



SEEDING THE FUTURE

BOZEMAN, MT

AERO EXPO 2019

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In 1984, AERO's Ag Task Force hosted Montana's first major sustainable agriculture conference in Bozeman on the Montana State University campus. Today, 35 years later, AERO is partnering with MSU and community members to host the 2019 Expo:

Join us to explore new perspectives and advance efforts to build sustainable, healthful, equitable food systems across our region. We are excited about our strong planning partnership with MSU faculty, staff and students, AERO members and the Open & Local Coalition of Bozeman.

Friday agenda

8:00 AM	Registration Opens (outside Ballroom A) Harvest Market Opens (Ballroom B)
8:30 am - 4:00 pm	Tours (See your tour agenda for specific details)
doors 7:00 program 7:30	<p>Seeding the Future: Youth, Wisdom & Food</p> <p><i>a Pecha-Kucha style event</i></p> <p>&</p> <p>Dessert Buffet, Local Cheese Boards & Cash Bar</p> <p>Short "pecha-kucha" style talks from a range of powerful speakers who approach the reality of food - and the complexity of food systems - from entirely different perspectives. Speakers include Dr. Ricardo Salvador (Union of Concerned Scientists), Jacy Rothschiller and her son Zachary (Gallatin Valley Botanical at Rocky Creek Farm), Danielle Antelope (co-chair, FAST Blackfeet, student MSU Sustainable Food & BioEnergy Systems), Liz Carlisle (author, <i>Lentil Underground</i> & co-author <i>Grain by Grain</i>), Jeff Batton (HomeStake Venture Partners), Zach Brown (One Montana), Jenn Battles & Robin Kelson (AERO), Vanessa Walsten & Vanessa Williamson (Farmented Foods) with emcee Karen Erbe (Broken Ground).</p> <p><i>This year MSU catering accomodated a Montana-sourced dessert & cheese board buffet and cash bar in lieu of the potluck and cake auction</i></p>

Keynote **Dr. Ricardo Salvador** : The Vision is Easy: Are “We” Willing?

8:30 am Saturday, Ballroom A

Dr. Ricardo Salvador -- Director of the Union of Concerned Scientists' Food & Environment Program -- works with people, scientists, economists, and politicians to transition our current food system into one that grows healthy foods while employing sustainable and socially equitable practices. Previously, at the W.K. Kellogg Foundation, he partnered with colleagues to create programs addressing ties between food, health, environment, economic development, sovereignty, and social justice. At Iowa State University, he worked with students to establish a student-operated farm, with faculty colleagues to develop the nation's first graduate-level sustainable agriculture program, and oversaw some of the original academic research on community supported agriculture. He's also worked as extension agent with Texas A&M, and in 2014, he was awarded the James Beard Foundation Leadership Award for his work and advocacy in support of healthy and equitable food systems. He is a member of the International Panel of Experts on Sustainable Food.

Saturday agenda

Session 1	7:30 AM	Breakfast, Ballroom A			
	8:30 - 10:00	Keynote, Ballroom A			
	10:00-10:30	Break			
	Track	COMMUNICATING VALUES in community-based food systems: “if you eat you’re in”	FOOD FOR ALL The role of food equity in resilient systems	FOOD SYSTEM DYNAMICS What makes a functional system?	Resilience in a CHANGING CLIMATE Energy & Regenerative Agriculture
Session 2	10:30 - 12:00	Marketing the Message: Is ‘Buy Local’ working? Room 233	Access & Affordability For All Fireplace Lounge	Community-Based Food Systems: The state of food systems in Montana Alumni Lounge	Farm & Food System Resiliency Assessment Room 235
	12:00-1:30	Lunch at Rendezvous Dining Hall (use Expo name tag for admission)			
	1:30 - 3:00	Blackfeet Innovative Pathways to Food Sovereignty Room 233	Food = Health Room 235	Meeting the Need: Farmer Sustainability Alumni Lounge	Energy & Carbon On Farm Ballroom A
				Did they have it right in 1950? Rebuilding community-based food systems Fireplace Lounge	
Session 3	3:00 - 3:30	Break			
	3:30 - 5:00	Moving Forward: Connecting Key Elements for a Values-based Food System in Your Community Room 233 / 235	Moving Forward: Food System Innovation for Community Resiliency Fireplace Lounge	Moving Forward: Using Policy Instruments to Support Community Resiliency Alumni Lounge	
	5:00-6:30	Networking, Student Poster Sessions & Happy Hour, Ballrooms A & B			
	6:30-8:00	Dinner Buffet & Silent Auction, Ballrooms A & B			
	8:00-11:00	Contra Dance by Hypergolic, Ballrooms A & B Cade Fiddaman on fiddle, Steve Marty on guitars and foot percussion, with caller Derek Gallagher			

