

6th Farm-Based Education National Gathering

CONNECTIONS THAT LEAD TO CHANGE

November 4-6, 2016 🌿 Concord, MA 🌿

40+ workshops • field trips • farm-to-table meals • networking



A Note from the Organizers

The FBEN set out to inspire, nurture and promote farm-based education over 10 years ago. Today, we support farm-based educators through an online network, resource sharing, immersive 3-day workshops, professional learning events around the U.S., and of course, gatherings!

We are honored and excited to bring the 6th Farm-Based Education National Gathering to Concord, Massachusetts. Our local hosts, Concord Carlisle Adult and Community Education and the Concord Food Collaborative are enthusiastically welcoming our Network to their community. The educational farms in the Greater Boston area are geared up to showcase their sites during five unique field trips, and area businesses have generously jumped on board as sponsors and participants.

The connections between farm-based educators are the core of our Network, and the 2016 Gathering is a great setting for building these connections. We welcome you and 400 other educators, farmers, nonprofit organization staff, parents, nutrition practitioners, policy makers, and students from across the United States and internationally, and we hope everyone has brought their fierce curiosity, exciting stories of success, and ample ideas to help us grow as individuals and as a Network.

Let's get started!

Vera Simon-Nobes
FBEN Coordinator
Lead Gathering Organizer

#FarmBasedEd16

Follow the conference on Twitter! We'll announce Open Forum Topics using this hashtag.

Conference Schedule

Friday, November 4

Full Day	Field Trip: Boston
Full Day	Field Trip: North Shore
Full Day	Field Trip: Greater Boston
8:15 am–1 pm	Immersion: The Farm School
2–3:30 pm	Site Visit: Heifer International Heifer Farm
2–4 pm	Short Course: Accessible Farm-Based Education
2–4 pm	Guided Walk: Minuteman National Park
4:30–7:30 pm	Pizza Supper at Verrill Farm

Saturday, November 5

8–9 am	Registration and light breakfast
9:15–10:30 am	Workshop Session A
9:30 am–12:15 pm	Family Friendly Workshop Series
10:45–11:45 am	Keynote & Announcements
12–2 pm	Lunch by Clover & Concord Food Service
12:15–1:15 pm	Yoga Stretch for All Levels
12–12:45 pm	Workshop Session B
1–1:45 pm	Workshop Session C
2–3:15 pm	Workshop Session D
2–3:15 pm	Local Feature Panel: New England Food Vision
3:30–4:45 pm	Workshop Session E
5:30–9:30 pm	Taste of Historic Concord at the Colonial Inn

Sunday, November 6

8–9 am	Breakfast
9–9:30 am	Announcements
9:45–11 am	Workshop Session F
9:45 am–12:30 pm	Local Feature Panel: Innovative Approaches to Economic Vitality for Sustainable Farming
11:15 am–12:30 pm	Workshop Session G
12:45 pm	Closing
1–4 pm	Complimentary Admission to Drumlin Farm
2–4 pm	Work and Learn at Common Ground Farm

Thank you, Organizers and Sponsors!

The Farm-Based Education Network wishes to thank all the lead organizing partners of the 2016 Gathering: Massachusetts Farm to School, The Trustees, Concord Carlisle Adult and Community Education, the Concord Food Collaborative, and Shelburne Farms, which serves as the coordinating organization for the FBEN. We share a vision for an informed and engaged citizenry and a vibrant agricultural landscape that offers access to healthy, locally grown food for all. These partners have watered the seeds of the Gathering since we planted them together in 2015. We are grateful for their support.

The FBEN and Shelburne Farms would also like to thank the generous businesses who see the value in this event and through their sponsorships committed to making it affordable to all attendees. Thank you: Green Mountain Creamery, Emerson Hospital, Whole Foods Market, Colonial Inn, The Trustees, Woods Hill Table, and the Farm at Woods Hill.

See page 11 for a complete list of sponsors!

Friday, November 4

Field Trips

Community Farms from A to Z

9 am – 5 pm. School bus departs from Marriott Hotel, Concord, MA. Lunch is included. \$55/person. Maximum 25 participants

It's all about community on this trip around Greater Boston. Visit four community farms offering varying school programs, seasonal events, culinary workshops, onsite pre-schools, and year-round family and volunteer programs. From Powisset Farm to Natick Community Organic Farm, then on to Waltham Fields Community Farm and Land's Sake, you will talk shop with staff, visit facilities, and explore the challenges and opportunities these farms face with their programs.

Urban Growing and Education in Boston

8:30 am – 5 pm; School bus departs from the Marriott Hotel, Concord, MA. Lunch is included. \$55/person. Maximum 25 participants.

This trip is Boston bound! Join peers to focus in on urban community gardening programs, youth development experiences, job training, and volunteer engagement efforts on urban farms in Boston. Stops include The Food Project at the Dudley Street Greenhouse, City Natives' growing and program site, and Victory Programs' ReVision Urban Farm, an urban farm with job training programs for Boston's homeless. We will meet with staff, tour the gardens and farms and over lunch, we will learn about City Sprouts, an organization that develops, implements and maintains beautiful, resource-rich school gardens in collaboration with public school communities.

Mission, Drive, and Heart at Four Farm-Based Education Organizations

9 am – 4 pm. School bus departs from Marriott Hotel, Concord, MA. Lunch is included. \$55/person. Maximum 25 participants.

Explore the ways North Shore-based organizations use farm-based education to meet their organizational missions! We'll take tours, meet the staff, and spend plenty of time asking questions to learn from Three Sisters Garden Project, Appleton Farms, Wright-Locke Farm and The Food Project. Each farm is in a different stage of development, including a dynamic new organization in its second year and one that has been offering a full menu of farm based programming for 10 years. Our hosts will describe their missions along with the many different partnerships, land ownership structures, and community engagement efforts that make their farm programs possible.

SITE VISIT Heifer International Heifer Farm: More Than a Field Trip, a Trip to the Field!

2 – 3:30 pm. Rutland, MA. Participants drive themselves. \$15/person Maximum 45 participants

Come see how this farm-based learning center combines sustainable agriculture with experiential education to meet Heifer International's mission of ending global hunger and poverty while caring for the earth! You will learn about Heifer International, meet their livestock, and tour their global village, which depicts limited resources homesteads from around the world.

