

AgriSummit 2021 - Detailed Program

Thursday, April 15th, 2021

9-10:30am

Workshop: Creating & Using Educational Garden Spaces: Join Guidestone's Farm to School Director, Monica Pless, as she discusses how to design an educational garden space! We will talk through some of Guidestone's learning gardens, and then go through a couple of lesson plans to discuss how we invite different groups into the gardens. If you have a space in mind, from a sunny windowsill to a farm, bring a map (hand drawn is OK) to share and discuss possibilities!



Monica Pless,
Guidestone Colorado

Monica Pless has worked on education and production farms, dairies and bakeries producing organic produce, tree fruit, meat chickens, eggs, pork, beef, maple syrup, raw milk and pie. As Guidestone's Farm to School Director, she manages the production and education on the Community & School Farm and the school gardens. With a degree from Princeton in Ecology and from Antioch University New England in Environmental Studies, she brings an ecological mindset to farming practices, working to build soil health and incorporate permaculture principles into production agriculture.

11am-12:30pm

Tour: Valley Roots Food Hub: Staff of the Valley Roots Food Hub will share with community members about their statewide local food aggregation and distribution network and how local folks can shop a la carte for quality local foods. Valley Roots partners with over 65 producers in produce, meat, dairy, and value added products. They also host a multi-farm CSA program. <https://www.valleyrootsfoodhub.com/>



Nick Chambers and Ally
Stone, Valley Roots
Food Hub



Tour: James Ranch <https://www.jamesranch.net/>



Becca James, James Ranch

Becca James is originally from Washington state but moved to Durango, CO 20 years ago to live and work on her husband, Dan's, family's ranch. Becca and Dan started a 100% grass-fed dairy and cheesemaking operation. Becca is mostly involved in managing the office and employees for James Ranch Artisan Cheese however does find herself milking cows and flipping cheeses often enough. Healthy, responsibly-raised food is a passion for Becca that comes through in her seminars on cooking and in the care and attention she puts into nourishing her family of 5.

Tour: Hallmark Ranch Alpacas



Peggy & Nelson Reininger, Hallmark Ranch

<https://hallmarkranchalpacas.com/>

1-2:30pm

Workshop: Extreme Seeds - Grow, Adapt, Repeat: Extreme gardeners - listen up! Seeds are the thing! By starting your own plants from seeds and growing them out to seed again on your particular spot on the planet, you will discover the best tool there is for growing success in extreme climate conditions. Seeds learn, they remember, and they will adapt and perform better for you than you ever dreamed. Penn will cover all the steps from seed to seed again.



Penn Parmenter, Miss Penn's Mountain Seeds

Since 1992, Penn and Cord Parmenter have been growing food at 8,120' in the Wet Mountains of South Central Colorado. The Parmenters founded Smart Greenhouses LLC and Miss Penn's Mountain Seeds in 2013, after many years of research and development. Their greenhouses are 100% sustainable as they heat, cool, and ventilate themselves without the use of fossil fuel. They build smart greenhouses all over the Rocky Mountain West at even the highest elevations. Penn and Cord are co-instructors at the Denver Botanic Gardens and teach a slew of high-altitude growing classes there and around the region. Their very popular day-long Sustainable Greenhouse Design class is held on their 43 acre property or at the Denver Botanic Gardens. Miss Penn's Mountain Seeds is a small, high-altitude, bio-regional seed company servicing the mountain people. Penn is a tomato specialist and offers around 250 varieties of adapting tomatoes – the Holy Grail of the mountains. She also offers many native wildflowers along with a mix of garden flowers, herbs, and wild foods. Penn and Cord have three famished sons who help them in all aspects of their work: Maximilian, Beaugard, and Wulfgar.

3-4:30pm

Tour: Rio Grande Farm Park



Jesus Flores & Addelina Lucero, Rio Grande Farm Park

<https://riograndefarmpark.org/>

Tour: Cloud City Farm: The Cloud City Farm is located on school property and as a past brownfield site, required an environmental assessment and ground remediation. For the past four years, Lani has worked with the community to build the farm which now includes community composting, a geodesic dome solar greenhouse, a high tunnel, outdoor raised beds, and new 2021 community garden beds. <https://www.c4leadville.org/cloud-city-farm>



Lani Meyer, Cloud City Conservation Center & Cloud City Farm

Lani Meyer has been managing the Cloud City Conservation Center's community market farm and gardens, Cloud City Farm, in Leadville, Colorado since its beginning in 2017. Originally from Kansas, Lani received her B.S. in Horticulture Science in 2006 and M.S. in Horticulture emphasizing in Urban Food Systems in 2016, both from Kansas State University. In between degrees, she taught environmental, agricultural, and nutrition education in North Georgia, Northeast Kingdom of Vermont, and at Kansas City Community Gardens as well as worked on a few small organic farms and completed two years of research in tomato grafting.

