



Detroit Food 2017: Come Together
Thursday, March 9-Friday, March 10
Benson and Edith Ford Conference Center
Alfred A. Taubman Center for Design Education, College for Creative Studies
460 W. Baltimore Ave, Detroit, MI 48202

Thursday, March 9

8:30 am-1:00 pm	Registration Open	Elevator Lobby
8:30 am-9:30 am	Breakfast	Vestibule
9:30 am	Welcome <i>Zaundra Wimberley, MC</i> <i>Sandra Turner-Handy, Chair, Detroit Food Policy Council</i> <i>Winona Bynum, Executive Director, Detroit Food Policy Council</i>	Auditorium
9:40 am	Opening Words <i>Pastor Barry Randolph</i>	Auditorium
9:45 am	Changing the Culture of School Food <i>Monica DeGarmo and Chef Frank, Office of School Nutrition</i>	Auditorium
10:15 am	Combining the Work – Detroit Food Policy <i>DeWayne Wells, Project Director, Detroit Food and Fitness Collaborative</i>	Auditorium
10:30 am	State of the Food System <i>Kami Pothukuchi, Ph.D., Chair, WSU Department of Urban Studies and Planning</i>	Auditorium
11:00 am	Break	
11:15 am – 12:05 pm	Workshop Session 1	

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Thursday, March 9

12:15 – 1:15 pm	Lunch	Gallery
1:15 pm	Reconvene	Auditorium
1:30 pm	Fresh Prescription Program Annual Report <i>Ecology Center</i>	Auditorium
2:40 pm	Workshop Session 2	
3:30 pm	Break	
3:40 pm	Hot Topic Updates – Land, Water, Breastfeeding	Auditorium
4:00 pm	What About Food? Movie Trailer Contest	Auditorium
4:30-5:00 pm	Follow Up Cafe	Vestibule

What About Food? Film and Dialogue Series

5:15 pm	Refreshments	Vestibule
5:30 pm	<i>Sugar Babies</i>	Auditorium
7:00 pm	Panel Discussion	Auditorium

Friday, March 10

9:00 am-12:00 pm	Registration Open	Elevator Lobby
9:00 am-9:30 am	Breakfast	Vestibule
9:30 am	Greeting <i>Garry Bullock, MC</i>	Auditorium

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Friday, March 10

9:40 am	Power Mapping <i>Shane Bernardo</i>	Auditorium
9:55 am	Introduction of Keynote Speaker <i>Garry Bullock, MC</i>	Auditorium
10:00 am	Just Food – The Power and Promise of Creating and Equitable Food System <i>Mary Lee, Director, Policy Link</i>	Auditorium
11:00 am	Break	
11:15 am	Food in the Current Political Climate – Local Leaders Panel	Auditorium
11:45 am	Digital Storytelling <i>Shiloh Maples, American Indian Health and Family Services</i>	Auditorium
12:15 pm	A Taste of African Heritage	Auditorium
12:30 pm	Lunch	Gallery
1:30 pm	Workshop Session 3	Auditorium
2:20 pm	Break	
2:30 pm	National and State Policy Panel	Auditorium
3:15 pm	Organic Activists <i>Will Copeland</i>	Auditorium
3:20 pm	Closing <i>Winona Bynum, executive director DFPC and Chef Phil Jones, Chair, Detroit Food 2017</i>	Auditorium

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Workshops

Workshop Session 1: Thursday, March 9, 11:15-12:05

MSU Extension Policy, Systems and Environmental Changes: School Settings

MSU Extension Policy, Systems and Environmental Changes: How to implement Smarter Lunchroom and Fuel Up to Play 60 in your Schools!

Presenters: Kristi Evans – Michigan State University Extension

Food and Climate: A look at climate resiliency in Detroit

Our planet is experiencing a changing climate with impacts that affect us all. How will climate change impact agriculture and our local food system? How can Detroit prepare and adapt? What efforts are already happening on the ground and what still needs to be done?

Presenters: Tepfirah Rushdan and Sonali Devarajan - Keep Growing Detroit

Farm to Institution Detroit

What will it take for Farm to Institution to grow in the Detroit region? Participants will discuss strategies for increasing local food purchasing and cultivating connections between institutional buyers and local food producers.

Presenters: Lindsey Scalara – Ecology Center

Food Not Fear: Sanctuary restaurants and activist vow to protect undocumented workers

If you care at all about food - whether fine dining restaurants, grocery stores, fast-food counters, school cafeterias, coffee shops, farmer's markets, big-box super centers, or backyard tomato gardens - it's time for you to care about immigration, deportation, labor and what it means to be legally allowed to work in America. The current administration's anti-immigrant rhetoric and policies could have disastrous consequences for the restaurant industry, as well as the entire American food system. It's crackdown on immigration has rattled the restaurant industry and the millions of foreign-born workers it relies on. This panel includes food business owners and activist who are working to protect vulnerable communities from the Trump agenda. They will

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share their ideas and strategies for protecting targeted workers and we will distribute “know your rights” information for employers and workers to understand what they can do in the event of a raid or other immigration enforcement action.

