

[info@nourishingourchildren.org](mailto: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](http://www.nuestras-raices.org)

Hilda Roque, Executive Director

(413) 535-1789 x 7

[hroque@nuestras-raices.org](mailto: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 sustainable agriculture and green cities." Nuestras Raices today has a network

of 10 community gardens with over 100 member families, an environmental program that addresses issues affecting the Holyoke community, a Youth Program for inner city youth that gives them the opportunity to organize about food and environmental related topics, and a 30-acre inner city farm that focuses on food systems, economic development and agriculture.

### 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 fast-moving land grabs and co-sponsored a civil society forum in Senegal.

### Oldways

[www.oldwayspt.org](http://www.oldwayspt.org)  
Rachel Greenstein, Communications Manager  
(617) 896-4888  
[rachel@oldwayspt.org](mailto:rachel@oldwayspt.org)

Oldways advocates for healthier eating by educating the public about the benefits of traditional cooking, embracing culture, and heritage. Programs such as the Mediterranean Foods Alliance, and the African Heritage & Health program promote healthy eating based on regional diet pyramids and provide consumers with recipes to incorporate heritage into their diet.

### One Acre Fund

[www.oneacrefund.org](http://www.oneacrefund.org)  
Andrew Yuon, Senior Partner/Executive Director/Co-Founder  
(646) 496-6855  
[media@oneacrefund.org](mailto:media@oneacrefund.org)

One Acre Fund has developed an innovative model to help farmers improve yields by providing them credit for farm inputs, providing those inputs within walking distance of their farms, and making sure that farmers are able to sell their harvest at a profit. By 2020, the organization will serve 1.4 million farm families.

### 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.

### Oregon Tilth

[www.tilth.org](http://www.tilth.org)  
Chris Schreiner, Executive Director  
(503) 378-0690  
[organic@tilth.org](mailto:organic@tilth.org)

Oregon Tilth is a nonprofit that promotes “biologically sound and socially equitable” agriculture, processing, and marketing, through their research, advocacy, education, certification, and events. Oregon Tilth helped form the Organic Materials Review Institute in 1997 to evaluate materials used on organic farms.

### Organic Agriculture Center of Canada

[www.organicagcentre.ca/](http://www.organicagcentre.ca/)  
Andrew Hammermeister, Director  
(202) 674-5034  
[Andrew.hammermeister@dal.ca](mailto:Andrew.hammermeister@dal.ca)

The Organic Agriculture Centre of Canada (OACC) conducts organic farming research and provides knowledge transfer and extension services for organic farmers. The OACC is committed to education by way of web courses in organic agriculture, organic farming methods, organic field crops, organic pest and weed management, organic livestock production, composting, and transition to organic farming.

### The Organic Center

[www.organic-center.org](http://www.organic-center.org)  
Jessica Shade, Director of Science Programs  
(802) 275-3897  
[jshade@organic-center.org](mailto: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](http://www.organicconsumers.org)  
Ronnie Cummins, National Director  
(888) 403-1007  
[Ronnie@organicconsumers.org](mailto: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](http://www.ofrf.org)  
Brise Tencer, Executive Director  
(831) 426-6606  
[brise@ofrf.org](mailto:brise@ofrf.org)

The Organic Farming Research Foundation supports the success of organic farmers by focusing on the four main research areas of policy, education,

grantmaking, and community. Since 1992, the organization has conducted four National Organic Farmers' Surveys, which provide information for a wide group of researchers.

### 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.

### Organic Seed Growers and Trade Association

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

Holli Cederholm, General Manager

(207) 809-7530

[holli@osgata.org](mailto:holli@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.

### 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.

### Other Worlds

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

Beverly Bell, Organization Coordinator

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

Other Worlds is a women-driven educational and movement support collaborative. They operate a number of programs that are aimed at broad changes in economic, political, social, and environmental justice. The Harvesting Justice: Transforming Food, Land, And Agriculture program supports the transformation of the food supply chain by education, compiling informative materials, and building publicity and advocacy.

### Oxfam America

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

Rachel Hayes, Senior Director of Communications and Community Engagement

(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.

### The Permaculture Research Institute

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

Bill Mollison, Founder

+61 (02) 66 886 578

[info@permaculturenews.org](mailto:info@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

features worldwide permaculture projects, a growing list where individuals can find out what others are doing in the permaculture community.

**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 North America (PAN North America, or PANNA) works to replace the use of hazardous pesticides with ecologically sound and socially just alternatives. As one of five PAN Regional Centers worldwide, PANNA links local and international consumer, labor, health, environment, and agriculture groups into an international citizens' action network. The new Healthy Kids! Toolkit outlines the top ten ways that you can protect kids from pesticides.

**Pew Charitable Trust's Food Safety Project**

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

Matt Mulkey, Manager, Communications

(202) 862-9864

[mmulkey@pewtrusts.org](mailto:mmulkey@pewtrusts.org)

Pew Charitable Trust's Food Safety Project emphasizes the importance of safety measures focused on prevention and scientifically based management

strategies in America's food system. The Trust aims to reduce the risk of food-borne pathogens by strengthening federal laws and enforcement practices.

**PolicyLink**

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

Angela Glover Blackwell, Founder and CEO

(212) 629-9570

[otilia@policylink.org](mailto:otilia@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.

**Postharvest Education Foundation**

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

Dr. Lisa Kitinoja, President

(916) 708-7218

[postharvest@postharvest.org](mailto: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



## NATIONAL ORGANIZATIONS

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.

### **The Presbyterian Hunger Program**

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

Ruth Farrell, Coordinator

(800) 728-7228

[jessica.maudlin@pcusa.org](mailto:jessica.maudlin@pcusa.org)

The Presbyterian Hunger Program works to understand and eliminate the root causes of hunger both in the U.S. and across the world through direct

relief, development assistance, and corporate and political engagement. The Program’s Campaign for Fair Food advocates for the rights of farm laborers at the bottom of corporate food supply chains. In addition, the Food & Faith Initiative offers important resources for those looking to learn about how to live a healthier lifestyle.

### **The Prevention Institute**

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

Rob Waters, Chief Communications Officer

(510) 444-7738

[rob@preventioninstitute.org](mailto:rob@preventioninstitute.org)

The Prevention Institute is a national nonprofit dedicated to fostering community wellness by promoting prevention solutions for a better health



system. The Institute promotes healthy food as a key prevention tool and has facilitated the development of public policy initiatives around food accessibility in the U.S. Their toolkit includes conceptual frameworks, databases, step-by-step guides, and action plans that translate research into action.

**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 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  
 Kristin Hyde, Executive Director  
 (206) 971-4169  
 kristin@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 nonprofit organization that promotes women as agents of environmental change. 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

Rainforest Alliance (RA) uses training and certification to encourage sustainable land-use practices, business models, and consumer purchases across the planet. RA partners with farmers, foresters, and tourism businesses to protect the long-term economic and environmental health of forest communities. RA’s product certification is designed to help consumers

know that their food was grown by farmers focused on sustainable land management. Their work addresses pressing issues relating to critical products such as coffee, bananas, cocoa, and cattle. More than 1,600 banana farms are safeguarding the health of nearly 269,000-acres thanks to the Alliance’s training and certification.

**Real Food Challenge**

www.realfoodchallenge.org  
 David Schwartz, Campaign Director  
 (401) 601-5545  
 david@realfoodchallenge.org

Real Food Challenge is a national university network of young food activists advocating for a healthy and fair food system. Their primary goal is to allocate US\$1 billion of university food budgets away from junk food and industrial farming and towards local, ecologically sound food sources by 2020. They hope to achieve this goal by raising awareness through their Days of Action, their annual summits, strategy retreats, and other programs.

**Real Food Media Project**

www.realfoodmedia.org  
 Anna Lappé, Project Director  
 (510) 281-9023  
 info@realfoodmedia.org

Real Food Media Project has organized a contest for the best short film on food, farming, and sustainability. Part of Food Mythbusters, this project aims to counter misconceptions about the U.S. food system by producing and promoting documentary videos on food. Visit their online film library to watch, learn, and share about real food.

**Recipe for Success**

www.recipe4success.org  
 Gracie Cavnar, Founder and CEO  
 (713) 520-0443  
 gracie@recipe4success.org

Recipe for Success has developed a comprehensive hands-on school curriculum as a way to combat childhood obesity that reaches 4,000 children every month. They work directly in schools and with the general public, particularly young families, through books, interactive websites, apps, transmedia, and social media campaigns to build awareness and demand for fresh, healthy food. Their VegOut! 30 Ways in 30 Days Challenge turns getting fresh produce onto your plate into a healthy, tasty competition.

**Recirculating Farms Coalition**

www.recirculatingfarms.org  
 Marianne Cufone, Executive Director  
 (813) 774-6595  
 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, education, and advocacy, they work together to support the development of eco-efficient farms that use clean recycled water as the basis to grow food.

### Restaurant Opportunities Center United

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

Maria Myotte, National Communications Coordinator  
(212) 243-6900

[maria@rocunited.org](mailto:maria@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.

### The Rodale Institute

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

Megan Kintzer, Director of Development and Communications  
(610) 683-1400

[megan.kintzer@rodaleinstitute.org](mailto:megan.kintzer@rodaleinstitute.org)

The Rodale Institute, through research and networking, strives to create and share the best practices in organic farming. For the past 60 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.

### 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.

### SAAFON

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

Cynthia Hayes, 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 120 farmer members.

### Sarah Samuels Center for Public Health

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

Sallie Yoshida, Executive Director  
(510) 271-6799

[admin@samuelscenter.org](mailto:admin@samuelscenter.org)

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**

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

Chris Kerston, Director of Marketing and Communication

(303) 327-9760

[ckerston@savoryinstitute.com](mailto:ckerston@savoryinstitute.com)

The Savory Institute promotes the large-scale restoration of the world’s grasslands through holistic management, using properly managed livestock. The Institute conducts research on how proper livestock management can address problems such as poverty and drought. Their programs can be seen at work in places such as the 777 Ranch in South Dakota. Holistic Management practices are bringing back the native vegetation and wildlife: 28,000-acres house 1,700 bison, which rely on the original diversity of flora and fauna to thrive.

**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)

Alice Chiang, Communications Associate

(646) 619-6494

[achiang@schoolfoodfocus.org](mailto:achiang@schoolfoodfocus.org)

School Food FOCUS is a national collaborative that leverages the knowledge and procurement power of large school districts to make school meals nationwide more healthful, regionally sourced, and sustainably produced. Funded by the W.K. Kellogg Foundation and a growing number of sponsors, individuals, and private funders, FOCUS aims to transform food systems to support students’ academic achievement and lifelong health, while directly benefiting farmers, regional economies, and the environment. FOCUS Learning Labs are groups of school districts and community organizations that develop innovative ways to leverage purchasing power and increase demand of more healthful, regionally sourced and sustainably produced school food. The Learning Lab program has had many successes, from developing a chicken nugget without additives or fillers to sourcing flavored milk with lower sugar and pursuing turkey deli meats made with less sodium.

**Seafood Watch**

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

Emerson Brown, Associate Communication Manager

(831) 648-4800

[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)

Keith Crotz, 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 heirloom seeds for the last 37 years. One of the largest seed banks in the nation, the Exchange operates an 890-acre farm near Decorah, IA. In 2014, Seed Savers Exchange partnered with The Community Seed Resource Program (CSRP). The program provides toolkits, resources, and mentorship to seed libraries, community gardens, and other seed-focused initiatives. In 2014, over 100 community groups from 33 states were welcomed into the CSRP network. The CSRP will continue to grow in 2015 and is now accepting applications year-round.

**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 International is a grassroots organization with supporters in 150 countries around the world that dedicates itself to counter the growing incidence of a fast-food lifestyle. In 2014, Slow Food International launched its 10,000 Gardens in Africa project where gardens are created by local communities, who plant traditional products using sustainable techniques while educating young people in the community and drawing on the knowledge of the elderly.

**Slow Food USA**

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

Aimee Thunberg, Director of Communications

(718) 260-8000

[aimee@slowfoodusa.org](mailto:aimee@slowfoodusa.org)

Slow Food USA represents the U.S. in a global Slow Food network of over 150 countries. Slow Food USA, based in New York City, works with volunteers across the country to advance projects that maintain and highlight local food, food cultures, and connect individuals to the land through educational programs and shared meals. The interconnected principles of cultivation, connection, and care drive their program areas of biodiversity, children and food, convenings, and food communities.

### 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 eight books 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 Operations (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 Hickox, 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—produce that otherwise would be left to rot—and delivered it to agencies across the nation that serve the poor. They operate three main hunger programs that include the Gleaning Network, The Potato and Produce Project, and Harvest of Hope, all of which work to eliminate hunger across the nation. Each year, these programs supply 25-30 million pounds of fresh fruit and vegetables to food banks and food pantries.

### 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.

### 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 uses hands-on education to advocate for healthy eating for children, teachers, and families across the U.S. Based in New York City, NY, Spoons Across America operates a number of programs such as their Dinner Party Project, which educates children through the process of producing a dinner party for their parents in the school cafeteria or local community center.

### Stanford Center on Food Security and the Environment

[fse.fsi.stanford.edu](http://fse.fsi.stanford.edu)

Adam Gorlick, Assistant Director for Communications

(650) 724-9842

[agorlick@stanford.edu](mailto: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 & Agriculture

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

Martha Hodgkins, Communications Director

(914) 366-6200

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

On 80-acres in Westchester County, just 25 miles north of New York City, NY, Stone Barns Center for Food & Agriculture operate a highly diversified, four-season farm and an education center that hosts over a 100,000 visitors each year. The farm facilitates farmer training and youth education to inspire a new generation of farmers dedicated to sustainable practices and diversified crop systems.

### Sustainable America

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

Jeremy Kranowitz, Executive Director

(203) 803-1250

[info@sustainableamerica.org](mailto: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.

Photo courtesy of Organic Farming Research Foundation.



**Sustainable Food Center**

[www.sustainablefoodcenter.org](http://www.sustainablefoodcenter.org)  
 Elizabeth Winslow, Marketing and Communications Manager  
 (512) 236-0074 x111  
[elizabeth@sustainablefoodcenter.org](mailto: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](http://www.sustainablefood.org)  
 Susan Sweitzer, Operations Manager  
 (802) 436-4062  
[susan@sustainablefood.org](mailto:susan@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](http://www.sustainablefoodtrade.org)  
 Katherine DiMatteo, Executive Director  
 (413) 624-6678  
[katherine@sustainablefoodtrade.org](mailto:katherine@sustainablefoodtrade.org)

The Sustainable Food Trade Association serves as a hub for businesses to learn, improve performance, communicate results, and share common metrics and best practices. They host webinars, conferences, and workshops to enhance sustainable food training and provide research and resources to help sustainable producers increase their sustainable practices.

**Sustainable Food Trust**

[www.sustainablefoodtrust.org](http://www.sustainablefoodtrust.org)  
 Aine Morris, Head of Communications  
 + 44 (0) 117 987 1467  
[aine@sustainablefoodtrust.org](mailto:aine@sustainablefoodtrust.org)

The Sustainable Food Trust is playing a leading role in introducing and developing the discipline of true cost accounting (TCA) in food and farming. The progress they have made in the last year has included hosting high-level collaborative meetings in Kentucky, London, U.K., and Edinburgh, U.K., organizing a major conference, inspiring and advising a number of important true cost accounting initiatives such as TEEB for Agriculture and Food and initiating work to implement TCA at a regional level.

### Sweet Water Foundation

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

Emmanuel Pratt, Executive Director

(773) 349-2489

[emmanuel@sweetwaterfoundation.com](mailto: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](http://www.tastingcultures.org)

Sarah K. Khan, Founder and Director

[info@tastingcultures.org](mailto: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](http://www.thinkfoodgroup.com)

Ann McCarthy, Brand and Media Director

(202) 638-1910

[annm@thinkfoodgroup.com](mailto: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](http://www.thinkeatsave.org)

Achim Steiner, UNEP Executive Director

+254 (20) 7621234

[unepinfo@unep.org](mailto: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.Saves 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.edu](http://www.uconnruddcenter.edu)

Meg Orciari, Communications Manager

(203) 432-8520

[megan.orciari@yale.edu](mailto:megan.orciari@yale.edu)

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](http://www.fao.org)

Mario Lubetkin, Director, Office for Corporate Communications

+39 (06) 570 54595

[mario.lubetkin@fao.org](mailto:mario.lubetkin@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](http://www.ucsusa.org)

Rich Hayes, Deputy Communications Director

(617) 547-5552

[rhayes@ucsusa.org](mailto:rhayes@ucsusa.org)

The Union of Concerned Scientists is an alliance of more than 400,000 citizens and scientists using independent research and scientific analysis to create solutions for a sustainable future. The Union's Prioritize Healthy Food campaign works to create a healthy foods system by challenging the U.S. government to invest in a diverse mix of sustainably cultivated food rather than subsidizing environmentally damaging industrial production.

### United Farm Workers

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

Maria Machuca, Communications Director

(661) 837-9828

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

United Farm Workers (UFW) is centered on integrity, organization, non-violence, 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.

### Urban Adamah

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

Adam Berman, Executive Director

(510) 649-1595 x 301

[adam@urbanadamah.org](mailto:adam@urbanadamah.org)

Urban Adamah grew out of the seeds of its sister organization, Adamah Fellowship, a farm-based Jewish residential leadership program that educates young adults in leadership, organic farming, environmental literacy, and progressive Jewish leadership and learning. Based in Berkeley, California, Urban Adamah has its sights on urban agriculture with focuses on social justice and experimental Jewish environmental programming for youth and families. The farm is located on a one-acre undeveloped lot in the heart of Berkeley, and serves as an educational center, offering youth programs, workshops, public programs, and a gathering place for the community.

**U.S. Food Sovereignty Alliance**

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

Lisa Griffith, Coordinator

(773) 319-5838

[lisa@nffc.net](mailto: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.

**Waste No Food**

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

Kiran Sridhar, Founder & Executive Director

[wastenofood@gmail.com](mailto: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.

**Wellness in the Schools**

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

Nancy E. Easton, Co-Founder & Executive Director

(212) 724-2130

[paige@wellnessintheschools.org](mailto:paige@wellnessintheschools.org)

Wellness in the Schools (WITS) inspires healthy eating, environmental awareness and fitness as a way of life for kids in public schools. Through meaningful public/private partnerships with school leadership, teachers, chefs, coaches, parents and kids, WITS develops and implements programs that provide healthy foods, healthy environments and opportunities for regular play to help kids learn and grow.

**Western Growers**

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

Matt Lewis, President

(949) 885-2379

[mlewis@wga.com](mailto: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](http://www.worc.org)

Patrick Sweeney, Executive Director

(202) 547-7040

[dc@worc.org](mailto:dc@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, as well as reforming food safety laws.

**Weston A. Price Foundation**

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

Kaayla T. Daniel, Vice President

(202) 363-4394

[info@westonaprice.org](mailto: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**

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

Ashley Gaudiano, Manager, Communications & Public Outreach

(203) 226-1112

[agaudiano@wholesomewave.org](mailto:agaudiano@wholesomewave.org)

Wholesome Wave enables low-income consumers to make healthier food choices by increasing affordable access to local and regional foods. Through initiatives like their Double Value Coupon Program and Fruit and Vegetable Prescription Program, Wholesome Wave strives to improve the health of consumers, local economies, and communities. The organization boasts programming in 33 states and works with 5,700 farmers around the country.

**WhyHunger**

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

Debbie Grunbaum, Director of Communications

(212) 629-0853

[debbie@whyhunger.org](mailto: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](http://www.wildfarmalliance.org)

Jo Ann Baumgartner, Executive Director

(831) 761-8408

[info@wildfarmalliance.org](mailto: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](http://www.winrock.org)

Timothy Holder, Communications Officer

(501) 280-3000

[tholder@winrock.org](mailto:tholder@winrock.org)

Winrock International has been helping the poor and developing world since 1985 by providing economic opportunities, protecting natural resources, food security, and fighting human trafficking. Some projects include bringing nutritious food to Salvadoran families and the Pakistan Agriculture and Cold Chain Development (PACCD) project, which introduced cherry farmers to high-quality, transparent cherry packaging, which utilizes holes for air circulation and better protects the fruit during transport.

### **Women Food and Ag Network**

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

Bridget Holcomb, Executive Director

(515) 460-2477

[bridget@wfan.org](mailto: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.

### **The Women's Earth Alliance**

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

Melinda Kramer, Founder and Co-Director

(510) 859-9106

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

The Women's Earth Alliance (WEA) provides resources, training, and funding to female community leaders around the world in order to build self-reliant, environmentally sustainable communities. WEA coordinated a national network of pro-bono attorneys with grassroots women for collaboration on legal action to protect indigenous lands from 2007 to 2014. Now WEA engages this network for specific research and advocacy initiatives.

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

www.worksusa.org  
 Alex Dorsey, Director of Food Systems  
 (323) 341-7028  
 adorsey@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' Organization**

www.wfo-oma.org  
 Peter Kendall, President  
 +39 (06) 4274 1158  
 info@wfo-oma.org

The World Farmers' Organization (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  
 akarim@wfpusa.org

World Food Program (WFP) USA is an organization of the U.N. that seeks to end global hunger. WFP USA serves as a first-responder in times of crisis and also looks for ways to improve long-term food security by providing school meals, nutritional education, and working to improve women's access to food. Last year, WFP delivered life-saving food assistance to more than 80.5 million people in 75 countries.

**World Resources Institute**

www.wri.org  
 Benoit Colin, Marketing and Communications Manager  
 (202) 729-7600  
 Benoit.colin@wri.org

The World Resources Institute (WRI) is a research institute that works to develop and sustain a healthy environment. WRI analyzes and promotes strategies to increase food production in a sustainable manner and to reduce the impact that food production has on the environment. In 2014, WRI, in partnership with 50 organizations, launched Global Forest Watch. The online platform uses satellite and other data to track forest cover change in near-real time. It has catalyzed a dramatic increase in action against unsustainable and illegal forest practices, and governments and businesses are using GFW to improve forest management transparency and accountability.

**The World Rural Forum**

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

The World Rural Forum (WRF) is a forum for analysis and a rural development observatory. WRF has agreements with universities, training and research

centers, farmers' associations, and NGOs. WRF's work provides reliable analysis of the problems farmers, ranchers, and rural residents face in different regions of the world. The work of widening and consolidating a "network of networks" is one of the WRF's current priorities.