IMMERSION The Farm School

8:15 am -1 pm. Arrive at The Farm School by personal vehicle at 8:15 am. Participants may arrive as early as 6:30 am to help with chores (alongside farmers and a visiting school). \$45/person Maximum 12 participants

Dive into the daily rhythms of The Farm School in Athol, MA, a founding partner of the FBEN. The Farm School offers four major farm-based programs: a year-long adult Learn to Farm program, an on-site middle school for local children, a multi-day residential program for schools, which welcomes over 2,000 students and their teachers annually, and a summer camp. This hands-on experience will have you in the garden, kitchen, barns, and pastures right alongside a visiting school group so you can fully experience their program. After sitting in on the group's closing circle, you will tour the facilities, discuss mission and programs with staff, then enjoy lunch on the farm.

SHORT COURSE Accessible Farm-Based Education: Welcoming People of All Abilities

2-4 pm. Drumlin Farm Wildlife Sanctuary, 208 S. Great Rd, Lincoln, MA 01773

The farm is a great place to engage people of all abilities. Learn about innovative and adaptive tools and strategies for making your farm-based programs accessible. You'll see models of successful accessible programming at Drumlin Farm and leave with ideas for program adaptations and tools you can use to optimize farm spaces for exploration and learning for all ages and abilities. Led by Erin Pitkin, Drumlin Farm Special Education Coordinator.

GUIDED WALK Tour Minuteman National Park with Brian Donahue: Farmers, Soldiers, Pastures and More

2-4 pm. Meet at the Battle Road Trail, Concord, MA

The Concord landscape is ripe with agricultural history, and Minuteman National Park is no exception! This 966-acre park was the site of "the shot heard round the world" (Ralph Waldo Emerson), which sparked the Revolutionary War. Who was involved in the Lexington-Concord encounters that are so widely taught? Farmers! Explore the role of colonial farmers in shaping the Concord landscape on a 2-hour walking tour through the Battle Road section of the park. Journey through Colonial land use and traditional foodways to today's food system alongside Brian Donahue, a farmer, environmental historian, co-author of "A New England Food Vision", and founding Farm-Based Education Network member!

Pizza Social at Verrill Farm



4:30-7:30 pm. 11 Wheeler Rd, Concord, MA 01742

Launch your weekend with an evening at Verrill Farm! Enjoy pizza and salad from Flatbread Company's mobile oven, meet fellow attendees and take in the scenes at this iconic farm, which has been owned by the Verrill Family since 1922. Dress for winter weather! Bring layers and prepare to be outdoors for the whole event. *Cash Bar.*

Be Your Own Penpal! Feeling inspired? Visit the letter writing table on the Second Floor Learning Commons at any time during the conference to capture an idea or moment of inspiration. Notecards, pens and stamps will be available for you to use, and FBEN will collect the cards and mail them to you (or whomever you address the envelope to) after the Gathering.

Saturday, November 5 | 9:15 - 10:30 am

Workshop Session A

A1 Connecting Young Learners to the Land

Jed Norris, Shelburne Farms, Shelburne, VT

Many of our youngest citizens are struggling to maintain a connection to the land. How can we use food and fiber from our farms to fortify their connections? Jed Norris, Early Childhood Program Coordinator at Shelburne Farms, will discuss expectations of having our youngest humans in a farm space, the joy of play and classrooms with minimal materials, and how farm experiences can cultivate a lifetime of investment in the land around us.

A2 Attracting People to Your Programs

Myrna Greenfield, Good Egg Marketing, Boston, MA

Having an annual marketing plan makes it much easier to use your time and resources effectively, whether you're trying to reach parents, students, or funders. Walk through the four steps of creating a marketing plan and put together a draft plan for one of the workshop participants. Myrna Greenfield is founder and "top egg" at Good Egg Marketing, and has helped hundreds of farms, food-related organizations, and other small businesses increase sales and build customer loyalty through market research, brand development, sales and marketing plans, websites, and social media.

A3 Starting a Summer Camp: From Concept to Community Asset

Eric Tadlock, Cedar Circle Farm, East Thetford, VT;
Brian Kuser, Fernbrook Farms Environmental Education Center, Chesterfield, NJ

Farm-based education programs can benefit greatly from summer day camps. Having kids on the farm for five whole days can increase your program's impact on a child. Cedar Circle Farm Education Director Eric Tadlock will share his experience developing meaningful, fun, authentic activities that engage children as well as the behind the scenes essentials of starting a successful, safe, camp program. The workshop will focus on program development and organization, administration, hiring, permitting, and building lasting camper relationships.

A4 Agriculture's Place in Next Generation Science Standards

Peggy Eppig, Maryland Agricultural Education Foundation, Havre de Grace, MD

Want to work with educational standards to design your FBE lessons and activities? Next Generation Science Standards are the "bee's

knees" for nonformal, outdoor, and hands-on agriculture curriculum! Set your worries and intimidation aside and learn how to work comfortably with NGSS as an integral part of your FBE program.

A5 The Hoop House Challenge on One Suburban College Campus

Tracy Basile, Pace University, Pleasantville, NY;
Laurie Evans, Katonah, NY

Born out of a small "Grow Food, Not Lawns" movement, this is the story of a bottom-up student-driven initiative to change the way college students connect with food and farming. Information will be less about growing tips, and geared more towards finding funding, involving all stakeholders, developing a long-range plan, mistakes to avoid, and suggestions on how hoop houses can become part of the curriculum of K-12 schools and of education-based farms.

A6 Connecting High School Students with Immigrant Farmers

Tim Castner, Nashoba Regional High School, Lancaster, MA; Jessy Gill, World Farmers; 2-3 high school students

This workshop will feature the partnership between World Farmers and Nashoba Regional High School in Lancaster, MA. Representatives from World Farmers, teachers, high school students, and farm families will share the possibilities for constructive cultural exchange. Students will share their video projects and lessons that they learned interacting with refugee farmers from Africa and Southeast Asia.

A7 Engaging Youth with Folk Herbalism

Anna Booth Cohen, Land's Sake Farm, Weston, MA

Folk herbalism connects youth to plants in new, inspiring ways. Anna Booth Cohen, Lead Educator at Land's Sake Farm and Community Herbalist, will share her experience growing medicinal herbs and creating folk remedies with groups of elementary and middle school-aged youth. Learn the medicinal uses of common garden and wild plants and engage in activities that can be brought back to both indoor and outdoor classrooms.

