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NATIONAL ORGANIZATIONS

350
www.350.org
Jamie Henn, Director of Strategy and Communications
(415) 890-3350
jamie@350.org
350.org is a grassroots movement that hopes to preserve a livable planet. The number 350 means climate safety: to preserve a livable planet, scientists tell us we must reduce the amount of CO2 in the atmosphere from its current level of 400 parts per million (ppm) to below 350 ppm. 350.org is coordinated by a global network that includes more than 188 countries, and works on campaigns such as the Keystone XL pipeline in the U.S. and coal power plants in India.

Action for Healthy Kids
www.actionforhealthykids.org
Matthew Smith, Director of Development and Communications
(312) 878-8751
matthew.smith@actionforhealthykids.org
Action for Healthy Kids combats childhood obesity, malnutrition, and physical inactivity by working in schools across the U.S. They provide nutrition lessons in the classroom, fun physical activity ideas, and facilitate partnerships of schools, families, and communities. Volunteers across the country can donate their time by getting active with Team Healthy Kids and can find opportunities in their community through the Get in Action Center.

Ag Innovations Network
www.aginnovations.org
Joseph McIntyre, Executive Director
(707) 823-6111 x110
joseph@aginnovations.org
With a deep interest in sustainable agriculture, the Ag Innovations Network creates opportunities for individuals and communities to understand what needs to change in order to create a better future for food and farming. They have created the California Roundtable on Agriculture and the Environment and the California Roundtable on Water and Food Supply, as well as other projects to confront contemporary food issues. The California Department of Food and Agriculture (CDFA), in partnership with American Farmland Trust, hired Ag Innovations this year to facilitate the California Agricultural Vision (Ag Vision), a year-long planning process held in 2010 that resulted in the design of a 20-year blueprint for sustaining California’s agricultural economy.

AgChat Foundation
www.agchat.org
Jenny Schweigert, Executive Director
(651) 341-0430
execdir@agchat.org
The AgChat Foundation strives to connect communities of farmers and ranchers with social media. Through various social media outlets such as Twitter, Facebook, blogs, YouTube, and LinkedIn, the Agchat Foundation gives farmers a voice and provides education to those interested in the business of agriculture. The AgChat Foundation is largely operated with the help of volunteers who donate their energies to educate farmers on the most effective ways to share their stories.

Agrarian Trust
www.agrariantrust.org
Brooke Werley, Coordinator
(818) 225-9150
brooke@agrariantrust.org
Agrarian Trust provides support for land access for next generation farmers. The group offers lawyers who specialize in land stewardship, hosts a Land Symposium, and provides strategy for beginning farmers.

AGree
www.foodandagpolicy.org
Heather Lair, Chief of Staff
(202) 674-5034
hlair@merid.org
AGree seeks to drive positive change in the food and agriculture system by connecting and challenging leaders from diverse communities to catalyze
action and elevate food and agriculture as a national priority. AGree has
developed consensus recommendations on working landscapes, food and
nutrition, international development, and immigration reform to achieve
their goal of providing people everywhere with access to affordable and
sustainably produced nutritious food.

**Agricultural Justice Project**
www.agriculturaljusticeproject.org
Leah Cohen, General Coordinator
(919) 809-7332
agjusticeproject@gmail.com
The Agricultural Justice Project (AJP) has brought together consumers,
businesses, farmers, and workers to determine the most beneficial and accurate
processes for organic and social justice certifications for foods throughout
the entire supply chain, from farm to table. The Public Consultation Process
makes certification accessible to the public through direct communication
with certifiers. AJP conducts Desk and On-Site assessments for smallholder
farmers so that they can boost their efficiency and sustainability.

**AllergyKids Foundation**
www.allergykids.com
Robyn O'Brien, Founder and Executive Director
(303) 518-7573
robyn@allergykids.com
The AllergyKids Foundation aims to protect American families from the
additives now found in our food supply. They have built a community that
provides information for people who want to protect the health of their loved
ones, especially the one in three American children with allergies, ADHD,
autism, or asthma. AllergyKids is a resource for families who want to avoid
additives and hidden allergens in many popular foods. Visit their website
to learn about budgeting in the kitchen and grocery store and to learn tips
about how to keep a healthy household.

**Alliance for a Healthier Generation**
www.healthiergeneration.org
Dr. Howell Wechsler, CEO
(888) 543-4584
info@healthiergeneration.org
Alliance for a Healthier Generation works to end obesity and increase
physical activity among children in the U.S. Through collaboration with
schools, doctors, before- and after-school programs, and food and beverage
companies, the Alliance hopes to encourage kids to make healthy choices.
Their Healthy Schools Program brings parents, school staff, and students
together to turn campuses into healthier places.

**Alliance for Fair Food**
www.allianceforfairfood.org
Jake Ratner, National Coordinator
(239) 357-8311
jake@allianceforfairfood.org
The Alliance for Fair Food, previously Just Food USA, promotes food justice
initiatives to ensure fair wages, safe working conditions, and the lawful
treatment of farm workers. Through the Campaign for Fair Food, the Alliance
for Fair Food, working in partnership with farmworkers themselves, strives
to create consciousness and mobilize consumers to take action alongside
farmworkers for justice in the fields. The Campaign creates awareness of
the root causes of farmworker exploitation and works to forge a solution by
uniting farmworkers and consumers to call on major corporate buyers to take
responsibility for conditions in their supply chains.

**Alliance to End Hunger**
www.alliancetoendhunger.org
Nathan Magrath, Media Contact
(202) 688-1075
nmagrath@alliancetoendhunger.org
The Alliance to End Hunger encourages cooperation among diverse
stakeholders through a domestic Hunger Free Communities initiative and
Alternative Farming Systems Info Center

www.asic.nal.usda.gov
(301) 504-6559

The Alternative Farming Systems Info Center (AFSIC) specializes in locating and accessing information related to alternative cropping systems including sustainable, organic, low-input, biodynamic, and regenerative agriculture. AFSIC also focuses on alternative crops, new uses for traditional crops, and crops grown for industrial production.

American Grassfed Association

www.americangrassfed.org
Marilyn Noble, Program & Communications Manager
(877) 774-7277
marilyn@americangrassfed.org

The American Grassfed Association (AGA) was created in 2003 when a group of producers, food service industry personnel, and consumer interest representatives came together with the goal to assist the grassfed industry through government relations, research, and concept marketing. They have since developed a certification process so that farmers and consumers can identify grassfed products. AGA certification shows that a producer adheres to strict standards for grassfed production so that consumers can be assured they’re getting real grassfed meat products from animals fed a forage diet, without confinement in a feedlot, without hormones or antibiotics, and raised from birth on American family farms.

AmpleHarvest.org

www.ampleharvest.org
Gary Oppenheimer, Founder and Executive Director
(267) 536-9880
gary@ampleharvest.org

AmpleHarvest.org is making locally grown fresh food available for the first time to nearly 7,500 food pantries, soup kitchens and similar programs across all 50 states by educating, encouraging, and enabling America’s 42 million home and community gardeners to donate their excess garden produce instead of letting it go to waste. In particular, AmpleHarvest.org helps connect farmers with food pantries in order to turn food waste into nutritious meals.

Ashoka

www.ashoka.org
Paula Recart, North America Leader and Director
(703) 527-8300
info@ashoka.org

Ashoka manages the largest network of social entrepreneurs in the world and facilitates the implementation of innovative ideas around the globe. Having selected over 3000 social innovators who are recognized as “Ashoka Fellows,” Ashoka now seeks to deploy this global network of people and ideas as a massive, collaborative force for positive change. Ashoka’s Nutrients for All project supports novel approaches to fighting hunger and improving nutrient density.

Association of Farmworker Opportunity Programs

www.afop.org
Daniel Sheehan, Executive Director
(202) 828-6006
Sheehan@afop.org

The Association of Farmworker Opportunity Programs aims to improve the quality of life for migrant and seasonal farmworkers and their families by providing advocacy for the member organizations that serve them. That means securing equal rights and benefits for farmworkers, providing job training, pesticide safety education, emergency assistance, and an advocacy voice for the people who prepare and harvest our food. The Association also operates train the trainer pesticide safety programs for farmworkers.
NATIONAL ORGANIZATIONS

The Berry Center
www.berrycenter.org
Mary Berry, Executive Director
(502) 845-9200
maryberry@berrycenter.org
The Berry Center supports healthy and sustainable agriculture in Kentucky and across the U.S. by focusing on small-scale and family farms. The Center's education and research efforts build the connection between urban and rural communities, pushing farmers to take advantage of natural characteristics of the land rather than using industrial agriculture practices. The Center serves as a repository for information and also works to improve young farmer education, build on farm policy across the country, and facilitate knowledge and cohesiveness in the study of sustainable agriculture.