**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.

**Young Professionals for Agricultural Development**

www.ypard.net  
 Marina Cherbonnier, Web and Communications Manager  
 +39 (06) 570 52278  
 marina.cherbonnier@ypard.net

Young Professionals for Agricultural Development (YPARD) operates as a network using on-line and off-line communication. YPARD focuses on developing e-services for information dissemination, organizing online events like special e-discussions and video contests, and participating in key off-line events that focus on agricultural development.

**Zero Hunger Challenge**

www.un.org/en/zerohunger/  
 Ashley Baxstrom, Policy Advisor  
 (212) 906-6182  
 ashley.baxstrom@undp.org

The Zero Hunger Challenge (ZHC) is U.N. Secretary-General Ban Ki-moon's vision for the elimination of hunger in our lifetimes. The ZHC calls on everyone to address the daily emergency of hunger and malnutrition around the world by taking action to reduce the number of chronically undernourished people, by building sustainable, waste-free food systems that provide adequate nutritious food to all people all year round while supporting smallholder and family farmers. The Challenge encourages partners to scale up their efforts and turn the vision of an end to hunger into a reality. This means zero stunted children, 100 percent access to adequate food, sustainable food systems around the world, a 100 percent increase in smallholder productivity and income, and zero lost or wasted food.



# 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, consumer, 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.

### The Bay Area Food Bank

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

Dave Reaney, Executive Director

(251) 653-1617 x 106

[dreaney@bayareafoodbank.org](mailto:dreaney@bayareafoodbank.org)

The Bay Area Food Bank works along the Central Gulf Coast of Alabama, Florida, and Mississippi to eliminate hunger and engage communities through healthy eating and lifestyle programs. These programs include a community garden, child nutrition services, and a free six-week cooking course that educates community members on how to shop and prepare healthy meals on a limited budget.

### 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.

### 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, which stands for “Educate, Act, and Transform,” is transforming the way the River Region thinks about food by being a voice for healthy school lunches for children, creating healthy food systems, and growing a healthier community through local partnerships. Their two urban farms in Montgomery, AL, serve as vibrant gathering places that foster education, sustainability, tourism and economic development for Montgomery and produce grown at the farms is sold throughout the city.

### 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.

### Food Bank of Northern Alabama

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

Kathryn Strickland, Executive Director

256-539-2256 x 108

[kstrickland@fbofna.org](mailto:kstrickland@fbofna.org)

The Food Bank of Northern Alabama feeds 80,000 people in North Alabama

## STATE-BY-STATE ORGANIZATIONS

through a network of over 200 partner-feeding programs. It operates a number of programs that aim to reduce hunger in the region, provide school lunches to children, and offer relief in times of disaster. An emphasis on locally and sustainably produced food is at the forefront of its practices and the organization has founded the North Alabama Food Policy Council, a Farm Fresh Initiative, and the Farm Food Collaborative, all of which promote healthy eating habits and local food production.

### Jones Valley Teaching Farms

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

Grant Brigham, Executive Director

(205) 914-4425

[grant@jvtf.org](mailto:grant@jvtf.org)

The Jones Valley Teaching Farms programs are entirely student based and serve as a valuable teaching tool to the Birmingham, AL, community. Seed to Plate and Good School Food engage students with a hands-on approach, taking them through the entire food handling process. The organization's urban farm, located in the heart of Downtown Birmingham, also operates a daily market that supplies local residents with fresh, sustainably produced fruits and vegetables.

### 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. 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.

### Southern Foodscapes

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

Nicole Castle Brookus, Executive Director

[nicole@southernfoodscapes.com](mailto:nicole@southernfoodscapes.com)

Southern Foodscapes advocates for healthy, resilient, and sustainable local food systems by connecting and supporting entrepreneurs, consumers, and all other stakeholders in a foodshed. Their services cover improved growing techniques, sourcing locally produced food and analysis of food system

trends. They also host farm tours and farmers' workshops for young and experienced growers alike.

### 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

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### 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.

### The Alaska Food Coalition

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

Cara Durr, 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. One interesting project launched last year included 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.

### 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  
 Gordon Blue, Executive Director  
 (907) 738-2275  
 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.

**The Kenai Peninsula Food Bank**

www.acsalaska.net  
 Linda Swarner, Executive Director  
 (907) 262-3111  
 kpfoodbanked@acsalaska.net

The Kenai Peninsula Food Bank is dedicated to raising public awareness concerning hunger issues and providing food to over 72 nonprofit agencies in the Kenai Peninsula of Alaska. The Kenai Peninsula Food Bank 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 70 member agencies 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 over 1 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 2015, Kids Kitchen plans on opening a chapter in Tucson, AZ.

**Sitka Local Foods Network**

www.sitkalocalfoodsnetwork.org  
 Lisa Sadleir-Hart, President  
 (907) 966-8736  
 sitkalocalfoodsnetwork@gmail.com

Sitka Local Foods Network supports local, sustainable food in southeastern Alaska. The organization has initiated a variety of projects that have included getting more locally caught wild fish into school lunches, launching the Sick-A-Waste community composting project, and conducting a Sitka Community Food Assessment.



Photo courtesy of Sitka Local Foods Network.

## STATE-BY-STATE ORGANIZATIONS

### Southeast Soil and Water Conservation District

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

David Lendrum; SE SWCD District Manager

(907) 321-4149

[districtmanager@seswcd.com](mailto:districtmanager@seswcd.com)

As one of Alaska's federally incorporated districts tasked with soil, water, and land conservation, the Southeast Soil and Water Conservation District is unique because of its areas of strategic focus on regional food security, maritime, and invasive species. The District has launched a handful of programs including the construction of a mobile greenhouse, a collaborative effort to plant a fruiting forest in the city of Douglas from which residents will be able to harvest, and various research projects and conferences. In 2014, under its Fruiting Plants Program, the Southeast Soil and Water Conservation District distributed over 700 fruiting plants across the region.

### University of Alaska Fairbanks Cooperative Extension Service

[www.uaf.edu/ces](http://www.uaf.edu/ces)

Fred Schlutt, Director

(907) 474-5211

[fred.schlutt@alaska.edu](mailto: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](http://www.ajocsa.com)

Peter Altshul, Executive Director

(520) 387-3132

[ajocsa@hotmail.com](mailto:ajocsa@hotmail.com)

The Ajo Center for Sustainable Agriculture in Ajo, Arizona is a community-based sustainable food, environment, and social justice organization. Besides operating a farmers' market and their own CSA, their Backyard Garden Program supports over 50 family gardens through mentoring, workshops, and seed distribution. They also implement "buddy" programs, which encourage networking and knowledge sharing between community members.

### Arcadia Edible Garden Tour

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

Rebecca Kidwell, Coordinator

(602) 954-1440

[farmers@myfarmyard.com](mailto:farmers@myfarmyard.com)

Arcadia Edible Garden Tour includes "urban orchards of stone-fruit trees, espaliered apple trees, nut trees, vegetable & 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](http://www.arizonagrown.org)

Mark W. Killian, Director Arizona Department of Agriculture

(602) 542-4373

[azagriculture@azda.gov](mailto: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, markets, and even includes a harvest calendar so that consumers know when Arizona produce is available.

### The Arizona Nutrition Network

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

Scottie Misner, State EFNEP Coordinator

(602) 542-1025

[misner@ag.arizona.edu](mailto: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](http://www.azfoodbanks.org)

Angie Rodgers, President & CEO

(602) 528-3434

[angie@azfoodbanks.org](mailto: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 more than 888 million pounds of food.

### Avalon Organic Gardens and EcoVillage

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

Kamon Lilly, Lead Gardener

(520) 603-9932

[kamon@avalongardens.org](mailto:kamon@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](http://www.bajaaz.org)

Kevin Taylor, Executive Director

(520) 331-9821

[kevin.taylor@bajaaz.org](mailto: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.

#### **Cosechando Bienestar**

[www.mariposachc.net](http://www.mariposachc.net)

Susan Kunz, Program Director and Chief of Health and Wellness  
(520) 375-6050

[skunz@mariposachc.net](mailto:skunz@mariposachc.net)

Cosechando Bienestar (Harvesting Wellbeing) is a new initiative of the Mariposa Community Health Center in Nogales, AZ, that promotes community awareness of local, healthy foods. The program supports home and community gardens and has ties to Nogales Mercado, the new regional farmers' market. Community garden leaders receive training from support staff and provide nutritional education to program participants.

#### **Desert Harvesters**

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

Brad Lancaster, Co-Founder  
(480) 983-4888

[hammermill@desertharvesters.org](mailto:hammermill@desertharvesters.org)

Desert Harvesters operates a successful mesquite mill based out of Tucson, Arizona. They provide individuals and organizations with mesquite pods to mill their own flour and also manage a rain garden among other projects.

#### **Flagstaff Family Food Center: Food Bank and Kitchen**

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

Steve Saville, Executive Director  
(928) 774-3188

[steve@hotfood.com](mailto: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.

#### **Roosevelt Row Growhouse**

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

Kenny Barrett, Project Manager  
602.772.0083

[kenny@rooseveltrow.org](mailto:kenny@rooseveltrow.org)

Roosevelt Row Growhouse is a quarter-acre property in downtown Phoenix dedicated to urban agriculture practices and local food. The Growhouse started on a vacant, blighted property as an informal greening, arts, and revitalization initiative by two artists in November of 2008. ARTS (Adaptive Re-use of Temporary Space) transformed the space into a place to learn about urban desert vegetable farming, sustainable living, healthy eating, and edible landscaping. The garden prides itself on providing fresh veggies to markets and cafes within blocks of where they were grown.

#### **Saint Mary's Food Bank Alliance**

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

Jerry Brown, Director of Media Relations  
(877) 249-3033

[jjbrown@firstfoodbank.org](mailto:jjbrown@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](http://www.tigermountainfoundation.org)

Darren Chapman, Founder & CEO  
(213) 300-8846

[darren.chapman@tigermountainfoundation.org](mailto: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.

#### **Waste Not**

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

Dee Mitten, Executive Director  
(480) 941-1841

[dee@wastenotaz.org](mailto: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](http://www.arkansasfoodandfarm.com)

Adam Leveritt, Publisher  
(501) 375-2985

[arkansas.foodies@gmail.com](mailto: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.arkansasgardencorps.com](http://www.arkansasgardencorps.com)

Emily English, Organizer  
(501) 364-3390

[esenglish@uams.edu](mailto:esenglish@uams.edu)

Arkansas GardenCorps is an AmeriCorps program hosted by the Childhood Obesity Prevention Research Program at the Arkansas Children's Hospital Research Institute in Little Rock, AR. GardenCorps promotes the use of school and community gardens to increase environmental awareness and

## STATE-BY-STATE ORGANIZATIONS

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, and build volunteer and community support for sustainability of gardens.

### The Arkansas Hunger Relief Alliance

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

Caitlin McNally, Community Relations Manager

(501) 399-9999

[cmcnally@arhungeralliance.org](mailto:cmcnally@arhungeralliance.org)

The Arkansas Hunger Relief Alliance, based out of Little Rock, AK, works to increase regional food security through food distribution, cooking and nutrition education, and engaging elected officials in food policy issues. The No Kid Hungry campaign is highly involved in providing fresh food to disadvantaged children in school and at home.

### The Arkansas Local Food Network

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

Alex Handfinger, Director of Operations

(501) 291-2769

[arlocalfoodnetwork@gmail.com](mailto:arlocalfoodnetwork@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](http://www.uark.edu)

Tom Riley, Director of Policy

(501) 671-2080

[cars@uark.edu](mailto: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 Fayetteville

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

Adrienne Shaunfield, Executive Director

(479) 966-4790

[adrienne@feedfayetteville.org](mailto:adrienne@feedfayetteville.org)

Feed Fayetteville was founded to cultivate solutions to local hunger and childhood obesity and to create community food security. Programs include education for youth and adults on healthy, nutritious foods; a food drive to get healthy food into hungry bellies; and a food recovery initiative.

### The Indigenous Food and Agriculture Initiative

[www.law.uark.edu/ifai](http://www.law.uark.edu/ifai)

Janie Simms Hipp, Director

(479) 575-4699

[jhipp@uark.edu](mailto:jhipp@uark.edu)

Tribal food systems have sustained their communities and regions for generations, and the Indigenous Food and Agriculture Initiative proudly supports and promotes the continuing growth of Tribal food systems all across the country. They offer technical assistance and educational opportunities to all of Indian Country, and sponsor the Summer Leadership Summit for Native Youth in Food & Agriculture, a week-long 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 Indian Country.

### Little Rock Urban Farming

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

Chris Hiryak, Director

[littlerockurbanfarming@gmail.com](mailto: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 Ecolkids programs.

### Ozark Slow Food

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

Marcie Brewster, Organizer

479-799-7985

[ozarkslowfood@gmail.com](mailto: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](http://www.ssawg.org)

Keith Richards, Program Director

(479) 587-0888

[keith@ssawg.org](mailto:keith@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.

### Walker Park Community Garden

[www.walkerparkgarden.blogspot.com](http://www.walkerparkgarden.blogspot.com)

Banah Ghabbian, Coordinator

(479) 957-1347

[walkerparkcommunitygarden@gmail.com](mailto:walkerparkcommunitygarden@gmail.com)

The Walker Park Community Garden is the first project of the new Community Garden in the Parks program, an initiative of the City of Fayetteville Parks and

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

### Acta Non Verba: Youth Urban Farm Project

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

Kelly Carlisle, Founder and Executive Director

(510) 972-3276

[kelly@anvfarm.org](mailto:kelly@anvfarm.org)

The 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, harvest, plant, and sell the produce. All of the proceeds from the farm are placed in individual savings accounts for participants. The farm offers summer camp programs as well as a spring break mini-camp and a number of farm trips and visits.

### Alemanly Farm

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

Hannah Shulman, Urban Agriculture Program Coordinator

(415) 575 5604

[community.gardeners@gmail.com](mailto:community.gardeners@gmail.com)

Alemanly 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 Alemanly 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.

### 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



Photo courtesy of Acta Non Verba: Youth Urban Farm Project.



Photo courtesy of California Climate and Agriculture Network.

together for the betterment of the industry. The alliance operates several working groups tasked with confronting issues associated with farmers' markets throughout the state. These issues include access and equity, policy and advocacy, marketing and consumer education, professional development, and integrity.

### California Climate and Agriculture Network

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

Renata Billinger, Development & Communications Associate

(707) 478-4431

[renata@calclimateag.org](mailto:renata@calclimateag.org)

The California Climate and Agriculture Network (CalCAN) is a coalition of representatives from agricultural, environmental, and food safety organizations that advance policy solutions for issues involving climate change and sustainable agriculture. CalCAN aims to increase funding for research, provide technical assistance, and offer financial incentives for farmers who operate in an energy-efficient manner. CalCAN also works to encourage farmers and sustainable agriculture advocates to participate in the climate change debate. Their website offers resources and webinars for individuals looking to get involved.

### 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 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 & food movement reports" in the region, and their programs include free cooking classes, Food literary fairs and Kids Farnes' Market Tours.

### 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.

### 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.

#### Center for Agroecology and Sustainable Food Systems

[www.ucsc.edu](http://www.ucsc.edu)

Melissa Betrone, Outreach and Recruitment Coordinator

(831) 459-3240

[casfs@ucsc.edu](mailto:casfs@ucsc.edu)

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 integrates hands-on gardening and farming experience with classroom learning to develop the next generation of farmers. Their programs include FARMS Leadership, a hands-on experience in agriculture; Caring for Our Watersheds, an environmental proposal writing contest; Greencorps, a green jobs training and career exploration; and the California Farm Academy, a beginning farmer training program. Locals of West Sacramento, CA, can stop by their Urban Farm Stand for fresh fruits and vegetables.

#### 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, 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 at the market each Saturday, a sustainable food education tent known as The Food Shed that includes rotating interactive exhibits, youth education programs, forums, and farm tours.

#### 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 Alliance with Family Farmers

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

Megan Sabato, Development and Communications Director

(530) 756-8518

[megan@caff.org](mailto:megan@caff.org)

Community Alliance with Family Farmers (CAFF) builds strong partnerships between California's family farmers and their communities in order to build a more sustainable food system. CAFF advocates for issues important to agriculture such as food safety, climate change, and healthy school food on local, state, and national levels. The organization has played key roles in enacting the nation's toughest laws regulating pesticide use; promoting the development of organic farming; bringing fresh, local produce into school cafeterias; and establishing programs to distribute locally grown produce to community grocery stores, hospitals, restaurants and farmers markets. They operate extensive, on-the-ground programs in many regions throughout California, enabling community members and businesses to find and choose local food, and helping farmers increase their income and sustainability.

#### 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 community-based organization in San Francisco, CA, dedicated to teaching kids and young adults fundamental cooking skills. The Project's community of chefs, writers, home cooks, farmers, and growers teaches kids how to connect to their food and cook simple, delicious dishes at home. The project's programs are based on the principle that learning to cook means learning to develop curiosity, creativity, self-discipline, and self-respect—not to mention curriculum in science, history, and diverse cultures.

#### 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 living-wage jobs for community residents while supporting the development of value-added products by their farm team.

## STATE-BY-STATE ORGANIZATIONS

### The Ecology Center

[www.ecologycenter.org](http://www.ecologycenter.org)  
Raquel Pinderhughes, President  
(510) 548-2220  
[erc@ecologycenter.org](mailto:erc@ecologycenter.org)

The Ecology Center in Berkeley, CA, has focused on urban sustainability for the past 43 years. Through education, advocacy, and on-the-ground infrastructure projects, the Ecology Center works on issues including food, farming, climate change, sustainable living, and waste. The Center is also responsible for convening the Berkeley Food Policy Council and the Berkeley Climate Change Coalition.

### 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 two years ago and is now being embraced by 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 and Farm Films

[www.foodandfarmfilms.org](http://www.foodandfarmfilms.org)  
Sarah Nelson, Executive Director  
(415) 735-1333  
[info@foodandfarmfilms.org](mailto:info@foodandfarmfilms.org)

The Food & Farm Film Fest offers a place for the food and art worlds of San Francisco, CA, to collide. The annual festival provides a platform for artists and food activists to confront good food issues and ask tough questions about our food system. The result is both delicious and entertaining.

### Food Empowerment Project

[www.foodispower.org](http://www.foodispower.org)  
Monica Cendejas, Coordinator  
(530) 848-4021  
[info@foodispower.org](mailto:info@foodispower.org)

The Food Empowerment Project (FEP) seeks to encourage people to look at their food choices as a force for social change. FEP 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 are focusing on completing their work in Vallejo, CA, where they hope to provide local



Photo courtesy of The Ecology Center.

organizations and community members with the information they need to address food access issue.

### Great Valley Center

[www.greatvalley.org](http://www.greatvalley.org)  
Ben Duran, President & CEO  
(209) 522-5103  
[ben@greatvalley.org](mailto:ben@greatvalley.org)

The Great Valley Center works in multiple ways to engage and inform citizens, train local leaders, and deliver programs that respond directly to critical gaps in the Valley's communities. Their outreach is not confined to good food, but they serve as an important actor in a region that produces 57 percent of California's agricultural products. Their influential programs include the Energy Careers Experience Program and the Multi-Commodity Sustainability Practices Program, which was created to bring together specialty crop commodity groups in a collaborative effort to develop a sustainable practices program strategic plan.

### Life Lab

[www.lifelab.org](http://www.lifelab.org)  
John Fisher, Outreach Director  
(831) 325-1656  
[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 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.

### Los Angeles Food Policy Council

[www.goodfoodla.org](http://www.goodfoodla.org)  
Alexa Delwiche, Managing 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.

### People's Grocery

[www.peoplesgrocery.org](http://www.peoplesgrocery.org)  
Patricia St. Onge, Interim Executive Director  
(510) 652-7607  
[patricia@peoplesgrocery.org](mailto: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](http://www.rootsofchange.org)  
Michael Dimock, President  
(510) 285-5639  
[michael@rootsofchange.org](mailto:michael@rootsofchange.org)

Roots of Change works to develop and support a network of leaders and institutions in California that are interested in establishing a sustainable food system by 2030. The network includes food producers, businesses, nonprofits, communities, government agencies, and foundations that are changing the way people think about food. Roots of Change acts as the backbone organization (providing staff, funds, and strategic advice) for the Policy Council, which has produced two reports on "California Legislation Related to Food and Farming" that reveal the votes of all the state's legislators and the response of the Governor on key bills seen by the food movement as emblematic. They have sponsored at least four bills, two of which could be passed by the end of 2015.

### Ubuntu Green

[www.ubuntugreen.org](http://www.ubuntugreen.org)  
Charles Mason, President & CEO  
(916) 669-0671  
[charles@ubuntugreen.org](mailto: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

### The Colorado Field Institute

[www.coloradofieldinstitute.org](http://www.coloradofieldinstitute.org)  
Dr. Vern Elliott, Chair  
(719) 849-1458  
[coloradofieldinstitute@gmail.com](mailto: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

## STATE-BY-STATE ORGANIZATIONS

promoting sustainable economic development. The Institute's Winter Lectures and Summer Field Trips offer opportunities for residents to educate themselves on protecting and sustaining the region.

### Colorado Food Systems Advisory Council

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

Shawnee Adelson, President

(303) 292-9900

[shawnee@dug.org](mailto: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

state and developing recommendations that promote the building of robust, resilient, and long-term local food economy.

### Denver Sustainable Food Policy Council

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

Shannon Spurlock, Co-Chair

(303) 292-9900

[shannon@dug.org](mailto:shannon@dug.org)

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



Photo courtesy of The Growing Project.

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](http://www.dug.org)

Shawnee Adelson, Executive Director

(303) 292-9900

[Shawnee@dug.org](mailto:Shawnee@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 150 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.

### Denver Urban Homesteading

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

James Bertini, Executive Director

(303) 572-3122

[james@denverurbanhomesteading.org](mailto:james@denverurbanhomesteading.org)

Denver Urban Homesteading is dedicated to promoting local agriculture, good food and nutrition and self-sufficiency in the backyard and garden. It is comprised of local farmers and food-preparers who make a contribution to their local community by bringing farmers together and offering classes on topics such as gardening, beekeeping, and raising chickens and goats.

### Feed Denver

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

Lisa Rogers, Executive Director

(303) 513-7548

[info@feedenver.com](mailto:info@feedenver.com)

Feed Denver: Urban Farms & Markets was created to empower local-level economic independence through sustainable small-scale farms and markets in urban settings. Feed Denver projects create new models of sustainable urban food production that impact food security for the most vulnerable, such as by hiring their farm staff from the communities surrounding the farms. The organization acts as an incubation program for multicultural urban farmers and value-added producers, a regional research and training center, a host to courses and workshops, and facilitates a series of annual urban farming events.