A8 Creating a Community Resource through Permaculture

Christine Barendsfield, ifarm LLC, Boxford, MA;
Lillabeth Wies, Landscapes by Lillabeth, LLC, Georgetown, MA

Learn how ifarm LLC, an historic, 19th-century farmstead, is beginning to educate the community about permaculture, an approach to sustainable food production that emphasizes healthy, whole ecosystems. You'll learn the 'how-tos' of their successful collaboration with Windrush Farm, Inc., a non-profit offering equine-assisted therapeutic activities, and the educational programming that introduces economically disadvantaged youth to farm experiences. You will gain a basic understanding of permaculture and how it can improve our ecology by following nature's patterns, generation after generation.

A9 Turning Your Idea into an Organization

Ava Bynum, Hudson Valley Seed, Inc., Beacon, NY

Turn your fledgling or volunteer-phase program into a sustainable, funded organization. You'll discuss finding startup funding, getting school district buy-in, organizing your non-profit, building a board, developing programs, establishing community support, planning for long-term sustainability, and more. Turn your idea or program into a funded and established organization.

A10 Get Involved! Advocacy 101: Making a Difference

Jen Ryan, The Trustees, Boston, MA

Let's make a difference! Come identify key issues that are important to you and your organization, and discuss how to craft and deliver your message whether you're talking to members, or appointed or elected officials. Jennifer Ryan, Director of Policy at The Trustees, will pull examples from the Massachusetts Local Food Action Plan and will share what she has learned about being an effective advocate for the land conservation community for the past decade.

OPEN FORUM You Decide the Topic!

Want to suggest a discussion topic? Share it at the registration table and anyone can vote on the topics using "dot-mocracy". Topics with the most votes will be placed in the extra workshop room during each session, and a tweet-text will be sent out to everyone so you'll know what the topic is.

Saturday, November 5 | 10:45–11:45 am

Keynote Speaker

Sarah Waring is the Executive Director for the Center for an Agricultural Economy, (CAE) a non-profit organization located in beautiful Hardwick, Vermont whose mission is to build a regenerative, locally based, healthy food system by engaging the greater Hardwick community through collaboration opportunities, educational outreach and providing infrastructure.

Under Sarah's leadership, CAE encourages the development of a local system that meets the needs and aspirations of the community and ensures economic and ecological stability and abundance. Sarah's keynote address will share some of the turning points CAE has faced, some of the partnerships they have leveraged, and some of the vibrant projects that have emerged

through community involvement, integrated and responsible agri-business, and a commitment to economic, ecological and nutritional health.

Prior to joining CAE, Sarah was Program Director for the Farm & Wilderness Foundation, a 73-year-old non-profit outdoor education organization, that oversaw more than 250 staff each summer and hundreds of campers. She has worked in the non-profit world in conservation, land use planning, and rural development, as well as for the Bureau of



Sarah Waring

Land Management in Washington, DC helping to integrate social science methodology into federal natural resource management plans.

Lunch by Clover Food Lab & CCHS Food Service | 12–2 pm

Attending Session B ?
Please eat lunch *after* session.

Attending Session C ?
Please eat lunch *before* session.



Clover Food Lab is a food truck and catering company that is driven by simplicity. They make just about everything from scratch every day. "We're here to make food you love," writes founder and CEO, Ayr Muir. "The kind you talk about

and look forward to eating. The Clover Food Lab is serving up a new type of fast food. This food is local, it's just-cut, when we can it is organic." We are excited to serve Clover sandwiches, and will complete the feast with healthy side dishes prepared by Concord-Carlisle Food Service.

Saturday, November 5 | 12:00 – 12:45 pm

Workshop Session B

B1 Communicating Climate Change

Dan Brown, Mass Audubon Climate Change Education Coordinator, Lincoln, MA

In this age of climate change, instilling climate literacy in our teaching is vital. How can we present climate change to all ages in a way that is inspiring, not frightening? Brainstorm and share examples of how you can effectively integrate climate change information into classrooms and farm-based programs. Discuss climate change impacts in your regions and on specific sites, and how you can use these examples to build climate literacy and inspire future change makers.

B2 A Conversation with Executive Directors and those in Leadership

Erin Meyer, Spence Farm Foundation, Fairbury, IL; Jessica Ridgeway, Farm Discovery at Live Earth, Watsonville, CA

Whether you're a new executive director of a farm-based organization or have been in the field for decades, come to this conversation and share your professional challenges and successes, with an emphasis on what resources have helped you along the way.

B3 Exploring Biodiversity in a Sugarbush and Beyond

Christine Ferris-Hubbard, Alessia McCobb, Sarah McIlvennie, Merck Forest & Farmland Center, Rupert, VT
Explore the biodiversity required for a healthy, organic sugarbush, as well as the importance of biodiversity in ecosystems in general with some hands-on activities and games!

Yoga Stretch for All Levels

12:15 – 1:15 pm

Sarah Wieland, On the Mat Yoga Studio

Experienced yogis and yogis who are brand new to the mat will benefit from this midday break of stretching and strengthening. Wear comfy clothes and bring your yoga mat. We will stretch out and bliss out!

B4 Practical Infrastructure for the Diverse Educational Farm

Tim Reese, Gale Woods, Three Rivers Park District, Minnetrista, MN

Gale Woods has developed a number of systems and structures over the past decade to support a wide diversity of farm production systems. See their photos and plans, and discuss how these innovations help with farm management in an educational setting. Come ready to share your own challenges and successes with setting up for positive, safe and fun on-farm learning! Bring photos and ideas from your own site to discuss.

B5 Play-Based Programming on an Urban Farm

Kaycee Wimbush, Kingston YMCA Farm Project, Kingston, NY

The Kingston YMCA Farm Project is a small, urban farm located in a city of 23,000. Kaycee has designed and implemented a program for 3-5 year olds and their caregivers focusing on exploration, play, real work in the garden, and harvesting and preparing a snack. This workshop will discuss successes, struggles, small tips, tools and supplies that work!

B6 Connecting School Gardens to Curriculum

Ava Bynum, Hudson Valley Seed, Beacon, NY

Kids learn best through experience! Discover how K-5th grade curriculum can be enhanced and taught using a school garden

throughout the year. Activities or lessons may include food origins, seasons and life cycles, seed packet investigation and a focus on vegetable of the month. Crossover connections to farm-based education will be made. You will leave with lesson ideas and resources to apply to your programming. *Also offered in Session C.*

B7 Sustainability at Concord Carlisle High School

Peter Nichol, CCHS Science Teacher and Students

How has CCHS evolved over the past 5 years, through the lens of sustainability? Students and faculty have transitioned to a new building during a time of enhanced community awareness around green issues. Join this session to learn what students are doing to bring sustainability into the conversation at CCHS.