Beyond Pesticides
www.beyondpesticides.org
Jay Feldman, Executive Director
(202) 543-5450
jfeldman@beyondpesticides.org
Beyond Pesticides seeks to protect air, water, land, and food quality for current and future generations. By forging ties with governments, nonprofits, and people who rely on these natural resources, they reduce the need for unnecessary pesticide use and protect public health and the environment. Beyond Pesticides produces the informative newsletter Pesticides and You (PAY), which is published quarterly and provides in-depth articles as a voice for pesticide safety and alternatives. Additionally, their Daily News Blog is updated every day, providing the most current information on pesticide issues.

The Bigger Picture
youthspeaks.org/thebiggerpicture
Juan Rivera, Director of Marketing & Communications
(415) 255-9065
jrivera@youthspeaks.org
The Bigger Picture is a collaboration between Youth Speaks and the University of California, San Francisco Center for Vulnerable Populations and is designed to combat the rising epidemic of type 2 diabetes by empowering youth to change the conversation about the disease, and work to change the social and environmental factors that have led to its spread.

BioDynamic Association
www.biodynamics.com
Rebecca Briggs, Communications Associate
(202) 674-5034
rebecca@biodynamics.com
The BioDynamic Association describes the idea “Biodynamics” as a spiritual-ethical-ecological approach to agriculture, gardens, food production, and nutrition and the organization seeks to embody its implications in all of their operations. The Association’s programs range from webinars, a North American Apprenticeship program, and a scholarship fund, in addition to their wealth of resources and research activities.

Bioneers
www.bioneers.org
Maria Rotunda, Office Manager
(505) 986-0366 x142
maria@bioneers.org
Bioneers highlights solutions for restoring people and the planet. Since 1990, Bioneers has served as a fertile hub of social and scientific innovators with nature-inspired approaches to the world's most pressing environmental and social challenges. The Restorative Food and Farm program provides knowledge, inspiration, connections, and the conceptual frameworks to help individuals, communities, and decision makers envision and implement their own sustainable food systems.

Bioversity International
www.bioversityinternational.org
Charlotte Masiello-Riome, Head of Communications
+39 (0) 6 61181
CMasiello-Riome@cgiar.org
Bioversity International provides scientific evidence of the important role of on-farm, wild agricultural, and forest biodiversity in building more nutritious, resilient, productive, and adaptable food and agricultural systems. They work with partners in low-income countries where agricultural biodiversity can improve the regional food system. For instance, the Sub-Saharan Africa region includes nearly 50 countries that serve as the hub for some of the world's most valuable crops including coffee, sorghum, lentil, wheat, barley, yams, and cowpea.

Black Belt Justice Center
www.blackbeltjustice.org
Tracy Lloyd McCurty, Executive Director
(202) 486-9857
tmccurty@blackbeltjustice.org
The Black Belt Justice Center is a legal and advocacy organization that serves African American farmers, landowners, and communities in the Black Belt region in efforts to retain and increase landownership; to create sustainable land-based cooperatives and entrepreneurial businesses; and to ensure intergenerational and community wealth. The Center’s legal services focus on labor law, land use and zoning, civil rights, and other services. The Center also has a grassroots presence through hosting community seminars, webinars, and holding legal training conferences.

Black Urban Growers
www.blackurbangrowers.org
Karen Washington, Co-Founder
info@blackurbangrowers.org
Black Urban Growers is an organization of volunteers committed to building networks and community support for growers in both urban and rural settings. Through advocacy and education they aim to ensure equality in the local food movement. One of their events includes the annual Black Farmers and Urban Gardeners Conference, a gathering to enhance the critical relationship between food and health in the Black community by empowering growers, chefs, eaters, and activists.
Bread for the World Institute
www.bread.org
David Beckmann, President
(202) 639-9400
institute@bread.org
The Bread for the World Institute is dedicated to ending hunger in the U.S. and around the world. Through their initiatives, which include urging Congress to end hunger and mobilizing people of faith around the issue, Bread for the World changes the policies, programs, and conditions of hunger. Recent wins have included gaining more funding for the Supplemental Nutrition Program for Women, Infants and Children and Head Start, and the reduction of proposed cuts for low-income families from US$3 trillion to less than US$50 billion in cuts.

The Campaign for Food Justice Now
www.cfjn.org
LaDonna Redmond, Director
(612) 807-8134
ladonna@cfjn.org
The Campaign for Food Justice Now encourages citizen advocacy and community engagement to address social justice issues and improve food and agriculture policies across the U.S. The Campaign mobilizes advocates from across the food movement and broader social justice movement to advance public policies that support the right to food and push for food system reform. The Campaign's founder, LaDonna Redmond, says their work “applies race, class, and gender” to the food system, confronting underlying themes of social justice within the food movement through community-based solutions, promoting social change, and engaged advocacy.

Campus Kitchens Project
www.campuskitchens.org
Laura Toscano, Director
(202) 847-0224
ltoscano@campuskitchens.org
The Campus Kitchens Project (CKP) combats community hunger and seeks to inspire American youth and college students to develop sustainable food systems. CKP partners with high schools, colleges, and universities to share on-campus kitchen spaces and help students transport extra food to communities in need. Each Campus Kitchen is tailored to the specific needs of its community while maintaining the core values of the organization.

The Carrot Project
www.thecarrotproject.org
Dorothy Suput, Founder & Executive Director
(617) 718-0562 x1
dsuput@thecarrotproject.org
The Carrot Project fosters a sustainable, diverse food system by supporting small and midsized farms and farm-related businesses through expanding accessible financing and increasing farm operations’ ability to use it to build successful, ecologically and financially sustainable, businesses. The Carrot Project partners with farmers, lenders, investors, donors, and farm service providers to create loan programs connected to technical assistance, and strengthen the sector’s knowledge base through research and information sharing.

CATA- Farmworker Support Committee
www.cata-farmworkers.org
Nelson Carrasquillo, General Coordinator
(856) 881-2507
cata@cata-farmworkers.org
CATA is a migrant farmworker organization that is governed by and comprised of farmworkers who are actively engaged in the struggle for better working and living conditions. CATAs programs are based on the Popular Education Methodology, which actively involve farmworkers in the process of social change. Organizers travel to farms in South Jersey, Pennsylvania, and Maryland to offer pesticide safety trainings, HIV health education and testing, and ultimately build local committees made up of farmworkers within centers of work and communities.

Center for a Livable Future
www.jhsph.edu
Natalie Wood-Wright, Director of Public Affairs
(410) 502-7578
nwoodwr1@jhu.edu
Center for a Livable Future is a research program at the Johns Hopkins Bloomberg School of Public Health dedicated to improving human health and meeting the basic needs of food, water, and shelter for all. The program conducts research and provides information about diet, food production, and human health to promote policies that will protect both human health and the global environment. Some of the Center’s current projects include Baltimore Food and Faith, Maryland Food System Mapping, a Wasted Food program, among others.

The Center for Ecoliteracy
www.ecoliteracy.org
Zenobia Barlow, Executive Director
(510) 845-4595
zenobia@ecoliteracy.org
The Center for Ecoliteracy is an educational nonprofit organization responsible for creating resources and offering professional development to teach sustainability in school communities. Smart by Nature, one of the Center’s books, offers a framework for sustainable living. They also generate a hands-on impact through curriculum integration and cross-discipline teaching strategies; development of hands-on teaching and learning projects; and a focus on campus gardens as learning environments.