Ongoing / Throughout the Weekend:

Be sure to check out our **Harvest Market** in Ballroom B on Saturday & Sunday
Take advantage of our complimentary **Childcare** in room 236 on Saturday & Sunday

Sunday agenda

7:30 - 9:30	Breakfast, Rm 233-235		
8:00 - 8:30	AERO Annual Meeting & BOD voting		
8:30-9:00	Closing Discussion with Jenn Battles & Lindsay Ganong, AERO Co-Executive Directors		
9:00 - 9:15	Break		
9:15 -10:15	Design sprint activity: MT-made Food Product with Mary Stein, Trevor Huffmaster, students Emma & Clancey <i>Blackstone Launchpad</i>	Plan Your Own Edible Backyard with Kareen Erbe of Broken Ground * <i>Alumni Lounge</i>	Statewide Food Plan: Are We Ready? Janet Hess Herbert, AERO Board Member <i>Fireplace Lounge</i>
10:15 - 10:30	Break		
10:30-11:30	Food Safety & Licensing for MT-made Food products with David Wise * <i>Room 233/235</i>	Growing & Storing Produce in a Changing Climate: round table discussion with Amelia Liberatore (AERO BOD) & Emma Burke (Townes' Harvest Garden Manager) <i>Fireplace Lounge</i>	Transition Streets with Mark Juedeman , AERO Board Member <i>Alumni Lounge</i>
11:30 - 11:45	Break		
11:45 -12:45	Semi-Subterranean Greenhouse: Season Enhancement Discussion with Examples with John Brown <i>Room 233</i>	Western Sustainable Agriculture Research & Education: Grant Writing Workshop for Farmers & Ranchers with Fabian Menalled <i>Fireplace Lounge</i>	Grow MT Meeting <i>Alumni Lounge</i>
12:45	Adjourn		

***Plan Your Own Edible Backyard**

Convert your yard into an edible landscape that brings you fresh veggies and fruit and a little more self-reliance. Join Kareen Erbe of Broken Ground and learn how permaculture principles can help you design a functional, productive and beautiful space. Walk out of the session with a map of your yard and clear steps to implementing your edible garden plan next spring.

Each attendee should bring a notebook and pen along with a map of their yard/property. The map can be a simple sketch but should include the house, other structures, existing trees,fences, and any other features that are currently in the yard.

***Food Safety & Licensing**

Overview of licenses/ jurisdiction on farm, value added processing, and selling
Attendees work on an action plan to move forward with food safety planning & licensure needs

Saturday Sessions:

10:30 am - Noon

Marketing the Message: Is ‘Buy Local’ Working?

10:30 - 12:00 Room 233

Discuss how we take food with triple bottom line values to the main-stream. What it takes to create a successful campaign. Why previous campaigns have failed. Panelists provide grounded story-telling from the values-based supply chain & Montana state government. Panelists will share their perspectives on Montana local food labeling: what’s worked, what hasn’t, and what’s next; how words can support or undermine a marketing campaign’s long-term impact, and the pursuit of values-based (instead of location-based) marketing and the convergence of factors needed for these types of campaigns to work. Featuring **Susan Joy** (*Department of Commerce, Made in Montana & Grown in Montana, Taste Our Place labels*), **Becca Kurnick** (*Sustainability Director, Montana Ale Works*), **Zach Brown** (*One Montana*), and **Brooke Bohannon** (*Wicked Good Produce & Distribution*) with facilitation from **Jenn Battles** (*AERO*).

Access & Affordability for All

10:30-12:00 Fireplace Lounge

Panelists will discuss their experiences of working towards increased access to affordable fresh, local food for all Montanans, from children in schools to seniors, from urban centers to rural food deserts. Panel questions will draw out a discussion of successful strategies to support community food security, an overview of innovations in federal programs, and geographically & culturally diverse perspectives of how to get “good food” to all Montanans. Featuring **Aubree Roth** (*Montana Team Nutrition, Farm to School*), **Dylan Fishman** (*Townes’ Harvest Garden, MSU Student farm*), **Kati Burton** (*MS, RDN, dietitian with Confederated Salish & Kootenai Tribes Tribal Health Department*), **Megkian Doyle** (*EdD, Crow Reservation, Raising Places in Lodge Grass*), **Brenna Sellars** (*Outreach Coordinator, FarmHands Nourish the Flathead*), & **Scott Brant** (*Food Access and Sustainability Team (FAST), Blackfeet Nation*) with facilitation from **Andrea Withey** (*RDN, Clinical Dietitian, Great Falls Clinic*).