B8 Developing a Sustainable Program for Homeschool Students

Jenna Collins, Fernbrook Farms Environmental Education Center, Chesterfield, NJ

How many home-schooled students live in your town, county, or state? Do you know any? Learn the trials and tribulations of creating and building a homeschool program on a farm, and walk away with a better understanding of who a homeschool student is! Collectively, you'll collaborate on program development options such as "spiral curriculum," cross-curricular activities, marketing, hiring and training staff, managing student behavior, site management, accommodating homeschool families, and general problem solving techniques.

Saturday, November 5 | 1:00 – 1:45 pm **Workshop Session C**

C1 Social Justice, Green Spaces, and Urban Youth: The Bro/Sis Model

Nando Rodriguez and Youth Members of Brotherhood/Sisterhood Sol, New York, NY

The Brotherhood/Sister Sol (Bro/Sis) runs a youth Environmental Program that brings kids from the concrete jungle in touch with nature. Youth participants explore social justice, pollution, malnutrition, Pan-African and Latino history, sexism and misogyny, global warming and more through their urban farm campus. Alongside community members, youth have co-designed a greenhouse, a Group Challenge Course, an environmental magazine, a farmers' market stall, and more. Learn about the theory of change that guides this innovative program, and how green spaces within the inner-city are rebuilding human connection to the earth.

C2 Cook Well, Eat Well, Live Well: Education for Medical Professionals

Chef Golda Ewalt, MS RD, Director of Dietetic Internship Program, OSF, Peoria, IL; Chef Erin Meyer, MS RD, Executive Director Spence Farm Foundation, Fairbury, IL

COOK WELL... EAT WELL...LIVE WELL is a Culinary Arts and Nutrition Seminar Series designed as a collaborative effort among chefs, dietitians, behavioral health specialists, and local farmers. The purpose is to provide medical professionals with experiential hands-on workshops that connect nutritional science, culinary arts, and local food to

ourselves, our patients, our taste buds and ultimately our health! Come share experiences, ask questions, and enjoy a few tastes from our cooking demo.

C3 Everything Summer Camp

Brian Kuser, Fernbrook Farms Environmental Education Center, Chesterfield, NJ; Eric Tadlock, Cedar Circle Farm, East Thetford, VT

Do you love summer camp? Would you like to hear from others who have a summer camp on a farm? Come discuss everything from programming, staffing, enrollment, registrations, and marketing, to name a few topics. Be ready to share your ideas and experiences with others while learning about other success stories. And don't forget to bring your questions! Get ready to share and learn.

C4 Into the Pasture: Journaling on the Farm

Ali Papp, McDowell Farm School, Nauvoo, AL

Drawing and writing about what we experience around us harnesses our imaginations and creates awareness, knowledge, and perspective. By focusing our attention to the details, journaling can help us examine and connect to plants and animals on the farm. Join McDowell Farm School Director Ali Papp to learn how to use journaling with students.

Conversation with Keynote Speaker Sarah Waring

1:00 – 1:45 pm

Bring your questions to a discussion with Sarah Waring, Executive Director of the Center for an Agricultural Economy in Hardwick VT. (see previous page)

C5 The Why: Curating Transformative Experiences Through Internal Culture

Lauren Gagliano Saline, Suzie's Farm, San Diego, CA

Is your farm-based education goal to change lives and influence the future generation? If so, this change must start from within. It's not enough to put the pieces into place and press go. Real passion and authenticity are required to resonate deeply with visitors and students — qualities that shine in a supportive, nurturing environment. Whatever your team dynamic, come discuss the importance of fostering an internal culture of excellence and support to establish dedicated and happy staff members who deliver incredible, unforgettable experiences.

C6 Connecting School Gardens to Curriculum

Ava Bynum, Hudson Valley Seed, Beacon, NY

Kids learn best through experience! Discover how K-5th grade curriculum can be enhanced and taught using a school garden throughout the year. Activities or lessons may include food origins, seasons and life cycles, seed packet investigation and a focus on vegetable of the month. Crossover connections to farm-based education will be made. You will leave with lesson ideas and resources to apply to your programming. *Also offered in Session B.*

Saturday, November 5 | 2:00 – 3:15 pm

Workshop Session D

D1 Fermenting: Culturing Healthy Foods, Soil, and Community

Beth Ingham, Noonday Farm, Inc and The Winchendon School, Winchendon, MA

Students from Noonday Farm will demonstrate how to lacto-fermentate a variety of vegetables and beverages, and farmer/educator Beth Ingham will discuss how biology, chemistry, and health are integrally connected through microorganisms at this hands-on workshop. Discuss how students can become successful learners when lessons are physical, cooperative, creative and result in a food product to share.

D2 High School Student Engagement: Examples & Lessons Learned from over 80 Years of Farm-Based Education

Katie Ross, Hilary Maynard, Marty Brennan-Sawyer, and Pete Stickney, The Putney School, Putney, VT

The Putney School was founded in 1935 as a 9-12 boarding school with a land use program that includes a dairy farm and vegetable gardens. Putney educators will share how the land use program has evolved over time. They will also share tools used at the school today which engage students with the farm, demonstrating how the program contributes to both personal and community development. Enjoy a sample activity, discussion, and time for questions.

D3 We Bought The Farm: From Millions in Debt to a Balanced Budget

Chester Mozloom, The Lands at Hillside Farms, Shavertown, PA

This workshop will focus on how a historic, nonprofit, educational dairy farm came into the “black” after contending with a \$4.2 million purchase and \$950,000+ annual operating deficit. Learn how a community of concerned citizens used frugality, fundraising, and faith to form the non-profit that preserved a 412-acre farm.

D4 Mighty Greens: Exploring Youth Entrepreneurship in the Garden

Rebecca Lemos-Otero, City Blossoms, Washington, DC

Join City Blossoms to explore their youth-led garden-based entrepreneurship program, Mighty Greens. City Blossoms is an organization dedicated to fostering healthy communities by developing creative, kid-driven green spaces and innovative resources. They have collaborated with two high schools over the past four years to develop a cooperative of young people who

use school gardens and greenhouses as spaces to learn how to care for edible and native plants while growing their business. This workshop will share national case studies and personal experiences, lesson plans, and hands-on activities that will help you utilize your space and explore the production and sale of value-added products, produce and seedlings.