Center for Environmental Health
www.ceh.org
Michael Green, Executive Director
(510) 655-3900 x 302
charles@ceh.org
The Center for Environmental Health (CEH) works to end the use of toxic pesticides, GMOs, and other toxic food technologies in support of organic and sustainable alternatives. Their campaigns include eliminating toxic flame-retardants, stopping illegal toxic threats, strengthening chemical safety laws, and promoting better plastics. Their work ended the use of false “organic” labels by dozens of shampoo and other personal care companies, protecting consumers nationwide and defending the integrity of the organic label.
The Center for Food Safety
www.centerforfoodsafety.org
Abigail Seiler, Media Coordinator
(202) 547-9359
pr@centerforfoodsafety.org
The Center for Food Safety (CFS) strives to increase organic and sustainable agriculture practices across the United States. As an environmental advocacy organization, CFS uses education, scientific research, policy, grassroots campaigns, and litigation to prevent the use of agricultural practices that are harmful to public health and the natural environment. The Center’s website features online petitions that confront current salient issues in food safety.

Center for Health and the Global Environment
www.chgeharvard.org
Marcella Franck, Communications Director
(617) 384-8150
marcella_franck@harvard.edu
The Center for Health and the Global Environment is a program at Harvard University that researches and communicates the connections between the health of humans and the health of the environment. The program influences public policy by bringing research into legislative discussions and empowering stakeholders to make decisions in the interest of both human health and the environment. Current initiatives include the International Sustainable Tourism initiative, Healthy and Sustainable Food Program, and Sustainable Technologies and Health.

Center for Rural Affairs
www.cfra.org
Brian Depew, Executive Director
(407) 682-2103 x 1015
briand@cfra.org
The Center for Rural Affairs operates programs which help rural Americans set up small businesses through enterprise assistance projects, business start-up checklists, community food development, smallholder farm financial resources.

The Center for Science in the Public Interest
www.cspinet.org
Ariana Stone, Communications Assistant
(202) 777-8355
astone@cspinet.org
The Center for Science in the Public Interest (CSPI) has used education and advocacy since 1971 to support an agricultural system focused on nutrition and health as well as food safety and current scientific research. CSPI operates both research and advocacy programs, as well as educates consumers and government regulators about public health, food, and the environment. CSPI also founded Food Day, which inspires Americans to change their diets and their food policies. Every October 24, thousands of events all around the country bring Americans together to celebrate and enjoy real food and to push for improved food policies.

The Center for Social Inclusion
www.centerforsocialinclusion.org
Glenn Harris, President
(212) 248-2785
gharris@thesici.org
The Center for Social Inclusion works to identify and support policy strategies to transform structural inequity and exclusion into structural fairness and inclusion. Their research sheds light on injustice in the global food system and strives to inform policymakers on inequality in food access.

Certified Naturally Grown
www.naturallygrown.org
Alice Varon, Executive Director
(847) 687-2058
alice@naturallygrown.org
Certified Naturally Grown is an alternative to the USDA’s certified organic program. Their program minimizes paperwork and certification fees and employs a peer-inspection process built on local networks that better fit small farmers’ needs. Their programs strengthen farms both through the marketing benefits offered and also by connecting farms to one another through the peer-review inspections, which provide rich opportunities to share, learn, and build long-term, valuable relationships.

Change Food
www.changefood.org
Diane Hatz, Founder and Executive Director
(917) 848-1081
diane@changefood.org
Change Food helps individuals change the way they eat by raising public awareness, educating consumers, and motivating behavior change so that all people have access to nutritious, delicious food. Change Food provides tools and resources so anyone can educate, raise awareness, and create change in their local community. Their website features a Video Library where individuals can learn online about the benefits of sustainable farming practices.

ChangeLab Solutions
www.changelabsolutions.org
Heather Wooten, Vice President of Programs
(510) 302-3370
hwooten@changelabsolutions.org
ChangeLab Solutions works to accelerate the transformation of neighborhoods, cities, and states across the nation into healthy, sustainable communities. ChangeLab offers a variety of resources that leverage public policy to improve food systems by focusing on urban agriculture; farmers’ markets and mobile vending; small and large food retailers; and healthier purchasing policies for schools and governments. Other projects focus on issues such as healthy housing and tobacco control.

Changing Tastes
www.changingtastes.net
Cynthia Pansing, Principal
(651) 769-3533
Cynthia@changingtastes.net
Changing Tastes is a food consultant group that helps entrepreneurs establish successful, sustainable food ventures. Through their marketing, strategy, and
innovative techniques, the group develops transparent tools and investment guidance that ensure business profitability and sustainability.

**Chef Ann Foundation**
www.chefannfoundation.org
Ann Cooper, President and Founder
(303) 330-6484
ann@chefannfoundation.org
The Chef Ann Foundation is based on Chef Ann Cooper’s vision of healthy nutritious meals for all children. The foundation works with school districts nationwide on programs like The Lunch Box, an online information resource that helps schools transition from processed menus to fresher ingredients. In addition, The Lunch Line blog informs you about important school food issues and news with insights from Chef Ann, their executive staff, operations experts, and parent advisors.

**Chefs Action Network**
www.chefactionnetwork.us
Katherine Miller, Executive Director
(202) 489-2205
katherine.miller@gmail.com
The Chef Action Network (CAN) gives back to the chefs who cook from their souls, donate their time and talent, and help people better understand the many complex issues related to food. The intention of CAN is to effectively help these talented, passionate chefs tap into their inner advocate, and provide the tools, training, and support infrastructure to ensure their success. They have trained over 100 chefs to use their voice on food policy issues, and have helped save funding for school lunch, work on nutrition standards, promote local food in schools, and work to end the overuse of antibiotics in our food supply.

**Chefs Collaborative**
www.chefscollaborative.org
Sara Brito, Executive Director
(209) 800-2433
sara@chefscollaborative.org
Chefs Collaborative is a national network of chefs and food professionals that features programs designed to connect, inspire, educate, and celebrate chefs and food professionals who are doing their part to help create a better food system through the way they source, cook, and serve food. At their educational Trash Fish dinners, top chefs show the importance of undervalued and underutilized species of fish by using them to prepare delicious dishes. Since starting this educational event series in early 2013, more than 35 of their member chefs have held nine Trash Fish Dinners across the country.

**The Chicago Council on Global Affairs**
www.thechicagocouncil.org
Louise Iverson, Program Officer Global Agriculture and Foods
(312) 726-3860
liverson@thechicagocouncil.org
The Chicago Council on Global Affairs provides a forum for world leaders, policymakers, and other experts to speak to its members and the public on global issues. The Chicago Council’s Global Agriculture and Food Security project aims to inform and build support in the U.S. Administration, Congress, policy and business circles for a long-term U.S. commitment to agriculture as a tool for poverty alleviation, food security, and economic growth.
NATIONAL ORGANIZATIONS

Child Care Food Program Roundtable
www.ccfproundtable.org
Ed Mattson, Coordinator
(530) 677-9410
contact@ccfproundtable.org
The Child Care Food Program Roundtable is dedicated to improving the health and well-being of our nation’s children. They produce a number of events and publications to help make food programs more effective, in addition to providing legislative assistance and resources to other organizations. They have identified several training models including the Sesame Workshop’s Healthy Habits for Life, Contra Costa Child Care Council’s Nutrition and Physical Activity Self-Assessment: An Essential Step for Change, which morphed into their CHOICE Manual that has been adopted by agencies nationwide, and Choices for Children’s The Feeding relationship: Helping Children to Eat Well: 5 Keys Division of Responsibility.

Children’s Environmental Health Center
www.mountsinai.org/patient-care/service-areas/children/areas-of-care/childrens-environmental-health-center
Robert O. Wright, Director
(212) 824-7125
info@cehcenter.org
The Center for Children’s Health and the Environment (CCHE) is the nation’s first academic research and policy center to examine the links between exposure to toxic pollutants and childhood illness.

Children’s Hunger Alliance
www.childrenshungeralliance.org
Mary Lynn Foster, President & CEO
(614) 341-7700
CEO@childrenshungeralliance.org
Children’s Hunger Alliance (CHA) directly feeds children nutritious meals in CHA-sponsored child care homes and afterschool programs. Their agency increases children’s access to nutritious food in schools and summer feeding locations, and educates children to make healthy food choices and engage in physical activity to reduce the incidence of obesity and promote lifelong health.