### Food Rescue Alliance

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

Kyle Huelsman, Executive Director and Co-Founder

(303) 328-5638

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

The Food Rescue Alliance is committed to building a more just and less wasteful food system in Colorado. With chapters in Boulder, Denver, and Colorado Springs, the alliance uses bicycles to transport excess perishable

food directly to shelters and soup kitchens, eliminating any additional waste or delay created by a central processing facility.

### Foraged Feast

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

Dany Rossman, Communication and Marketing Manager

(720) 984-4118

[dany@foragedfeast.org](mailto: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](http://www.growlocalcolorado.org)

Dana Miller, Director

(720) 837-6237

[dana@growlocalcolorado.org](mailto: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](http://www.thegrowhaus.com)

Coby Gould, Executive Director

(720) 515-4751

[reachout@thegrowhaus.com](mailto: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](http://www.thegrowingproject.org)

Dana Guber, Executive Director

(970) 587-3827

[dana@thegrowingproject.org](mailto: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. In 2015 they hope to create a more permanent home base garden location within one of the community we work with, work with more disadvantaged youth, increase awareness of foraged edible plants.

## STATE-BY-STATE ORGANIZATIONS



Photo courtesy of Billings Forge Community Works.

### Healthy Community Food Systems

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

Jim Dyer, Director  
(970) 588-2292  
[jadyer@frontier.net](mailto: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 and recent projects include a Year-Round Healthy Local Food initiative with Healthy Lifestyle LaPlata, Climate-Friendly Food System work with La Plata County partners, Local and Regional Farm to School work, Sustainable Tribal Community Food System Development in the Four Corners with The Christensen Fund, Wild School Gardens Project, and more.

### Hunger Free Colorado

[www.hungerfreecolorado.org](http://www.hungerfreecolorado.org)  
Michelle Ray, Director of Communications  
(303) 228-7949  
[michelle@hungerfreecolorado.org](mailto:michelle@hungerfreecolorado.org)

Hunger Free Colorado works to alleviate hunger and improve nutrition by bringing together families, individuals, government agencies, and community organizations. Initiatives like the Hunger Free Hotline and Your Neighborhood Food Truck streamline the registration process, making it easier for hungry people to get assistance.

### The Kitchen Community

[www.thekitchencommunity.org](http://www.thekitchencommunity.org)  
Courtney Walsh, Community Engagement  
(720) 263-0501  
[Courtney@tkc.org](mailto:Courtney@tkc.org)

The Kitchen Community, based in Colorado, believes that food is at the

heart of community. Their Learning Gardens, established in schools across the country, expose children to real food and empower them to make healthy choices. In addition, their website serves as an excellent source for educational information, offering on-line workshops, lesson plans, and a wealth of other resources.

### MM Local

[www.mmlocalfoods.com](http://www.mmlocalfoods.com)  
Ben Mustin, Co-Founder  
(720) 235-8320  
[LocalInfo@mmlocalfoods.com](mailto:LocalInfo@mmlocalfoods.com)

MM Local works with Colorado family farmers to preserve organic fruits and vegetables and market them through selected retailers. Their website features profiles on participating farmers as well as suggested recipes.

### Northern Colorado Food Cluster

[www.nocofoodcluster.com](http://www.nocofoodcluster.com)  
Sandra Greenway, Executive Director  
(512) 644-5062  
[director@nocofoodcluster.org](mailto:director@nocofoodcluster.org)

The North Colorado Food Cluster builds consumer demand for local food through outreach and education. They seek to create new jobs and support existing ones.

### Real Food Colorado

[www.realfoodcolorado.com](http://www.realfoodcolorado.com)  
Julia Erlbaum, Principal & Founder  
(720) 282-4067  
[julia@realfoodcolorado.com](mailto: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 system-wide solutions to build a resilient food system that nurtures, grows, and sustains their communities.

### **Turtle Lake Refuge**

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

Katrina Blair, Executive Director

(970) 247-8395

[turtlelakerefuge@yahoo.com](mailto: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; and providing local micro-greens for public schools, restaurants, and stores.

## **CONNECTICUT**

### **Billings Forge Community Works**

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

Cary Wheaton, Executive Director

(860) 548-9877

[cary@billingsforgeworks.org](mailto: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 sources produce and herbs from local farmers and offers catering services, cooking classes, and culinary training. Their various programs include a community garden and edible classroom, a farmers' market, and a community and event center.

### **City Seed**

[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, City Seed operates five producer-only markets from different neighborhoods in New Haven, CT, that provide fresh locally-grown food to communities that often lack access to healthy food. City Seed'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 center for environmental learning and leadership 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 forest with 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)

Tekowa Omara-Otunnu, Coordinator

(860) 296-9325 x 107

[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)

Arthur Lerner, Founder and Director

(860) 574-9006

[artherner@hotmail.com](mailto:artherner@hotmail.com)

FRESH, which stands for Food, Resources, Education, Security, and Health, is a New London, CT, based nonprofit that has been working to change the food system for the better since 2004. FRESH targets people most in need of healthy fresh produce: the elderly, children, and the poor, with mobile markets, farm-to-school education programs, and community gardens.

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### 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, policy-makers, 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 salads 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)

Morgan Osborn, 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 brings 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. A recent collaboration resulted in the creation of a New Farmer Bucket List, which outlines helpful resources a farmer should consider when beginning to farm in Connecticut.

### New Haven Farms

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

James Jenkins, Executive Director

(203) 915-1892

[executivedirector@newhavenfarms.org](mailto:executivedirector@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. New Haven Farm's Composting Team is working on an innovative composting program that could save thousands of dollars

per year, help reduce pollution, create "green" jobs, and become a model for the state.

### Working Lands Alliance

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

Lisa Bassani, Project Director

(860) 683-4230

[lbassani@farmland.org](mailto:lbassani@farmland.org)

The Working Lands Alliance is a statewide voice for farmland preservation efforts in Connecticut. The Alliance includes farmers, conservation and anti-hunger 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

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### The Delaware Center for Horticulture

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

Andrea Miller, Communications Coordinator

(302) 658-6262

[amiller@thedch.org](mailto: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 Future Farmers of America Association

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

Stacey Hofmann, Executive Secretary

(302) 857-6493

[shofmann@delawareffa.org](mailto:shofmann@delawareffa.org)

The Delaware Future Farmers of America Association is the local chapter of a national organization dedicated to helping young people find success through agriscience education. High school-aged members learn about agriculture through classroom education and hands-on experience while developing leadership potential and future career skills.

### Delaware Organic Food and Farming Association

[shorefood.org/c/l/delaware-organic-food-and-farming-association-doffa](http://shorefood.org/c/l/delaware-organic-food-and-farming-association-doffa)

Carolyn Donald, Secretary

302-854-9260

[carolyn@delawareorganics.com](mailto:carolyn@delawareorganics.com)

The Delaware Organic Food and Farming Association is dedicated to providing education and awareness of sustainable agriculture production to growers, consumers and retailers. This includes the promotion of ecologically

responsible farming practices and marketing opportunities for farmers and growers, regardless of size, who are interested in the production of organically produced agricultural products.

#### **Delaware School Nutrition Association**

[www.deschoolnuttition.org](http://www.deschoolnuttition.org)  
 Bev Harp, Child Nutrition Supervisor  
 (302) 424-6478  
[bharp@msd.k12.de.us](mailto:bharp@msd.k12.de.us)

An affiliate of the School Nutrition Association, DSNA has been advancing the availability, quality, and acceptance of school nutrition programs as an integral part of education since 1955. The Association strives to see that all children have access to healthy school meals and nutrition education by: providing education and training; gathering and transmitting regulatory, legislative, industry, nutritional as well as other types of information related to school nutrition members; and representing the overall nutritional interests of all children.

#### **Delaware Urban Farm and Food Coalition**

[www.thedch.org](http://www.thedch.org)  
 Tara Tracy, Community Gardens and Urban Agricultural Manager  
 (302) 658-6262 x 109  
[ttracy@thedch.org](mailto: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](http://www.fbd.org)  
 Patricia Beebe, President and CEO  
 (302) 294-0184  
[foodbank@fbd.org](mailto: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. Recently, the food bank has partnered with local growers to provide all Delawareans, regardless of income level, the opportunity to participate in a local CSA.

#### **The Fruit and Vegetable Growers Association of Delaware**

[www.delawarefruitvegetable.wordpress.com](http://www.delawarefruitvegetable.wordpress.com)  
 David Marvel, Vice President  
 (302) 381-4811  
[dmarvel@bwwonline.net](mailto:dmarvel@bwwonline.net)

The Fruit and Vegetable Growers Association of Delaware encourages improvement in the production and marketing of fruits and vegetables



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Photo courtesy of Florida Organic Growers.

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.

### **Kent Community Gardens**

[www.greaterkentcommittee.org/kent-community-gardens.html](http://www.greaterkentcommittee.org/kent-community-gardens.html)

Shelley Cecchett, Coordinator

(302) 734-2513

[sc\\_gkc@icloud.com](mailto:sc_gkc@icloud.com)

Kent Community Gardens works to bring businesses, organizations, and individuals together to build community gardens in Kent County, DE. The gardens are an initiative of the Kent County Board of Directors and have been expanding to over four locations since the program's inception.

### **Local Eastern Shore Organic Sustainable Network**

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

Patti Erickson, President

(410) 677-0788

[ericksonpatti@yahoo.com](mailto: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](http://Earth-learning.org)

Mario Yanez, Director

(305) 323-8858

[Mario@earth-learning.org](mailto: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](http://www.floridafarmworkers.org)

Tirso Moreno, General Coordinator

(407) 886-5151

[info@floridafarmworkers.org](mailto: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.

### **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.

Members practice their public service programs throughout the year, sponsoring a variety of educational events such as seminars and workshops, fitness events, health fairs, media programs, and more.

### 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 promotes sustainable agriculture and social justice through a variety of programs and resources. The organization's farmer workshops, farmers' market program, and Fresh Access Bucks program all encourage the consumption of healthy organic produce and embolden policy makers to take action for 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 innovate profitable and ecological strategies to sustain food and fiber production. 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.

### 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)

Al Brislain, President and CEO  
(239) 334-7007

[albrislain@harrychapinfoodbank.org](mailto:albrislain@harrychapinfoodbank.org)

The Harry Chapin Food Bank of southwest Florida fights hunger through a network of over 150 food aid organizations including shelters, soup kitchens, and disaster relief agencies. Today, the food bank provides food for more than 30,000 individuals each month. From 2013-2014, the Harry Chapin Food

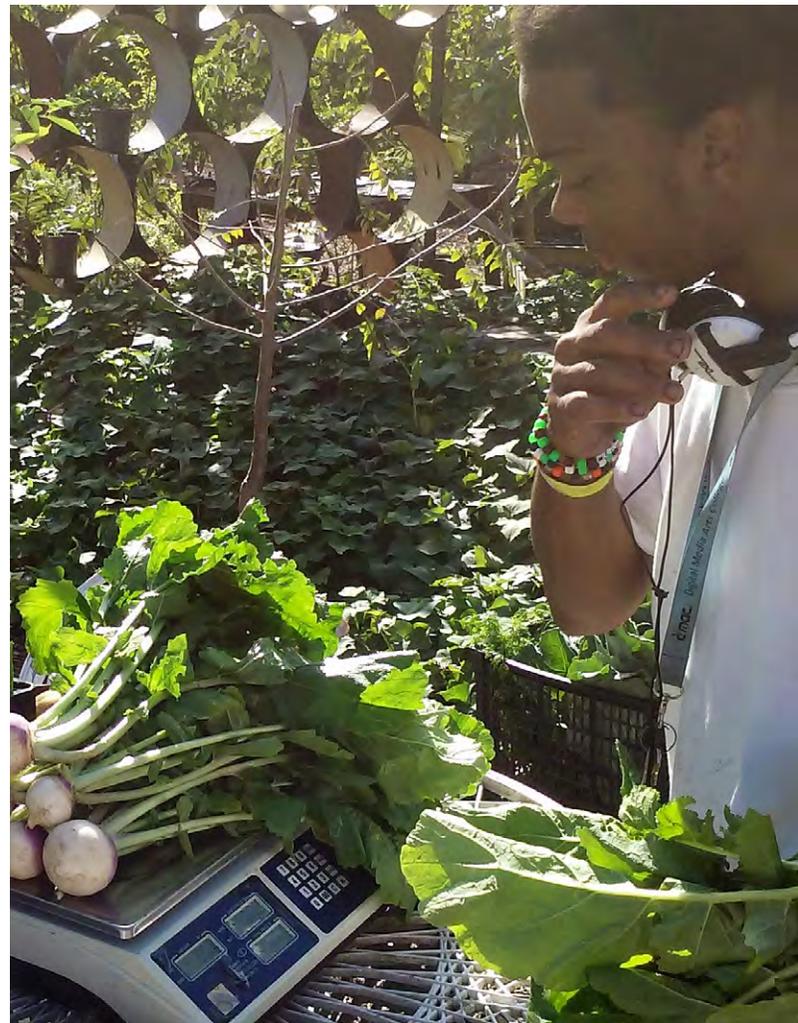


Photo courtesy of Urban Greenworks.

## STATE-BY-STATE ORGANIZATIONS

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.

### Healthy Jacksonville Childhood Obesity Prevention Coalition

Hjcopc.org

Laureen Husband, Director

(904) 253-2276

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

Miaisha Mitchell, Director

(850) 629-8665

tallahasseefoodnetwork@gmail.com

The Tallahassee Food Network's diverse network is a host to a number of 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 & 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

Don Hall, Founder and Executive Director

(941) 408-3374

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

(954) 586-6686

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 access to local home and institutional farmers; and building, managing, and promoting sustainable urban farms.

### Urban Greenworks

www.urbangreenworks.org

James Jiler, Executive Director

(786) 447-8084

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

Art Friedrich, President

(786) 427-4698

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

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### Athens Land Trust

www.athenslandtrust.org

Heather Benham, Executive Director

(706) 613-0122

admin@athenslandtrust.org

As a conservation land trust, the Athens Land Trust preserves land 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 provides affordable, healthy food for low-income individuals, and providing sustainable agriculture and business education to underserved youth.

### The Atlanta Community Food Bank

www.acfb.org

Bill Bolling, Founder and Executive Director

(404) 892-9822

bbolling@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

with over 600 nonprofit organizations to get food to those in need. The ACFB Nutrition and Wellness programming provides customized food and nutrition education opportunities for partner agencies and clients who are served by ACFB. In 2014, the department provided education to more than 4,500 people through programming at food pantries, community kitchens and gardens, schools and universities.

#### Atlanta Food and Farm

[www.atlfoodandfarm.net](http://www.atlfoodandfarm.net)

Kwabena Nkromo, Founder & Lead Partner

(404) 500-8744

[kwabena@atlfoodandfarm.net](mailto:kwabena@atlfoodandfarm.net)

Atlanta Food and Farm's portfolio of work spans from community food system assessments and Urban Agriculture Overlay enhancements for neighborhood Master Plans, to development and installation of Edible Schoolyards, community gardens, and urban farms, as well as leadership in local food public policy advocacy.

#### Atlanta Harvest

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

Corbin Klett, Co-Founder

(404) 876-8244

[corbin@atlantaharvest.com](mailto: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](http://www.alantalocalfood.org)

Suzanne Girdner, Director

(678) 702-0400

[suzanne@atlantalocalfood.org](mailto: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](http://www.augustalocallygrown.org)

Kim Hines, Coordinator

(706) 288-7895

[kim@augustalocallygrown.org](mailto:kim@augustalocallygrown.org)

Augusta Locally Grown supports small farms and gardeners by making their all-natural, locally grown, sustainably grown and fresh foods available for sale in the Augusta, GA, area community. The organization partners with a wide variety of other community organizations, farmers, and businesses to host local food events, farm tours, and volunteer efforts on farms and in urban settings. The G.R.O.W. Harrisburg project addresses diet-related illness and poverty using an interwoven community outreach approach that includes a Veggie Truck Farmers' Market and the 100 in Harrisburg project, which installs small raised beds for vegetable gardens, free of charge, in residents'

front and back yards. They also host "instructionals" that educate individuals on how to sustainably produce their own food and connect existing farmers to customers, restaurants, markets, and media.

#### Collective Harvest Athens

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

Iwalani Farfour, Coordinator

(512) 969-7312

[collectiveharvest@gmail.com](mailto:collectiveharvest@gmail.com)

Collective Harvest Athens 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.

#### Georgia Coalition for Physical Activity and Nutrition

[www.g-pan.org](http://www.g-pan.org)

Karen Kierath, Director of Operations

(678) 476-3796

[k-kierath@g-pan.org](mailto:k-kierath@g-pan.org)

The Georgia Coalition for Physical Activity and Nutrition (GPAN) actively combats obesity and chronic diseases associated with obesity through its diverse network of professionals and students. GPAN's activities are rooted in the advocacy and implementation of local and state policies and programs that promote physical education and active, healthy lifestyles for all Georgians throughout their lifespans. Activities include providing information, building local and state coalitions, and mobilizing corporate constituencies.

#### Georgia Food Oasis

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

Cicely Garrett, Food Systems Innovation Manager

(678) 553-5982

[georgiafoodoasis@gmail.com](mailto: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 & 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](http://www.georgiaorganics.org)

Brooke Hatfield, Communications Coordinator

(678) 702-0400

[brooke@georgiaorganics.org](mailto:brooke@georgiaorganics.org)

GeorgiaOrganics, based out of Atlanta, GA, uses farmer mentorship programs, instructional videos, and outreach events to connect Georgia farmers to Georgia consumers and to contribute to a more sustainable and healthy food system.

## STATE-BY-STATE ORGANIZATIONS

### The Georgia Sustainable Agriculture Consortium

[www.uga.edu](http://www.uga.edu)

Julia Gaskin, Sustainable Agriculture Coordinator

(706) 542-1401

[jgaskin@uga.edu](mailto:jgaskin@uga.edu)

The Georgia Sustainable Agriculture Consortium at the University of Georgia aims to promote the development of locally oriented agro-ecological food systems by serving as a professional network and conducting scientific research.

### The Georgia Young Farmers Association

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

John Allen Bailey, Executive Secretary

(229) 386-3429

[jbailey@gagged.org](mailto: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.

### The Savannah Food Co-Op

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

Carmen Vazquez, Volunteer Coordinator

(912) 373-6075

[managers@savannahfoodcoop.com](mailto: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](http://www.trulylivingwell.com)

K. Rashid Nuri, Founder & CEO

(678) 973-0997

[Rashid@trulylivingwell.com](mailto: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](http://www.ugarden.uga.edu)

David Berle, Director

(706) 549-4850

[dberle@uga.edu](mailto:dberle@uga.edu)

UGArden, at the University of Georgia, is a student-run farm started in 2010 that teaches sustainable agriculture and shares its produce with families in need. The farm offers for-credit classes, organizes events, and provides volunteer opportunities.

### Well FED Savannah

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

Nichelle Stephens, Editor

(912) 662-5162

[info@wellfedsavannah.com](mailto:info@wellfedsavannah.com)

Well FED Savannah is Savannah, Georgia's "largest and most comprehensive food, dining, and healthy living magazine." The magazine, which is free to the public, reports on a range of topics including gardening and how to make smart food choices. Since 2011, Well FED has produced Food Day, a nationwide celebration and movement towards healthier, more affordable, and sustainable food. They are also working closely with the Savannah Urban Garden Alliance to cultivate a gardening movement in Savannah's communities through outreach and education. Plans are in place to work with school gardens to develop solutions that allow for continual, year-round operation.

## HAWAII

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### Aloha Harvest

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

Kuulei Williams, Executive Director

(808) 537-6945

[kuulei@alohaharvest.org](mailto:kuulei@alohaharvest.org)

Aloha Harvest is a nonprofit organization in Oahu, HI, founded in 1999 to rescue food that would be wasted by restaurants, food distributors, hotels, and other businesses. The organization picks up food from more than 230 donors and delivers it to social agencies.

### Hawaii Homegrown Food Network

[www.hawaiihomegrown.net](http://www.hawaiihomegrown.net)

Craig Elevitch, Network Director

(808) 324-4427

[craig@hawaiihomegrown.net](mailto: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 ever-growing network.

### Hawaii Institute of Pacific Agriculture

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

Ericka Shickle, Co-Founder

808-889-6316

[hipagriculture@gmail.com](mailto:hipagriculture@gmail.com)

Hawaii Institute of Pacific Agriculture finds inspiration for their work by studying the ways of Indigenous cultures, learning from the community and listening to the guidance of the land. Their education-based initiatives offer courses for people from every walk of life and include farm tours, internships, field trips, immersion courses campouts, and more.

**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.

**The Hawaii Public Seed Initiative**

www.kohalacenter.org  
 Lyn Howe, Coordinator  
 (808) 756-5310  
 seedproject@kohalacenter.org

The Hawaii Public Seed Initiative helps farmers and their communities to harvest, store, and preserve public seeds. They operate an online seed Variety Selection Tool that helps people select what might do well in their microclimate. Currently, they are working with a statewide group of seed growers to make locally adapted seeds developed for tropical climates commercially available on their Hawaii Seed Marketplace. They also offer mini-grant funding opportunities each year for statewide research and educational projects.

**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 Hawaii'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



Photo courtesy of Idaho Organization of Resource Councils.

## STATE-BY-STATE ORGANIZATIONS

serve as influential initiatives that are working to transform the way that Hawaiians eat, buy, and sell food.

### **Kokua Hawaii Foundation**

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

Kelly Perry, Volunteer and Outreach Coordinator

(808) 637-3038

[kelly@kokuahawaiifoundation.org](mailto: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](http://leafhawaii.org)

(808) 389-1819

[leafhawaii@gmail.com](mailto: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](http://www.malamakauai.org)

Keone Kealoha, Executive Director

(808) 828-0685

[keone@malamakauai.org](mailto: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**

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

Marcy Montgomery, Executive Director

(808) 328-2452

[hawaii@oneisland.org](mailto: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.

### **Organic Hawaii**

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

[Aloha@OrganicHawaii.org](mailto: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

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### **Boise Urban Garden School**

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

Erin Guerricabeitia, Coordinator

(208) 376-3006 x 101

[eguerricabeitia@cityofboise.org](mailto: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](http://www.feedthegap.org)

Anne Grenke Glass, Founder and President

(503) 929-9998

[feedthegap@gmail.com](mailto: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 non-qualifying food insecure children to be fed in the classroom.