D5 Farm to School 101

Simca Horwitz, Massachusetts Farm to School

Farm to School is a strategy for increasing access to healthy, local food for our most important eaters: kids! Join Simca Horwitz, Eastern MA Director of Massachusetts Farm to School to learn how Farm to School initiatives benefit kids, farms, families and communities. Topics will include sustainable purchasing relationships between institutions and farms, local food and farm education for students, and state, regional and national partnerships that can help build momentum and ensure long-term sustainability in the movement. Whether you are a food service professional, a teacher, parent or farmer, you'll leave with a picture of Farm to School and some nitty gritty tools for building farm to school momentum in your community.

D6 Creating a Therapeutic Herb and Perennial Food Labyrinth

Hannah Traggis and Olivia Charland, Quabbin Composting and Organic Gardening Program, Hubbardston, MA

Our student-led initiative to create a therapeutic teaching and healing garden engages all abilities, senses and needs. This project started from a student's interest in horticultural therapy and her own blindness, was spurred by a tragic loss at our school, and bloomed into reality inspired from student experiences learning about the spirituality of farming, gardening and connection to nature. Hear the story around creating a multi-leveled and multi-purpose Healing, Therapeutic Herbal Spiral Labyrinth, learn the “how-tos” of creating therapeutic teaching gardens, and discover a diversity of plants, both herbs and perennial foods, and their potential uses to engage a diversity of sensory capabilities.

D7 Ag Education Possibility & Opportunity

Peggy Eppig, Maryland Agricultural Education Foundation, Havre de Grace, MD

The Maryland Agricultural Education Foundation has collaboratively developed farm-based education curricula that take student learning beyond “garden variety”

farm visits. Examples of their curricula include the Maryland Horse Discovery, Delmarva Poultry, and Chesapeake Bay Watershed Ag Issues and Stewardship. Eppig will introduce the collaborative curriculum development model they have used, which stresses the importance of issue investigation methods, environmental problem-solving, career considerations, student research topics, and potential partnerships with ag industry. This workshop will demonstrate how the ag industry, environmental education, and creative partnerships can forge new opportunities for FBE.

D8 Real Work and Skills Acquisition: The Dynamic Tension Between Scale of Production and Curriculum in Adult Farmer Training

Tyson Neukirch and Caitlin Sargent, The Farm School, Athol, MA

With rising national interest in farm skills acquisition for adults, more small production farms are extending themselves to offer on-farm training apprenticeships and many curriculum-based agricultural programs are expanding their “experiential” offerings by introducing production operations. For 15 years the Farm School's Learn to Farm Program has offered year-long, vocational training in diversified, sustainable and organic farming that straddles the dynamic tension between production scale and curriculum. Former Head Grower and current Farmer-Teacher Tyson Neukirch and Caitlin Sargent, a former student-farmer and Learn to Farm staff member, will reflect on adult farmer education at The Farm School and beyond, including curriculum development, pedagogical systems and the struggle to balance “real work” in production systems with conceptual engagement with agricultural questions and theory.

D9 Partnerships Rule the Roost: Working Together to Leverage Resources and Meet Your Mission

Josh Slotnick, University of Montana, Environmental Studies Program, Missoula, MT; Jessica Ridgeway, Farm Discovery at Live Earth, Watsonville, CA

Partnerships make the farm-based education world go round! Come learn how Farm Discovery at Live Earth got started, and then explore how to build organizational partnerships through the process of co-creating a vision, using your own site as a case study. This two-part workshop will involve focused time for group work, discussion and reflection as you consider your community's needs, your strengths and how you can expand your mission impact

in breadth and depth. *This is the first of a two-part workshop (see E3). Attendees are encouraged to attend both sessions.*

D10 Getting the Word Out: Engaging Through Web Presence and Compelling Content

Lauren Gagliano Saline, Suzie's Farm, San Diego, CA

In today's digital world, it is undeniable that many real-life interactions begin with virtual contact. Using digital media — web-based booking programs, social media platforms, and an excellent mobile-friendly website — it is easier and faster than ever before to grow a site or program's recognition in the community and beyond. Many farms/

education programs can struggle in this area, yet it is so critical, fun, and can have tangible results. Explore the various ways your site can access new markets and cultivate long-term followers both digitally and IRL.

OPEN FORUM You Decide the Topic!

Want to suggest a discussion topic? Share it at the registration table and anyone can vote on the topics using "dot-mocracy". Topics with the most votes will be placed in the extra workshop room during each session, and a tweet-text will be sent out to everyone so you'll know what the topic is.

LOCAL FEATURE PANEL: The Massachusetts Food Plan and New England Food Vision

Cathy Wirth, The Trustees, Boston, MA; Brian Donahue, Brandeis University, Waltham, MA

Join Cathy Wirth, Agriculture Program Director at the Trustees, a member-supported nonprofit conservation organization that preserves land, nature, and historic places in Massachusetts and Brian Donahue, Historian, Brandeis University Professor, FBEN co-founder and author of *Reclaiming the Commons: Community Farms and Forests in a New England Town* for a deep dive into the structures that will guide local food systems into the future.

Saturday, November 5 | 3:30 – 4:45 pm **Workshop Session E**

E1 Family Programs on the Farm

Cat Wright, Shelburne Farms, Shelburne, VT; Cathryn Anderson, Pineland Farms, New Gloucester, ME; Caroline Rouillard, Appleton Farms, Ipswich, VT

Kneading bread, dipping candles, shaking butter and spinning wool! These are a few of the programs offered for families at Shelburne Farms, Pineland Farms and Appleton. Presenters will share how to connect with families in your community during the "off season," how to structure a play date or larger event so it is welcoming for many ages, and what they have learned about advertising, pricing, and registration.

E2 Farms and Health Education: How The Farm at St. Joseph Mercy Health System Connects Food to Wellness

Laura Meisler and Amanda Sweetman, The Farm at St. Joseph Mercy Health System, Ypsilanti, MI

Learn how the nation's first hospital-based farm is helping transform health care into wellness care for staff and community! Presenters will discuss the production space, programs for community youth and college interns and wellness initiatives for staff. Learn about the farmers market, events, classes, and presentations on the hospital campus, and the on-farm staff retreats and garden plots that will inspire you to collaborate with your local hospital!