The Christensen Fund
www.christensenfund.org
Dan Porras, Communications Officer
(415) 644-1600
dan@christensenfund.org
The Christensen Fund partners with indigenous communities, scholars, artists, and activists to support projects in the United States and abroad that promote the biocultural intersection between biodiversity and traditional cultures. Based in San Francisco, CA, the organization operates a Bay Area Program, which focuses on coordinating efforts to reconnect local indigenous groups with their ancestral territories. In the American Southwest, the Fund awards grants to increase the availability, abundance, and diversity of nutritious, culturally appropriate foods, seeds, fibers, livestock, and medicines; to strengthen indigenous philanthropy; and to promote native leadership.
Civil Eats
www.civileats.com
Naomi Starkman, Founder & Editor-in-Chief
nstarkman@gmail.com

Civil Eats is a daily online news and commentary source for critical thought about the American food system. Their model—a blend of news and commentary covering the heartland to Main Street and Capitol Hill—has served for six years as the voice of the food movement and provided a platform and space to grow dialogue on sustainability in food and agriculture. Civil Eats functions to bring together the voices of the food movement, provide a hub for meaningful dialogue on sustainability in food and agriculture, deliver a trusted news source with meaningful content, and give established and emerging food and agriculture writers a space and mentorship.

The Coalition of Immokalee Workers
www.ciw-online.org
Lucas Benitez, Co-Director
(239) 657-8311
lucas@ciw-online.org

The Coalition of Immokalee Workers (CIW) is a worker-focused human rights organization that campaigns for fair food and the rights of agriculture workers. CIW has established major agreements on labor standards and wages with McDonald’s, Subway, Sodexo, and Whole Foods. The CIW’s national Campaign for Fair Food educates consumers on the issue of farm labor exploitation and the Fair Food Program facilitates networking between farmers and retail food companies to ensure fair wages and working conditions for farmworkers.

Common Health ACTION
www.action.org
Natalie S. Burke, President and CEO
(202) 407-7088
nburke@commonhealthaction.org

Common Health ACTION (CHA) empowers organizations and individuals to address public health concerns, as well as social and economic disparities in communities across the United States. With offices in Washington, D.C., and Jackson, MS, CHA offers project development and training programs to groups that focus on issues such as increasing physical activity and healthy eating. CHA operates a number of programs that include the East Biloxi Community Collaborative and Mississippi Children Thrive, which works to improve living conditions for children in Mississippi.

Common Threads
www.commonthreads.org
Linda Novick O’Keefe, CEO
(312) 329-2501 x206
linda@commonthreads.org

Common Threads is a preventative health solution program for urban communities. They work in schools to provide hands on nutrition and cooking education for students, school administration, teachers, families, and communities that can empower individuals to make healthier choices. Their teacher-training course educates and empowers classroom teachers by strengthening their skills and the knowledge being passed on to the students.

The Community Agroecology Network
www.canunite.org
Victor Castro, Office Manager
(831) 459-3619
marketing@canunite.org

The Community Agroecology Network (CAN) brings together scientists, practitioners, farmers, and consumers to produce knowledge and develop best practices for a more sustainable food system. CAN’s International Youth Network for Food Security and Sovereignty focuses on rural and Indigenous youth, empowering them to lead the agroecological transformation of their communities’ food systems and livelihoods. The Network facilitates opportunities for youth connected to their agroecology-based food security projects to engage in capacity building and sharing best practices focused on traditional food cultures, agroecological innovation, local food economies, and community organizing.

Community for Zero Hunger
www.zerohungercommunity.org
Erica Oakley, Program Manager
(202) 552-3006
erica@zerohungercommunity.org

Community for Zero Hunger is a community response to the U.N. Zero Hunger Challenge. The organization brings together world leaders and draws on the expertise of governments, research organizations, and NGOs in order to identify specific solutions to eradicate hunger. The project plans to interview local-level international organizations to identify individual community needs. This will lead to the development of a report and an open-access resource guide that highlights mapping results.

The Cookbook Project
www.thecookbookproject.org
Adam Aronovitz, Co-Founder
(617) 869-2005
adam@thecookbookproject.org

Every child deserves access to critical food literacy and cooking skills. The Cookbook Project is focused on the demand side of a healthier and more equitable food system. They train educators, community leaders, parents, and volunteers to become certified Food Literacy Educators through an online train-the-trainer program. These certified educators then lead The Cookbook Project curriculum in their own schools, community centers, summer camps, and homes.

Cornucopia Institute
www.cornucopia.org
Gayle Nielsen, Membership Coordinator
(608) 625-2000
cultivate@cornucopia.org

The Cornucopia Institute promotes small scale, sustainable, organic agriculture by conducting research and providing education on ecological farming methods. Their website reports on current issues in sustainable food and agriculture, and their food product scorecards help conscientious consumers select sustainable foods. The Cornucopia Institute’s Natural vs. Organic Project consists of a collection of case studies showcasing the benefits of foods that bear the “USDA Organic” seal, and their Factory Farm investigation project has highlighted the fraudulent activities of industrial farms that produce organic meat, milk, and eggs.
Corporate Accountability International
www.stopcorporateabuse.org
Nick Guroff, Deputy Director of Communications and Foundations
(617) 695-2525
nguroff@stopcorporateabuse.org
Corporate Accountability International has been working for 35 years to protect public health, human rights, and the environment from exploitative corporate interests. Corporate Accountability International's Value the Meal campaign challenges fast food industry leader McDonald's in order to expand opportunities for sustainable food systems to flourish.

CropMobster
www.cropmobster.com
Gary Cedar, Founder and CEO/CTO
info@cropmobster.com
CropMobster is a community of farmers, producers, hunger relief organizations, and everyday citizens who are intent on feeding hungry people, supporting local farmers and others to prevent waste, increasing the visibility and income of local producers, and generating positive impact and measurable results. The free service leverages social media and “instant alerts” to help spread the word quickly about local food excess. This unique approach to salvaging otherwise wasted food has seen numerous successes, including the salvation of over 2 million servings of fresh food in Sonoma, CA and Marin, CA counties.

Crossroads Resource Center
www.crcworks.org
Ken Meter, President
(612) 869-8664
kmeter@crcworks.org
The Crossroads Resource Center’s primary focus is to offer solid economic analysis of local farm and food economies, assess the realistic potential of localizing the food supply, and work with community partners to write effective strategic plans. Their most successful effort so far was to write a US$9.85 million investment plan for the State of South Carolina, at the state’s request, which might pave the way for future local food policy in the state.

CulinaryCorps
www.culinarycorps.org
Christine Carroll, Founder & Executive Director
(917) 843-8466
culinarycorps@gmail.com
Founded in 2006, CulinaryCorps is the nation’s first volunteer service organization designed specifically for culinary professionals. Recruiting chefs, cooks, food educators, and culinary professionals, CulinaryCorps launches transformational short-term volunteer trips that address a community’s most critical food challenges. Each year the organization launches a “culanthropy,” which consists of 10-12 volunteers who embark on a week-long service trip to a chosen community implementing their project initiatives. Previous efforts have centered on the rebuilding efforts and culinary renaissance of New Orleans, LA, the Mississippi Gulf Coast, and Puerto Rico.

Developing Innovations in School Cultivation
www.projectdiscnews.blogspot.com/
Tristram Stuart, Founder
+256 (772) 858173
hello@feedbackglobal.org
Project Developing Innovations in School Cultivation (DISC) was founded in 2006 by Edie Mukibi as a grassroots initiative to educate communities on sustainable food production and change the global food system. The Project trains volunteers in Uganda, Kenya, Ethiopia, and Tanzania on different farming techniques including; permaculture principles, farmer ownership models (FOM), child-to-parent models (C2P), and farmer-to-market (F2M) models.

Drexel University’s Center for Hunger-Free Communities
www.centerforhungerfreecommunities.org
Victoria Egan, Deputy Director
(267) 359-6237
vse24@drexel.edu
The Center for Hunger-Free Communities was established in 2004 as a research, service, and advocacy center of the Drexel University’s School of Public Health. The Center’s work encompasses four key projects; Witnesses to Hunger a program that facilitates participation of mothers who know poverty first-hand in the national dialogue on hunger; Children’s HealthWatch, which links policy to child well-being and development; the Building Wealth and Health Microfinance Demonstration Project that seeks to develop a peer-oriented, asset-building model that helps women break the cycle of poverty; Outreach Services that provides case management support and social services referrals.