### **Idaho Center for Sustainable Agriculture**

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

Pete Pearson, Board President

208-639-0030

[petepearson@idahocsa.org](mailto: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](http://www.idahofoodbank.org)

Karen Vauk, President and CEO

(208) 336-9643

[kvauk@idahofoodbank.org](mailto: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.



### Idaho Hunger Relief Task Force

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

Kathy Gardner, Director

(208) 447-8218

[info@idahohunger.org](mailto: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 hosts an annual summit on hunger and food security in the state and operates the Cultivate Idaho Initiative, which provides resourceful and experienced assistance on sustainable agriculture techniques to communities.

### Idaho Interfaith Roundtable Against Hunger

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

Kathy Gardner, Coordinator

(208) 375-7382 x 14

[idaho.roundtable@gmail.com](mailto:idaho.roundtable@gmail.com)

The Idaho Interfaith Roundtable Against Hunger seeks to explore the complexities of hunger by engaging diverse communities of faith and goodwill throughout the state of Idaho in developing solutions to the root causes of hunger through education and public policy and by supporting providers of direct hunger relief.

### Idaho Organization of Resource Councils

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

Breland Draper, Lead Idaho Organizer

(208) 991-4451

[bdraper@IORCinfo.org](mailto:bdraper@IORCinfo.org)

The Idaho Organization of Resource Councils (IORC) employs grassroots nonprofit campaigns for clean energy in the development of oil and gas industries, and advocates for environmentally responsible river usage. IORC also helps to develop sustainable agriculture in the region by supporting local farmers and farmers' markets. Currently, IORC is taking on a statewide grassroots campaign to legalize and regulate cottage foods Idaho, where it is illegal to sell home-processed foods directly to consumers.

### Idaho Preferred

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

Leah Clark, Coordinator

(208) 332-8684

[leah.clark@agri.idaho.gov](mailto: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.

## STATE-BY-STATE ORGANIZATIONS



Photo courtesy of Purple Asparagus.

### Idaho's Bounty

[www.idahobounty.coop](http://www.idahobounty.coop)  
TJ Stevens, General Manager  
(208) 631-3720  
[gm@idahobounty.coop](mailto:gm@idahobounty.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.

### Inland Northwest Food Network

[www.infarmu.org](http://www.infarmu.org)  
Teri Mckenzie, Executive Director  
(503) 307-4505  
[iteri@inwfoodnetwork.org](mailto:iteri@inwfoodnetwork.org)

The Inland Northwest Food Network is dedicated to growing a healthy, fair and accessible regional food system. Their Chew on This! program is a public education event showcasing various facets of food and local food systems, held on the second Tuesday of each month. Community members can also join the Food for Thought book club to learn and socialize with other interested foodies.

### Rural Roots

[www.ruralroots.org](http://www.ruralroots.org)  
Amanda Snyder, Secretary  
(208) 883-3462  
[RRboardsec@ruralroots.org](mailto: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.

### Six Rivers Market

[www.sixriversmarket.org](http://www.sixriversmarket.org)  
Karen Forsythe, Owner  
(208) 946-5562  
[info@sixriversmarket.org](mailto:info@sixriversmarket.org)

Six Rivers Market is a cooperative supported by member producers and consumers to increase access to local, sustainably grown food within 150 miles of Sandpoint, ID. Through Six Rivers, buyers can order food directly from northern Idaho producers, and the cooperative coordinates pickups every Wednesday at a central location, making it easier for a wide range of communities to buy local.

### Treasure Valley Food Coalition

[www.treasurevalleyfoodcoalition.org](http://www.treasurevalleyfoodcoalition.org)  
Janie Burns, Chair  
(208) 344-5203  
[treasurevalleyfoodcoalition@gmail.com](mailto:treasurevalleyfoodcoalition@gmail.com)

The Treasure Valley Food Coalition 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, nonprofit organizations, and individual citizens around food system issues. Last year's Tomato Independence Project provided a host of events to engage the local community and raise support for the coalition's cause. In 2015, they have focused on expanding institutional participation, doubling the number of restaurants contracting with farmers and adding a Verification of Participation decal for the restaurants to display.

## ILLINOIS

**Central Illinois Sustainable Farming Network**

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

Deborah Cavanaugh-Grant  
(217) 782-4617

[cvnghgm@illinois.edu](mailto:cvnghgm@illinois.edu)

The Central Illinois Sustainable Farming Network's (CISFN) mission is to promote the development of local food systems in Central Illinois through farmer support and training. Network members are committed to sustainable farming and are willing to share knowledge and participate in learning opportunities that are presented on organized field days, gardening and planting workshops, and casual networking.

**FARM Illinois**

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

Lee Strom, Project Director  
(630) 337-5866

[lee@farmillinois.org](mailto: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 Food Circle**

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

Rachel O'Konis Ruttenberg, Chicago Director  
(773) 313-0075

[rruttenberg@mgrf.org](mailto:rruttenberg@mgrf.org)

The Food Circle, a program of MGR Youth Empowerment, recovers fresh produce from Chicago area grocery stores and distributes it to community members in need. By working with local youth volunteers and facilitating educational discussions after food distributions, the program empowers young people to address food waste and food insecurity in their own neighborhoods.

**Food Works**

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

Kathleen Logan Smith, Executive Director  
(618) 370-3287

[kathleen@eatsouthernillinois.org](mailto:kathleen@eatsouthernillinois.org)

Food Works is facilitating the development of a regional food economy in southern Illinois through initiatives that include its major programs: Southern Illinois Farm Beginnings, the Southern Illinois Farming Alliance, and the Community Farmers' markets. New farmers and those wishing to successfully transition into "specialty crop" agriculture benefit from the year-long Southern Illinois Farm Beginnings (SIFB) course that includes business training and marketing support in the classroom as well as hands-on mentoring and apprenticeships in the field. Since 2005, Southern Illinois Farm Beginnings and their two Illinois Farm Beginnings partners – Stateline Farm Beginnings, serving the northern region, and Central Illinois Farm Beginnings - have trained nearly 400 farmers in Illinois and will train at least 50 more during the 2015-2016 course year that begins this fall.

**Good Earth Food Alliance**

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

Lyndon Hartz, President  
(309) 238-0966

[Hartz\\_1@hotmail.com](mailto:Hartz_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](http://www.igrowchicago.org)

Robbin Carroll, Co-Founder and President  
(312) 286-7392

[contact@igrowchicago.org](mailto: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](http://www.illinoiscomposts.org)

Mary S. Allen, Recycling and Education Director  
(847) 724-9205

[illinoiscomposts@gmail.com](mailto: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 hosts forums and conferences, published a how-to guide for restaurants on composting, and established "Food Scrap Composting Challenges and Solutions" in Illinois.

**Illinois Organic Growers Association**

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

Marnie Record, Coordinator  
(217) 528-1563

[illinoisorganicgrowers@gmail.com](mailto: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.

## STATE-BY-STATE ORGANIZATIONS

### Illinois Stewardship Alliance

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

Wes King, Executive Director

(217) 528-1563

[wes@ilstewards.org](mailto:wes@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.

### The Plant Chicago

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

Jonathan Pereira, Executive Director

(773) 847-5523

[jonathan@plantchicago.org](mailto:jonathan@plantchicago.org)

Founded on a model of closing waste, resource, and energy loops, The Plant is working to show what truly sustainable food production and economic development looks like by growing and producing food inside a 8,686 square meter (93,500 square foot) former pork packing facility. With such a large space, The Plant is able to pursue a wide range of services and lend a hand to start-up sustainable food producing businesses. Over half a dozen farms are operational inside the facility, and The Plant offers tours and hosts events so that any and all can come see its eclectic atmosphere.

### 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.tsln.com](http://www.tsln.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

### Central Indiana Organics

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

David Randle, Co-Founder

(765) 482-3215

[indyorganics@yahoo.com](mailto:indyorganics@yahoo.com)

Central Indiana Organics provides organic farmers in Central Indiana with services and supplies in support of sustainable agriculture. The organization has abundant grain storage, organic feed processing, and an organic feed mill. They also have room available for public meetings for groups dedicated to organic farming and even boast a small library for organic research.

### Feeding Indiana's Hungry

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

Emily Weikert Bryant, Executive Director

(317) 396-9355

[ewbryant@feedingindianashungry.org](mailto:ewbryant@feedingindianashungry.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 Coalition of Central Indiana

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

April Hammerand, Program Manager

(317) 417-3449

[dependablefood@gmail.com](mailto:dependablefood@gmail.com)

The Food Coalition of Central Indiana works to improve access to local, healthy food by uniting groups and individuals concerned with the regional food system. The grassroots organization put together the Indy Local Food Guide, which connects farmers to customers, restaurants, and vendors in Indianapolis, IN. The coalition also features seasonal and regional recipes on their blog.

### 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@lisc.org](mailto:wfields@lisc.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 justice-focused committees, offers grants, and funds fellowships to good food start-up organizations and beginning farmers.

#### Indy Hunger Network

[www.indyhunger.org](http://www.indyhunger.org)  
Dave Miner, Chairperson  
(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 authority of smaller grassroots groups. Their programs include a Fresh Bucks incentive program and a Glean Team.

#### 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.

#### 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.secondhelpings.org](http://www.secondhelpings.org)  
Mary Parks, Volunteer Manager  
(317) 632-2664  
[staff@secondhelpings.org](mailto:staff@secondhelpings.org)

Second Helpings is an Indiana nonprofit organization that rescues would-be

food waste from wholesalers, retailers, and restaurants and turns it into hot meals for people in need. They also offer a free culinary job training program for the underemployed or unemployed along with serving 3,500 hot meals per day.

#### The Townsend Food Project

[www.townsendfoodproject.org](http://www.townsendfoodproject.org)  
Mary Jones, Coordinator  
(765) 965-5800  
[mary@townsenfoodproject.org](mailto:mary@townsenfoodproject.org)

The Townsend Food Project in North Richmond, IN, began in 2012 to support a just, local food system and improve health equality among area residents. They organize a weekly farmers' market, hold cooking classes and community food celebrations, and involve area residents through internships and by publishing the Townsend Neighborhood Cookbook.

## IOWA

#### Eat Greater Des Moines

[www.eatgreaterdesmoines.org](http://www.eatgreaterdesmoines.org)  
Aubrey Martinez Alvarez, MPA, Director  
(515) 491-1891  
[aalvarez@dmreligious.org](mailto:aalvarez@dmreligious.org)

Eat Greater Des Moines identifies, develops, and connects resources with the broader community, supporting the entire food lifecycle in central Iowa. 2015 saw the start of their local food box program, the development of a food rescue smartphone application, and the start of a robotic retail project. Each program is exciting and helping to make 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 the Iowa City, ID, 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.

## STATE-BY-STATE ORGANIZATIONS



Photo courtesy of Practical Farmers of Iowa.

### **The Iowa Food Systems Council**

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

Teresa Opheim, Coordinator

(515) 423-0660

[iowafoodsystemsCouncil@gmail.com](mailto:iowafoodsystemsCouncil@gmail.com)

The Iowa Food Systems Council recommends policy, research, and program options for an Iowa food system that supports healthier Iowans, communities, economies, and the environment. This is done through data collection to better study the needs of Iowans, initiating nutrition and farming-based studies, and overseeing the production of a documentary, *Hunger in the Heartland*.

### **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.

**Local Foods Connection – Iowa City**

www.Localfoodsconnection.com  
 Melissa Dunham, Executive Director  
 (319) 333-2900  
 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  
 Kamyar Enshayan, Director  
 (319) 273-7575  
 kamyar.enshayan@uni.edu

The Northern Iowa Food & 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.

**Practical Farmers Iowa**

www.practicalfarmers.org  
 Teresa Opheim, Executive Director  
 (515) 232-5661  
 teresa@practicalfarmers.org

Practical Farmers strengthens farms and communities through farmer-led investigation and information sharing. In 2014, Practical Farmers provided over 200 opportunities for farmers to educate each other and the public. Successes include the 800-plus attendances for their annual conference; 5,800 attendances their field days; and 3,800 views for their "farminars" (online webinars).

**Southwest Iowa Food and Farm Initiative**

www.Swiffi.org  
 Lance Brisbois, Coordinator  
 (712) 482-3029  
 lance@goldenhillsrscd.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 Corn Project**

www.sustainablecorn.org  
 Lori Abendroth, Project Manager  
 (515) 294-5692  
 labend@iastate.edu

The importance of corn in the America's food industry cannot be understated. However, there is increasing uncertainty about how long-term U.S. climate trends are impacting corn-based cropping systems. The Sustainable Corn Project is a coalition of scientists and researchers that are studying how corn farmers can implement greater sustainability and more environmentally-

sound practices. Their ongoing studies and reports are increasingly innovative and experimental.

**Table to Table**

www.table2table.org  
 Ilene Isaacs, Executive Director  
 (319) 337-3400  
 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. Since its inception in 1996, the organization has distributed more than 12 million pounds of food and operates on a strictly volunteer workforce.

**KANSAS****Grains for Hope**

www.grainsforhope.org  
 Carol Spangler, Program Director  
 (785) 467-3097  
 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  
 Cary Rivard, Organizing Committee  
 (913) 856-2335 x 122  
 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 Association of Community Action Programs**

www.kacap.org  
 Jesyca Rodenberg, Communications and Outreach Director  
 (785) 234-0878  
 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.



Photo courtesy of Community Farm Alliance.

### **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.

### **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.

### **SCALE – Sequestering Carbon, Accelerating Local Economies**

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

Anthony Flaccavento, Founder and Director

(276) 628-4727

[flaccavento@ruralscle.com](mailto:flaccavento@ruralscle.com)

Sequestering Carbon, Accelerating Local Economies (SCALE) combines a new vision for economic prosperity and resilience with tested skills and strategies.

SCALE focuses on building diverse, resilient economies, and growing local capital and wealth in food, farming, and other natural resource-based economic sectors. Completed in June 2014, the Northeast Kansas Food Hub Feasibility Study provided production, market, and logistical analysis for an aggregation, storage, and distribution facility for regionally produced foods for a 16-county region in northeast Kansas.

#### Support For Local Urban Gardeners

[www.lawrencesustainability.net/slug.shtml](http://www.lawrencesustainability.net/slug.shtml)  
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

#### Collaborative Regional Alliance for Farmer Training

[www.hillandhollowfarm.com](http://www.hillandhollowfarm.com)  
Tevis Robertson-Goldberg, Coordinator  
(270) 432-0567  
crabapplefarm@verizon.net

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.

#### Community Farm Alliance

[www.communityfarmalliance.org](http://www.communityfarmalliance.org)  
Wendi Badger, CFA Executive Assistant  
(502) 223-3655  
wendi@cfaky.org

The Community Farm Alliance advocates for better access to sustainably produced food by connecting farmers, consumers, communities, and their legislators. Programming includes a farm-to-school campaign that delivers local food to public schools and a Locally Integrated Food Economy initiative that helped form Louisville, KS's Food Policy Council. Their Ag Legacy Initiative works to identify the needs of beginning farmers and facilitates networking and resource sharing.

#### Food Chain Lexington

[www.foodchainlex.org](http://www.foodchainlex.org)  
Rebecca Self, Executive Director  
(859) 428-8380  
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 who's 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)  
Joelle Johnson, Program and Outreach Coordinator  
(502) 491-0072  
joelle@foodliteracyproject.org

The Food Literacy Project strengthens the connection between the Louisville, KY, community and their food through farm-based experiential education programs on food and agriculture. They offer classes for schools, community groups, and educators.

#### GleanKY

[www.faithfeedslex.org](http://www.faithfeedslex.org)  
Jennifer Erena, Executive Director  
(859) 444-4769  
jennifer.arena@faithfeedslex.org

GleanKY repurposes almost 100,000 pounds of produce per year that would otherwise be wasted to support the hungry in central Kentucky communities. Saving fresh food from farmers' markets and other partners, the group delivers a continuous supply of donations to established food banks and free hot meal services.

#### Kentucky Women in Agriculture

[www.kywomeninag.com](http://www.kywomeninag.com)  
Sandy Gardner, Vice President  
(877) 266-8823  
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)  
Valerie Magnuson, Executive Director  
(502) 681-5106  
Valerie@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.newrootsproduce.org](http://www.newrootsproduce.org)  
Karyn Moskowitz, Founder  
(502) 509-6770  
info@newrootsproduce.org

New Roots, based out of Louisville, KY, implements Fresh Stop projects to provide Louisville communities with fresh, affordable food year-round.

## STATE-BY-STATE ORGANIZATIONS

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.

### Organic Association of Kentucky

[www.oak-ky.org](http://www.oak-ky.org)

Larry Brandenburg, President

(502) 738-0510

[ldblouisville@yahoo.com](mailto:ldblouisville@yahoo.com)

Organic Association of Kentucky (OAK) supports organic farming in the state by providing information, advisory services, education, and research to help sustainable farmers. OAK member farms attend workshops and conferences to build an environmentally and economically strong community.

### Seed Capital KY

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

Caroline Heine, Project Director

(502) 568-5555

[caroline@seedcapitalky.org](mailto:caroline@seedcapitalky.org)

Seed Capital KY supports small farmers through grants and connects with consumers who are interested in buying local food. Their FoodPort project is a food-centric economic and community development engine that will create jobs for West Louisville, KY, residents and enhance the built environment. They also offer small grants to local farmers and organize farm-training sessions to allow local growers to network and share their knowledge.

### Sustain Lexington

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

Jim Embry, Founder & Director

[embryjim@gmail.com](mailto:embryjim@gmail.com)

Sustainable Communities Network is dedicated to contributing to the development of the theory and practice of sustainable living. SCN sponsors a range of community gardens in the Lexington area that serve as educational tools for school children and as producers of fresh produce for the local community.

### 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)

Nicola Krebill, Founder

(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, Regional Food Systems Planner

(318) 441-3424

[jdean@cenla.org](mailto:jdean@cenla.org)

Fresh Central works to support the regional food economy, educating and engaging communities in the process. They operate the Central Louisiana Foods Initiative, a local food information resource; entrepreneurship training through seminars and workshops; and food deliveries to low-income residents in rural areas.

### 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 Farm and Food Network (NOFFN) aims to build an economy that expands residents' self-reliance through food production and uses land responsibly and sustainably. NOFFN is developing tools and coordinated action to support farming in greater New Orleans, LA, by offering jobs, volunteer work, and internships to individuals looking to learn more about the New Orleans Foodshed.

### 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. Their

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.

#### 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.

#### 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 southern Louisiana, works to end hunger by providing food access, advocacy, education, and disaster relief. Second Harvest provides food to 300 partner agencies and direct food access to community members across 23 parishes in order to serve the one in six 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. Through community engagement and outreach, partnerships with local food vendors and food justice organizations, and hands-on training programs, Sprout NOLA creates stronger and more vibrant communities.

#### 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 Tandecki, 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

#### Eat Local Foods Coalition of Maine

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

Franklin Miles, Co-Founder Baltimore Free Farm  
(207) 619-3532

[effcmaine@gmail.com](mailto:effcmaine@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.



Photo courtesy of The Main Grain Alliance.

## STATE-BY-STATE ORGANIZATIONS



### 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, Communications and Advocacy Manager  
(207) 782-3554

[cwhitney@gsfb.org](mailto:cwhitney@gsfb.org)

The Good Shepherd Food Bank redistributes millions of pounds of surplus food from local farmers and manufacturers within Maine's local food industry to low-income residents across the state. The organization also engages in advocacy, nutrition education, and strategic partnerships to address the root causes of hunger.

**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 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 Farmland Trust**

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

William Bel, Executive Director  
(207) 388-6575

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

The Maine Farmland Trust works to protect farmland and to keep farming in Maine viable and vital. They utilize agricultural easements and grants for local and regional land trusts for smallholder farmers along with coordinating

public outreach and policy presentations. To date, they have protected over 45,000-acres of Maine's precious farmland, covering every county in the state. In 2015, they are launching a food hub to connect small farms with larger and institutional markets.

**Maine Food Strategy**

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

Tanya Swain, Project Co-Director

(207) 228-8594

[mfs@mainefoodstrategy.org](mailto:mfs@mainefoodstrategy.org)

The Maine Food Strategy is striving to include diverse communities and interests in the conversation and asking for input on statewide priorities that advance Maine's economy, contribute to quality of life in their communities, and support the long-term success and viability of food production in the state. Members of the Maine Food Strategy share information about the initiative via The Maine FoodWorks, a series of presentations to solicit ideas from Maine people and businesses on what they want to see in Maine's food system.

**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.

## STATE-BY-STATE ORGANIZATIONS

### 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.

### 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 Fast 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.

### 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  
 Dana Leibman, Executive Director  
 (410) 549-7878  
 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.

**Maryland Hunger Solutions**

www.mdhungersolutions.org  
 Michael J. Wilson, Director  
 (410) 528-0021  
 mjwilson@mdhungersolutions.org

Maryland may be one of the wealthiest states, but hunger runs deep. It affects old and young alike, but in the opinion 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  
 Holly Heintz Budd, Chair  
 (443) 975-4181  
 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  
 Heather Bruskin, Food Council Manger  
 (860) 395-5593  
 mocofoodcouncil@gmail.com

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  
 Caroline Chisholm, Executive Director  
 (443) 531-8346  
 cchisholm@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.

**Southern Maryland Food Bank**

www.smbf.somb.com  
 Brenda DiCarlo, Coordinator  
 (301) 274-0695  
 Brenda.dicarlo@catholiccharitiesdc.org

The Southern Maryland Food Bank proudly serves the Southern Maryland area of Calvert, Charles and St. Mary's Counties. The Food Bank was established to provide a local resource center for bulk food. With this came the opportunity to open doors to pantries, soup kitchens, shelters, and group homes serving those at risk in the Southern Maryland area.

**MASSACHUSETTS****Beginning Farmers' Network of Massachusetts**

www.bfnmass.org  
 Nora Saks, Media Coordinator  
 (978) 654.6745 ex. 104  
 nora.saks@tufts.edu

The Beginning Farmer Network of Massachusetts is a collaborative group of farmers and farm service providers dedicated to new farmer success. By creating more space for networking and collaboration amongst beginning farmers and service providers, they hope to bring together people who want to work on similar issues, who want to share information and lessons learned, and who can inspire each other by the work they are already doing.

**City Fresh Foods**

www.cityfresh.com  
 Glynn Lloyd, CEO  
 (617) 606-7123  
 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.

## STATE-BY-STATE ORGANIZATIONS

### 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 works with farmers and consumers to strengthen the local food system 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.