E3 Partnerships Rule the Roost: Working Together to Leverage Resources and Meet Your Mission

Josh Slotnick, University of Montana, Environmental Studies Program, Missoula, MT; Jessica Ridgeway, Farm Discovery at Live Earth, Watsonville, CA

Partnerships make the farm-based education world go round! Come learn how Farm Discovery at Live Earth got started, and then explore how to build organizational partnerships through the process of co-creating a vision, using your own site as a case study. This two-part workshop will involve focused time for group work, discussion and reflection as you consider your community's needs, your strengths and how you can expand your mission impact in breadth and depth. *This is the second of a two-part workshop (see D9). Attendees are encouraged to attend both sessions.*

E4 Slow Food on the Farm: Growing the Next Generation of Healthy Eaters

Lauren Howe and Andrew Nowak, Slow Food USA, Denver, CO

Slow Food aims to grow the next generation of healthy eaters of "Good, Clean and Fair Food." Our curriculum includes multiple approaches to edible education and is perfect for farms, school gardens, and traditional classrooms. We inspire individuals to love real food through teaching sensory education, kitchen skills/tools, sustainable gardening, and cultural foodways. In this workshop, educators will use fresh produce in a hands-on lesson and teach basic knife skills training that you can bring back to your site.

E5 Safety and Liability Management for Farms that Welcome Visitors

Lisa Chase, PhD, University of Vermont Extension, Vermont Tourism Research Center, Brattleboro, VT

Get some practical advice on how to prepare your farm to safely welcome visitors, whether you offer pick-your-own, field trips, or farm dinners. Learn steps you can take to be proactive about liability management, and take home tools and easy-to-use resources for developing your own farm safety program.

E6 The Manhattan Country School "Farm of the Future"

John McDaniel, Manhattan Country School Farm, Roxbury, NY

The Manhattan Country School, a progressive elementary and middle school in NYC with its own student-operated farm in the Catskill Mountains is doubling its enrollment. Eighth grade students have spent the school year discussing what their Farm and its educational programs will look like in the future, including what impact growing from 20 to 40 students per class will have on the land, agriculture practices, and the small, intimate setting that they have thrived in since 1968. Come explore the complex questions facing our school community as we move forward. We'll use the "Triple Bottom Line" (Environment, Economics, and Equity) to help steer the dialogue.

Saturday, November 5 | 3:30 – 4:45 pm

Workshop Session E CONTINUED

E7 The Lands at Hillside Farms: Green Guides Farm- and Nature-Based Programs for Vulnerable Youth

Suzanne Kapral Kelly and Lindsey Sutton, The Lands at Hillside Farms, Shavertown, PA

Green Guides, now in its fifth year, is an educational, therapeutic program for autistic, at-risk, and vulnerable youth. Green Guides provides a safe, structured, supportive environment where vulnerable children participate in activities that focus on gross and fine motor skills; socialization/ social skills; healthy eating; exercise; team-building/collaboration; grief processing; and self-confidence building. The workshop will share how we built, maintain, and fund this program which serves 1,200 vulnerable and medically fragile students annually.

E8 2,000 Pounds of Poultry, Millions of Lessons Learned

Lynn Coale, Hannaford Career Center, Middlebury, VT

The Patricia A Hannaford Career Center will share lessons learned and opportunities missed based on five years of sustainably raising animals and vegetables, and processing chickens on their school-based 5-acre farm. Presenters will tell the success story of one student who is now the largest pork producer in Vermont. Learn the ins and outs of the successful "Chick to Plate" curriculum, now in its fifth year, that has involved over 1,000 students from kindergarten to college, and produces over 2,000 pounds of inspected poultry per year.

E9 Farm to School Programming as a Vehicle for Robust Curriculum Design

Victoria Tamas, MEd, Union Institute and University; Micaela Ryan, New Village Farm, Shelburne, VT

How do you integrate FTS opportunities into a rigorous curriculum plan in this standards-oriented education climate? Come learn about curriculum design that lies at the intersection of progressive learning theory, standards-based curriculum, and the mindful creation of learning opportunities for diverse learning styles. The workshop will be part presentation, part interactive demonstration of experiential learning using a farm-to-classroom lesson on sugars in our food. Push past the notion that farm-to-school is "just fun," and receive tools to boost meaningful engagement and learning while satisfying curricular requirements.

E10 Farmer-to-Private Landowner Partnerships and other Models of Farmland Access

Kathy Ruhf, Land for Good, Keene, NH

We believe that farmland access challenges require a comprehensive approach to creative solutions at multiple levels! Partnering landowners with land seekers can be a win-win for everyone, but these relationships can be complex. Whether you're a landowner, a farmer or someone in between, this workshop will share strategies for successful partnership among multiple stakeholders with a common interest: to keep the working landscape working and to support vibrant agricultural economies.

OPEN FORUM You Decide the Topic!

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Taste of Historic Concord at the Colonial Inn

5:30–9:30 pm. 48 Monument Square, Concord, MA 01742



Enjoy a moveable feast of historic dishes food

prepared for the modern palate. Come eat and drink in the rooms of Concord's Colonial Inn where arms and provisions were stored during the Revolutionary War and where Henry David Thoreau resided while attending Harvard. Enjoy delicious food, drinks, live music from The Butler Frogs, and engaging company in the many festive rooms of the Colonial Inn's first floor. *This event is open to the public. Some walk-in tickets are available. Cash bar.*



Left: Manhattan Country School, Roxbury, NY; Right: Something Good in the World, Cortland Manor, NY

Workshop Session F

F1 Social Media Success on a Vermont Farm

Tammy White, Wing and a Prayer Farm, Shaftsbury, VT
From Live-Barn Cams to Social Media Giveaways, discover the story of one farmer's social media success. Learn how Wing and a Prayer Farm built their followings on Facebook and Instagram, and how they translate their virtual fans to real live customers and community. Come prepared with your own recommendations for social media use and questions to discuss with your peers.

F2 Crafting Meaningful Farm Visits

Misse Doe Axelrod, The Barn Yard Farm, Roxbury, VT;
Maria Reade, Someday Farm, East Dorset, VT
Light up your inner educator and discover ways to foster curiosity and meaningful experiences for farm visitors at this hands-on workshop. Gather strategies for working with visitors of all ages, share tips for group management, and fill your toolbox with activities that can be customized to your farm. You'll leave with ideas for incorporating memorable activities, real farm work, taste tests, and mindfulness into farm visits.