Eat4Health
www.eat4healthpartners.org
Kolu Zigbi, Program Director for Sustainable Agriculture Food Systems and EAT4Health Initiative
(212) 684-6577
info@eat4healthpartners.org
EAT4Health is a project of the Jessie Smith Noyes Foundation supported by multiple funding partners that aims to fill gaps in the existing food policy advocacy ecosystem in order to make it more inclusive of low-income and people of color communities, more responsive to grassroots needs and ideas, and more effective in terms of protecting the environment, promoting good health, and rebuilding strong local economies. Their initiatives include support for community based organization to strengthen their advocacy capacity, fellowship grants to strong community leaders, and small grants to D.C.-area national advocacy organizations selected to serve as host sites for Fellows.

EcoAgriculture Partners
www.ecoagriculture.org
Sara J. Scherr, President and CEO
(202) 393-5315
sscherr@ecoagriculture.org
EcoAgriculture Partners aims to preserve biodiversity, reduce hunger, and improve the quality of rural people’s lives. They work with partners around the world to research ecoagricultural practices and influence public policy in order to create conditions that would allow ecoagriculture to thrive. In 2013, the Landscapes Measures Initiative saw Ecoagriculture Partners...
co-lead a landscape management workshop in the Mbeya region of southwest Tanzania.

Ecological Agriculture Projects
www.eap.mcgill.ca
(514) 398-7771
eapinfo@macdonald.mcgill.ca

Ecological Agriculture Projects is Canada’s leading resource center for sustainable agriculture. Their website offers an expansive virtual library, resource catalog, and Magazine Rack. The group also releases publications on the current state of sustainable agriculture in Canada and abroad.

The Ecological Farming Association
www.eco-farm.org
Ken Dickerson, Executive Director
(831) 763-2111
ken@eco-farm.org

The Ecological Farming Association, or EcoFarm, is a nonprofit educational organization that promotes regional solutions to nurture small and sustainable food systems. The annual EcoFarm Conference is one of the nation’s largest conferences of its kind. The organization also hosts the Organic Stone Fruit Jubilee and the Hoses Down Harvest Festival, along with a number of workshops and policy events.

Edible Communities
www.ediblecommunities.com
Tracey Ryder, Founder and CEO
(800) 652-4217
info@ediblecommunities.com

Edible Communities is a network of local food publications. The organization connects consumers with family farmers, chefs, and food artisans in order to provide them with affordable, healthy food and promote local food resources and guides. The corporation hosts a set of popular podcasts that have increased the accessibility of important food issues to the public.

The Edible Schoolyard Project
www.edibleschoolyard.org
Emilie Gioia, Director of Programs
(510) 843-3811
emilie@edibleschoolyard.org

The Edible Schoolyard Project was formed in 1997 when an abandoned lot in Berkeley, CA was transformed into the Edible Schoolyard Project teaching garden. Now a national organization with a broad impact, the Project builds education curriculum for children of all ages, integrating this curriculum into schools to transform the health and values of all American children. Their summer Edible Schoolyard Academy covers such topics as garnering support for launching a program; site and soil analysis; garden and kitchen budgets and maintenance; classroom management and lesson planning; staffing and volunteer coordination; and in-kind giving and fundraising strategies.

Environmental Working Group
www.ewg.org
Ken Cook, President & Co-Founder
(202) 667-6982
ken@ewg.org

The Environmental Working Group (EWG) specializes in research and advocacy issues related to corporate accountability, toxins, farming, food, energy, and water in the United States. Since 1992, EWG has used education and research in their consumer choice campaigns and civic action. EWG is well known for publishing consumer guides, such as the Shopper’s Guide to Pesticides in Produce which details the “Dirty Dozen” and the “Clean Fifteen” produce items. In 2014, Healthy Child Healthy World and EWG combined forces, with the aim of empowering parents to take action and protect their children against harmful chemicals.

Equity Trust
www.equitytrust.org
Jim Oldham, Executive Director
(413) 256-6161
administration@equitytrust.org

The Equity Trust is dedicated to re-conceptualizing the way society thinks about property ownership, and supporting alternative ownership structures. Through their Farms for Farmers program, Equity Trust prevents farms from being sold to non-farmers for high prices by helping local land trusts and organizations preserve the affordability of farms.

Fair Food Network
www.fairfoodnetwork.org
Oran B. Hesterman, President and CEO
(773) 213-3999
info@fairfoodnetwork.org

Based in Ann Arbor, MI, the Fair Food Network (FFN) plays an important leadership role in realizing the vision of a more sustainable and just food system. Their projects range from offering incentives for purchasing healthier food with federal Supplemental Nutrition Assistance Program (SNAP) benefits to connecting farmers with untapped markets. They work with a diverse network of partners to pioneer solutions that support farmers, strengthen local economies, and increase access to healthy food—especially in underserved communities. Double Up Food Bucks, FFN’s signature effort, is a national model for healthy food incentives with a five-year proven track record in Michigan.

Fair Trade Campaigns
www.fairtradecampaigns.org
Courtney Lang, National Organizer
(510) 844-3158
admin@fairtradecampaigns.org

Fair Trade Campaigns mobilizes thousands of Fair Trade advocates on campuses and in communities across the United States by providing tools, resources, and the leadership development necessary to educate their community and create demand for a more ethical global food system. With over 260 active campaigns in the U.S., they are part of a worldwide effort to normalize Fair Trade as an institutional practice and consumer preference across 24 countries and on six continents.
Fair Trade USA
www.fairtradeusa.org
Paul Rice, President & CEO
(510) 663-5260
info@transfairusa.org
Fair Trade USA, formerly known as TransFair, is the leading third-party certifier of Fair Trade products in the United States. They provide farmers in developing nations the tools to thrive as international business people. Instead of creating dependency on aid, they use a market-based approach that gives farmers fair prices, workers safe conditions, and community resources for fair, healthy, and sustainable lives. From 2013 to 2014, the imports of Fair Trade Certified produce grew by 32 percent and 14 new produce farms became Fair Trade Certified.

Family Farm Defenders
www.familyfarmers.org
John E. Peck, Executive Director
(608) 260-0900
familyfarmdefenders@yahoo.com
Family Farm Defenders works with farmers and consumers to create a more just and democratic food system within the U.S. By empowering small farmers to stand up for their rights, promoting sustainable agriculture, and supporting a transparent system of food production, Family Farm Defenders creates economic opportunities for family farmers while creating safer food choices for consumers. The organization continues to push for aggressive federal anti-trust enforcement against the agribusiness corporations that manipulate world food prices at the Chicago Mercantile Exchange.

Family Farmed
www.familyfarmed.org
Jim Slama, President
(708) 763-9920
jimslama@familyfarmed.org
FamilyFarmed.org is a nonprofit organization committed to expanding the production, marketing, and distribution of locally grown and responsibly produced food in order to enhance the social, economic, and environmental health of communities. The organization has a broad impact, operating projects that address a variety of food issues. The On-Farm Food Safety Project gives small to mid-acreage fruit and vegetable farmers the tools to best comply with food safety. In 2014, FamilyFarmed.org launched the Good Food Business Accelerator, which provides selected Fellows with mentoring and strategic support to help them succeed.

Farm Aid
www.farmaid.org
Jennifer Fahy, Communications Director
(617) 354-2922
info@farmaid.org
Farm Aid is a nonprofit organization that works to increase awareness of the disappearance of family farms and raise funds to keep family farmers on their land. Farm Aid holds annual fundraising concerts, promotes local food purchasing, and provides a hotline with resources for farmers in crisis, while campaigning against industrial agriculture. In 2008, Farm Aid founded HomeGrown.org, an online community of people who share common interest in all things homegrown. They share their knowledge, ask questions, and learn how to localize their food consumption.

Farm Forward
www.farmforward.com
Aaron Gross, Founder & CEO
(877) 313-3276
info@farmforward.com
Farm Forward is a nonprofit advocacy and consulting group that aims to transform the way our nation eats and farms. Current projects include working with poultry farmers to create BuyingPoultry.com, a free online buying guide, consulting with leading sustainable agriculture organizations, and developing the Good Shepard Poultry Ranch. Last year they identified a unique opportunity to apply pressure to a multinational corporation toward a first-of-its-kind victory for male breeding chicks within the egg industry.

Farm Hack
www.farmhack.org
Louis Thiery, Founder & Board Member
info@farmhack.net
Farm Hack is an open-source community that aims to develop, document, and build appropriate, affordable, and adaptable technology for agriculture. The collaborative, community-driven design organization was founded in 2010. It consists of an online platform to share designs, ideas, and new sustainable agriculture research. The community also hosts offline face-to-face meet-ups.