### The Food Project

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

Angela Lett, Director of Development and External Communications

(781) 259-8621 x2

[alett@thefoodproject.org](mailto:alett@thefoodproject.org)

The Food Project operates four organic community supported agriculture (CSA) farms across Massachusetts in an effort to build communities for a sustainable food system and to provide youth with leadership opportunities. They employ youth from diverse backgrounds to work on urban and suburban farms and support community gardeners with workshops, training and technical assistance. Their farms grow more than 250,000 pounds of produce per year, and they donate a quarter to hunger relief groups.

### 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 Banhazi, Founder and CEO

(617) 776-1400

[greencitygrowers@gmail.com](mailto:greencitygrowers@gmail.com)

Green City Growers are experienced and passionate organic farmers specialized in designing and maintaining urban farms for high production value and educational purposes. Green City Growers transforms unused space into thriving urban farms, providing their clients with immediate access to nutritious food while revitalizing city landscapes and inspiring self-sufficiency. Full maintenance services are available to clients looking to maximize yield in whatever space is available and in 2015, they launched their inaugural season of chicken-keeping services.

### Massachusetts Food System Plan

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

Winton Pitcoff, Project Manager

(617) 933-0700

[wpitcoff@mapc.org](mailto:wpitcoff@mapc.org)

In order to further strengthen the way Bay Staters harvest, process, and obtain their food, the Massachusetts Food Policy Council initiated a process to craft a statewide Food System Plan that ties together the many elements of the Massachusetts food system. The process of creating the plan will involve identifying gaps, gathering public input, and finally crafting an actionable plan to make the food system serve their needs even better.

### 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 Farming Project

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

Jennifer Hashley, Project Director

[nesfp@tufts.edu](mailto:nesfp@tufts.edu)

(978) 654-6745

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 agricultural methods and now offers their long-standing Farm Business Planning Course online.

### 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.seedsofsolidarity.org](http://www.seedsofsolidarity.org)

Deb Habib, Executive Director

(978) 544-9023

[solidarity@seedsofsolidarity.org](mailto:solidarity@seedsofsolidarity.org)

Seeds of Solidarity is an education centered nonprofit based on a solar powered farm in Orange, MA. The organization focuses on providing food security for youth, schools, and families, while strengthening the community. Current programs include the Seeds of Leadership Garden for teens and the Grow Food Everywhere program for families and childcare centers.

#### 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.

#### Southeastern Massachusetts Agricultural Partnership

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

Jane Wentworth, Director

(617) 417-4050

[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 & Food Conference brings together hundreds of sustainable food industry officials to network and inform.

## 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 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](http://www.Cskdetroit.org)

Patrick Crouch, Program Manager

(313) 579-2100 Ext 176

[mcrouch@cskdetroit.org](mailto:mcrouch@cskdetroit.org)

In 1997, Brother Rick Samyn felt a calling to start a garden at his workplace, the Capuchin Soup Kitchen. The response was overwhelming and positive. That small plot of land grew into what is the urban farm project today. Earthworks Urban Farm grows on two and a half-acres and hosts volunteer days four days a week during the growing season. They also host afterschool programming around gardening and environmental education at the James and Grace Lee Boggs School.

#### Food Field Detroit

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

Noah Link, Business Manager

(313) 312-7235

[peckproduce@gmail.com](mailto:peckproduce@gmail.com)

While sustainable farming and gardening bring a variety of benefits, Food Field Detroit believes it is important to operate as a business to show that organic, urban agriculture can be economically viable. They aim to prove that it can be, and have set out to do so by joining in the revitalization of Detroit, MI, by developing a successful, community-based business and to meeting the need for local, affordable, sustainably produced food in the city.

#### 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 resource agency that works on the production

## STATE-BY-STATE ORGANIZATIONS



Photo courtesy of Gardening Matters.

end to ensure that families and individuals have the skills and resources they need to grow their own food. The Greening of Detroit's projects include planting more than 81,000 trees in Detroit, MI, offering classroom lessons to the city's youth, and an urban agriculture initiative that offers apprenticeship programs to youth and adults alike. Their mobile classrooms teach farm and food skills to Detroit's youth at after-school programs and summer camps. Their apprenticeship program provides advanced training to adults who wish to spend a season working along side our farmers.

### **Growing Power**

[www.growingpower.org](http://www.growingpower.org)  
Will Allen, Founder, Farmer, & CEO  
(414) 527-1546  
[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)  
Carol Osborne, Project Staff  
(989) 705-7204  
[carolo@gtlakes.com](mailto:carolo@gtlakes.com)

The Michigan Organic Food and Farm Alliance generates public awareness about the dangers of an industrialized food supply. The organization empowers eaters to choose organic foods from local sources, which helps the community and small farmers alike.

### **Michigan Sustainable Food Initiative**

[www.michigansustainablefoodsinitiative.blogspot.com](http://www.michigansustainablefoodsinitiative.blogspot.com)  
Lauren Materne, Coordinator  
(734) 764-1817  
[msfi-board@umich.edu](mailto:msfi-board@umich.edu)

The Michigan Sustainable Foods Initiative (MSFI) is a student group at the University of Michigan in Ann Arbor, MI. They began with the mission of integrating local and sustainable food sourcing into the University food services and operations, which is now a reality: as part of the University's Campus Sustainability Goals, 20 percent of the food the University purchases by 2025 will be sustainable. Their current focus has moved away from working with the administration to connecting with the student body and greater Ann Arbor, MI, community.

**Michigan Urban Farming Initiative**

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

Jason Lindy, Secretary

(215) 776-1616

[jasonlindy@miufi.org](mailto:jasonlindy@miufi.org)

Michigan Urban Farming Initiative empowers Michigan's urban communities by introducing them to sustainable agriculture. The organization uses urban agriculture as a platform for improving education and strengthening communities while reducing socio-economic disparities. They believe that challenges specific to the Michigan community (e.g., vacant land, poor diet, nutritional illiteracy, and food insecurity) present a unique opportunity for community-supported agriculture. Using agriculture as a platform to promote education, sustainability, and community—while simultaneously reducing socioeconomic disparity—they hope to empower urban communities.

**Michigan Voices for Good Food Policy**

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

Lindsey Scalera, Executive Director

(734) 646-2428

[lscalera@sustainableagriculture.net](mailto:lscalera@sustainableagriculture.net)

Michigan Voices for Good Food Policy unites and elevates Michigan grassroots voices in support of policies that expand opportunities for rural and urban farmers to produce good food, sustain the environment, and contribute to healthy and vibrant communities. Michigan Voices is a coalition-building project of the National Sustainable Agriculture Coalition (NSAC) and engages NSAC's Michigan member organizations, as well as collaborating with other Michigan food allies around farm and food policies.

**Taste the Local Difference**

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

Bill Palladino, Executive Director

(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.

**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.

**Eat Local Minnesota**

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

(952) 807-0346

Eat Local Minnesota serves as a resource for people looking to support independent neighborhood businesses. The restaurants of Eat Local Minnesota represent neighborhood restaurants that have a sense of community and provide their employees the ability to earn a decent living.

**FEAST Local Food Network**

[www.local-feast.org](http://www.local-feast.org)

Jan Joannides, Organizer

(507) 697-1960

[info@loal-feast.org](mailto:info@loal-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 exists in coordination with the Feast Local Food Marketplace, which hosts an annual industry only tradeshow as well as a local food festival.

**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 Minneapolis and St. Paul, MN, based organization that promotes community gardening across the Twin Cities. Gardening Matters provides training and resources to local gardeners and educates the public on the importance of local gardening through events and a monthly newsletter. In September 2015, Gardening Matters hosted Community Garden Day, which recognizes the contributions of community gardeners to the health, vitality and livability of their communities, and also serves as an opportunity to spread awareness about the Multiple Benefits of Community Gardens to the public.

**Homegrown Minneapolis**

[www.minneapolismn.gov/sustainability/homegrown](http://www.minneapolismn.gov/sustainability/homegrown)

Tamara Downs Schwei, Local Food Policy Coordinator

(612) 673-3533

[tamara.downsschwei@minneapolismn.gov](mailto:tamara.downsschwei@minneapolismn.gov)

Homegrown Minneapolis Food Council is a citywide initiative that brings together partners from local government, businesses, community organizations, and local residents to support and develop a local food system that emphasizes the sustainable growth, processing, and distribution of locally grown food. The Council has established several working groups and task forces that focus on land access, local food distribution, organic production and composting, and community outreach. The Council has played a important in passing city-wide ordinances that promote local agriculture and sustainability. For example, the City of Minneapolis, along with community partners, offers a number of small business training and financing opportunities to hopeful local food entrepreneurs. The Division of Solid Waste and Recycling offers free compost to community garden through its Community Garden Compost Program

## STATE-BY-STATE ORGANIZATIONS

### Hunger Solutions Minnesota

www.hungersolutions.org  
Colleen Moriarty, Executive Director  
(651) 789-9841  
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  
Uli Koester, Executive Director and Educator  
(651) 373-9878  
contact@midwestfoodconnection.org

Midwest Food Connection empowers elementary school children to make healthy and responsible food choices. Through lessons in schools (including lessons in school gardens) and trips to Twin Cities area farms, they educate children about natural foods, local sustainable farming, and the cultural origins of our food. In 2015, they will be launching an educational program in which middle school students will learn about marketing, how to judge flavor, and the “pleasures and pitfalls of sugars, fats, and salt.”

### Minnesota Cooks

www.minnesotacooks.org  
Claudine Arndt, Manager  
(612) 202-7872  
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  
Laura Ibsen, Administrative Coordinator  
(651) 433-3676  
libsen@mnfoodassociation.org

The Minnesota Food Association (MFA) strives toward a sustainable food system by fostering the growth of sustainable food producers and improving the connection between producers and markets. The Association has provided training to immigrant farmers and marketed directly to consumers through retail outlets and a CSA program. In addition to their extensive on-farm and community outreach, education, and advocacy work, MFA also operates Big River Farms, a Certified Organic educational farm that provides hands-on training opportunities for beginning farmers from historically underserved communities.

### Minnesota Institute for Sustainable Agriculture

www.misa.umn.edu  
Helene Murray, Executive Director  
(612) 625-0220  
hmurray@umn.edu

The Minnesota Institute for Sustainable Agriculture works with the University of Minnesota and the nonprofit collaborative, The Sustainers' Coalition, to design a system of sustainable agriculture. The organization unites the goals of the agricultural community to develop and promote sustainable agricultural ideas.

### The Minnesota Land Stewardship Project

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

The Land Stewardship Project is a nonprofit land grant organization that seeks to foster an ethic of stewardship for farmland, to promote sustainable agriculture, and to develop sustainable communities. Their work has a broad and deep impact, from new farmer training and local organizing, to federal policy and community based food systems development.

### The Minnesota Project

www.theminnesotaproject.org  
Jared Walhowe, Fruits of the City Director  
(651) 645-6159  
jwalhowe@mnproject.org

The Minnesota Project champions the sustainable production and equitable distribution of energy and food in communities across Minnesota. Their programs are focused on the development, conservation, and efficient use of renewable energy; farm practices and policy that promote profitable farms that protect and replenish the environment; and the production and consumption of local, sustainably grown foods.

### Renewing the Countryside

www.renewingthecountryside.org  
Jan Joannides, Executive Director  
(612) 251-7304  
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.urbanoasismn.org](http://www.urbanoasismn.org)

Tracy Sides, Founder and Executive Director

(612) 202-2442

[tracy@urbanoasismn.org](mailto:tracy@urbanoasismn.org)

Urban Oasis brings cooking classes, catering, meal services, food products, jobs, and job training 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.

**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.extratatable.org](http://www.extratatable.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.



Photo courtesy of Good Food for Oxford Schools.

### Farm Families of Mississippi

[www.growingmississippi.org](http://www.growingmississippi.org)  
Greg Gibson, Director  
(601) 977-4154  
[ggibson@msfb.org](mailto:ggibson@msfb.org)

Farm Families of Mississippi dedicates itself to public education about the importance of agriculture. The organization aims to spread awareness throughout Mississippi on the impact of farming, including providing safe and affordable food for families, and caring for the environment.

### Gaining Ground Sustainability Institute of Mississippi

[www.ggsim.org](http://www.ggsim.org)  
Rhonda Head, Administrative Director and Secretary  
(662) 769-2896  
[rhonda.head@ggsim.org](mailto:rhonda.head@ggsim.org)

The Gaining Ground Sustainability Institute of Mississippi has a mission to connect the people of Mississippi with the resources and education necessary to make sustainable food choices. The organization is currently petitioning state policymakers to update regulations, which would allow local farmers to sell their poultry at farmers' markets and other non-farm locations. They also publish the Mississippi Green Map and are organizing the Mississippi Green Challenge.

### Good Food for Oxford Schools

[www.oxfordsd.org](http://www.oxfordsd.org)  
Sunny Young, Project Coordinator  
(636) 675-0503  
[sryoung@oxfordsd.org](mailto:sryoung@oxfordsd.org)

Good Food for Oxford Schools aims to make school lunches more nutritious. The initiative adds local produce and freshly prepared meals to the schools' menus. By engaging students and families using food-themed clubs, lesson plans about plants and food, cooking classes, and experiential learning at local food vendors, the initiative increases students' nutritional awareness.

### Jackson Inner-City Gardeners

[www.jiggarden.org](http://www.jiggarden.org)  
Detrater Roberts, Executive Director  
(225) 287-3159  
[growers@jiggarden.org](mailto:growers@jiggarden.org)

Jackson Inner-City Gardeners mentors and provides leadership training to teenage men in the community of Jackson, MS. The organization is committed to growing sustainable, organic produce while turning youth into leaders through gardening.

### 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.

### 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 distributes donated and purchased food and grocery products through a network of member churches and nonprofit organizations. They have a Fresh Produce Initiative to provide fresh fruits and vegetables to clients; a food choice they don't often have access to or cannot afford. In addition to their Purchased Produce Program, they have helped start ten community gardens at some of their member agencies to benefit their clients with fresh produce. They also proudly sponsor four child-feeding programs.

### 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 supports sustainable practices that benefit state residents by offering a wide range of resources to smallholder farmers and hosting various events throughout the year. In 2014, the network coordinated the Mississippi Food Summit and Agricultural Revival.

### Mississippians Engaged in Greener Agriculture

[www.facebook.com/MississippiansEngagedinGreenerAgriculture/timeline](http://www.facebook.com/MississippiansEngagedinGreenerAgriculture/timeline)  
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.

### 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

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 celebrates the diverse food cultures of the changing American South and facilitates a common table where black and white, rich and poor—all who gather—may consider their history and future in a spirit of reconciliation. A member-supported nonprofit, based at the University of Mississippi's Center for the Study of Southern Culture, they stage symposia, produce documentary films, collect oral histories, sponsor scholarship, mentor students, and publish great writing.

## 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 volunteers 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.

### AgriMissouri

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

Sarah Alsager, Public Information Officer

(866) 466-8283

[agrimo@mda.mo.gov](mailto:agrimo@mda.mo.gov)

AgriMissouri is an outreach program through the Missouri Department



Photo courtesy of After the Harvest.

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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.

### **The Columbia Center for Urban Agriculture**

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

Adam Saunders, Public Outreach Coordinator

(573) 514-4174

[adam@columbiaurbanag.org](mailto:adam@columbiaurbanag.org)

The Columbia Center for Urban Agriculture focuses on developing a healthy and active community by providing nutritious, healthy food grown in local gardens. They provides one-on-one garden mentoring under the Opportunity Gardens program and manage an edible landscaping service to the Columbia, MO, region.

### **Cultivate Kansas City**

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

Ami Freeberg, Communications and Outreach Manager

(913) 944-5639

[ami@cultivatekc.org](mailto:ami@cultivatekc.org)

Cultivate Kansas City is an urban agriculture organization with a mission to "grow food, farms, and communities for a healthy, local food system." They operate the two-acre organic Gibbs Road Farm and CSA program, where they train future farmers and work with the community to advocate for increased food access and urban farming.

### **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.

### **The Greater Kansas City Food Policy Coalition**

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

Beth Low, Director

(816) 585-4738

[bethlow@kcfoodpolicy.org](mailto:bethlow@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

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.

#### 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

[rikkonj@missouri.edu](mailto:rikkonj@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.

#### The Missouri Organic Association

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

Sue Baird, Executive Director

(660) 427-5555

[gbaird@iland.net](mailto:gbaird@iland.net)

The Missouri Organic Association (MOA) was created with the purpose to provide a forum that not only educates existing farmers and "wanna-be" 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. In 2015, they are focused on creating the "Greene Farms and Wellness Center, LLC (GFWC)", which will be a certified organic farm that specializes in providing nutrient rich organic foods grown using advanced 21st century growing systems.

#### Missouri River Communities Network

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

Steve Johnson, Executive Director

(573) 256-2602

[missouririver@gmail.com](mailto: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](http://www.ozarksregionalfpc.org)

Anglea Jenkins, Project Coordinator

(417) 827-3851

[angelajenkins@missouirorganic.org](mailto: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.

#### St. Louis Food Rescue

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

Sarah Casteel, Coordinator

(314) 698-3607

[info@stlfoodrescue.org](mailto: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](http://www.stlouisgreen.com)

Mary Kay Campbell, Co-Coordinator

(314) 222-8004

[marykay@stlouisgreen.com](mailto: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](http://www.sfandc.org)

Kenneth Pigg, Coordinator

(573) 289-0913

[accesstohealthyfood@gmail.com](mailto:accesstohealthyfood@gmail.com)

Sustainable Farms and Communities strives to be a central player in

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creating a sustainable, safe, and healthy local food system. They actively fundraise for the Farmers' market Pavilion and Education Center in Columbia but are, with community partnerships, creating programs that can reach the underserved in our community and thereby building a healthy and sustainable future.

### Urban Harvest STL

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

Mary Ostafi, Founding Director and Chair

(314) 810-6770

[urbanharveststl@gmail.com](mailto:urbanharveststl@gmail.com)

Urban Harvest STL promotes the cultivation of healthy, sustainable food in the city of St. Louis, MO, by turning unused city spaces into urban gardens. These urban gardeners have been so-called "nomad gardeners" since the organization's inception four years ago, most recently settling on top of a parking garage in downtown St. Louis. However, the summer of 2015 will see the organization break "ground" at St. Louis' first rooftop farm.

## MONTANA

### Community Food and Agriculture Coalition of Missoula County

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

Bonnie Buckingham, Executive Director

(406) 880-0543

[cfacinfo@missoulacfac.org](mailto: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](http://www.eatrightmontana.org)

Carmern Byker, Board Chair

(406) 994-1952

[Carmen.byker@montana.edu](mailto:Carmen.byker@montana.edu)

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 plans to continue their Health Hero Award program, and begin a mini-granting program to support other individuals and organizations work in nutrition and physical activity throughout Montana.

### Farm Hands: Nourish the Flathead

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

Angela Oakins, Program Director

(406) 862-5356

[flatheadfarmhands@gmail.com](mailto:flatheadfarmhands@gmail.com)

Founded by farmers, eaters, business leaders, and food system planners from around the Flathead Valley, it would make sense that Farm Hands utilizes

a variety of methods in their quest to achieve a mission of connecting all consumers to the source of their food. They engage in nourishing their community through community gardens, offering resources to beginning farmers, supporting agricultural educational opportunities at Flathead Valley Community College, hosting events and presentations, and collaborating with other organizations and agencies.

### Garden City Harvest

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

Jean Zosel, Executive Director

(406) 239-3555

[jean@gardencityharvest.org](mailto: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](http://www.growmontana.ncat.org)

Stephanie Potts, Program Coordinator

(734) 476-7353

[stephanie@ncat.org](mailto:stephanie@ncat.org)

Grow Montana is a statewide policy coalition promoting increased access to locally grown food. The organization's policy goals include improving food safety regulations and developing Farm-to-School programs.

### Helena Community Gardens

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

Anna McHugh, Coordinator

(406) 438-6049

[helenacommunitygardens@gmail.com](mailto: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 Farm to Restaurant Connection

[www.westernsustainabilityexchange.org/montana-farm-to-restaurant](http://www.westernsustainabilityexchange.org/montana-farm-to-restaurant)

Katie Plumb, Development Director

(406) 579-7886

[kplumb@wsestaff.org](mailto:kplumb@wsestaff.org)

Montana Farm to Restaurant Connection, a Western Sustainability Exchange program, endorses local food production by connecting local Montana restaurants with Montana-grown products. Along with the provision of education and resources, through the support of local restaurants and producers, the program provides economic development by keeping dollars circulating within local communities. In 2013 the program facilitated US\$834,000 in sales for local producers.

**Montana Food Bank Network**

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

Bill Mathews, Chief Development Officer

(406) 721-3825 x244

[bmathews@mfbn.org](mailto:bmathews@mfbn.org)

The Montana Food Bank Network seeks to end hunger throughout the state of Montana by distributing emergency food through a network of almost 200 partner agencies, bringing 8 million pounds of food per year to the state's hungry people.

**Montana Healthy Foods and Community Initiative**

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

Nancy Moore, Director

(406) 494-4572

[nancymt@ncat.org](mailto:nancymt@ncat.org)

The Montana Healthy Food and Communities Initiative fosters robust regionally-based food systems and healthy living in Montana communities. Through educational activities, research and advocacy, and strong public and private partnerships, they seek to create lasting improvements in the way Montanans grow, buy, and eat food.

**Montana Organic Association**

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

Nate Brown, Board Chairman

(406) 579-6439

[g.nathanbrown@gmail.com](mailto: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](http://www.montanaroots.org)

(406) 848-1428

[info@montanaroots.org](mailto: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](http://www.homegrownmontana.org)

Pam Clevenger and Kurt Welborne, Home Acres Orchard

(406) 777-2831

[homeacresorchard@gmail.com](mailto: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](http://www.bensongardens.org)

[bensongardens@gmail.com](mailto: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.bigmuddyfarm.blogspot.com](http://www.bigmuddyfarm.blogspot.com)

Matt Cronin, Lead Farmer

(402) 515-2471

[bigmuddyfarm@gmail.com](mailto:bigmuddyfarm@gmail.com)

Big Muddy Urban Farm is a group of urban farmers who strive to bring fresh produce to Omaha, NE. Using organic farming techniques, the organization aims to increase food security by providing fresh food and promoting urban farming. The Farm has collaborated with a number of other organizations such as the Gifford Park Neighborhood Market, where they are a regular vendor, and the Community Bike Shop Omaha, with whom they have created the Full Cycle Supper, a bike ride and progressive five course tasting.