Community-based Food Systems:

The State of Food Systems in MT

10:30-12:00 Alumni Lounge

Panelists will share what is happening across the state to develop community-based food systems. Hear what AERO has been up to with support from Western Sustainable Agriculture Research & Education (WSARE) funding, working with partners in the Flathead, Helena, & Hi-Line. Session attendees will participate in discussion about the role for AERO in community-based food systems development moving forward. Featuring **Bonnie Buckingham** (*CFAC, Missoula*), **Kate Burnaby Wright** (*Open & Local, Bozeman*), **Todd Ulizio** (*Two Bear Farm, Whitefish*) **Brittany Sechler** (*Yellowstone Valley Food Hub*), & **Ian McLean** (*Sunflower Bakery, Helena*) with facilitation from Kate Burnaby Wright.

Farm & Food System Resiliency Assessment

10:30-12:00 Room 235

Learn how to assess farm & local food system resiliency at different scales using a modified Altieri method (as in: last year’s Expo keynote, Miguel Altieri). Graduate students will describe the method & hand out a resilience assessment form for those interested in making their own resilience assessment, with both large-scale conventional and small-scale examples. Featuring **Dr. Bruce Maxwell** (*Co-Director, Institute on Ecosystems*), **Tommy Bass** (*Associate Specialist of Animal and Range Sciences, MSU Extension*), Students **Hannah Duff**, **Paul Hegedus**, **Sasha Loewen**, **Hadley Barnard**, **Braedon Lineman**, **Laura Ippoplitto**, **Austin Reeves**, and commentary from reviewers **Dr. Julia Haggerty** (*MSU, Resilience researcher*) & **Kathleen Epstein** (*MSU, Graduate Student*), **Liz Carlisle** (*Author of Lentil Underground & co-author of Grain by Grain*), & **Dr. Ricardo Salvador** (*Director, Food & Environment Program, Union of Concerned Scientists*).

Saturday Sessions:
1:30 pm - 3:00 pm

Blackfeet Innovative Pathways to Food Sovereignty

1:30 - 3:00 pm Room 233

Loren BirdRattler (*Program Manager, Blackfeet Tribe's Agriculture Resource Management Plan*) & Will Seeley (Food Policy Planner) will share the Blackfeet ARMP, a roadmap to food sovereignty for Blackfeet country. The plan is based on Blackfeet values & Blackfeet ways of knowing, being and planning. From 4-H Clubs to support the next generation of farmers & ranchers, to bison processing and local food access, this plan is a holistic approach to conservation that addresses biodiversity, clean water, commercial food production, and community leadership. AERO members, supporters and Expo attendees will hear from Loren & Will how Blackfeet values support a holistic vision of a community-based food system that strengthens food sovereignty, climate adaptation, and local food economy.

Food=Health

1:30 - 3:00 pm room 235

How can the health care system, food pantry volunteers, everyday people, and farmers connect Montanans with local or “values-based” food systems? How are we working to ensure that all Montanans have access to a healthy diet? Facilitator Mary Stein (Program Leader for MSU Sustainable Food and Bioenergy Systems Program) will draw on panelists to share examples of efforts & successes in impacting health through food system change. Featuring Dr. Carmen Byker Shanks (MSU Food & Health Lab, UnProcessed Pantry Project (UP3)), Dr. Colette Kirchhoff (WWAMI FCM Clinical Director), Emily Larkin (Montana Dietetic Internship Intern) and Samantha Forrest (WWAMI Program medical student, second year) Culinary Medicine practitioners, & Bob Quinn (farmer, Grain by Grain Co-author)

Did they have it right in 1950?: Re-building community-based food systems

1:30 - 3:30 pm Fireplace Lounge

In the mid-20th century, the majority of Montanans' diets was sourced within the state. What work has been done to rebuild regional capacity for production, processing, aggregation and distribution to increase Montanans access to local food? Why have these approaches been taken? What's working? What are the gaps? Come to the session ready to share your vision for Montana's food system in five years & discuss how to get there. Facilitator Michael McCormick (Director Livingston Food Resource Center) will draw on panelists to help answer these questions, with an introduction by Nancy Matheson (Career community-based food systems specialist & advocate). Panelists include Casey Campbell (Operations Manager Western Montana Growers' Co-op), Kaly Hess (Co-owner Harlequin Produce), Randy Lindberg (Co-owner Quality Foods Distributing), Tommy Bass (Associate Specialist of Animal and Range Sciences, MSU Extension), & Brittany Sechler (General Manager Yellowstone Valley Food Hub).

Meeting the Need: Farmer Sustainability

1:30-3:30 pm Alumni Lounge

Farming in the US is a struggle. How well is the food system supporting farms that operate with the triple bottom line: economic health of the business, human elements of balancing individual, community, and business needs, & environmental health? Panelists will speak to real challenges & successes related to the human, social, and economic aspects of farming: planning for retirement, maintaining relationships, planning for resiliency, and more. Including a discussion on how farmer-lead research funds are spent to solve the social and economic issues that farmers face. Featuring **Karl Sutton** (*Fresh Roots Farm, Polson, MT*) **Fabian Menalled** (*Western Sustainable Agriculture Research and Education, Regional Coordinator*), **Luci Brieger & Steve Elliot** (*Lifeline Produce, Victor, MT*), & **Tom Tschida** (*Nash Farms, Bridger, MT*).

