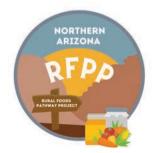


OUR GOAL IS TO CONNECT AND HIGHLIGHT FARMS AND BUSINESSES ACROSS NORTHWESTERN ARIZONA TO EXPAND OUR LOCAL FOOD SYSTEM. WE'LL HAVE TALKS ON FARMER & FOOD SAFETY, FOOD PROGRAMS IN ARIZONA, GRANT WRITING, FOOD ACCESS & DISTRIBUTION AND MARKETING & BRANDING.

BILL ROBINSON, OUR KEYNOTE SPEAKER FROM THE CRAZY CHILE FARM AND OUR PARTICIPATING SPEAKERS ARE A TESTAMENT TO THE MANY AMAZING LOCAL BUSINESSES AND JUST A TASTE OF THE COMMUNITY WE WANT TO BUILD. THIS SUMMIT WILL SERVE TO BRING MANY ORGANIZATIONS TOGETHER TO CREATE A MULTITUDE OF LOCAL PRODUCE RESOURCES.







SUSTAINABLE ECONOMIC DEVELOPMENT INITIATIVE NORTHERN ARIZONA





FEBRUARY 25, 2022

GROWING YOUR FOOD OPERATION: WAYS TO SUSTAIN & THRIVE

ITINERARY

10:00 AM - 10:10 AM - INTRODUCTION

10:10 AM -10:40 AM - KEYNOTE SPEAKER

Bill Robinson: The Crazy Chile Farm

10:40 AM - 11:10 AM - FARMER & FOOD SAFETY PANEL

• U of A Extension - Issac and Hope: Food & Consumer Safety

11:10 AM - 11:45 AM - FOOD PROGRAMS IN ARIZONA

- Kelley Villa: Pinnacle Prevention
- Summer White: Roots Micro Farm
- Dr. Andrea Carter: Native Seed/SEARCH

11:45 AM - 12:20 PM - GRANT WRITING

- Darren Bingham: REGEN Consulting Services
- Andrea McAdow: Rosebird Farms
- Rylan Morton-Sterner: Forestdale Farms

12:20 PM - 1:15 PM - LUNCH & NETWORKING

1:20 PM - 2:00 PM - ROUND TABLES

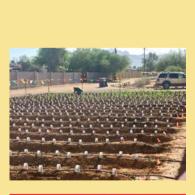
- Marketing & Branding
- Food Distribution/ Access

2:00-2:10 PM - CLOSING

2:10 PM - 3:00 PM - NETWORKING

Speaker BILL ROBINSON THE CRAZY CHILE FARM

Bill Robinson is retired from a career as a marketing specialist in outdoor sports and in international sales of commercial aviation maintenance equipment. Now a farmer and a writer, he manages the Crazy Chile Farm at Transfiguration, in Mesa, Arizona and writes on numerous subjects ranging from social justice and ethnobotany to the history of food and contemporary recipes. His first full-length book is in development and is entitled The Legacy of the Three Sisters. How Native Americans Gave Birth to Our Unique Southwestern Cuisine (With Recipes to Prepare at Home).

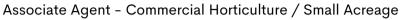






CARCON THE UNIVERSITY OF ARIZONA EXTENSION

ISSAC MPANGA



I lead the effort in identifying the needs of commercial horticulture and small acreage growers through a needs assessment and implementing research and extension activities to help improve sustainable local food production, lives, communities, and economies of farmers.

I currently established the Commercial Horticulture and Small Acreage (CHSA) and Small-scale Farms Colloquium (SFC) that provides science-based support to these Counties and beyond.

HOPE WILSON

ooperative Extension

Associate Agent - Family, Consumer, and Health Sciences

Area Assistant Agent responsibilities include: creating and supervising community outreach programs that provide research-based, objective, formal, and informal education within the areas of health, nutrition, physical activity, family life skills and development, and food safety.





PINNACLE CARP PREVENTION KELLEY VILLA

Pinnacle Prevention is a nonprofit organization that champions programs and policies that improve access to healthy foods and opportunities for active living for all Arizonans.

Kelley Villa manages the Double Up Food Bucks Program, providing SNAP/EBT match incentives for fresh produce (currently offered in NWAZ by Rosebird Farms). Pinnacle Prevention also facilitates the Farmers Market Nutrition Program for WIC and Seniors, providing produce coupons for use at participating farmers markets and farm stands. Through the Pots to Love program, PP provides free kitchen equipment to those who lack access. Pinnacle Prevention also pushes for statewide policy changes through the Arizona Food Systems Network.



Speaker ROOTS MICRO FARM SUMMER WHITE

Summer has lived in Flagstaff since 2015 and since then has developed a strong dedication to strengthening the relationship between people and food. She has several years of experience with food systems work between her time as an urban farmer with Roots Micro Farm, membership of the Flagstaff Foodlink Board, and most recently as the Waste Reduction & Food Systems Coordinator with the City of Flagstaff's Sustainability Program. She adores cooking for her friends and hosting farm to table dinners.







Speaker SEARCH DR. ANDREA CARTER

Andrea Carter, Phd. (AG Outreach & Education Manager) serves as a link, between the NS/S seed bank and small-scale farmers across the Southwest. She graduated with honors from Cornell University where she became passionate about reviving traditional agriculture through her mentorship within the American Indian Program. Having received her PhD in Plant Science from the University of Arizona, Andrea's research experience with drought-adapted crops has prepared her to meaningfully contribute to the Native Seeds' mission to conserve and promote arid-adapted crop diversity and sustainable farming. She was a recipient of an Alfred P. Sloan Indigenous Graduate Scholarship from the UA.





reaker

RYLAN & JAMIE MORTON-STERNER FORESTDALE FARM

Forestdale Farm is a small family farm rooted in Flagstaff, Arizona. They strive to provide our community with high quality produce that is organically, ecologically, and sustainably grown.