**City Sprouts**

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

Ellen Duysen, Secretary

(402) 552-3394

[ellen.duysen@unmc.edu](mailto:ellen.duysen@unmc.edu)

City Sprouts works with Omaha, NE, residents to grow urban gardens and promote sustainable food in the city. City Sprouts offers workshops on making healthy lifestyle choices and seeks to create an urban farming community within the city.

## STATE-BY-STATE ORGANIZATIONS

### Community Crops

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

Andrea Anthony, Development Director

(402) 474-9802

[andrea@communitycrops.org](mailto:andrea@communitycrops.org)

Community Crops boasts 13 community garden sites as well as a training farm and a CSA program in Lincoln, NE. The organization strives to expand access to locally grown, nutritious food to all community members in the state's capital

### Food 4 Thought

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

Brooke Ballou, Promotional Director

(308) 737-1665

[bballou@hastings.edu](mailto:bballou@hastings.edu)

Food 4 Thought is a food assistance program in Hastings, NE, that sends bags of food home with in-need children for the weekend. The organization provides food every weekend for 76 families across the state.

### Food Bank for the Heartland

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

Ericka Smrcka, Director of Programs & Advocacy

(402)331-6632

[esmrcka@foodbankheartland.org](mailto:esmrcka@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.

### Nebraska Farmers Union

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

Jeremiah Picard, Office Manager

(402) 570-3746

[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 6,000 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)

Caryl Guisinger, General Manager

(308) 357-1000

[gm@nebraskafood.org](mailto:gm@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.

## NEVADA

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### Buy Nevada

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

Bob Conrad, Public Information Officer

(775) 353-3603

[bconrad@agri.nv.gov](mailto:bconrad@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.

### 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) 351-2551

[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.

#### Sierra Harvest

[www.sierraharvest.org](http://www.sierraharvest.org)  
Aimee Retzler, Co-Director  
(530) 265-2343  
[aimee@sierraharvest.org](mailto: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 sixteen Nevada County schools and reaches over 5,000 students. The Food Love Project is an educational farm that hosts experiential field trips, service projects, U-pick, and community work days.

#### 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) 759-1273  
[gethealthy@snhdmail.org](mailto:gethealthy@snhdmail.org)

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)  
Jeff Bryant, Executive Director  
(775) 636-5105  
[jeff@urgc.org](mailto:jeff@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

#### GreenStart

[www.greenstartnh.org](http://www.greenstartnh.org)  
Dorn AW Cox, Director  
(603) 498-8252  
[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.

#### Keep Growing

[www.keepgrowingnhvt.org](http://www.keepgrowingnhvt.org)  
Rebecca Brown, Executive Director of Ammonoosuc Conservation Trust  
(603) 823-7777  
[rbrown@aconservatustrust.org](mailto:rbrown@aconservatustrust.org)

Keep Growing is an initiative of the Ammonoosuc Conservation Trust, which seeks to establish a sustainable local food system in northern New Hampshire. Keep Growing is currently performing research in areas such as grazing capacity, farmland access, and local market opportunities for farmers.

## STATE-BY-STATE ORGANIZATIONS

### 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 school-aged 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@nhfarmtorestaurant.com](mailto:info@nhfarmtorestaurant.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)

Ann Vennard, Secretary

(603) 339-8424

[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, President

(603) 252-5299

[Helen@newhampshirefarms.net](mailto:Helen@newhampshirefarms.net)

New Hampshire Farms Network aims to improve the connection between farmers and consumers. They encourage 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.nhfoodstrategy.weebly.com](http://www.nhfoodstrategy.weebly.com)

Erin Allgood, Project Coordinator

[nhfoodstrategy@gmail.com](mailto:nhfoodstrategy@gmail.com)

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.seacoasteatlocal.org](http://www.seacoasteatlocal.org)

Sara Zoe Patterson, Coordinator

(888) 600-0128

[sarazoe@seacoasteatlocal.org](mailto:sarazoe@seacoasteatlocal.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.

### 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

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### AG in the City

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

Stacy McCormack, Co-founder

917-817-6350

[stacy@aginthecity.org](mailto:stacy@aginthecity.org)

Ag in the City is a new organization with ambitious plans for the future. Their aim is to bring together a wide range of culturally diverse stakeholders involved with urban agriculture in New Jersey to share knowledge, best practices, develop strategic partnerships, and give a voice to its advocates. Their efforts focus on education about the value of urban agriculture and access to healthy food, cultivation of strategic partnerships throughout the state, sharing recipes and techniques for what to do with the harvest, supporting sustainable urban agriculture business practices, and advocating for sound policy advancements.

### 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.

**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)  
 Anthony Richards, Volunteer Management and Community Engagement  
 (609) 341-4700  
[volunteers@isles.org](mailto:volunteers@isles.org)

Isles is an organization in Trenton, NJ, that encourages healthy and sustainable lifestyles by supporting more than 30 community gardens across the city. Programs such as YouthGrow, which educates school-aged children about the importance of growing local food, and the Bee Colony Project, a project demonstrating the importance of pollinators to the food system, help them accomplish their mission.

**New Jersey Anti-Hunger Coalition**

[www.njahc.org](http://www.njahc.org)  
 Adele LaTourette, Director  
 (201) 569-1804 x23  
[alatourette@cfanj.org](mailto:alatourette@cfanj.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.



Photo courtesy of Table to Table.

## STATE-BY-STATE ORGANIZATIONS

### 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)

Julia Crimi, Program Coordinator

848-932-2460

[jcrimi@oldqueens.rutgers.edu](mailto:jcrimi@oldqueens.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



Photo courtesy of La Semilla Food Center.

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.

#### The Youth Farmstand Program

[www.njaes.rutgers.edu/youthfarmstand](http://www.njaes.rutgers.edu/youthfarmstand)  
Linda Strieter, Gloucester County 4-H Agent  
(856) 307-6450 x3  
[strieter@aesop.rutgers.edu](mailto:strieter@aesop.rutgers.edu)

The Youth Farmstand Program supports local farmers while developing the job skills of New Jersey's youth. The program trains youth to operate neighborhood farm stands and employs them to sell local, nutritious produce to community members during the summer months.

## NEW MEXICO

#### Cooking with Kids

[www.cookingwithkids.net](http://www.cookingwithkids.net)  
Lynn Walters, Founder and Director  
(505) 438-0098  
[contactus@cookingwithkids.org](mailto:contactus@cookingwithkids.org)

Cooking with Kids seeks to motivate and empower young people to make healthy food choices by delivering hands-on educational programming such as supporting school gardens, cooking classes, and tasting sessions. Local chefs and farmers are invited to participate in the programs that reach more than 5,000 students of all ages.

#### Delicious New Mexico

[www.deliciousnm.org](http://www.deliciousnm.org)  
Celerah Hewes-Rutledge, Executive Director  
(505) 217-2497  
[admin@deliciousnm.org](mailto:admin@deliciousnm.org)

Delicious New Mexico is an entrepreneurial network for food-based enterprises that seeks to promote job creation and sustainable economic development by addressing barriers to growth that currently exist for food businesses in the state. They leverage partnerships and innovative strategies for production, distribution, marketing, and access to capital and are committed to a thriving statewide food industry that provides access to healthy food for all and invigorates local economies.

#### 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 Semilla Food Center

[www.lasemillafoodcenter.org](http://www.lasemillafoodcenter.org)  
Beverly Longoria, Operations Manager  
(575) 882-2393  
[info@lasemillafoodcenter.org](mailto:info@lasemillafoodcenter.org)

La Semilla Food Center's works to build 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 advocating for the expansion of community garden opportunities and public policy initiatives, the center plays host to good food discussion and forums and now pilots 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 Escuela 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

## STATE-BY-STATE ORGANIZATIONS

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.

### 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)

Avery C. Anderson Sponholtz

(505) 820-2544

[avery@quiviracoalition.org](mailto:avery@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 include an annual conference, apprenticeship opportunities, distribution of the journal Resilience, and a capacity-building collaboration with the Ojo Encino Chapter of the Navajo Nation.

### Roadrunner Food Bank

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

Katy Anderson, Community Initiatives Manager

(505) 349-5344

[katy.anderson@rffb.org](mailto:katy.anderson@rffb.org)

The Roadrunner Food Bank of has been serving New Mexico's hungry since 1980 and, as the largest food bank in the state, the organization helps 70,000 hungry people a week—the equivalent of feeding a city the size of Santa Fe, NM each week. They serve agencies such as food pantries, shelters, group homes, soup kitchens, low-income senior housing sites, and regional food banks.

### 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.

### Veteran Farmer Project

[www.facebook.com/veteranfarmerproject](http://www.facebook.com/veteranfarmerproject)

Robin Seydel, Organizer

(505) 217-2027

[robins@lamontanita.coop](mailto:robins@lamontanita.coop)

The Veteran Farmer Project (VFP) offers veterans short workshops on sustainable farming practices and hands-on gardening and farming experience to prepare them to be able to start or work at a sustainable agriculture business. VFP also provides a therapeutic garden space for veterans to learn to grow fresh produce. Since January 2012, VFP has offered an annual workshop series focusing on technical aspects of vegetable production and animal husbandry.

## NEW YORK

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### Brooklyn Food Coalition

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

Kady Ferguson, Executive Director

(347) 921-3918

[kady@brooklynfoodcoalition.org](mailto:kady@brooklynfoodcoalition.org)

The Brooklyn Food Coalition has been a force in the city's food justice movement since its founding five years ago. The coalition has recently restructured to act as coalition that unites and expands the capacity of organizations, community-based groups, and allies challenging inequity and racism in our food system.

### 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.

**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)

Heather Horgan, Markets and Outreach Coordinator  
(718) 649-7979

[heather@eastnewyorkfarms.org](mailto:heather@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 20 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

[eugenia@ecopracticum.com](mailto:eugenia@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 and Health Network of South Central New York**

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

Erin Summerlee, Coordinator  
(607) 692-7669

[fahncoordinator@rhnsncy.org](mailto:fahncoordinator@rhnsncy.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.



Photo courtesy of Glynwood.

## STATE-BY-STATE ORGANIZATIONS

### 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 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 Systems Network New York City

[www.fairfoodnetwork.org/list/food-systems-network-nyc](http://www.fairfoodnetwork.org/list/food-systems-network-nyc)

Edwin Yowell, Leadership Committee Co-Chair

(646) 233-3058

[eayowell@hotmail.com](mailto:eayowell@hotmail.com)

Food Systems Network New York City examines the holes in the current food systems and programs in New York City and develops policies, networking and information sharing events, and food system analysis tools to address these gaps and to improve the health and strength of the local farm economy.

### Glynwood

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

Kathleen Frith, President

(845) 265-3338

[kfrith@glynwood.org](mailto:kfrith@glynwood.org)

Glynwood's vision is to realize a Hudson Valley where farmers farm, collaborate, and promote regional food to help food entrepreneurs prosper, nourish communities and individuals, and enhance the local economy and regional quality of life. Through their Hudson Valley Farm Business Incubator in New Paltz, NY, they provide the tools and resources aspiring agricultural entrepreneurs need to develop and manage viable farm enterprises.

### Green Bronx Machine

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

Stephen Ritz, Executive Director

(917) 880-8186

[Stephen.ritz@greenbornxmachine.org](mailto:Stephen.ritz@greenbornxmachine.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



Photo courtesy of Rescuing Leftover Cuisine.

route to spectacular academic performance. Green Bronx Machine is now entering a new stage as it transforms an underutilized library in a 100+ year-old school building into the National Health, Wellness, and Biodiversity Center at Public School 55 in the heart of the largest tract of public housing in the South Bronx. The National Health, Wellness and Biodiversity Center at PS 55 will be a state of the art facility inclusive of a year round commercial indoor vertical farm and food processing/training kitchen with solar and alternative energy generators – net positive on food and energy.

### 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.

### Just Food

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

Amy Blankstein, Development Director

(212) 645-9880 x243

[amy@justfood.org](mailto:amy@justfood.org)

Just Food works predominantly in underserved communities in New York City to improve local food access.. They provide training and technical assistance to community members to help them launch projects like farmers' markets and CSAs, provide education in fundamental culinary and urban agriculture skills to their neighbors, and advocate to make their corner of NYC a healthier and more sustainable place to live and eat. In 2014 alone, Just Food helped nearly a quarter million New Yorkers to access fresh, sustainably grown food in their own neighborhood. This year, Just Food hopes to begin the process of evolving into a Center for Sustainable Community Food Projects, which will serve as a one-stop resource offering comprehensive services that will support our current partners as well as a broad spectrum of emerging community projects

### New York City Coalition Against Hunger

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

Joel Berg, Executive Director

(212) 825-0028

[jberg@nyccah.org](mailto:jberg@nyccah.org)

The New York City Coalition Against Hunger is implementing innovative ways to solve hunger in New York City and across the U.S. Through research, advocacy, and a variety of anti-hunger programs, the organization seeks to eliminate the 1.3 million suffering from hunger in New York City. The Coalition works with low-income New Yorkers with benefits to access food across all five boroughs, operates AmeriCorps Service Programs aimed at reducing hunger, has organized a Farm Fresh Food Access Program, and assists Soup Kitchens and Food Pantries across the city, among other projects.

### New York City Food Policy Center

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

Ashley Rafalow, Director of Operations

(212) 396-7744

[ar@nycfoodpolicy.org](mailto:ar@nycfoodpolicy.org)

The New York City Food Policy Center 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, they leverage the expertise and passion of the students, faculty, and staff of Hunter College and CUNY. The Center aims to make New York a model for smart, fair food policy.

### Rescuing Leftover Cuisine

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

Robert Lee, Co-Founder & CEO

(646) 460-1458

[Robert@rescuingleftovercuisine.org](mailto:Robert@rescuingleftovercuisine.org)

Rescuing Leftover Cuisine provides food-insecure communities with food from restaurants, hotels, and caterers that would have otherwise been wasted. They have been able to expand to 10 different cities across the United States within 10 months of having their first full-time hire. The number of pounds of food rescued and the types of food rescued is increasing becoming much more nutritionally diverse, and they have been able to save tens of thousands of dollars for homeless shelters and soup kitchens they work with.

### SNAP Gardens

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

Daniel Bowman Simon, Executive Director

(888) 963-SNAP

[Dbs429@gmail.com](mailto:Dbs429@gmail.com)

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.

### Sustainable Restaurant Corps

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

Christine Black, Founder and Executive Director

(646) 820-9489

[sustnyc@gmail.com](mailto:sustnyc@gmail.com)

Sustainable Restaurant Corps (SRC) provides sustainably-focused consulting services to the restaurant industry. SRC helps restaurants across New York City, NY, reduce their waste and serve sustainable food.

### 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.

#### Eastern Carolina Organics

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

Sandi Kronick, CEO

(919) 542-3264

[sandi@easterncarolinaorganics.com](mailto:sandi@easterncarolinaorganics.com)

Initially a project of the larger Carolina Farm Stewardship Association, this farmer owned organization markets and distributes Carolina grown produce, pooling diverse harvests from several regions to meet the demand for the quality and seasonal produce they distribute.

#### 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 helps small scale farmers build and sustain their farms and connects them to markets to sell their products. Feast Down East also educates the public on the importance of supporting a local food system and consuming more healthy fresh farm food, while improving access

within low-income communities. The Processing and Distribution, Farm-to-Chef, Farm-to-School and Food Sovereignty programs have been among their most impactful programs. The Processing & Distribution Program (FDE Food Hub) helps market, aggregate and deliver locally sourced foods from small-scale farms within a 50 mile radius of our food hub. The FDE Farm-to-School program, in partnership with FoodCorps, is combatting the childhood obesity epidemic and building our next generation of farmers. The FDE Food Sovereignty Program, in partnership with VISTA, is helping increase access to affordable healthy food in our low-income communities.

#### Foothills Fresh

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

Leigh Guth, Coordinator

(704) 736-8452

[leigh\\_guth@ncsu.edu](mailto:leigh_guth@ncsu.edu)

Foothills Fresh is a fantastic resource for consumers in western North Carolina looking for locally grown and fresh produce. The site offers a complete guide to individual farms, farm stands, U-pick farms, and offers resources that chart produce availability as well as information on nutrition and recipes for locally-produced fruits and vegetables.

#### North Carolina Farm Fresh

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

Jeff Thomas, Program Manager

(919) 707-3152

[ncfarmfresh@ncagr.gov](mailto:ncfarmfresh@ncagr.gov)

North Carolina Farm Fresh compiles and provides a directory of farmers' markets and pick-your-own farms to help connect consumers with the best local produce. Farm Fresh is organized and run by the North Carolina Department of Agriculture and Consumer Services.

#### 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 (OGS), formed by a group of farmers and specialists in 1993, educates and connects farmers and gardeners in the Southern Appalachian region of North Carolina. Through OGS's Collaborative Regional Alliance for Farmer Training, farmers come together to discuss hands-on learning programs on farm production and management. The School offers year round events to young and experienced farmers from diverse backgrounds.

#### We Are All Farmers

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

Edward Marshall, Coordinator

(704) 592-2557

[weareallfarmers@gmail.com](mailto:weareallfarmers@gmail.com)

We Are All Farmers advocates for food and energy sustainability as well as environmental stewardship in the Appalachian region of North Carolina. The organization runs a variety of programs, including a permaculture institute, seed bank, and a coalition for young and new farmers.



## 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.

### Dakota Resource Council

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

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.

### 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.

## STATE-BY-STATE ORGANIZATIONS

### The Manitoba-North Dakota Zero Tillage Farmers Association

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

Greg Busch, President

(701) 223-3184

[mandak@westriv.com](mailto:mandak@westriv.com)

The Manitoba-North Dakota Zero Tillage Farmers Association serves areas along the U.S.-Canada border promoting farming methods that preserve soil nutrients. The association provides information on no-tillage farming methods while providing a platform for discussions about soil nutrients.

### North Dakota Farmers' Market and Growers Association

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

Crystal Grenier, Coordinator

(701) 228-5468

[crystal.grenier@dakotacollege.edu](mailto:crystal.grenier@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)

Karri Stroh, Executive Director

(701) 883-4304

[directornpsas@drtel.net](mailto:directornpsas@drtel.net)

The Northern Plains Sustainable Agriculture Society (NPSAS) uses education and research to advocate for local and sustainable farming communities in North Dakota. NPSAS connects individuals with CSA initiatives and farming workdays to help adults and youth understand and connect to the food they eat.



Photo courtesy of Central Ohio Local Food.

## OHIO

**Begin Farming Ohio**

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

Carol Goland, Executive Director

(614) 421-2022

[oeffa@oeffa.org](mailto:oeffa@oeffa.org)

Five entities, representing higher education, state government, and the nonprofit sector, have begun to build statewide capacity to provide services that are especially responsive to the needs of beginning farmers, and to expand, enhance, and sustain services and resources of high value to those farmers. Their pilot program, Wisdom in the Land, had 27 farms participate during the program's operation. The program offered knowledge-building seminars, skill-building workshops, dedicated individualized and small group mentoring with experienced farmers, and provided financial support and incentives.

**Central Ohio Local Food**

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

Brian Williams, Agricultural Specialist

(610) 228-2663

[bwilliams@morpc.org](mailto:bwilliams@morpc.org)

The Central Ohio Regional Food Council provides a forum for county food councils in the region, and works with business and government to overcome barriers and close gaps in the local-food supply chain. In 2015, they hope to establish a shared-use cold storage facility that will increase capacity for several independent meat processors in the region.

**Cincinnati Permaculture Institute**

[www.cincinnati-permaculture.squarespace.com](http://www.cincinnati-permaculture.squarespace.com)

Dale Murray, Executive Director

[info@this-land.org](mailto:info@this-land.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.

**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.

**Innovative Farmers of Ohio**

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

Mary Holmes, President

(866) 225-5040

[admin@ifoh.org](mailto:admin@ifoh.org)

Innovative Farmers of Ohio (IFO) services are focused on the needs of Ohio farmers who are seeking new markets, new production techniques, and

assistance beginning new farming ventures. To that end, they offer summer farm tours, technical assistance, mentoring programs, workshops, and opportunities to expand into new farm production.

**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 operates in Central Ohio and works to inspire action because food impacts the quality of our health, our land, and our communities. The organization's three main programs include Cooking Matters, a culinary education program that provides skills, knowledge, and education for locals looking to become smarter about their kitchen. Food Matters is their largest education program, which focuses on building food language and understanding the significance of nutrition awareness and local food economies. Lastly, Growing Matters focuses on food production, helping more people grow food themselves, and increasing the supply of local food by growing more, closer to home.

**Ohio Ecological Food and Farm Association**

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

Carol Goland, Executive Director

(740) 398-9099

[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.

## STATE-BY-STATE ORGANIZATIONS

### Our Ohio

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

Steve Hirsch, President Ohio Farm Bureau

(614) 249-2400

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

Our Ohio highlights the best of the Buckeye State through stories about and engagement with Ohio farm families. They offer several opportunities for local individuals to get involved in the local food movement, including “grow and know” events, a local food guide, and even a YouTube cooking lesson series!

### 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 works in the Appalachian region of Ohio to address social, economic, and environmental injustice. While focusing on the intersection of these issues, Rural Action organizes educational opportunities and volunteer programs around sustainable agriculture and zero waste.

## 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)

Deb Hughes, Community Relations Coordinator

(918) 936-4507

[dhughes@okfoodbank.org](mailto:dhughes@okfoodbank.org)

Located in Tulsa, the Community Food Bank of Eastern Oklahoma (CFBEO) distributes food and other grocery items to 450 partner programs in 24 counties of eastern Oklahoma. In turn, those programs collectively feed 60,000 people each week, the equivalent of 865,000 meals per month.

### Get Lean Tulsa

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

Victoria Bartlett, Spokesperson

Get Lean Tulsa is determined to change the city and state's unhealthy rankings for nutrition and exercise. Working together with community partners, Get Lean Tulsa promotes projects to help Tulsans improve their health awareness,

nutrition goals and fitness levels, while also educating children and their parents on health and fitness models.

### Healthy Community Store Initiative (HCSI)

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

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.

### 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.

**Oklahoma Farmers and Ranchers Association**

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

Mike Oakley, President

(918) 869-0727

[mikeoakley1950@yahoo.com](mailto:mikeoakley1950@yahoo.com)

The Oklahoma Farmers and Ranchers Association (OFRA) supports socially disadvantaged farmers and ranchers in Oklahoma who are attempting to achieve success on their farm or ranch. OFRA emphasizes the economic success of sustainable agriculture as they provide skills training to the public.