Tour: Applying Permaculture Principles to High Altitude Small-Scale Production: Michael will lead a tour through his Salida farmette and share how permaculture principles have guided its transition towards productivity and abundance. His tour will emphasize tips for maximizing use of small spaces; and, the successes, failures, and lessons learned! <http://roundriverdesign.com/>



Michael Blazewicz, Round River Design

Michael is founder and owner of Round River Design, a permaculture-principled consulting company that works to restore degraded watersheds and heal human relationships with rivers. He has studied and taught permaculture in Vermont, the Bahamas, and Nicaragua and has been working with a small site in Salida Colorado since 2014. His principal interests in landscape design lie in the interactions between humans and perennial crops, plant diversity, plant medicines, flowers, and creating from the harvest.

6-7pm

Happy Hour: Whiskey & Chocolate Pairing



Amy Eckstein,
Derhammer Distillery

Amy and Lenny Eckstein founded Deerhammer in 2010. Drawn to Buena Vista, Colorado by the whitewater currents of the Arkansas River, their passion for whiskey is driven by that same adventurous spirit. As artisans and business owners, Amy and Lenny's process is defined by a deep curiosity for the history of spirits and a thoughtful analysis of each individual step of the distilling process.

Happy Hour: Live! Fermented Foods Demo: Eddie will show us how to make kimchi during this year's virtual happy hour. Ingredient list provided beforehand so that you can make it alongside him.



Eddie Sandoval, The
Asian Palate

With a longtime affection for the community and surrounding valley, Eddie Sandoval moved to the Arkansas Valley in 2008 to open The Asian Palate, a family-owned and operated gathering place in downtown Buena Vista, Colorado. Eddie has made a recent shift from a full service restaurant, to a marketplace, catering, and event space. Through this change has been a continued pursuit of a concept that builds upon what is at the heart of the Palate: to prepare and share dishes that are inspired by family recipes and comfort food discovered while traveling throughout Asia. His family's ongoing mission is to celebrate local producers, farmers, ranchers, and the beauty of our surroundings. The marketplace offers prepared foods, specialty Asian and local goods, beverages, and art. Eddie's sushi is made for pre-arranged orders and in-house special events. He is committed to sourcing sustainable fish from around the world. It is an honor for him to make food for his community.

Happy Hour: Can Fermented Foods Boost Your Nutritional Health?



Bre Rocksund, RDN

Bre Rocksund received her Bachelors of science in public health at Fort Lewis College in Durango Colorado, a Master's in dietetics from Eastern Michigan University, and is a licensed registered dietitian nutritionist (RDN). She grew up in Salida, CO and is an avid outdoor enthusiast. She knows the importance of nutrition and how it can play a significant role in overall health in any stage of life. She believes that nutrition should not just be about the numbers on a scale but rather how it can support a healthy life and improve overall quality of life.

Friday, April 16th, 2021

9-9:15am

Introduction & Welcome

9:15-10am

Welcome Address: Chaffee County Recreation in Balance: Supporting Ranchers in Addressing Recreation Pressures



Cindy Williams, Envision Chaffee County, Recreation in Balance

Cindy is Co-lead of Envision Chaffee County and was instrumental in funding, planning and advancing Envision's community outreach that led to the passage of Ballot Issue 1A, which generates revenues for the Chaffee Common Ground Fund. She currently facilitates and leads community convener programs for Envision that address quality-of-life concerns identified by residents: Community Wildfire Protection Plan implemented by the Envision Forest Health Council; and the Chaffee Recreation Plan led by the Chaffee Rec Council and developed through the Envision Recreation in Balance program. She also serves on the Dean's Council, Warner College of Natural Resources, Colorado State University. Cindy was named Heart of the Rockies Chamber of Commerce Woman of the Year in 2019, nominated by Chaffee County Commissioner and Envision Co-lead Greg Felt, who called her a "Force of Nature" in her volunteer work. She has extensive leadership and community engagement experience across 17 countries as the former vice president of Newmont Mining's global exploration and business opportunity creation division.

