



## bios of invited guests

### **Nancy Becker | Public Health – Idaho North Central District | Moscow, ID**

Nancy is a Sr. Environment Health Specialist and Food Program Coordinator with Public Health- Idaho North Central District, since October 2002. Nancy holds a Bachelors Degree in Food Industry and Business Management, all from Delaware Valley College, Doylestown, PA. Nancy is a Registered Environmental Health Specialist and is the Area A representative of Idaho Environmental Health Association.

Nancy primarily conducts inspections and investigations of retail food establishments throughout Latah, Nez Perce and Idaho counties. She has taught numerous food safety and sanitation courses to managers and staff members associated with all types of retail food establishments. Prior to her employment with Public Health, Nancy was employed with USDA, Fruit and Vegetable Division, Processed Products Branch in Yakima, WA. During her time with USDA, Nancy held the positions of Inspector in Charge of in-plant and lot fruit and vegetable commodity grading. Nancy is originally from Mercersburg, PA.

### **Janie Burns | Meadowlark Farm / Homegrown Poultry | Nampa, ID**

Janie is the owner of Meadowlark Farm, a 17 acre sheep and poultry operation south of Nampa, Idaho. She is beginning her 16th year of selling lamb, chicken, and eggs at Boise's Capital City Public Market. Janie and a business partner started Home Grown Poultry six years ago to meet the needs of small scale poultry growers in southwestern Idaho and eastern Oregon. Located in New Plymouth, it is Idaho's first state-approved poultry processing center. Janie also serves as co-chair of the Treasure Valley Food Coalition, whose mission is to support the local, sustainable food system.

### **Leah Clark | Idaho Preferred | Boise, ID**

Leah joined the marketing division of the Idaho State Department of Agriculture in May of 2004. Leah works on the Idaho Preferred program conducting retail, foodservice, education and public relations promotions to increase consumer demand for Idaho food and agriculture products. Prior to joining the Idaho State Department of Agriculture, Leah served as the Executive Director of the Idaho Beef Council for 15 years. She has a Bachelor's degree in Agribusiness Management from Arizona State University and a Master's degree in Marketing and Finance from Oklahoma State University.

### **Lydia Clayton | UI Extension | Lewiston, ID**

Lydia is currently working in Nez Perce County, Idaho as an Extension Educator focused on horticulture and small farms. She received a M.S. degree in plant science from the University of Idaho in 2009 and a B.S. in horticulture in 2005. She has experience in both ornamental and small-scale vegetable production.

### **Mary Embleton | Cascade Harvest Coalition | Seattle, WA**

Mary has worked for 30 years in the fields of natural resource economics and the environment. Born in Seattle and raised in Montana, Mary brings an understanding of both urban and rural community issues. She is currently the Director of Cascade Harvest Coalition (CHC), a position she has held since 1999. As Director, Mary operates a number of programs, including FarmLink, Puget Sound Fresh, Farm-to-Table and The Puget Sound Food Project. In addition, CHC produces the Puget Sound Farm Guide, a Community Supported Agriculture Directory, and a wide variety of educational materials as part of its community outreach efforts.

Mary is passionate about connecting people to the environment and creating awareness about the impacts that we, as a society, have on our surroundings. She is a strong believer in collaboration and has worked to bring together many different communities around issues affecting local food and farming, the environment, sustainable economies and food access.

#### **Mimi Feuling | Cascade Creek Farm | Bonners Ferry, ID**

Mimi and Rob Fredericks own Cascade Creek Farm in Bonners Ferry, Idaho. Together with their children, they raise pastured butcher hogs, grass-finished beef cattle, pastured broilers and heritage turkeys. Using sustainable methods which exceed organic standards and lots of pasture rotation, they continually fine-tune their farming methods to further benefit the environment. They work with a local farmer who custom grows no-spray grains which they grind on-farm. Their goal is to convert more land in the fertile Kootenai Valley to sustainable practices. They sell custom animals and retail cuts, and sell to four health food stores in Sandpoint, Spokane and Moscow. They have developed their own nitrite/nitrate/MSG/wheat free organic spice mixes with both their beef and pork sausages, as well as a nitrite/nitrate free cure. They are starting an apprentice/intern program this year.