Growing in this space since 2012, they have become well acquainted with the challenging growing conditions and limited resources of an arid, high-altitude region, and their farming practices reflect this. As stewards of the land, they value water conservation, biodiversity, and healthy soil (and people!).

Some of their farming practices include:

- On-site composting, small-scale aquaculture, and cover cropping
- Water conservation including rainwater harvesting, drip irrigation, and mulching
- Bio-intensive planting and crop rotation
- Hand cultivation and harvesting
- Pesticide/herbicide-free and Integrated Pest Management
- Antibiotic/hormone-free and forage space for poultry
- Growing heritage food and breeds





REGEN CONSULTING SERVICES DARREN BINGHAM

Darren is finishing his master's degree at Northern Arizona University in the Sustainable Communities program. He is looking to couple the benefits of both equitable and efficient solutions to solve social and environmental challenges. Darren works collaboratively with municipalities, universities, non-profits, and businesses to bridge systemic problems in our world.

eaper

Currently, Darren does research to better define and measure local food, develops projects that improve local food economies, created a curriculum aimed at reducing waste, and studies supply chain resiliency to ensure food, energy, and water system security.



Email: darrenrbingham@gmail.com



REGEN CONSULTING SERVICES

We provide environmental education, marketing, community planning, and business sustainability consulting to a range of industries. With a focus on waste & recycling, food system development, customer satisfaction, and community engagement.





"Darren is a sustainability innovator and visionary and just an overall pleasure to work with!" - Moran Henn, Executive Director Willow Bend Environmental Education Center

regenconsultingservices@gmail.com



"WHERE THE EARTH COMES FIRST."

Speaker ANDREA MCADOW ROSEBIRD FARMS

Nestled in the Cerbat Mountains on just over 2 acres, Rosebird Gardens is a certified naturally grown farm growing over 20 varieties of produce any given season. Rosebird's veggie and flower beds only take up about 1/3 of an acre. They use high-density planting with a focus on soil health in order to get the most out of the land they have.

Beyond their market garden, Rosebird is striving to implement permaculture principles that will allow them to be as self-sufficient as possible. They are doing this through water management, silvopasture for their animals, windbreaks, and creating their own amendments on site.

Andrea believes that if we consciously choose our food, we are choosing opportunities to rebuild our soil, nourish our bodies, support our local economy, and form resilient communities.



ROSEBIRD FARMS



SAMANTHA HIPOLITO

Sam is a 2nd-year Sustainable Communities graduate student at Northern Arizona university. With a background in public relations and marketing, Sam is passionate about the healthcare field and wants to do more work on the topics of food insecurity and food sovereignty in indigenous communities.



TINA GUSTAFSON



Tina has a background as an environmental specialist for local and state government and has been growing food for nearly 7 years. She started a community garden in Lawrence, Kansas for the local health department that provided free access to fruits and vegetables for a community located in a food desert. Recently moving to Flagstaff and with a renewed interest in gardening and food security, she became a Northern Arizona Master Gardener. Tina is very passionate about food and seed sovereignty and believes healthy food should be readily available to all.



Elevated GardeningAZ

@elevatedgardeningaz



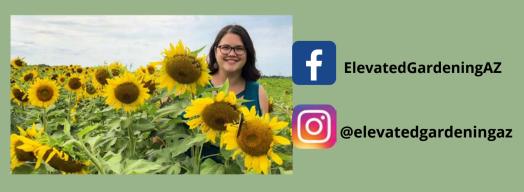
ELEVATED GARDENING

ELEVATED GARDENING

Elevated Gardening provides garden consulting and coaching to help you grow edible gardens for you and pollinators! Tina has 7 years of gardening experience, is a Northern Arizona Master Gardener, and has a Master's in Environmental Studies. Whether you're figuring out how to grow your first bowl of salad, or you need some help expanding your food forest, Elevated Gardening would love to help you take your gardening to the next level.

Elevated Gardening has consultation packages that prepare you for growing your favorite foods, and design packages involving a full garden design and planting schedule for your entire season. Stay tuned for more!

EMAIL: INFO@ELEVATED-GARDENING.COM



"GROWING EDIBLE FOOD FOR YOU AND POLLINATORS"

NAU SUSTAINABLE COMMUNITIES

Northern Arizona Universities MA in Sustainable Communities Program's mission is to provide interdisciplinary face-to-face graduate education on complex and interlinked issues of sustainability & social justice.



If you're looking to expand your personal and professional perspectives on the complex issues of contemporary society, then consider the MA in Sustainable Communities from Northern Arizona University. Among the first of its kind, this degree can help you merge the field of liberal studies with critical issues related to sustainability and community life.

NAZ RURAL FOODS PATHWAYS PROJECT

The Northern Arizona RFPP is a collaboration with NAU and SEDI of Northern Arizona. Working with community partners to solve food insecurity in NAZ.

NAZ RFPP believes that access to nutritious and affordable foods is a right of every human, especially in rural communities where food insecurity is pervasive.



Email: nazrfpp@gmail.com







SEASON ATTER SEASON

THE BUFFALO SEED CO.



Cooperative Extension



JA











ELEVATED GARDENING

























Flagstaff Community Market





Ruby Earth Gardens













The Sweet Mac Shop











WWW.NAZRFPP.INFO



330-635-3188



NAZRFPP@GMAIL.COM



@NAZRFPP





IF YOU ARE INTERESTED IN BECOMING ONE OF THE RURAL FOODS PATHWAYS PROJECT PARTNETING ORGANIZATIONS CONTACT US:

THANK YOU FOR SUPPORTING











FLAGSTAFF ARIZONA