Welcome Address: Growing Sense of Place Through Agritourism



Andrew Grossmann,
Colorado Tourism Office

As Director of Destination Development for the Colorado Tourism Office, Andrew works with communities across the state to realize their potential as tourism destinations. Guided by the belief that we are all stronger together, he helps identify common challenges and opportunities within a diverse set of tourism stakeholders to develop a common vision for the change they want to see in their destination. Prior to joining the Colorado Tourism Office, Andrew was the Destination Development Manager for Travel Oregon and the Director of Partnerships for Sustainable Travel International. In his free time, he can be found backpacking to alpine lakes or soaking in primitive hot springs.

Welcome Address: Community Food Systems in a Time of COVID: Opportunities, Challenges, Realizations



Wendy Peters Moschetti,
Nourish Colorado

Wendy Peters Moschetti (BASW, MCP) leads the development and implementation of Nourish Colorado's strategies related to food systems. She has worked for close to 15 years to improve equitable access to healthy foods. She works with local, state, and national public health and agriculture partners to advance farm to institution, forge deeper connections between food assistance programs and local agriculture, and direct more private and public resources to regional food systems.

10:05-10:50am

Breakout: Values-Based Marketing to Attract Customers and Sales: Discover how values-based marketing can help you attract customers and sales while increasing your peace of mind. During the workshop, you will create a marketing plan tailored to your business. A series of social media posts will be provided that can be modified and used for quick impact. All experience levels and farm/business sizes are welcome.



Heidi Anderson,
theFarmBoard

Heidi Anderson is the CEO of theFarmBoard public benefit corporation. Prior to a decades-long software development leadership career, Heidi worked for several seasons at Hidden Villa, an organic educational farm in Los Altos Hills, California. She believes local regenerative farmers and gardeners are the heroes of our time...healers of the planet and our communities. She is dedicated to helping these producers thrive and grow. theFarmBoard's mission is to help producers attract aligned customers and sales without angst or wasted time/effort. Since 2015, Heidi has been developing a do-it-yourself marketing recipe specifically for regenerative local producers including a values-based mindset, a planning method/worksheet, messaging examples, and a web application. A values-based marketing mindset helps producers fully integrate mission and service into marketing to eliminate premium product, pricing, and promotion angst.

Breakout: Make a Production of Your Farm Production, It's Virtually Easy: Learn about various media and the tools needed to create your own on-farm production. Bring your farm to your visitors. Whether you want to teach about your farming practices, sell your products or show off lambing season, you can create virtual tours for your farm. Bring the customers to you from their living room. Continue building relationships with the consumers.



Kelli Hepler, Colorado
Agritourism Association

Kelli is best known for her work in agritourism as someone who speaks "farmer" and understands the daily routines of that lifestyle. She can work with small farmers to retool their farm to include agritourism, help them assess their farm for the visitor experience, work with them through the county systems for adding agritourism to their farm, develop strategies for the farm tour/dinner/event, and promote the new venture. Kelli is passionate about bringing regenerative ag demonstrations to the consumer through agri-tourism programs. Her belief is that consumers can demand change, like in the organic movement, and that agritourism providers with farms practicing bio-dynamic farming and carbon sequestration are well-suited to demonstrate firsthand examples to the consumer. Kelli's work in commercial art and graphic design is used to further the goals of her agritourism clients. She has designed for Black Canyon National Park, Colorado State Scenic Byways, the Colorado Agritourism Association, and the Canyons & Plains Heritage Task Force.

Breakout: The Might of Tiny Gardens: Cultivating your own food is a meaningful way to promote resilience in your household and, by sharing your knowledge—along with the fruits and vegetables of your labors—with neighbors, it can do the same for your community. But what if you don't have a yard? Container gardening allows just about anyone to grow a decent amount of food, no backyard required, and leads to many benefits. While growing food in pots may not do much to mitigate climate change like cultivating in backyard gardens, it can help us adapt to it by building stronger communities, supporting local pollinators, and expanding the reach of organic, regenerative agriculture. In this session, Acadia Tucker talks about the tools and instructions needed to grow your own tiny victory garden both indoors and out. One that can supply you with as much, or as little, food as you'd like, grown in a way that helps the planet and build more resilience into your life.