Moderator: Martina Guzman

Panelist: Ben Hall - Russell Street Deli; Mana Heshmati - Peace Meal Kitchen; Graham Kovich - ROC United and Devita Davison - FoodLab Detroit

Workshop Session 2: Thursday, March 9, 2:40-3:30

Faith and Food: How To Extend Your Product into Kosher/Halal Markets

In this Hazon/FoodLab session you'll find out how demand for faith-based foods (certified Halal, Kosher) can broaden market opportunities. Intro to how you can get certified.

Presenters: Sue Salinger and Ilana Unger - Hazon; Rabbi Herschel Finman - kosher expert; Rebecca Starr and Kinnard Hockenull - kosher customers; Caroline Denha - Noah's Kosher/Halal Market (tentative); Leslie Kleiman - kosher distributor

Hashbrowns

In conjunction with Detroit Food Justice Task Force and the students of DYV Kamaria Gray completed an educational cookbook that highlights favorite recipes as well as struggles of access. Participants will gain nutritional knowledge on healthful food ingredients and choices by engaging in easy to grasp recipe making with the guidance of an instructor. The instructor will provide a hands on lesson plan that incorporates fun, creativity, ownership, and educational benefits through the process of cooking.

Presenters: Kamaria Gray

Practicing a Holistic Lifestyle 101

Living holistically means that a person is living their life in a way that is both natural to them and the world in which they live. Guest speaker Asa Nori Bey will discuss how living a holistic lifestyle can have a transformational effect on a person mentally, physically and serve as a powerful self-discovery tool. Jelani and Jermond will give their own personal testaments as well as give guidance on how to make the change based on

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a normal income. There will be a live demo on putting together a simple meal that's not only good for your health but your wallet as well!

Presenters: Jerm ond Booze, Jelani Barber, Asa Nori Bey

Fresh Prescription Program

Join the Ecology Center for an overview and update about the Fresh Prescription Program. Fresh Prescription is a fruit and vegetable prescription program that brings together the healthcare system and the food system, fostering innovative relationships to build a healthy sustainable food system in Detroit. This promising approach to a healthier food system connects patients to fresh, locally-grown produce while providing direct economic benefits to small and midsize farmers.

Lightning Round: Financial Models and Resources for Food Businesses

Equity Assessment for the Detroit Food System

Workshop Session 3: Friday, March 10, 1:30-2:20

Building relationships, partnerships, and a stronger, local food system

Join partners from the Healthy Futures for All program, including Fair Food Network, DPSCD's Detroit School Garden Collaborative, WSU's Center for Health and Community Impact, and Detroit Black Community Food Security Network to learn how partnerships can improve local food access and health.

Presenters: Angela Hojnacki – Fair Food Network; Brooke Juday - DPSCD Office of School Nutrition – Detroit School Garden Collaborative; Mama Hanifa Adjuman - Detroit Black Community Food Security Network; Kristen Kaszeta - Wayne State University Center for Health and Community Impact

Anytime, Anywhere Campaign: Encouraging workplace and business support for first food

Breast milk is the essential "first food" for babies. This workshop will share information about Michigan Breastfeeding Network's Anytime, Anywhere Campaign, encouraging Michigan businesses to support breastfeeding families.

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Presenters: Kathryn Savoie, Ph.D. – Ecology Center; Shannon McKenney Shubert - Michigan Breastfeeding Network

Cultivating Equitable Labor Practices in Farming

The current state of our food system unfairly stretches farm owner resources to the limit. This affects their ability to provide equitable wages and working conditions for workers – especially migrant laborers. Yet many Michigan farm owners still find a way. This panel presentation offers deeper understanding of the systemic mechanisms that can lead to worker inequities. Then it shares how best practice farmers across Michigan are addressing the issues.

Moving from Food Charity to Food Justice in the Midwest

Brought together by WhyHunger's Nourish Network, this workshop will feature individuals from food access, community health, and emergency food organizations throughout the Midwest. Both as individual agencies and together through regular regional gatherings, these organizations are working with WhyHunger to transform the charitable response to hunger in the U.S. into a more equitable and inclusive social justice movement that recognizes nutritious food as a human right.

Presenters: Suzanne Babb, Community Partnerships Manager, WhyHunger; Emma Garcia, Co-Executive Director, Access of West Michigan; Kathy Kelly-Long, Director, Broad Street Food Pantry; Stephanie Solomon, Director of Education and Outreach, Mother Hubbard's Cupboard

The Bag Has a Hole In It

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