F3 The Joys of Fresh Food: Teaching Gardening and Culinary Skills on your Farm

Julie Cerny, The Sylvia Center at Katchkie Farm, Kinderhook, NY
Come learn how to best use your farm to create joyful and meaningful food experiences for others. Join Julie Cerny, Education Director and Garden Manager, from The Sylvia Center at Katchkie Farm and discover ways to share your love of farming and cooking with people of all ages and abilities. Participants will develop their own mission statement and action plan for teaching growing and cooking skills at their farm or garden.

F4 Yoga and Mindfulness with Kids

Tara Rachel Jones, Flower Yoga, Concord, MA
Sharing yoga for children in an outdoor setting is easy and fun! Yoga was founded by the ancient teachers while living in the mountains of India. Yoga for children is about connecting with the wonders nature in a sensory-based approach! Teaching tools will be presented with through child-development theory, song, story and movement experience! No prior yoga experience is necessary.

F5 Bridging Gaps Between Local Farms, Community Groups, and Colleges/Universities

Sarah Berquist, UMass Stockbridge School of Agriculture, Hadley, MA

In this interactive session, you will learn how UMass Stockbridge School of Agriculture has designed two university courses to meet student interest in "Agricultural Leadership and Community Education." Students in these courses design and implement a farm and community-based workshop series as a class to practice skills needed to effectively organize and teach on farms. Brainstorm and discuss ways to partner with local universities/colleges and create meaningful partnerships with students on their farms.

F6 The Art of Seed Saving

Enid Boasberg and Kitty Smith, Concord Residents, Concord, MA

Seeds are magical for learners of any age. Come build your skills as a grower as you learn the various methods for saving seeds! From peas and beans to lettuce and tomatoes, seed saving is a fun and tangible way to connect to the roots of agriculture while bringing your own garden full circle.

F7 Value-Added Lip Balm and Soap with Youth

Anna Herman, Teen Leadership Corps (TLC) at Awbury Arboretum, Philadelphia, PA

We believe in value-added! We add value to ourselves with hard work and to our farm products with creativity and planning. Lip balm and soap use products we grow (beeswax, honey, oats, calendula flowers, other botanicals). Both processes encourage conversations about "chemistry in action" and require diligence and safety procedures that interest youth. The final products store well and are good sellers. Presenters will share a decision tree process to create a value-added product, case studies on three products, and a hands-on making, packaging and pricing demo.

F8 Integrating Composting Systems into School and Camp Programs

John and Katie Culpepper, North Country School / Camp Treetops, Lake Placid, NY

For over 75 years, North Country School and Camp Treetops has been growing tens of thousands of pounds of meat and vegetables with middle school-aged children, and managing their compost with a variety

of systems. Come learn which composting systems make sense for different locations and feedstocks, and how to integrate your composting into school and camp programs. Presenters will share data on how efficient composting systems can turn food and agricultural wastes into a product for sale, eliminate pests and smell, reduce landfill tipping fees and reduce your carbon footprint.

F9 The Black Clergy Wellness Initiative: Utilizing Agriculture to (Re)Connect the Black Faith-Based Community to Wellness

Sandra "Sandy K" Kimbrough, Black Clergy Wellness Initiative, Newark, NJ

Explore Sandy K's Black Clergy Wellness Initiative (BCWI) and its innovative approach to creating a culture of wellness in America's black faith-based community – by first improving black clergy's self-wellness as a catalyst. Learn how the BCWI's focus on farms and agriculture is (re)connecting, (re)defining and (re)strengthening these influential clergy leaders' relationship to "God's Green Earth", the nutritional foods of local and sustainable agriculture, and, in turn, their own wellness. We'll also touch upon issues of health disparity, food and social justice, cultural competency, social entrepreneurship and faith-ing it!

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LOCAL FEATURE PANEL: Money Matters! Innovative Approaches to Economic Vitality for Sustainable Agriculture

9:45–11 am at CCHS

John Ballantine, Brandeis University, Waltham, MA; John Lee, Allendale Farm, Chestnut Hill, MA; Andrew Rodgers, Clark Farm, Carlisle, MA

Explore the tensions and opportunities within "little" and "big" ag. Presenters will discuss various models for getting food into the supply chain, customer values and preferences, agricultural productivity, and will use multiple perspectives to consider how farms can provide food security for middle and limited income families

Sunday, November 6 | 11:15 am – 12:30 pm

Workshop Session G

G1 Taste Tests: Building a Culture of Adventurous Eating

Shane Rogers and Rebecca Mitchell, Green Mountain Farm-to-School, Newport, VT

Taste tests can be an effective, easy way to encourage adventurous, seasonal eating in people of all ages. But challenges lie in engaging participants to try new foods while fostering potential behavior changes through these short interactions. Come learn easy steps, from start to finish, to successfully conduct taste tests that engage participants, encourage healthy, adventurous eating habits in the future, and lead to beneficial relationships between everyone involved.

G2 Animal Husbandry at Camp

Tim Reese, Gale Woods, Three Rivers Park District, Minnetrista, MN

Summer camps offer a unique opportunity to engage city kids in animal husbandry activities. Gale Woods staff will share the ins and outs of their week-long day camps that focus on teaching participants the skills of raising and showing farm animals. You'll receive a copy of "Hooves and Halters" and "Vet Skills" summer camp curricula, along with ideas for keeping campers safe from zoonotic diseases, how to use on-farm animals or bring in animals from local farms, how to partner with vets to enhance the camp and how to put on a small livestock show for parents at the end of the camp.

G3 Farming, Teaching, Growing and Harvesting with Teenagers

Jon Belber, Friends of Holly Hill Farm, Inc, Cohasset, MA; teen farmers from Holly Hill

The Farm to Food Pantry program at Holly Hill Farm encourages students to volunteer at the farm to grow, cultivate, harvest and deliver organic produce to local area food

pantries. Education Director and a group of teen participants will guide attendees on the seasonal journey from seed to harvest as they discuss and share, through hands-on learning, the steps and procedures needed to grow healthy, organic vegetables. Learn strategies for cooking and enjoying kale, chard, potatoes, leeks and garlic with teens, and hear firsthand about the farm skills these students acquire during their volunteer time.

G4 A Garden of Wonder: Using the Garden to Nurture Spiritual Growth and Cultivate Radical Amazement

Leora Mallach, Ganei Beantown, Boston, MA and Rabbi Jacob Fine, Northampton, MA

Gardens are places where we can nurture and grow our spiritual lives along with our crops. Come explore different ways that we can use the garden as educators to help our students develop awareness skills, feel and express gratitude and abundance, and generally strengthen their sense of connection with all of creation. While both Leora and Jacob work and teach in the context of Jewish garden-based education, this workshop will be geared for people of all backgrounds.