Farm Labor Organizing Committee, AFL-CIO
www.afclio.org
Baldamar Velasquez, President
(419) 243-3456
info@floc.com
The Farm Labor Organizing Committee (FLOC), AFL-CIO, works to give agricultural workers a voice and to prevent labor exploitation. Based in Ohio, FLOC’s reach expands across the South and Midwest to successfully improve the working conditions in the agricultural sector. Currently, the Committee operates the Reynolds Campaign, an initiative aimed at organizing tens of thousands of tobacco farmworkers throughout North Carolina and the South.

The Farm to Consumer Legal Defense Fund
www.farmlcoconsumer.org
Pete Kennedy, President
(703) 208-3276
pete@farmlcoconsumer.org
The Farm to Consumer Legal Defense Fund works to protect the rights of local, family, and artisan farmers from federal, state, and local government interference. Membership to the Fund includes consultation with attorneys, access to contractual documents, and the possibility of legal representation for farmers in the U.S. In addition to litigation, the Fund’s work includes advising on state legislation, working at the administrative level on matters before federal and state governments, and day-to-day member services.
The Farmer Veteran Coalition  
www.farmvetco.org
Michael O’Gorman, Executive Director  
(530) 756-1395  
michaelo@farmvetco.org
The Farmer Veteran Coalition is a national nonprofit based in Davis, CA that connects U.S. veterans with education and career opportunities in agriculture. The organization aims to cultivate a new generation of sustainable food leaders, foster meaningful employment, and empower veterans to change their communities through food production. Their Farmer Veteran Fellowship Fund provides direct assistance to veterans in their critical beginning years of farming or ranching. To date, the program has awarded 120 individuals with close to US$750,000 in grants.

FarmsReach  
www.farmsreach.com
Melanie Cheng, Founder  
(415) 658-5405  
melaniec@farmsreach.com
FarmsReach provides practical tools, services, and connections so farmers can learn from each other and optimize their operations. They have worked with farmers and seed industry stakeholders on a Sustainable Seed Marketplace, a parallel marketplace to help farmers learn about, evaluate, and purchase products and technologies to manage water and soil nutrients in times of drought. Recently they launched Source Directory, an “interactive phone book” for farmers to browse trusted businesses and organizations recommended by the FarmsReach community.

Farmworker Justice  
www.farmworkerjustice.org
Jessica Felix-Romero, Director of Communications  
(202) 293-5420  
jromero@farmworkerjustice.org
Farmworker Justice partners with farmworkers and their organizations to improve living and working conditions, immigration issues, health problems, occupational safety, and access to legal services for agricultural workers. Since 1996, Farmworker Justice has advocated for better labor laws and policies by working with Congress, federal agencies, the courts, and American citizens. Their work is not confined to Capital Hill, however, as they also work to promote knowledge sharing and equity in farmworker communities. In 2015, they will be working on improving specific regulations that impact farmworkers such as the Worker Protection Standard, aimed at reducing the risk of pesticide exposure. They have also been working on immigration reform and making sure farmworkers have access to reform measures as they become available.
Federation of Southern Cooperatives Land Assistance Fund
www.federation.coop
Ralph Paige, Executive Director
(404) 765-0991
fsc@federation.coop
Federation of Southern Cooperatives Land Assistance Fund strives to support land retention and development for all family farmers, and especially for African Americans across the American South. The Federation assists in the development of cooperatives and credit unions to promote economic self-sufficiency. The Rural Training and Research Center, located in Epes, AL, serves as the hub of the Federation’s outreach. The Center hosts training workshops on cooperative development throughout the year.

Feed the Children
www.feedthechildren.org
Travis Arnold, Executive Director
(405) 942-0228
social.media@feedthechildren.org
Feed the Children is an international organization that feeds thousands of children around the world through their outreach and hunger programs. The organization’s impact is broad thanks to their wide array of donors and sponsors.

Feeding America
www.feedingamerica.org
Matt Knott, President
(800) 771-2303
mknott@feedingamerica.org
Feeding America, the leading domestic hunger-relief charity in the U.S., strives to feed the nation’s hungry through a network of food banks. Feeding America battles hunger through programs such as SNAP Outreach, which provides access to federal nutrition benefits for those who qualify, and the National Produce Program, which partners with growers and industry experts to distribute fresh foods through the food bank networks.

Feeding the 5000
www.feedbackglobal.org
Niki Charlampopoulou, Managing Director
+44 (0) 20 3051 8633
hello@feedbackglobal.org
Feeding the 5000 encourages farmers to participate in the gleaning movement—where volunteers collect unattractive produce that would otherwise be wasted for consumption. At their events, they serve meals to 5,000 participants, using food that would have otherwise been wasted, while putting the issue of food waste on the political agenda and inspiring local initiatives against food waste.

First Nations Development Institute
www.firstnations.org
Michael Roberts, President
(303) 774-7836
mroberts@firstnations.org
First Nations works to improve economic conditions for Native Americans through technical assistance and training, advocacy and policy, and direct financial grants in the five key areas of achieving Native financial empowerment, investing in Native youth, strengthening Native nonprofits, Native American business and asset development and nourishing Native foods and health.

First Peoples Worldwide
www.firstpeoples.org
Rebecca Adamson, Founder and President
(540) 899-6545
communications@firstpeoples.org
First Peoples Worldwide is an Indigenous-led organization that focuses on funding local development projects in Indigenous communities all over the world. The organization facilitates the use of traditional Indigenous knowledge in solving today’s challenges to climate change, food security, medicine, governance, and sustainable development. This includes the grant making program Keepers of the Earth, the engagement of corporations that allow Indigenous communities to retain control of their assets, and a field project in Botswana which is building the capacity of San organizations to exercise their human and land rights.

Food & Environment Reporting Network
www.thefern.org
Samuel Fromartz, Editor-in-Chief
(202) 423-8779
sam@thefern.org
The Food & Environment Reporting Network (FERN) is a nonprofit news organization producing investigative reports on food, agriculture, and environmental health. They present the latest news on the food system with colorful graphics and informative, research-driven reports. Their stories fall under the classic mandate of investigative “watchdog” reporting—to reveal corruption, abuse of power, and exploitation wherever it happens and to expose activities and subjects that those in power work to keep hidden or which are simply overlooked by major media.

Food & Water Watch
www.foodandwaterwatch.org
Darcey Rakestraw, Communications Director
(202) 683-2467
drakestraw@fwwatch.org
Food & Water Watch is a grassroots advocacy organization that helps local communities ensure access to healthy, safe food and clean, affordable, public water. With offices across the U.S., Latin America, and the European Union, Food & Water Watch also strives to hold governments accountable for protecting their citizens and to track the impact of U.S. corporations on global and local food and water policies.

Food + Tech Connect
www.foodtechconnect.com
Danielle Gould, Founder and CEO
Danielle@foodtechconnect.com
Food + Tech Connect is an online source for information about the interaction between technology and the food system. Based in New York, the organization provides a platform for conversations between food and agricultural tech startups, investors, and initiatives. The site offers various tools including online food business classes, funding and acquisition happenings, blog series, infographics, and more.
Food Alliance
www.foodalliance.org
Matthew Buck, Coordinator
(503) 267-4667
mmatt@foodalliance.org
Food Alliance works at the juncture of science, business, and values to define and promote sustainability in agriculture and the food industry, and to ensure safe and fair working conditions, humane treatment of animals, and careful stewardship of ecosystems. Food Alliance operates a voluntary certification program based on standards that define sustainable agricultural practices. Farms, ranches, and food processors that meet Food Alliance’s standards, as determined by a third-party site inspection, use Food Alliance certification to differentiate their products, strengthen their brands, and support credible claims for social and environmental responsibility.

Food Day
www.foodday.org
Ariana Stone, Press Inquiries
(202) 777-8392
astone@cspinet.org
Food Day promotes healthy, affordable, and sustainable food through a grassroots advocacy campaign. The goal is to improve national food policies through a single-day celebration on October 24 and through year-long educational efforts. Food Day focuses on changing consumer food choices to protect public health, decrease hunger rates, protect agricultural workers, and support the humane treatment of farm animals. The event features farm animals, some of the country’s most prominent food activists, and the people who grow, harvest, and serve nutritious food.