#### **Diane Gasaway | Northwest Cooperative Development Center**

Diane joined the Center in 2003 and together with the NWCDC Board of Directors has been responsible for building the agency into what it is today. Her specialty is in strategic planning, co-op education, co-op development, grant administration, and budget management for a multitude of projects. Diane has 13 years of experience in the financial services industry. She received a Master of Public Administration (with a co-op emphasis) from The Evergreen State College.

#### **Marian Gillis | Northwest Cooperative Development Center**

Marian joined NWCDC in December of 2009 with 30 years of experience creating, managing and consulting on sustainable development with local people. She served as General Manager of a consumer food co-op in Baltimore, MD. She designed and developed affordable housing and mixed-use plans in Maryland from 1983–1993. For 10 years she served as a private consultant to local, regional and national organizations committed to sustainable community development in the Baltimore-Washington D.C. region, including Chesapeake Sustainable Business Alliance.

#### **Diane Green | Greentree Naturals | Sandpoint, ID**

Diane and her husband own and operate Greentree Naturals, a small acreage farm outside of Sandpoint, Idaho. Their farm has been certified organic since 1992. They have been growing for market and selling at the Farmers Market since 1990. Expanding from the farmer's market to supplying upscale restaurants, Greentree Naturals has also become a center for summer farm tours and organic gardening workshops. They work with the Community Supported Agriculture model for subscription produce and flowers and have had an active CSA for 15 years. Diane has been active in a regional 'buy fresh buy local campaign' and promotes programs to support family farms across the Northwest. Diane has established a credited curriculum for their farm to teach future generations of farmers. She developed a Farmer Mentor training manual for the Cultivating Success program at University of Idaho that has helped other small acreage farmers become certified mentors and have successful on-farm apprenticeships. She also teaches a 12 week Sustainable Small Farming & Ranching Course for the UI during the winter.

**Amy Grey | Backyard Harvest | Moscow, ID**

Amy is the founder and Executive Director of Backyard Harvest, a community-based program that uses local food resources to provide families and seniors in need with better access to fresh, healthy fruits and vegetables. Backyard Harvest got its start in 2006 when Amy's family accidentally grew over 200 heads of lettuce in their first ever vegetable garden. For most of us this would have meant laughter and a bigger compost pile. In Amy's case, it translated into an award-winning organization that connects local gardeners and fruit tree owners to area food bank and meal programs. Over the last four years, Amy's original lettuce donation has grown to over 300,000 lbs of fresh, locally-grown produce for needy families in California, Idaho, Minnesota, and Washington.

**Dave Huggins | USDA-Agricultural Research Service | Pullman, WA**

Dave is a Soil Scientist with the USDA-Agricultural Research Service, Land Management and Water Conservation Unit, in Pullman, WA. He has authored/co-authored 41 peer-reviewed scientific articles and 14 peer-reviewed book chapters with over 100 different scientists. He is a recognized authority on: agriculture management impacts on soil organic matter, N use efficiency and sustainable agricultural systems including no-till. He recently co-authored a publication on No-till agriculture for Scientific American. Dr. Huggins received his Ph.D. in soil fertility and plant nutrition from Washington State University in 1991. Prior to joining the USDA-ARS in 1997, Dr. Huggins was an Assistant Professor with the University of Minnesota in the Dept. of Soil, Water and Climate where he led investigations on crop rotation, N use efficiency, soil C cycling, organic production systems and tillage practices. Currently, Dr. Huggins aids in managing two research farms: the 202 acre USDA-ARS Palouse Conservation Field Station and the 140 acre WSU Cook Agronomy Farm near Pullman, WA. These research farms have extensive studies in no-till, precision agriculture and organic systems. Dr. Huggins is an Ex-Officio Board Member of the Pacific Northwest Direct Seed Association and a District Supervisor on the Latah Soil and Water Conservation District Board. He lives with wife Dr. Cathy Perillo (Soil Physicist), son James (11 years), daughter Isabell (8 years) near Viola, ID on a 14 acre ranchette.

**Brad Jaeckel | WSU Organic Farm / Orchard Farm | Moscow, ID**

Brad currently is the manager and instructor at the WSU Organic Farm and has worked there since 2004. The WSU farm is primarily a teaching site for students wishing to learn the skills needed to run a diversified organic vegetable and small-fruit operation. In addition to managing the WSU Organic Farm, Brad and his family operate Orchard Farm and sell their produce at the Moscow Saturday farmer's market and Food Coop. His wife, Kate, also runs a natural soap and body product business from their farm and markets her wares at their market stand, online stores, and through wholesale accounts around the country.