**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.

**Transition OKC**

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

(405) 810-0054

[info@goinglocalokc.com](mailto:info@goinglocalokc.com)

Guided by Rob Hopkins' Transition Handbook, Transition OKC is aiming to shift Oklahoma City into an economically viable and sustainable community through education, fostering connections for local food suppliers, and support for local food consumption. Their activities include hosting film screenings, offering workshops for the community, and organizing networking events. They have also formed a Going Locavore group to collaborate with interested advocates and community organizations to build a local food network. Going Locavore meetings resulted in a Local Food Meet & Greet event with more than 100 people in attendance.

**Urban Organics**

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

(405) 548-5574

[info@urbanorganicsok.com](mailto: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](http://www.centraloregonlocavore.org)

Megan French, Market Manager

(541) 633-7388

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

Central Oregon Locavore promotes local food and farmers for the health of

their community. They work for an ecologically stable and socially just food system in Central Oregon by improving access to fresh, nutrient-dense local food, educating the community about the benefits of sustainably produced food, and supporting farmers and ranchers.

**The City of Portland's Sustainable Food Program**

[www.portlandoregon.gov/bps/41480](http://www.portlandoregon.gov/bps/41480)

Susan Anderson, Director of Portland's Bureau of Planning and Sustainability

(503) 823-7700

[bps@portlandoregon.gov](mailto: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 undertaken advocacy aimed at the revision of zoning codes to remove obstacles to not only urban food production, but distribution and sales as well.

**Food Alliance**

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

Matthew Buck, Assistant Director

503-267-4667

[matt@foodalliance.org](mailto: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](http://www.hdfffa.org)

Katy Van Dis, Membership Director

(541) 504-3307

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

The High Desert Food & Farm Alliance (HDFFA), formerly the Central Oregon Food Policy Council, advocates for a community-based food system that will help farmers and consumers in central Oregon access fresh, healthy food and support sustainable farms. A volunteer organized nonprofit, HDFFA provides educational programs, connects farmers to grants and loans, and strives to build a strong partnership between consumers and farmers.

**Huerto de la Familia (The Family Garden)**

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

Sarah Cantril, Executive Director

(541) 255-6120

[familygarden@efn.org](mailto:familygarden@efn.org)

Huerto de la Familia is nonprofit concerned with cultural identity, community integration, and economic self-sufficiency for Latinos in Eugene, OR. They work to achieve these goals through business training and agricultural education programs that have impacted over 400 parents and children since 1999.

**Oregon Food Bank**

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

Myrna Jensen, Public Relations

(503) 282-0555

[mjensen@oregonfoodbank.org](mailto:mjensen@oregonfoodbank.org)

The Oregon Food Bank distributes emergency food relief to its clients and



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.

### **Oregon Rural Action**

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

Thomas Stratton, Consumer Education Organizer  
(541) 975-2411

[thomas@oregonrural.org](mailto: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](http://www.osalt.org)

Sean Ragain, President  
(503) 263-8392

[info@osalt.org](mailto: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](http://www.rvfarm2school.org)

Tracy Harding, Executive Director  
(541) 488-7884

[tracy@rvfarm2school.org](mailto: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](http://www.urbanfarmcollective.com)

Angela Goldsmith, Garden Manager  
(503) 869-7751

[urbanfarmcollective@gmail.com](mailto: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 collectives

hope that their land sharers will see the benefit of the neighborhood garden and will consider entrusting it to Oregon Sustainable Agriculture Land Trust. This ensures that the garden will remain a sustainable, educational, and research garden in perpetuity.

#### Urban Gleaners

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

Ava Mikolavich, Director

(503) 226-8061

[ava@urbangleaners.org](mailto:ava@urbangleaners.org)

Urban Gleaners rescues wholesome food that would otherwise be thrown away and redistributes it to hungry children and their families. They collect food from restaurants, grocery stores, manufacturers, farms and farmers' markets and deliver it, free of charge, to pantries at more than 20 schools and housing complexes in Multnomah County, OR. Their Farm to Schools program gets nutritious, fresh food: dairy, organic produce, and whole-grain bread, directly into the hands of children who need it most. This year they plan to buy a new van, which they will convert into a Mobile Market.

#### Willamette Farm and Food Coalition

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

Lynne Fessendon, Executive Director

(541) 341-1216

[lynne@lanefood.org](mailto:lynne@lanefood.org)

The Willamette Farm and Food Coalition facilitates the development of a secure and sustainable food system in Lane County, OR, and operates a variety of programs. They have established a Farm-to-School program and encourage local food purchasing through their Dollars and Sense program, and offer an abundant amount of local food resources in their online directory.

#### Zenger Farm

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

Lalena Dolby, Communications Director

(503) 282-4245

[jill@zengerfarm.org](mailto: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

#### Fair Food Philly

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

Ann Karlen, Executive Director

(215) 386-5211

[ann@fairfoodphilly.org](mailto:ann@fairfoodphilly.org)

Fair Food Philly operates a handful of programs aimed at the provision of equal food access to all. Their Fair Food Farmstand, Farm to Institution program, and consulting services have made a substantial impact in the city of Philadelphia for nearly 15 years.

#### The Food Trust

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

Yael Lehmann, Executive Director

(215) 575-0444

[contact@thefoodtrust.org](mailto: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.

#### Greater Philadelphia Coalition Against Hunger

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

Laura Wall, Executive Director

(215) 430-0555 x100

[lwall@hungercoalition.org](mailto: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](http://www.greengrow.org)

Mary Seton Corboy, Founder and Chief Farm Hand

(215) 427-2702

[mary@greengrow.org](mailto:mary@greengrow.org)

Greensgrow helps people eat healthier food, creates financial opportunities for emerging food entrepreneurs, and shows people how to build and sustain personal and communal green space. Greensgrow has recently signed a long-lease on a plot of land on Baltimore Avenue in West Philadelphia that they will be developing over the next year. This community space will feature urban farming and outdoor classroom, as well as a garden center and farm stand. They hope to bring the best of what they've learned on their main farm in Kensington and to build another diverse and vibrant community of gardeners and food lovers.

#### Grow Pittsburgh

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

Julie Butcher Pezzino, Executive Director

(412) 362-4769 x101

[julie@growpittsburg.org](mailto:julie@growpittsburg.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](http://www.hungerfreepa.org)

Sheila Christopher, Executive Director

(724) 941-1472

[sachristopher@pafoodbanks.org](mailto:sachristopher@pafoodbanks.org)

Hunger-Free Pennsylvania (HFPA) has spent the past 25 years connecting food banks across Pennsylvania and working to find excess food. HFPA now also advocates for policies that prevent hunger in the Commonwealth

## STATE-BY-STATE ORGANIZATIONS

and represents 21 member food banks in all of Pennsylvania's 67 counties. Their State Food Purchase Program 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 food packages to low-income individuals.

### Jewish Farm School

[www.jewishfarmschool.org](http://www.jewishfarmschool.org)  
Nati Passow, Executive Director  
(877) 537-6286  
[nati@jewishfarmschool.org](mailto: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.

### Pennsylvania Association for Sustainable Agriculture

[www.pasafarming.org](http://www.pasafarming.org)  
Lisa Diefenbach, Administrative Director  
(814) 349-9856 x16  
[lisa@pasafarming.org](mailto:lisa@pasafarming.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](http://www.pafarmlink.org)  
Darlene Livingston, Executive Director  
(717) 705-2121  
[daliving@pafarmlink.org](mailto: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](http://www.philabundance.org)  
Glenn Bergman, Executive Director  
(215) 339-0900  
[contactus@philabundance.org](mailto:contactus@philabundance.org)

Philabundance provides food to approximately 75,000 people per week

through their network of nearly 400 member agencies including food cupboards, shelters, emergency kitchen, and more. They serve low-income residents at risk of hunger and food insecurity, of which 23 percent are children and 16 percent are senior citizens. These services are accessed by vulnerable populations such as those with disabilities or suffering from mental illness, as well as families slipping through the hunger safety net.

### Philadelphia Orchard Project

[www.phillyorchards.org](http://www.phillyorchards.org)  
Phil Forsyth, Executive Director  
(215) 724-1247  
[phil@phillyorchards.org](mailto: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.

### Springboard Kitchens

[www.lsswpa.org](http://www.lsswpa.org)  
Michelle Taylor, Nutrition & Program Director  
(412) 734-9330  
[information@LSSWPA.org](mailto:information@LSSWPA.org)

Springboard Kitchens in Pittsburgh, PA works to address two common food problems at the same time; by rescuing up to 10,000 pounds of unusable perishable food from food banks, they can teach people how to make healthy meals from scratch.

## 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**

(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)

[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 near Mayagüez, PR. The organic gardens are home to over 400 tropical fruit and nut species and provide seed sale and exchange opportunities.

**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 Rainforest 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 Puerto Rico**

[www.plenitudpreng.weebly.com](http://www.plenitudpreng.weebly.com)

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

Established in 2010, the Plenitud Education Center has quickly established a reputation as the leading educator in permaculture and organic farming practices in Puerto Rico. The Center offers courses, internships, and demonstrations to visitors on its 15-acre parcel of land that has been developed using permaculture design principles, located in the western mountainous region of Puerto Rico.

**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 works with producers, marketers, and consumers

to protect farms, increase public access to fresh produce, advocate for sustainable farming, and support local economies. In 2015, they hope to expand their Harvest Kitchen Program to become a culinary apprenticeship program, help farms preserve the harvest and address issues of food waste. By the end of this year, their farmers and producers on the Market Mobile, their transparent aggregation and distribution platform, will have sold over \$10 million dollars to chefs, grocers and institutions.

**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.

**Lots of Hope**

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

[healthy-communities/urban-agriculture/lots-of-hope](http://www.providenceri.com/healthy-communities/urban-agriculture/lots-of-hope)

Peter Asen, Director

(401) 421-7740 x 753

[pasen@providenceri.com](mailto:pasen@providenceri.com)

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.

**Plant Providence**

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

(401) 273-9419

[outreach@southsidect.org](mailto:outreach@southsidect.org)

Plant Providence is an organization that hosts a series of educational workshops and events related to urban agriculture in the Providence, RI, area. These events are held year round and help Rhode Islanders develop the skills to grow their own food and increase their awareness about pressing food issues in their region.

## STATE-BY-STATE ORGANIZATIONS

### 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.

### 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.

### 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

### 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.eatsmartmovemoresc.org](http://www.eatsmartmovemoresc.org)  
Beth Franco, Executive Director  
(803) 667-9810  
[beth@eatsmartmovemoresc.org](mailto:beth@eatsmartmovemoresc.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.

### The Generous Garden Project

[www.generousgarden.org](http://www.generousgarden.org)  
Bo Cable, Executive Director  
(864) 881-8230  
[bocable@generousgarden.org](mailto:bocable@generousgarden.org)

The Generous Garden Project focuses on fighting hunger in South Carolina. Staff and volunteers grow produce in two gardens and distribute the food to pantries and outreach organizations across Greenville, SC. Since 2011, the project has distributed over 100,000 meals.

### GrowFood Carolina

[www.growfoodcarolina.com](http://www.growfoodcarolina.com)  
Sara Clow, General Manager  
(843) 727-0091  
[sara@growfoodcarolina.com](mailto:sara@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 hunger-relief services throughout the 10 coastal counties of South Carolina.

### Lowcountry Local First

[www.lowcountrylocalfirst.org](http://www.lowcountrylocalfirst.org)  
Lauren Gellatly, Community and Economic Development Director  
(843) 740-5444  
[lauren@lowcountrylocalfirst.org](mailto:lauren@lowcountrylocalfirst.org)

Lowcountry Local First (LLF) is working hard to provide the resources, training, and consumer education necessary for local independent farms to thrive in South Carolina. LLF's Growing New Farmers Program includes a Certificate in Sustainable Agriculture and Apprenticeship, the Dirt Works Incubator

Farm, and a Land Matching service. In addition, LLF works collaboratively with many organizations to provide direct farm services for farms at all stages of their operation through monthly workshops, a farmer listserv, and networking opportunities.

#### The Midlands Local Food Collaborative

[www.clemson.edu/extension/midlandsllocalfood](http://www.clemson.edu/extension/midlandsllocalfood)  
(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](http://www.clemson.edu)  
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.



Photo courtesy of Lowcountry Local First.

### SOUTH DAKOTA

#### 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](http://www.dakotarural.org)

Frank James, Staff Director

(605) 697-5204

[fejames@dakotarural.org](mailto: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](http://www.feedingsouthdakota.org)

Matt Gassen, Executive Director at Sioux Falls Food Bank

(605) 335-0364

[matt@feedingsouthdakota.org](mailto: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.glaciallakespermaculture.org](http://www.glaciallakespermaculture.org)

Karl J. Schmidt, Founder

(605) 873-2390

[karl@glaciallakespermaculture.org](mailto: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](http://www.healthyyankton.org)

Angie O'Connor, Chair

(605) 668-8590

[healthyyankton@gmail.com](mailto:healthyyankton@gmail.com)

The Healthy Yankton group encourages lifelong, healthy, active lifestyles by providing education, support, and opportunities for individuals and



Photo courtesy of Lowcountry Local First.

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](http://www.hillshorizon.com)

Josh Krueger, Founder and Executive Director

(605) 645-1705

[hillshorizon@gmail.com](mailto: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](http://www.igrow.org)

Pieter Nielson, 4-H Youth Development Program Director

(605) 688-4792

[sdsu.igrow@sdsu.edu](mailto:sdsu.igrow@sdsu.edu)

iGrow, a program of the South Dakota State University Extension, is a community development and agricultural teaching program for South Dakota residents. iGrow offers innovative programs such as New Roots for New Americans, which teaches refugees skills in horticulture, gardening, food preservation, and local food cultivation.

#### Sustainable Harvest Alliance

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

Dan O'Brien, Founder

(605) 716-0572

[info@wildideabuffalo.com](mailto: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

#### Chattanooga Sustainable Farmers

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

Jim Johnson, Director

(423) 493-9155

[jj@jamesmjohnsonatty.com](mailto:jj@jamesmjohnsonatty.com)

In 2009 a group of 13 Chattanooga farmers came together to take part in the Benwood Foundation's Food System Ideas competition and walked away with US\$75,000 for up to three years and the framework for what is now the Chattanooga Sustainable Farmers. The group provides its members with a "best farm practices" guide and supports their enterprises by creating and facilitating a vibrant social, business, and farm practices network.

#### Community Food Advocates

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

Megan Morton, Executive Director

(615) 385-2286 x224

[megan@communityfoodadvocates.org](mailto: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.

#### Green Leaf Learning Farm

[www.somefm.org/green-leaf-learning-farm/](http://www.somefm.org/green-leaf-learning-farm/)

Devin Marzette, Coordinator

901 505-0221

[devin@somefm.org](mailto: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](http://www.growchattanooga.org)

Jim Johnson, Coordinator

(423) 531-7640

[info@growchattanooga.org](mailto: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](http://www.growmemphis.org)

Chris Peterson, Executive Director

(901) 552-4298

[chris@growmemphis.org](mailto: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](http://www.hon.org)

Brian Williams, President and CEO

(615) 298-1108 x402

[brian@hon.org](mailto:brian@hon.org)

Hands On Nashville's Urban Agriculture Program runs a five-acre urban

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farm where community volunteers can plant, grow, and harvest food. The organization focuses on engaging young people with little access to fresh food to make healthy choices and learn about agriculture. Hands On Nashville offers a variety of programs that help meet community needs and engage specific groups in volunteerism. HON's Youth Volunteer Corps offers fun, meaningful service opportunities for youth ages 11 to 18. Their Urban Agriculture Program was launched in 2011 to help increase access to healthy food in Nashville's low-income communities, and the Waterway Cleanup and Restoration Program is a collaborative effort among many local waterway groups to improve the conditions of Davidson County creeks, streams, and rivers.

### Nashville Food Project

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

Tallu Schuyler Quinn, Executive Director

(615) 460-0172

[tallu@thenashvillefoodproject.org](mailto:tallu@thenashvillefoodproject.org)

One in five people in Nashville, TN, lacks access to enough food to sustain a healthy lifestyle, and yet more than 40 percent of all the food ends up in the garbage. The Nashville Food Project focuses on how to alleviate this alarming dynamic by demonstrating how food can be a tool for building up communities. Their garden project, food trucks, and demonstration kitchen are bringing people together to grow, cook, and share nourishing food, with the goals of cultivating community and alleviating hunger in their city.

### Nashville Grown

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

Sarah Johnson, Executive Director

(615) 900-0111

[sarah@nashvillegrown.org](mailto: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](http://www.projectgreenfork.org)

Margot McNeely, Executive Director

(901) 292-1700

[margot@projectgreenfork](mailto:margot@projectgreenfork)

Project Green Fork certifies sustainable and homegrown restaurants in Memphis, TN, and the mid-South. 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](http://www.rootsmemphis.org)

Mary Phillips, Coordinator

(901) 326-5878

[mary@rootsmemphis.org](mailto: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 Knoxville

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

Stan Johnson, Executive Director

(865) 766-5185

[seedknox@gmail.com](mailto: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

## TEXAS

**Bake, Broil & Brew**

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

Michelle Solis, Co-Owner and CEO

(210) 336-7258

[msolis@bakebroilbrew.com](mailto:msolis@bakebroilbrew.com)

Bake, Broil & Brew is the first and only licensed food incubator in San Antonio, TX. To support the culinary sector, they rent commercial kitchen space to aspiring entrepreneurs, chefs, students, and brewers.

**Distributed Urban Farming Initiative**

[dufi.adventgx.com](http://dufi.adventgx.com)

Ruthie Trout, DUFI Project Coordinator

(903) 520-3084

[ruthiestrout@adventgx.com](mailto:ruthiestrout@adventgx.com)

The Distributed Urban Farming Initiative is a project of Advent GX and is undertaking one of the most ambitious urban farming programs across the state. Few of Texas' small, rural communities have the resources or knowledge to start, let alone sustain, a viable urban farm. Not only does Advent GX's distributed urban farm program aim to resolve the weaknesses of other programs by engaging small businesses as key partners in the downtown farm, it also emphasizes the development and implementation of an entire sustainable downtown business model.

**East Side Compost Pedallers**

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

Christina Brandt, Director of Membership

(512) 436-3884

[christina@compostpedallers.com](mailto:christina@compostpedallers.com)

East Side 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.

**East Texas Food Coalition**

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

Carmen Sosa, Market Director

(214) 649-2688

[Carmen@ourfoodrevolution.com](mailto:Carmen@ourfoodrevolution.com)

The East Texas Food Coalition runs two farmers' markets in Tyler, TX, that are open only to producers who grow their food within 75 miles of the market. The organization aims to encourage good health through better access to fresh food and to support sustainable agriculture in the local economy.

**Farm and Food Coalition**

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

(214) 649-2688

[info@foodcoalition.org](mailto: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 The 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.

**Tennessee Organic Growers Association**

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

John Patrick, Director

(615) 939-1396

[info@tnorganics.org](mailto: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.

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about creating a new, vibrant community-driven farmers' market in Tyler, TX. Since then, the Coalition has emerged as a powerful voice for locally grown and easily accessible fresh food. Their projects include the Rose City Farmers' Market and various community gardens.

### Foodways Texas

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

Toni Tipton-Martin, President

(512) 471-3037

[info@foodwaystexas.com](mailto:info@foodwaystexas.com)

Foodways Texas, in Austin, TX, has worked to protect and celebrate Texan food cultures. An organization of academics, chefs, journalists, farmers, ranchers, and individuals, Foodways Texas develops oral histories, documentaries, recipe collections, and research projects.

### GROW North Texas

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

Susie Marshall, Executive Director

(214) 702-6655

[susie@grownorthtexas.org](mailto: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](http://www.tamuhowdyfarm.weebly.com)

Claire Adkinson, Public Relations

(713) 935-5701

[thehowdyfarm@gmail.com](mailto: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 Philosophy of Food Project

[www.food.unt.edu](http://www.food.unt.edu)

David Kaplan, Director

(940) 565-3521

[dkaplan@unt.edu](mailto:dkaplan@unt.edu)

The Philosophy of Food Project began in 2009 to reinvigorate neglected Keller Park by establishing weekly farmers' markets. The organization now provides educational programs on nutrition and gardening through their Pots and Plots program.

### San Antonio Food Bank

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

Eric Cooper, President

(210) 337-3663

[ecooper@safoodbank.org](mailto: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 Progrduce 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](http://www.sustainablefoodcenter.org)

Rhonda Rutledge, Executive Director

(512) 236-0074

[ronda@sustainablefoodcenter.org](mailto: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](http://www.txfoodpolicy.org)

Bee Moorhead, Coordinator

[txfoodpolicy@gmail.com](mailto: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](http://www.baylor.edu/texashunger)

Jeremy Everett, Founder

1-800-299-5678

[Jeremy\\_everett@baylor.edu](mailto:Jeremy_everett@baylor.edu)

The Texas Hunger Initiative (THI) is working to eliminate hunger in the state of Texas through a strategic approach that focuses on initiating collaboration, sharing innovative ideas through research, and informing public policy. Housed within Baylor University, THI is uniquely positioned to lead in research, utilizing the University's extensive academic network to measure and evaluate existing food programs in order to improve them. The Initiative relies on Food Planning Associations to work on the local level in communities assessing the structure and procedures of food delivery systems, identifying resources and gaps, making decisions for change, and implementing their action plans in order to provide healthy and nutritious food to an increased number of people.

**Texas Young Farmers**

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

Jason Benson, President

(979) 777-7601

[jbbueram@yahoo.com](mailto:jbbueram@yahoo.com)

Texas Young Farmers (TXYF) 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 Acres**

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

Joe Chou, CEO

(214) 446-1260

[joe@urbanacresmarket.com](mailto:joe@urbanacresmarket.com)

Urban Acres provides Dallas, TX, residents with local organic produce through a network of convenient pick-up locations and a central food market. Produce is sourced from local farms and purchased in advance from co-op members.

**Urban Roots**

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

Max Elliot, Executive Director

(512) 750-8019

[max@urbanrootsatx.org](mailto:max@urbanrootsatx.org)

Urban Roots is a youth organization that uses sustainable agriculture to empower young people and increase access to healthy food in Austin, TX. Their urban farm provides paid internships to teenagers, and half of all harvested food is donated to local soup kitchens.