Food Animals Concerns Trust
www.foodanimalsconcerns.org
Richard Wood, Executive Director
(773) 525-4952
rwood@foodanimalconcerns.org
The Food Animals Concerns Trust promotes humane and healthy farms through science-based advocacy, consumer education, and support for humane farmers. They aim to improve the welfare of food producing animals, broaden opportunities for humane farmers, and address the public health problems that come from the production of meat, milk, and eggs.

Food Chain Workers Alliance
www.foodchainworkers.org
Jose Oliva, Associate Director
(213) 380-4060
jose@foodchainworkers.org
The Food Chain Workers Alliance, based in Los Angeles, CA, works to build a sustainable local food system that also ensures workers a livable wage and healthy working conditions. Their collaborative work to pass “Good Food Purchasing Policies” in cities across the U.S. has facilitated the emergence of laws that create a framework for food procurement by municipalities and school districts that use local, sustainable, humane, healthy, and fair as a baseline for the food they buy.

The Food Commons
www.thefoodcommons.org
Larry Yee, Co-Founder and President
(805) 340-4671
lyee@thefoodcommons.org
The Food Commons focuses their work on developing an alternative path for regional and local food systems. They incorporate the science and practice of sustainable agriculture and changes in culture and demand into their research and publications and use this knowledge to leverage policymakers and food industry officials.
**Food First**  
www.foodfirst.org  
Eric Holt-Gimenez, Executive Director  
(510) 654-4400  
eholtgim@foodfirst.org  

Food First, also known as the Institute for Food and Development Policy, was founded in 1975 with a mission to end the injustices that lead to hunger. Based in Oakland, CA, Food First works towards putting communities in control of their food systems through a combination of research, analysis, and grassroots action. The core of Food First’s work is their research and publications, including policy briefs, development reports, and books. Their educational travel program, Food Sovereignty Tours, invites members of the general public to travel with the organization’s experts, exploring the world’s food cultures and engaging the global food movement along the way.

**Food Not Lawns**  
www.foodnotlawns.com  
Heather Jo Flores, Co-Founder  
Foodnotlawns.org@gmail.com  

Food Not Lawns grew out of the Food Not Bombs movement in Eugene, Oregon, and now the organization boasts more than fifty chapters around the globe. With Co-Founder’ Heather Flores book of the same name as their guideline, this organization offers workshops to help communities dive into the food growing business.

**Food Policy Action**  
www.foodpolicyaction.org  
Claire Benjamin, Managing Director  
(202) 631-6362  
claire@foodpolicyaction.org  

Food Policy Action’s goal is to change the national dialogue on food policy by educating the public on how elected officials are voting on these issues. Their National Food Policy Scorecard offers information about the most important food legislation considered by the House and Senate and how all members of Congress voted on those issues. Through education and the National Food Policy Scorecard, more people will be armed with the information they need to vote with their forks and elect more food policy leaders across the country.

**Food Recovery Network**  
www.foodrecoverynetwork.org  
Ben Simon, Founder and Executive Director  
(240) 281-2515  
bensimon@foodrecoverynetwork.org  

The Food Recovery Network was started by a group at the University of Maryland and now unites students on 95 U.S. college campuses to combat food waste and hunger. The Network implements programming at 150 schools in 36 states across the country that has so far recovered over 650,000 meals that would have otherwise been thrown away.

**Food Research and Action Center**  
www.frac.org  
James D. Weill, President  
(202) 986-2200  
jweill@frac.org  

The Food Research and Action Center (FRAC) is a leading national nonprofit organization working to improve public policies and public-private partnerships to eradicate hunger and undernutrition in the United States. FRAC works with hundreds of national, state, and local nonprofit organizations, public agencies, corporations, and labor organizations to address hunger, food insecurity, and their root cause: poverty. Their advocacy and policy research has assisted in the adoption of strong federal nutrition programs, such as school meals, WIC, and the Supplemental Nutrition Assistance Program (SNAP, formerly known as food stamps), which helps families put food, including fruits and vegetables, on their table.

**Food Safety News**  
www.foodsafetynews.com  
Cathy Siegner, Managing Editor  
(206) 407-2201  
csiegner@foodsafetynews.com  

Food Safety News provides daily reporting and in-depth analysis on current food safety issues. The website was created to fill the void in food reporting
The Food Studies Institute
www.foodstudies.org
Antonia Demas, Founder and Director
(607) 387-6644
info@foodstudies.org
The Food Studies Institute (FSI) is devoted to changing the health destinies of children through proper nutrition and education. This has been the work of Dr. Antonia Demas, whose curriculum, Food is Elementary, educates children about nutrition by providing a positive experience of food and food preparation that is fun, hands-on and sensory-based.

Food Use for Social Innovation by Optimising Waste Prevention Strategies (FUSIONS)
www.eu-fusions.org
Toine Timmermans, Coordinator
+36 (1) 261 3991
Toine.timmermans@wur.nl
FUSIONS hopes to tackle the issue of food waste throughout the supply chain, working with farmers and retailers to make sure less-than-perfect-looking produce isn’t wasted. And they work with grocery stores to offer discounts to consumers on products that are nearing their expiration dates.

Food-X
www.food-x.org
Joseph Foxton, Program Director
jfoxton@food-x.net
Founded in 2014, Food-X is the first international business accelerator program, focused on launching food-related ventures with a multi-stage evergreen fund, SOSventures. Food-X partners with early-stage food entrepreneurs to take them, their products, and services successfully to market in the areas of food and beverage, health, and environment.

FoodCorps
www.foodcorps.org
Jerusha Klemperer, Co-Founder and Communications Director
(212) 596-7045 x105
jerusha.klemperer@foodcorps.org
FoodCorps is an AmeriCorps program that trains and places emerging leaders into schools to work on programs designed to increase the number of healthy school children in the U.S. FoodCorps’ members educate children about food

Food Solutions New England
www.foodsolutionsne.org
Elizabeth Farrell, Network Coordinator
(603) 862-5040
el.farrell@unh.edu
Food Solutions New England (FSNE) strives to advance a sustainable food system in New Hampshire and the greater New England region. FSNE’s goal is to build the capacity to produce at least 50 percent of the accessible sustainable food for all who live in New England by 2060. The organization develops and curates ideas, resources, and connections that support new collaborations and actions, which is exemplified in their New England Food Vision and commitment to racial equity and food justice. Their annual New England Food Summit brings together diverse individuals and organizations who are working to strengthen the regional food system.

Food+City
www.foodandcity.com
Robyn Metcalfe, Program Director
(512) 471-0941
rsmetcalfe@earthlink.net
Food+City, previously known as The Food Lab, is based at The School of Human Ecology, College of Natural Sciences at The University of Texas at Austin. It acts as a platform for interdisciplinary conversations about the global food system and supports food entrepreneurs through startup competitions and mentorship. Their Food Challenge Prize provides a platform for innovators and entrepreneurs who expand the conversation, explore, and experiment with new ways to improve our global food system.
and nutrition, cultivate school gardens, and work with school food staff to change school meals to include healthy food from local farms. By the summer of 2015, FoodCorps had already reached over 160,000 children with their programming that includes building, or revitalizing over 450 gardens and harvesting nearly 25,000 pounds of garden produce.

**FoodRoutes Network**
www.foodroutes.org
Brian Snyder, Executive Director
(814) 571-8319
info@foodroutes.org

FoodRoutes Network, LLC (FRN) provides communications tools, technical support, networking and information resources to organizations nationwide that are working to rebuild local, community-based food systems. FRN is dedicated to reintroducing Americans to their food—the seeds it grows from, the farmers who produce it, and the routes that carry it from the fields to their tables.

**The Franciscan Action Network**
www.franciscanaction.org
Patrick Carolan, Executive Director
(202) 527-7575
pcarolan@franciscanaction.org

The Franciscan Action Network is a grassroots nonprofit organization with international campaigns dedicated to environmental protection, peacemaking, and human rights. The Network holds monthly webinars on climate change and has created the Franciscan Earth Corps, which empowers members to lead ecological endeavors in their communities.

**Friends of Earth**
www.foe.org
Lisa Archer, Food and Technology Program Director
(877) 843-8687
larcher@foe.org

Friends of the Earth International is a global network representing more than 2 million activists in 75 different countries. In the United States, Friends of Earth advocates in the Washington D.C., in state capitals, and with community groups around the country. With members in all 50 states, they urge policymakers to defend the environment and work towards a healthy environment for all people.