**David Knittel | Community Action Partnership | Lewiston, ID**

David is the Development Specialist for the Area Agency on Aging and the chairman for Tables of Hope; both are programs of Community Action Partnership program in Lewiston, ID. David has a B.A. from Denver Baptist Bible College and an M.A. from Faith Baptist Theological Seminary. He is committed to addressing solutions to poverty and hunger. He has been successful in beginning sustainable food related programs.

**Sandra McCurdy | UI Extension | Moscow, ID**

Sandra is an Extension Food Safety Specialist working primarily in the area of Food Safety, with an emphasis on consumer and food service worker food safety. She works closely with about 22 Family and Consumer Sciences Extension Educators across Idaho to develop and deliver food safety programs. She collaborates with other agencies in Idaho (Food Protection Program, Idaho Beef Council) and with colleagues across the country to develop new programs and research in food safety.

### **Karl Sutton | Mission Mountain Food Enterprise Center | Moiese, MT**

Karl is the Food and Agriculture and Cooperative Development Project Coordinator at Mission Mountain Food Enterprise Center in Ronan, Montana. He has a strong background in education, networking, and community based participatory research and food system development. Karl was the principal investigator for a community food assessment (CFA) project in Fremont County, Wyoming from 2007-2009. The CFA utilized community based participatory research strategies to engage community members from different facets of the food system to identify food system problems and solutions. Karl was also instrumental in the redesign of the Center for Whole Measures assessment and community organizing tool, designed to engage organizations and communities in dialogue and story while evaluating their food system work.

Karl lives with his wife, Darci, and their new born daughter in Moiese, Montana. He and his wife partner with another couple on an 80 acre certified organic farm. They produce organically certified seed and market vegetables through Western Montana Growers Cooperative.

### **Laura Theis | Idaho's Bounty | Ketchum, ID**

Laura is excited to share the knowledge Idaho's Bounty has gained over the last two and a half years of operation with their online food market. She is happy to see others work toward strengthening their local economies too! Laura grew up in a small town in western Wisconsin and attended the University of Wisconsin-Madison. She completed the B.S. program for Design in Landscape Architecture in 2005. A year's AmeriCorps service to the Environmental Resource Center brought her to Ketchum and to the Idaho's Bounty team. Laura is part of the founding team of Idaho's Bounty and today she manages the open source software development and the daily customer and producer issues for the Co-op. She also works for Ben Young, Landscape Architect, and is involved with the Ketchum Town Design Team.

### **Mike Thomsen | Sodexo Campus Services | Moscow, ID**

Mike has been in the college and university food service business for 25 years. He has extensive experience with resident dining, retail dining, catering and concessions. In his current position as Director of Operations at the University of Idaho, Mike has worked closely with the Sustainability Center to research and implement waste reduction measures and pursue local sourcing of product. Specifically, Mike has helped to implement composting at the two largest Campus Dining operations and is in the process of rolling out these measures to all Campus Dining locations. Mike has also worked to support waste research and reduction in the resident dining hall and has gained outside departmental support of a co-composting effort with the College of Agriculture dairy. Mike is helping Campus Dining to move forward in its efforts to purchase more local products. He is working to design a system that encourages using local products in a corporate environment that is currently geared towards large-scale agreements and litigation avoidance. Mike lives in Moscow with his wife and two children. In his spare time he trains and competes in triathlons.

### **Chuck Whitman | Idaho Food Bank | Lewiston, ID**

Chuck is the Director of Northern Idaho Services for the Idaho Foodbank. In this position he manages the Lewiston Facility of the Idaho Foodbank and is responsible for distributing food to agencies and Mobile Pantries throughout North Central Idaho and Asotin County, Washington. In addition, the Lewiston facility provides 347 backpacks per week with nutritious food to elementary children throughout the area. Chuck is a co-founder of Tables of Hope (formerly North Central Idaho and Asotin County Food Sustainability Coalition). Throughout his travels in Idaho Chuck is active in presenting and facilitating discussions about hunger in our region. Chuck is a Graduate of the University of Idaho.