Acadia Tucker, author & farmer

Before becoming an author, Acadia started a four-season organic market garden in Washington State inspired by farming pioneers Eliot Coleman and Jean-Martin Fortier. While managing the farm, Acadia grew 200 different food crops before heading back to school at the University of British Columbia to complete a Masters in Land and Water Systems. She lives in Maine and New Hampshire and grows hops to support locally sourced craft beer in New England, when she isn't growing food in her backyard, or dining room. She is also an Ambassador for The Rodale Institute on regenerative agriculture. Her other books are *Growing Perennial Foods: Raising Resilient Herbs, Fruits & Vegetables*, and *Growing Good Food: A Citizen's Guide to Climate Victory Gardening*.

10:50-11:10am

Self-Care Break: Taking care of ourselves is part of the job description for life and work. In this self-care break, you'll learn a few easy stretches, practices, and strategies to incorporate throughout your week to feel well and stay healthy to show up for all you do.



Emily Marquis, Clinical Health & Wellness Coach, Yoga Instructor, Mindfulness Consultant

Emily Marquis is a Salida local, mom, and entrepreneur. She is a Clinical Health & Wellness Coach, Yoga Instructor, and Mindfulness Consultant. Combining this experience with overcoming relatable personal struggles, Emily supports all in creating healthy habits to feel well in a way that works for them. She believes all people deserve their best health mentally and physically, and don't have to do it alone. www.emilymarquis.com

11:15am-12pm

Breakout: Dig In! Discover Opportunities to Deepen and Expand Market Channels by Linking Up with Food Access Programming and By Getting Involved in Policy: Across the food value chain, from farms to school cafeterias, there are exciting opportunities that can link food access work with economic opportunities for growers and local food businesses. Come learn how to expand your market opportunities through participating in food assistance programs, selling to institutions, and engaging in advocacy.



Jessica Wright, Nourish Colorado

Chef Jessica Wright is the Healthy Food in Institutions Senior Program and Policy Manager. She leads the Local Procurement Colorado program which focuses on creating sustainable farm-to-institution programs where nourishing, from-scratch meals are the standard. She brings extensive experience from the restaurant world where she handled multi-restaurant purchasing bids, implemented software and developed training programs.



Amy Nelms, Nourish Colorado

Amy Nelms is the Healthy Incentives Senior Program and Policy Manager at Nourish Colorado. She leads on Nourish's healthy incentives work, including Double Up Food Bucks Colorado which matches SNAP dollars to allow participants to purchase CO-grown fruits and vegetables. She has a background in social work, and has worked on expanding access to local food systems for over six years.



Wendy Peters Moschetti, Nourish Colorado

Wendy Peters Moschetti (BASW, MCP) leads the development and implementation of Nourish Colorado's strategies related to food systems. She has worked for close to 15 years to improve equitable access to healthy foods. She works with local, state, and national public health and agriculture partners to advance farm to institution, forge deeper connections between food assistance programs and local agriculture, and direct more private and public resources to regional food systems.

Breakout: Hungry for Collaboration: A Food Coalition Panel: This panel features food coalition members from throughout the state. They'll share their experience with getting a coalition up and running, working with funders, engaging people affected by hunger, shifting narratives, and moving from competition to collaboration. Participants will walk away with a stronger understanding of how a food coalition can support community food system efforts, and key examples from panelists they can use to inspire their work, including coalition charters, strategy frameworks, and more.



Kalie McMonagle, Civic Canopy

Kalie manages Canopy projects that provide capacity building for individuals, organizations and coalitions. This includes providing training, facilitation, coaching, and project management for collaborative initiatives across the state. Kalie brings extensive ample experience in cultivating regional relationships, designing innovative public processes, recruiting diverse stakeholders, and crafting powerful stories about collaboration. Kalie received her BA and MA in Communication Studies, Deliberative Studies Specialization from Colorado State University.



Jodi Walker, Kids at Their Best, Member of Food Coalition of Morgan County

Jodi is committed to addressing the huge disparities in children's health and wellbeing based on their racial and socio-economic status, and is part of CYSHC Net Advisory Group, a national group of child health systems researchers, clinicians, and children's organizations based at the University of Colorado/Children's Hospital. She is also a member of It's About Kids (IAK), the Colorado Children's Campaign's statewide, grassroots child advocacy network. Jodi has never been afraid to take on controversial issues and has frequently used unorthodox approaches to bridge the cultural, economic, and generational challenges of her Eastern Plains community. Kids At Their Best, which she describes as her "soul work," exemplifies the strength of her commitment to all children and all families. She has brought together immigrants from Mexico and South America, refugees from Somalia, with local children whose families have lived on the Eastern Plains for generations.