Energy & Carbon On Farm

1:30 - 3:30 pm Ballroom A

Hear from farmers and ranchers, “How are you reducing carbon demand on the farm and planning for resiliency?” Facilitator **Mark Juedeman** (*AERO BOD Co-Chair, Transition US BOD Chair*) will draw on panelists to discuss soil carbon sequestration, reducing energy demand on the farm with renewables and increased efficiency, and adaptive farming techniques to improve farm and ranch resiliency. Featuring AERO members **Wilbur Wood** and **John Brown** on carbon farming (*AERO members*), **Dr. Tony Hartshorn** (*MSU soil scientist*), **Deborah Hines** (*Natural Resource Management and Adaptation Specialist*), **Patti Armbrister** (*Hinsdale FFA & Farm to School*), & **Dave Ryan** (*Energy Efficiency Consultant, MREA*)

Saturday Sessions: Moving Forward
3:30 pm -5:00 pm

Moving Forward: Connecting Key Elements for a Values-based Food System in Your Community

3:30 - 5:00 Room 233/235

This final session of the day will be an interactive, in-depth, facilitated session designed to assess **together** as food system contributors where we are today, focusing on clarifying and directing our individual and collaborative efforts for the next decade, building on what we've created so far. What roadblocks can we turn into opportunities? Do our current definitions embrace Montana's uniqueness? Who's not yet in our conversations or contributing? Bring your experience and ideas and be prepared to help create a roadmap to realistic, attainable action. ***If you eat, you're in!*** Facilitated by *AERO BOD Co-Chair*, **Robin Kelson** & *Fundraising Chair*, **Janet Hess Herbert**.

Moving Forward: Food System Innovation for Resilient Communities

3:30 - 5:00 Fireplace Lounge

Throughout this track, we've heard from community-based food system builders & producers. This session explores innovative opportunities in processing & recovery to enhance local food systems. Panelists share how locally accessible, renewable inputs make your community food system more resilient, beginning with diverting waste streams into fertility. They will share their journeys to food business innovation and how Montanans can help to support innovation and resilience in their community food systems. Featuring **Vanessa Williamson** & **Vanessa Walsten** (*Co-owners of Farmented Foods, Bozeman*), **Dr. Graham Austin** (*MSU Farm to Market DSEL Lab*), **Ryan Green** (*Happy Trash Can Curbside Compost, Bozeman*), & **Alissa LaChance** (*Dirt Rich Compost, Whitefish*) with facilitation from **Trevor Huffmaster** (*MSU Blackstone Launchpad*).

Moving Forward: Using Policy to Support Community Resiliency

3:30 - 5:00 Alumni Lounge

Steve Thompson (*Executive Director, NCAT*) and **Paul Lachapelle** (*MSU Extension Community Development Specialist*) will draw on panelists and the audience to answer. How can we include values-based food systems policy at the statewide and community level? Facilitators and panelists bring knowledge of building national momentum for regenerative ag policies and climate action plans:

- Why are agricultural lands & farming practices often not included in City/County Climate Action Plans?
- **Patrick Holmes** (*Natural Resources Policy Advisor to Governor Steve Bullock*)
What are the statewide approaches being suggested at the Governor's Climate Solutions Council?
- **Loren BirdRattler** (*Program Manager, Blackfeet Tribe's Agriculture Resource Management Plan*) on the use of policy tools in the Blackfeet ARMP. (eg. land use and treaty rights, cultural easements, importance of collective policy engagement between reservations & non-reservation communities, and a Climate Adaptation Plan).
- What other community-level solutions exist that audience members can use to advance community-based food systems at home?

SUNDAY

9:15 - 10:15

Design Sprint Activity: MT-Made Food Product, Blackstone Launchpad

*** This session is free & open to all MSU students***

Plan Your Own Edible Backyard -Alumni Lounge

Statewide Food Plan: Are we ready? -Fireplace Lounge

10:30-11:30

Food Safety & Licensing for MT-Made Products -Room 233

Growing & Storing Produce in a Changing Climate: Round table discussion -*Fireplace Lounge*

Transition Streets DIY -Alumni Lounge

11:45 - 12:45

Semi-Subterranean Greenhouse: Season Enhancement Discussion & Examples -Room 233

Western Sustainable Agriculture Research & Education Grant Writing Workshop for

Farmers & Ranchers -Room 235

Grow MT Meeting- Alumni Lounge