G5 Educator Turned Event Planner: How to Plan Events that Fit Your Farm and Achieve Your Goals

Meg Connolly Riley, Soule Homestead, Middleboro, MA; Beth Zschau, Appleton Farms, Ipswich, MA

One day you are working in the field and the next you're expected to pull off an exceptional, memorable, revenue-generating experience. Sound familiar? Events and festivals are a great way to attract new audiences to your farm, but they can quickly overwhelm staff, run over-budget, and leave you wondering if you are staying true to your mission. Meg Connolly Riley, Executive

Teaching about Agriculture through the Restaurant Plate: The Ins and Outs of an Authentic Farm to Table Establishment

Owner Kristen Canty and Chef Charlie Foster, Woods Hill Table, Concord, MA; Farmer Amber Reed, The Farm at Woods Hill, Bath, NH

In 2016, Woods Hill Table was named Best Farm-to-Table Dining in Massachusetts by *Yankee Magazine* and received the Sustainable Restaurant Association's highest award for sustainability. What goes into providing exceptional cuisine straight from the farm? Woods Hill Table's owner, chef, and farmer will focus on the challenges associated with sourcing directly from farms, including their own, and the positive implications it can have on diners, neighboring farmers, and community at large.

Director of Soule Homestead Education Center and Beth Zschau, Engagement Site Manager of Appleton Farms will outline five event scenarios that can be adapted for your farm. Hear their tips, techniques, and experiences event planning, managing expenses, navigating board of health permitting, successfully incorporating volunteers, and ultimately reaching goals! From 100-person farm-to-table dinners to 3,000-person fall festivals, this workshop will cover a wide range of events, inspiring new ideas and providing practical resources.

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Sunday Afternoon, November 6 More Opportunities!

Wait, don't leave yet! While our program will officially close at 1 pm, we encourage you to make the short trip to these two great farms.

Work and Learn Visit to Gaining Ground

2-4 pm | 341 Virginia Road | Concord, MA

Close your conference experience with a hands-on project at Gaining Ground Farm, a non-profit organic farm that grows vegetables and fruit for food pantries and meal programs with the help of hundreds of volunteers. Help the Gaining Ground farmers prep, plant, and mulch garlic, the last outdoor planting job of the season. Meet at 341 Virginia Road in Concord, park next to the sugarhouse, and walk up the driveway to meet on the pavilion for an introduction.

Free Admission to Drumlin Farm

1-4 pm | 208 South Great Road, Lincoln, MA 01773

At Drumlin Farm, you can experience life on a working farm and explore a wildlife sanctuary at the same time. Watch the pigs, sheep, goats, chickens, and cows in the farmyard; see how crops are sustainably grown and walk the trails! Bring your FBEN Gathering name badge to receive complimentary admission.

Thanks Again to Our Sponsors!



Together with their neighbors, **The Trustees** protect the distinct character of Massachusetts communities and inspire a commitment to special places, many of which are farms. The Trustees are both a Lead Sponsor Partner and a Lead Organizing Partner for the FBEN Gathering.



Concord's Colonial Inn was once a storehouse for arms and provisions during the Revolutionary War and a welcoming place for Henry David Thoreau to live when he was a student at Harvard University. The historic Inn is a sponsor and host site for the Saturday evening reception, Taste of Historic Concord.



The Concord Museum is the gateway to Concord's remarkable revolutionary and literary history and houses one of the oldest and most treasured collections of Americana in the country.



Emerson Hospital is as committed to the high-quality health care they provide as they are to connecting their doctors, nurses and clinicians and the community to impactful resources and information.



Green Mountain Creamery is committed to locally made and locally affordable. They've prioritized funding support for the Gathering because they believe in the importance of connecting people to delicious, healthy food.



Verrill Farm operates on 200 acres of conserved land in Concord and Sudbury. The historic dairy farm produces an array of vegetables for wholesale and direct markets, including their won farm store that features gifts, flowers, baked goods, prepared entrées, homemade soups, and salads.



Woods Hill Table Restaurant, the **Farm at Woods Hill** and the film *Farmagaddon: The Unseen*

War on American Family Farms are the culmination of Kristin Canty's passion for food, family farms, and sustainable sourcing. These enterprises have underwritten support for the Gathering to ensure people of all ages have access to the information they need to make healthy food choices and to support the farmers nationwide doing this important work.

Additional thanks to the following businesses and organizations for their financial and in-kind contributions to the Gathering:



Kids Cooking Green



Appleton Farms, Beauty Counter, Clover Food Lab, Debra's Natural Gourmet, Equal Exchange, Flatbread Company, Health Warrior, India Hicks, J. McLaughlin, Kids Cooking Green, Lake Champlain Chocolates, Nashoba Brook Bakery, On the Mat Yoga, Purity Organic, Raw Revolution, Shelburne Farms, Spindrift, Stark Sisters Granola, Vermont Smoke and Cure, Whole Foods Market



Thank you to the generous staff at the following organizations who came aboard to help plan this event in January 2016.

Appleton Farms, a Property of The Trustees, Ipswich, MA
Common Ground H.S. Urban Farm and Environmental Learning Center,
New Haven, CT
Fernbrook Farms, Chesterfield, NJ
Gale Woods Farm, Minnetrista, MN
Holly Hill Farm, Cohasset, MA
Farm Discovery at Live Earth, Watsonville, CA
Massachusetts Farm to School
Retreat Farm, Brattleboro, VT
Shelburne Farms, Shelburne, VT
Soule Homestead, Middleborough, MA
Spence Farm Foundation, Evanston, IL
Stone Barns Center for Food and Agriculture, Pocantico Hills, NY
Suzie's Farm, San Diego, CA
Three Sisters Garden, Ipswich, MA

The Concord Carlisle Food Service Staff is preparing delicious and nutritious meals for conference attendees throughout the weekend. Many of the ingredients are locally sourced. Many thanks to Maria Barker, Director of Food and Nutritional Services for Concord Public Schools, and the rest of the food service staff at CCHS for preparing meals. Special thanks to Chef Guy Koppe for planning and sourcing support, Simca Horwitz of Massachusetts Farm to School, and the farmers and producers who brought the food from soil to plate.

EMERGENCY CONTACT for Gathering: Court Booth, 978-758-9599.