



The Study of a Sustainable Food Future

Join Us!

February 26th, 2009

Portland, OR

Local Food Systems: Challenges and Opportunities



An All-day intensive session for food buyers, sellers, and producers!

Local farms can provide healthy sustainable foods with a lower carbon footprint. Farmers face many challenges in local, farm direct sales, especially when selling to institutions. With energy costs, distribution costs and other factors affecting the food industry how can we set up policies and infrastructure to ensure a stable and sustainable food supply. This intensive will cover what infrastructure and examples exist and how to get involved to effect the change in local and sustainable buying and distribution. A tour and workshop will cover examples of successes in direct sales to hospitals, schools and restaurants.

Presented by Ecotrust, Oregon Center for Environmental Health and Chef 's Collaborative

Intensive Highlights:

- Tour a Portland hospital and learn how fresh, local foods play a role in health and wellness programs.
- Tour a Portland public school cafeteria and learn about the "Harvest of the Month Campaign" and "Local Lunches Campaign" linking local school gardens and farms with the school lunch program.
- Meet farmers, chefs, restaurateurs, Chef's Collaborative members and others creating a thriving local food economy.

Presenters Include:

- Emma Sirois, Health Care Without Harm Program Director, Oregon Center for Environmental Health in Portland, Oregon
- Holly Freishtat, MS, CN, Sustainable Food Specialist, Cultivate Health LLC
- Legacy Good Samaritan Hospital Food Service Staff
- Kristy Obbink R.D., Director of Nutrition Services, Portland Public Schools
- Deborah Kane, Ecotrust Food and Farms Program
- Debra Sohm-Lawson, Chef's Collaborative
- Farmer Chef Panel: Anthony Boutard, Ayers Creek Farm; David Yudkin, Hot Lips Pizza; Sam Currie, Bon Appetit Management Company; David Barber, Picklopolis.

Registration cost**: \$250 for Intensive (Thursday) or \$375 for all three days (registration includes all meals and special events that day)

Register online at:
www.tilth.org/organicology

Contact Oregon Tilth with
Questions: 503.378.0690

*****Organicology is offering a \$100 discount on registration cost for farmers and students who qualify. If you are a farmer with net reported income less than \$50,000 you will qualify for this discount!***