

CONFERENCE SCHEDULE

8:30am-9:00am: Coffee and Conference Registration

9:10am-9:25am: Welcome and Introduction to Airlie Center

9:30-10:45am: Feature Presentation: Stone Barns Center for Food and Agriculture (Pocantico Hills, NY). Co-presenters Jill Isenbarger, Executive Director, and Jack Algieri, Farm Manager.

11:00am-12:15pm: Feature Presentation: The Center for Agroecology and Sustainable Food Systems (CASFS) at the University of California, Santa Cruz. Co-presenters Patricia Allen, Director, and Christof Bernau, Garden Manager.

12:30-1:30pm: Lunch Featuring Local Foods

1:45-2:45pm: Breakout Session A

Workshop I: Training Apprentices at CASFS

Workshop II: Farm to Hospital Panel Discussion

Workshop III: Youth Education Gardens of the Mid-Atlantic

Workshop IV: Asking Tough Questions about Local Food Systems

3:00-4:00pm: Breakout Session B

Workshop I: Farm to School Panel Discussion

Workshop II: Scaling Up Local Food with Food Hubs

Workshop III: Employee Gardens of Metro Washington

Workshop IV: Year-Round Farming at Stone Barns

4:15-5:15pm: Breakout Session C

Workshop I: Small Scale University Gardens

Workshop II: Beginning Farmers and Ranchers Roundtable

Workshop III: Faith Communities and Food Systems

Workshop IV: Local Food Systems and Land Conservation

5:15-6:30pm: Local Food Project Garden Tours and Networking Social

For more information about the conference contact:
Pablo Elliott, Director at 540-347-1300, ext 3163
or pelliott@airlie.com

CONFERENCE REGISTRATION

Cost is \$90.00 per guest and includes a locally sourced buffet lunch.

Register online at: www.airlie.com/conference,
click on **Conference Registration**
then **Enter Conference Code: 106925**,
Overnight accommodations available.



Join us for the annual

HARVEST DINNER & DIALOGUE

The 2011 Local Food Project at Airlie's Harvest Dinner is a wonderful opportunity to meet with other people working to support, grow and enhance the vitality of the local food-shed-PLUS meet featured presenters arriving for the Local Food Project's annual conference, which takes place the next day.

Sunday, August 7, 2011

7:00 pm

Commencing with cocktails and appetizers in the Local Food Garden followed by a buffet dinner featuring local and organic food in the Airlie Room.

HARVEST DINNER REGISTRATION

Cost is \$55.00 per guest

Register online as described above, but for guests planning to attend the Harvest Dinner only enter **Package Code: DIN**

Overnight accommodations available.

REGISTRATION DEADLINE: JULY 22, 2011


AIRLIE CENTER

6809 Airlie Road | Warrenton, Virginia | 800.288.9573
www.airlie.com



AIRLIE FOUNDATION

presents the 5th annual

LOCAL FOOD PROJECT AT AIRLIE CONFERENCE

STONE BARNSTO SANTA CRUZ

THE ROLE OF INSTITUTIONS IN THE FUTURE OF LOCAL FOOD

MONDAY, AUGUST 8, 2011





AIRLIE FOUNDATION PRESENTS THE 5TH ANNUAL LOCAL FOOD PROJECT AT AIRLIE CONFERENCE:
 STONE BARN TO SANTA CRUZ
 The Role of Institutions in the Future of Local Food

This year's conference will concentrate on the important contributions institutions can make in advancing a healthier food system. The conference will highlight successful models of institutional farm projects, food purchasing, farmer training and community outreach.

STONE BARN CENTER FOR FOOD & AGRICULTURE

Stone Barns Center for Food and Agriculture is a non-profit farm and education center located just 25 miles north of Manhattan in Pocantico Hills, New York. Stone Barns operates an 80-acre, four-season farm and is working on broader initiatives to create a healthy and sustainable food system. Through their Growing Farmers Initiative, children's education programs and diverse public awareness programs, Stone Barns aims to improve the way America eats and farms.



JILL ISENBARGER, Executive Director

Prior to joining Stone Barns, Jill served as Chief of Staff for The Nature Conservancy. Jill works to broaden Stone Barns Center's impact through innovative programs for farmers, children and consumers—providing new generations with the tools to navigate a rapidly changing food system.



JACK ALGIERE, Four Season Farm Manager

Jack oversees cultivation of over 200 varieties of produce year-round in 6.5 acres of outdoor fields and gardens and a 22,000-sq-ft minimally heated greenhouse. He is integrally involved in Stone Barns Center's education programs for children and adults and in training beginning farmers through the Growing Farmers Initiative.

**THE LOCAL FOOD PROJECT
 AT AIRLIE**

The Local Food Project at Airlie was established in 1998 by Airlie Foundation as an organic production and demonstration garden for the educational benefit of Airlie Center guests and the regional community. Since its inception, the original half-acre LFP garden has expanded to four acres of diversified organic production, including a passive-solar hoophouse which extends the garden harvest into winter months.

Each year, the Local Food Project supplies more than four thousand pounds of fresh herbs, vegetables and flowers to Airlie Center's kitchen. In addition, the Local Food Project offers a range of workshops and education programs that focus on strengthening the regional food system.

This year's Local Food Project conference coincides with Airlie Center's 50th anniversary and celebrates Airlie's ongoing commitment to sustainable initiatives as a leading green conference center in the United States.



CASFS: The CENTER for AGROECOLOGY & SUSTAINABLE FOOD SYSTEMS

The Center for Agroecology & Sustainable Food Systems (CASFS) is a research, education and public service program at the University of California, Santa Cruz dedicated to increasing ecological sustainability and social justice in the food and agriculture system. CASFS operates both the 2-acre Alan Chadwick Garden and the 25-acre Farm on the UCSC campus. Both sites are managed using organic production methods and serve as research, teaching and training facilities for students, staff and faculty.



PATRICIA ALLEN, Director

Patricia is one of the nation's leading scholars on the social aspects of sustainable food systems. Her work addresses issues such as labor, gender and access to food. She is the author of *Together at the Table: Sustainability and Sustenance in the American Agrifood System*.



CHRISTOF BERNAU, Garden Manager

Christof has over 15 years experience as a garden manager and instructor in the CASFS Apprenticeship Program. He has worked extensively in nursery plant propagation and production.