Liza Marron, San Luis Valley Local Foods Coalition

Liza is passionate about food sovereignty, local food systems, family farmers, building healthy soil, saving seeds and building the fabric of community. That is what she does through the San Luis Valley Local Foods Coalition, a team of amazing people that foster partnerships across the region. Signature projects: The Rio Grande Farm Park and its farmer incubator, the Valley Roots Food aggregation and distribution hub, Cooking Matters - bilingual teaching of people how to cook healthy on a budget, and Local Foods Local Places - increasing healthy food access and infusing the economy with a "Taste of Place" through local farm foods.



Rachel Landis, The Good Food Collective

Rachel's belief in the power of food systems to act as a near 'cure all' for many of our social and environmental challenges started in 2001 on a homestead in upstate New York. On the shores of Lake Masseweepee, food was a source of purpose, community, joy, identity, and stewardship. Now off the homestead, she has sought out opportunities that weave together community-building, sustainability, and food systems. The Good Food Collective is a near-perfect union of all three. Rachel hopes to find ways for the GFC to address root causes of inequity and poverty, as well as mitigate climate change and build local resilience.



Sally Ayotte, Community Dietician, Chaffee Local Food Coalition, Nourish Colorado

Sally Ayotte, Registered Dietitian/Chef Educator, has worked in food and nutrition in all stages of life. For the past 35 years she has helped clients make healthy food choices and taught healthy cooking techniques to both families and professionals. She has helped school districts across the country transition to healthy scratch prepared meals. In Chaffee County, she has worked with LiveWell Colorado and now the Chaffee County Local Food Coalition to help improve access to healthy eating and active living.

Breakout: San Luis Valley Static Pile Vermicompost Project



Patrick O'Neill, Soil Health Services, PBC

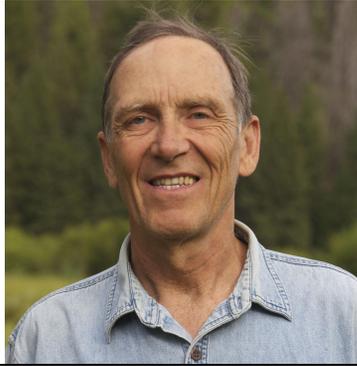
Patrick O'Neill works with farmers and ranchers using a holistic approach to develop and sustain soil health. This process involves engaging management decisions ranging from soil chemical and microbial balances, soil fertility & tilth, plant nutrition, grazing planning, cover crop mix design, seed- and soil-inoculant selection, agricultural pest prevention and management, pollinator and predatory insect habitat development, compost, compost extract, and compost tea utilization, and irrigation water management, and economic enterprise analysis. Since 2005, Patrick O' Neill has been based in the San Luis Valley of Colorado, working as an independent adviser with diverse cropping and livestock operations.

12-12:15pm

Break: Grab Your Lunch!

12:15-1:15pm

Keynote Address: Local Seeds, The Key to Abundance and Resilience: Bill reflects on 40 years' experience teaching communities how to save their own seeds. He will uncover the exponential potential tucked into each seed, the latest discoveries in how quickly they adapt to new locations through epigenetics, and how this can further agritourism by creating truly local cuisines with World Heritage protections.



Bill McDorman, Rocky Mountain Seed Alliance

Bill McDorman is a seed saver, writer, and educator based in Cornville, Arizona. He is co-founder of The Down Home Project, Garden City Seeds, Seeds Trust, High Altitude Gardens, the Sawtooth Botanical Gardens, Seed School, and the Rocky Mountain Seed Alliance. He is author of the book Basic Seed Saving. Bill is the former executive director of Native Seeds/SEARCH and Rocky Mountain Seed Alliance (RMSA). At RMSA he now oversees the Patent Free Seed campaign, membership database, website updates and is the lead instructor for their Seed School and Grain School offerings.

1:15-1:30pm

Thank You & Transition

1:30-2:30pm

Breakout: Extended Conversations:
Chaffee Local Food Coalition, National Young Farmers Coalition, Valley Roots Food Hub