**UTAH****Artists for Local Agriculture**

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

Michael Cundick, Coordinator

(801) 722-5865

[aflarevolution@gmail.com](mailto: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](http://www.backyardurbangardens.com)

Sharon Leopardi, Founding Farmer

(734) 223-6409

[bugfarms@gmail.com](mailto:bugfarms@gmail.com)

Backyard Urban Garden Farms produces organic food, creates value-added products, 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.

**CSA Utah**

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

Jack Wilbur, Coordinator

(801) 243-2801

[jack.wilbur@comcast.net](mailto:jack.wilbur@comcast.net)

CSA Utah is a project of the Great Salt Lake RC&D Council that provides a one-stop 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](http://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-roots-food-local-story-global-0](http://www.rescue.org/us-program/us-salt-lake-city-ut/new-roots-food-local-story-global-0)

Grace Henley, New Roots Program Manager

(801) 328-1091

[Grace.henley@rescue.org](mailto: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](http://www.summitcommunitygardens.org)

Ken Kullack, Executive Director

(631) 678-6911

[summitcommunitygarden@gmail.com](mailto: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.

**Utah Farmers Union**

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

Kent Bushman, President

(801) 369-8207

[UTFarmersUnion@gmail.com](mailto: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

## STATE-BY-STATE ORGANIZATIONS

sessions for adults; provides technical guidance for farmers; and facilitates networking opportunities.

### Utahns Against Hunger

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

Gina Cornia, Executive Director

(801) 328-2561

[cornia@uah.org](mailto: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, working directly with program administrators and elected officials. They also operate an urban farm youth development program, Real Food Rising, which hires and teaches high school age youth about the environment, work, leadership, and food insecurity and hunger. Food produced from the farm is donated to emergency food providers, sold to local restaurants, and sold at a farm stand in a low-income neighborhood where customers can use their SNAP benefits.

### Wasatch Community Gardens

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

Ashley Patterson, Director

(801) 359-2658 x15

[director@wasatchgardens.org](mailto: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

### Burlington Food Council

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

Alison Nihart, Coordinator

(802) 557-0583

[Alison.nihart@uvm.edu](mailto:Alison.nihart@uvm.edu)

The Burlington Food Council is a coalition of community and business leaders in the Burlington area who meet throughout the year to discuss their shared interests in contributing to the development of a sustainable food system for their community. Besides providing educational and networking opportunities for members, the Council sponsors events in Burlington and has its members work on special projects together on a range of food, farming, nutrition, education, and public health topics.

### Burlington Permaculture

[www.burlingtonpermaculture.weebly.com](http://www.burlingtonpermaculture.weebly.com)

Mark Krawczyk, Co-Founder

(802) 999-2768

[burlingtonpermaculture@gmail.com](mailto:burlingtonpermaculture@gmail.com)

Burlington Permaculture is a dynamic group of community stakeholders, farmers, local activists, and small business owners that want to improve the quality of life in their community through educational offerings, local resource assessment, natural building projects, and social networking.

### 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.

### 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's helps eradicate hunger in the state of Vermont through a variety of Means. The organization assists schools in establishing and expanding school breakfast and lunch programs, which provide a reliable source of nutrition for school age children, helps community groups provide nutritious meals to low-income children during out-of-school time during the summer months and in afterschool programming, and has evolved into one of the state's leading nutrition policy advocactes. Hunger Free Vermont was the primary driver behind Act 22, which greatly increased access to the School Meal Program.

### 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 assists Burlington, VT's sustainable food network through new farm incubation, farm business development, market development, agricultural land stewardship, and food systems research. They have been in

operation for over 20 years and aim to further integrate the community into the local food system.

#### 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.

#### 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 school and working farm that aims to educate youth about environmental stewardship and sustainable agriculture in Shelburne, VT. The farm also produces organic fruits and vegetables, grass-fed meat, and Vermont cheddar cheese from their herd of dairy cows.

#### 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/)

Ellen Kahler, Executive Director

(802) 828-5320

[ellen@vsjf.org](mailto:ellen@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



Photo courtesy of The Green Urban Lunchbox.

## STATE-BY-STATE ORGANIZATIONS

equity to technical assistance providers. Their successful Food Atlas is a great resource for communities across the state who want to learn more about the sustainable food movement taking place in their communities.

### Vermont Fresh Network

[www.vermontfresh.net](http://www.vermontfresh.net)

Meghan Sheridan, Executive Director

(802) 434-2000

[Meghan@vermontfresh.net](mailto: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](http://www.uvm.edu/wagn)

Mary Peabody, Director

(802) 223-2389

[mary.peabody@uvm.edu](mailto: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.

## VIRGINIA

### Arcadia Center for Sustainable Food and Agriculture

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

Pamela Hess, Executive Director

(571) 384-8845

[pam@arcadiafood.org](mailto:pam@arcadiafood.org)

Arcadia Center for Sustainable Food and Agriculture is based in Alexandria, VA. Through four distinct programs—an on-site farm, a mobile market, a local food hub, and a school education program—the center works to promote a more just and sustainable food system in the D.C. Metro area. They have developed and introduced an iPad-based mobile Point of Sale system that not only improves their accounting, tracks their inventory, and expedites transactions for the customer, it is also building a detailed database of anonymized customer purchases that could have market wide impacts for public health research.

### 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 Richmond, VA, 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.



Photo courtesy of Utahns Against Hunger

**The Farms and Fields Project**

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

(540) 231-1139

[sustainableining@vt.edu](mailto:sustainableining@vt.edu)

The Farms and Fields Project is a program on the Virginia Tech University campus that strives to inform the student body and broader community about the local, organic, and sustainable food venue at the University food court. The program source produce from local farms and has developed a healthy and sustainable alternative to meals that can be found in a traditional food court.

**Local Food Hub**

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

Kristen Suokko, Executive Director

(434) 244-0625

[kristen@localfoodhub.org](mailto:kristen@localfoodhub.org)

Local Food Hub is a nonprofit organization that aims to make nutritious and local food accessible for everyone through community partnerships. Their farm to school work is focused on providing infrastructure and services along the entire supply chain that are needed to get healthy, locally sourced foods to children, as well as helping children develop an understanding of and connection to Virginia's farming communities. Through their Grower Services, Local Food Hub works with farmers to provide technical assistance and guidance needed to successfully navigate the wholesale marketplace.

**Real Food for Kids**

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

JoAnne Hammermaster, Co-Founder & Chair

703-509-4095

[president@realfoodforkids.org](mailto:president@realfoodforkids.org)

Real Food for Kids aims to increase school children's access to fresh and healthy foods in Fairfax County, VA, by mobilizing parents, students, and school officials to work with local school organizations and federal food and nutrition agencies. The organization supports programming that promotes healthy food choices and lifestyles for students and their families, like establishing school gardens, wellness committees, and promoting salad bars in schools.

**Shalom Farms**

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

Dominic Gibbons Barrett

(804) 266-1914

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

Shalom Farms seeks to collaboratively transform the Richmond food system so that all people have access to good food. Their Prescription Produce Plan served 60 families in 2014 in three different communities, including two public housing communities. This program equips communities with the skills, knowledge and good food options necessary to overcome preventable illnesses associated with unhealthy diets.

**Tricycle Gardens**

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

Sally Schwitters, Executive Director

(804) 231-7767

[sally@tricyclegardens.org](mailto:sally@tricyclegardens.org)

Tricycle Gardens transforms unused urban spaces into food producing gardens 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 also use their farm sites to connect the next generation to where their food truly comes from, through their Way to Grow educational programs and tours.

**Virginia FAIRS**

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

Chris Cook, Executive Director

(804) 290-1158

[vafairs@vafb.com](mailto: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 Systems Council**

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

Maria Van Dyke, Media Contact

707-980-8568

[mvandyke@virginiafoodsystemscouncil.org](mailto:mvandyke@virginiafoodsystemscouncil.org)

The Virginia Food System Council envisions a sustainable food system contributing to the health, economic vitality and social well-being of all Virginians. To ensure this future for their state, the Council operates the Virginia Farm to Table program, hosts the Virginia Urban Agriculture Summit, and oversees the Farm to Institution Initiative, an educational and networking campaign to encourage institutions across the state to make a commitment to source Virginia grown produce.

**WASHINGTON****Beacon Food Forest**

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

Jacqueline Cramer, Co-Founder

206-684-0464

[j.cramer@beaconfoodforest.org](mailto: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 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.

## STATE-BY-STATE ORGANIZATIONS

### Cascade Harvest Coalition

[www.cascadeharvest.org](http://www.cascadeharvest.org)  
Mary Embleton, Executive Director  
(206) 632-0606  
[mary@cascadeharvest.org](mailto:mary@cascadeharvest.org)

The Cascade Harvest Coalition is dedicated to re-localizing the Washington food system by cutting out the middleman and connecting consumers directly to their producers. Through farm-to-table programs, farmers' markets, and urban foraging initiatives, the Cascade Harvest Coalition promotes healthy and local eating. They have operated the Puget Sound Fresh and Washington FarmLink programs since 2001 and the Farm-to-Table program since 2009. Through these efforts, they have reached thousands of producers with needed resources, information, marketing and technical assistance to help them meet their goals, and helped generate millions of dollars in new direct sales for producers.

### City Fruit

[www.cityfruit.org](http://www.cityfruit.org)  
Catherine Morrison, Executive Director  
(360) 602-1778  
[catherine@cityfruit.org](mailto:catherine@cityfruit.org)

City Fruit is reclaiming the urban orchard by demonstrating where and how to harvest fruit. In 2013, City Fruit collected 10,017 pounds of fruit from urban trees, donating the majority of the fruit to local food banks.

### Food Empowerment Education and Sustainability Team

[www.feestseattle.org](http://www.feestseattle.org)  
Lisa Chen, Executive Director  
(206) 3483675  
[lisa@feestseattle.org](mailto:lisa@feestseattle.org)

Food Empowerment Education and Sustainability Team (FEEST) Seattle is a youth-led dinner program hosted at three Seattle schools. FEEST engages youth in civic and social justice, food security, cultural expression, systems change, and community development through improvisational dinner classes.

### Garden-Raised Bounty

[www.goodgrub.org](http://www.goodgrub.org)  
Katie Rains, Executive Director  
(360) 753-5522  
[katie@goodgrub.org](mailto: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.

### Grow Northwest

[www.grownorthwest.com](http://www.grownorthwest.com)  
Becca Schwartz Cole, Editor/Co-Publisher/Design Director  
(360) 398-1155  
[editor@grownorthwest.com](mailto:editor@grownorthwest.com)

Grow Northwest is a free monthly paper rooted in community and practical living, featuring all local content for and about the northwest corner. Content includes farm and community profiles, DIY projects, simpler living, cooking,

adventures, gardening, crafts, events, and more. Grow Northwest serves the northwest corner counties of Whatcom, Skagit, Snohomish, Island and San Juan, WA, and continues to "grow" its reach.

### Northwest Agriculture Business Center

[www.agbizcenter.org](http://www.agbizcenter.org)  
David Bauermeister, Executive Director  
(360) 336-3727  
[david@agbizcenter.org](mailto: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](http://www.northwestharvest.org)  
Shelley Rotondo, CEO  
(206) 625-7055  
[shelleyr@northwestharvest.org](mailto: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](http://www.pugetsoundsage.org)  
David West, Executive Director  
(206) 568-5000 x13  
[dwest@pugetsoundsage.org](mailto:dwest@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.

### Seattle Tilth

[www.seattletilth.org](http://www.seattletilth.org)  
Liza Burke, Marketing and Communications Director  
(206) 633-0451  
[tilth@seattletilth.org](mailto:tilth@seattletilth.org)

Education is at the core of Seattle Tilth's work. They are growing 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 farmers 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.com  
 Karen Kinney, Executive Director  
 (206) 706-5198  
 execdirector@wafarmersmarkets.com

The Washington State Farmers' market Association (WSFMA) wants healthy, vibrant, local produce available for all Washington State residents. WSFMA supports sustainable farmers' markets through technical assistance, legislative action, and education programs.

**Washington Sustainable Food & Farming Network**

www.wsffn.org  
 Ellen Gray, Administrative Director  
 (360) 336-9694  
 egray@wsffn.org

The Washington Sustainable Food & 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.

**Washington Tilth Association**

www.tilthproducers.org  
 Andrew Stout, President  
 (206) 632-7506  
 organic@tilthproducers.org

The Washington Tilth Association owes its existence to the resurgence of interest in the early 1970s in ecology, the desire to "get back to basics," and the desire for the preservation of community. To do so, a group of idealists in Washington State who were willing to put their ideals to the test in pursuit of "real," back to the earth farming, got together and began to attract others who had similar concerns and goals.

**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

importance of preserving a traditional way of life by supporting farmers and the rural communities where they live. They encourage community members to buy food from local farmers and promote businesses that utilize local resources. They host community events like the Cast Iron Cook Off, where chefs often use indigenous ingredients and citizens learn about food preparation.

**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  
 Julie Harris, President  
 (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.

**Southern Exposure Seed Exchange**

www.southernexposure.com  
 Jeff McCormack, Founder  
 (540) 894-9480  
 gardens@southernexposure.com

Southern Exposure Seed Exchange is a worker-run cooperative focused on providing organic seeds, supporting sustainable food production, fostering young farmers through a Young Farmers Initiative, and the storage of heirloom and non-GMO seeds. Their website includes several growing guides and a resource library so that beginning farmers can budget their purchases.

**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.

## STATE-BY-STATE ORGANIZATIONS

### West Virginia Food and Farm Coalition

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

Elizabeth Spellman, Executive Director

(304) 877-7920

[e.spellman@wvhub.org](mailto:e.spellman@wvhub.org)

West Virginia Food and Farm Coalition aims to improve the availability of healthy local food for all state residents. In addition to hosting policy and advocacy workshops, they publish groundbreaking information, such as their recent report on how to best facilitate SNAP outreach initiatives.

### West Virginia Foodhub

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

Kent Spellman, Executive Director

(304) 476-3838

[kspellman@wvhub.org](mailto: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](http://www.smallfarmcenter.ext.wvu.edu)

Tom McConnell, Program Leader

(304) 293-2642

[trmccconnell@mail.wvu.edu](mailto: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](http://www.wildramp.com)

Shelly Kenney, Market Manager

(304) 523-7267

[info@wildramp.com](mailto: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.

## 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

findings to work. Initiatives include Farm to Fork, Farm to School, land access, and pest management programs.

### Central Rivers Farmshed

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

Layne Cozzolino, Executive Director

(715) 544-6154

[layne@farmshed.org](mailto:layne@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.



### 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

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.

### 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.

### Wisconsin Food Hub Cooperative

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

Tom Quinn, Executive director

(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.

## STATE-BY-STATE ORGANIZATIONS

### 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 Washington 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.

## WYOMING

### Eat Wyoming

[www.wyoextension.org/eatwyoming/index.php](http://www.wyoextension.org/eatwyoming/index.php)

Randy Anderson, Team Member

(307) 766-5124

[eatwyo@uwyo.edu](mailto:eatwyo@uwyo.edu)

Eat Wyoming hosts various local food projects that help connect eaters with producers. They operate local food expos and cooking classes, and produce the Wyoming Local Foods Guide highlighting regional farms and restaurants.

### 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,



Photo courtesy of REAP Food Group.

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.

#### Food Dignity

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

(307) 766-4098

[contact@fooddignity.org](mailto:contact@fooddignity.org)

Food Dignity is a program with the University of Wyoming that aims to tell the stories of five different community programs and research and report on their effectiveness over a five-year period. They study the grants, supports, and community research budgets of said groups to refine the system for helping to raise ethical and fresh food for local communities.

#### Hole Food Rescue

[www.holefoodrescue.blogspot.com](http://www.holefoodrescue.blogspot.com)

Ali Dunford, Executive Director

(307) 203-2607

[holefoodrescue@gmail.com](mailto:holefoodrescue@gmail.com)

Hole Food Rescue (HFR) strives to simultaneously decrease food waste and increase nutrition among low-income and at-risk citizens in Jackson, WY. In partnership with Jackson Cupboard, HFR relocates nutritious food to “food insecure” communities. Hole Food Rescue is always looking for volunteers to participate in its programs, and encourages participation in its advocacy for a healthier food system.

#### 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.

#### 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

(307) 337-1703

[jpurcell@wyfftp.org](mailto:jpurcell@wyfftp.org)

Wyoming Food for Thought Project is an independently run nonprofit that focuses on food justice. Through their community gardens, they teach participants how to cultivate food year-round. Their Combating Childhood Hunger program gives needy children nutritious foods and meals.

#### Wyoming Women in Ag

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

Angela Grant, Director

(307) 267-1618

[agrant@hughes.net](mailto:agrant@hughes.net)

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.

## WASHINGTON D.C.

#### Brainfood

[www.brain-food.org](http://www.brain-food.org)

Paul Dahm, Executive Director

(202) 667-5515

[paul@brain-food.org](mailto: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 our 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.

#### Bread for the City

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

George A. Jones, Chief Executive Director

(202) 386-7602

[gjones@breadforthecity.org](mailto: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 three-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 provided groceries to thousands of hungry people, feeding an average of 8,409 people each month.

## STATE-BY-STATE ORGANIZATIONS

### 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 Co-Executive Director

(443) 854-1669

[rebecca@cityblossoms.org](mailto:rebecca@cityblossoms.org)

City Blossoms is a year-round program that includes consulting, curriculum development, and regular on-site workshops. Through its art-based, hands-on approach, the organization has engaged over 3,000 young people through various gardening projects that allow youth to act as lead designers for dynamic green spaces, all of which consider local environmental and community needs.

### 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)

D.C. Greens runs a number of programs promoting food access, like garden-based job training for youth; the Fruit and Vegetable Prescription program, which allows doctors to prescribe free farmers' market produce to residents in need; and Produce Plus, which allows low-income residents to use public assistance to purchase 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)

DC Central Kitchen reduces hunger by recycling unused food, training

unemployed adults for culinary careers, serving healthy school meals, and rebuilding urban food systems through social enterprise. They serve 5,000 free meals daily to 80 nearby homeless shelters, transitional homes, and nonprofit organizations. Their main kitchen offers a Culinary Job Training program for unemployed men and women. The organization also serves the community by operating a Food Recycling program, a Healthy Corners food access program, and a School Food Program.

### DC Greenworks

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

Peter Ensign, Executive Director

(202) 518-6195

[peter@dcgreenworks.org](mailto:peter@dcgreenworks.org)

DC Greenworks aims to build a new sustainable economy, focusing on the conservation and reuse of rainwater. They use living materials to build green roofs, green walls, and rain gardens, as well as rain barrels and cisterns for rainwater capture, educating and training communities in green infrastructure technologies through hands-on learning. Their programs help reduce rainwater runoff and the pollutants it carries into local waterways and the Chesapeake Bay.

### FRESHFARM Markets

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

Ann Yonkers, Co-Founder & Co-Executive Director

(202) 362-8889

[annyonkers@freshfarmmarkets.org](mailto:annyonkers@freshfarmmarkets.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.

### GroW Community Garden

[gwfoodjustice.blogspot.com/p/about.html](http://gwfoodjustice.blogspot.com/p/about.html)

Haley Burns, President

[foodjusticealliance@gmail.com](mailto:foodjusticealliance@gmail.com)

GroW Community Garden was started in 2009 by a group of George Washington University students. The garden is completely student-organized, with a mission to "restore the environment, promote community, build relationships, and pursue justice through gardening." Students, faculty, staff, and neighbors are encouraged to take part in the gardening process. Currently 80 percent of the crop is donated to Mariam's Kitchen's Meal Program, a soup kitchen for the homeless in D.C.

### Martha's Table

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

Ryan Palmer, Director of Community Outreach

(202) 328-6608

[rpalmer@marthastable.org](mailto:rpalmer@marthastable.org)

Martha's Table works to strengthen children, families and community by

making healthy food and quality learning more accessible. At their Healthy Start Center, teachers use a “Learn through Play” approach to encourage infants, toddlers, and preschoolers to explore. At their markets, children, their families, and neighbors shop at a pop-up grocery market selecting nutritious food to take home – always at no cost. The markets are community events where individuals and families shop for free, healthy groceries (always at least 40% fresh food) while music plays and cook educators host cooking demonstrations using ingredients available at the market.

### Neighborhood Farm Initiative

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

Robinne Gray, Executive Director

(202) 505-1634

[robinne@neighborhoodfarminitiative.org](mailto:robinne@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.

### Rooftop Roots

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

Thomas Schneider, Executive Director

[thomas@rooftoprootsdc.org](mailto: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.

### Sharing Backyards

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

[info@sharingbackyards.com](mailto:info@sharingbackyards.com)

Sharing Backyards encourages urban gardening by connecting people who would like to garden but don’t have the space with those who have available gardening space. It creates trust and connections between neighbors, enabling them to create beautiful gardens together, sharing in the cost, hard work, and eventually the delicious harvest.

### University of the District of Columbia College of Agriculture, Urban Sustainability, and Environment

[www.udc.edu/college\\_urban\\_agriculture\\_and\\_environmental\\_studies/welcome](http://www.udc.edu/college_urban_agriculture_and_environmental_studies/welcome)

Sabine O’Hara, Dean

(202) 274-5998

[causes@udc.edu](mailto: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 & Gardening Education, the Center for Sustainable Development which includes the Water Resources

Management Institute, the Center for Nutrition Diet & Health which includes the Institute of Gerontology, the Center for 4H & 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.

### The Washington Youth Garden

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

April D. Martin, Director

(202) 245-2709

[contact@washingtonyouthgarden.org](mailto: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.



Photo courtesy of The Ecology Center.

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### About the James Beard Foundation (JBF)

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors America's diverse culinary heritage through programs that educate and inspire. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, and delicious food. Today JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. In September of 2012, JBF launched the Diplomatic Culinary Partnership with the U.S. Department of State's Office of Protocol and helped create the American Chef Corps as a way to champion American chefs abroad, promote American food products, and foster an interest in American culinary culture and history through international programs and initiatives. One such project is the next world's fair, Expo Milano 2015, for which the James Beard Foundation is co-leading the effort for the State Department to design and produce the USA Pavilion, a global gathering of 147 countries addressing the challenges of how we will feed ourselves in the future. The pavilion, whose theme will be "American Food 2.0: United to Feed the Planet," will showcase America's contributions to global food security and gastronomy. For more information, please visit [jamesbeard.org](http://jamesbeard.org). Find insights on food at the James Beard Foundation's blog *Delights & Prejudices*. Join the James Beard Foundation on Facebook. Follow the James Beard Foundation on Twitter and Instagram.



### About Food Tank

Food Tank ([www.FoodTank.com](http://www.FoodTank.com)) 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, policy makers 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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