**George Washington University's Office of Sustainability**
www.gwu.edu
Meghan Chapple, Director
(202) 994-7336
mcb1@gwu.edu

George Washington University's Office of Sustainability is devoted to promoting sustainability initiatives and collaborating with stakeholders. The center conducts research, hosts an academic program in sustainability, and engages students in sustainability issues by bringing global leaders to conferences and symposia. The Food Working Group is a partnership between various University groups and has introduced sustainable practices to the campus, including introducing compostable plateware, hosting Meatless Mondays, and highlighting local produce in campus facilities.

**Global Crop Diversity Trust**
www.croptrust.org
Marie Haga, Executive Director
+49 (0) 228 85427 122
info@croptrust.org

Global Crop Diversity Trust is the only worldwide organization to address the disappearance of crop diversity. The Crop Trust has embarked on a long-term effort to collect, conserve, and use the wild relatives of crops for climate change adaptation. It aims at identifying those wild crop varieties that are missing from existing crop collections, are most likely to contain diversity of value to making agriculture more productive under climate change, and are most endangered.

**The Global FoodBanking Network**
www.foodbanking.org
Sue Canepa, Director of Communications
(312) 782-4560 x226
scanepa@foodbanking.org

The Global FoodBanking Network (GFN) works in more than 30 countries to support and enhance existing food banks while creating new food bank systems around the world. GFN is involved in a number of projects aimed at creating food banks where they do not exist. GFN works within a country to introduce the food banking concept to key leaders in all three sectors (public, private, and civil society), conduct a feasibility analysis, convene a broad based planning forum, and build a business plan and resource development strategy to launch food bank operations.

**The Global Forum on Agricultural Research**
www.egfar.org
Mark Holderness, Executive Secretary
+39 (06) 5705 3413
gfar-secretariat@fao.org

The Global Forum on Agricultural Research’s (GFAR) mission is to mobilize all stakeholders involved in agricultural research and innovative systems for development, and to catalyze actions toward alleviating poverty, increasing food security, and promoting the sustainable use of natural resources. GFAR’s actions are mobilized and delivered through the partnerships, collaborative networks and institutions brought together through the Forum. Examples include the Promotion of Local Innovation (or, ProInnova) project, which is building a global learning network to promote local innovation in ecologically-oriented agriculture and natural resources management.

**GRACE Communications Foundation**
www.gracelinks.org
Scott Cullen, Executive Director
(212) 726-9161
scullen@gracelinks.org

The GRACE Communications Foundation develops innovative strategies to increase public awareness of the critical environmental and public health issues created by our current food, water, and energy systems, and to promote a more sustainable future. GRACE’s food program, Sustainable Table (SustainableTable.org), educates consumers about the benefits of sustainable agriculture and the problems with industrial food production, and provides tools and resources to help them make more sustainable food choices.
Grantmakers in Health
www.gih.org
Faith Mitchell, President and CEO
(202) 452-8331
fmitchell@gih.org
Grantmakers In Health (GIH) is a nonprofit, educational organization dedicated to helping foundations and corporate giving programs improve the health of all people. Its mission is to foster communication and collaboration among grantmakers and others, and to help strengthen the grantmaking community’s knowledge, skills, and effectiveness.

Grassworks
www.grassworks.org
Jill Harper, Executive Director
(262) 685-0152
grassworks@wi.rr.com
GrassWorks is a membership organization that provides leadership and education to farmers and consumers for the advancement of managed grass-based agriculture to benefit present and future generations. The group increases awareness of the benefits of managed grazing among farmers, policy makers and the general public, and advocates for changes in public policy that recognize managed grazing as a tool for improving the quality of our food, the quality of our environment, the stewardship of animals, the profitability of our farms, and the respect for farming as an honorable and meaningful vocation.

Greener Choices
www.greenerchoices.org
Urvashi Rangan, Director of Consumer Safety and Sustainability
(914) 378-2000
webmaster@greenerchoices.org
Greener Choices was launched by Consumers Union, the nonprofit publisher of Consumer Reports, to provide unbiased consumer information. Greener Choices focuses specifically on sustainable and environmentally-friendly products. Their Food Safety and Sustainability Center focuses on issues including foodborne illness and antibiotic resistance, pesticide use, heavy metals (mercury, lead, arsenic), truth and transparency in labeling, and promoting more sustainable agricultural practices that advance the marketplace such as animal welfare, organic, and fair trade.

Greenwave
www.greenwave.org
Bren Smith, Executive Director & CEO
(646) 847-8761
team@greenwave.org
GreenWave supports a new generation of ocean farmers and innovators working to restore ecosystems, mitigate climate change, and build a blue-green economy. The organization operates a 3D Ocean Farming system that is designed to restore rather than deplete our oceans. The model has the capacity to grow 20 tons of sea vegetables and half a million shellfish on each acre per year. They are also building the nation’s first Seafood Hub. Located in New Haven, CT, once a capital of oyster production but now one of the poorest coastal communities on the East Coast, the Hub works to aggregate, process and market ocean farm products for retail and wholesale venues both regionally and nationally.

Groundswell International
www.groundswellinternational.org
Steve Brescia, Executive Director
(202) 832-9352
sbrrescia@groundswellinternational.org
Groundswell International is a global partnership between NGOs, local civil society organizations, and communities that aims to strengthen rural communities and promote healthy food systems in Africa, Latin America, and Asia. Groundswell International develops methods to spread agroecological farming practices, as well as promote farm innovation and community health. In Burkina Faso, they support exchange visits between village women’s groups, exposing them to successful farming techniques. In Ecuador, they help farmers analyze how to capture and use rainwater in order to see how great an impact this can have on their food production and income.

Grow Biointensive/Ecology Action
www.growbiointensive.org
John Jeavons, Executive Director
(707) 459-0150
contact@growbiointensive.org
Grow Biointensive/Ecology Action educates and trains farmers around the world to establish high-yielding, sustainable agriculture systems that emphasize local food production and culturally appropriate techniques. Grow Biointensive farming techniques have been adopted in Mexico, Kenya, Argentina, Ecuador, Russia, Uzbekistan, the U.S., and other parts of the world. The organization also provides workshops and publishes research papers. The Grow Biointensive Sustainable Mini-Farming Program provides how-to publications and training while emphasizing issues such as soil and preservation and improved teaching practices.

Grow Your Family Strong
www.growyourfamilystrong.com
Monique Nadeau, Founder
Monique@growyourfamilystrong.com
Grow Your Family Strong is a coalition of mothers and parents that is working to improve the health and food choices of all families. They hold events, provide resources and recipes, and advocate for healthy families across America.

Growing Power
www.growingpower.org
Erika Allen, Chicago and National Projects Director
(773) 376-8882
erika@growingpower.org
Growing Power helps communities develop their own food systems through community food centers, job training, and outreach. They have farms in Milwaukee, Madison, and Merton, Wisconsin; and in Chicago, Illinois. Growing Power has also established satellite-training sites in Arkansas, Georgia, Kentucky, and Mississippi. Their programming is centered around community-run farms, where residents can grow their own food and increase access to healthy, sustainable produce. The organization operates multiple youth programs, boasts an active volunteer base, and continues to work on policy in their host cities.
Health Care Without Harm
www.noharm.org
Benn Grover, U.S. Director of Communications
(703) 860-9790
grover@hcwh.org
Health Care Without Harm is an international coalition of health care providers and medical organizations that aim to transform the global health sector into a leader in ecological sustainability and environmental justice. Their Healthy Food in Healthcare campaign leverages the purchasing power of large hospitals to support local food products and encourage nutritious food consumption among patients and doctors alike. The program’s work is advanced through six core initiatives that include the Healthy Food Pledge, Balanced Menus, Healthy Beverages, Local and Sustainable Purchasing, Food Matters, and the Green Guide for Health Care.

Healthy Child Healthy World
www.healthychild.org
Meredith McMahon, Outreach Manager
(310) 806-9592
meredith@healthychild.org
Healthy Child Healthy World empowers parents, promotes solutions, and influences policies to keep children safe and healthy by keeping harmful chemicals out of households. The organization provides practical tools for parents to make safer choices at the grocery store, and advocates against food products containing artificial dyes, nitrates, nitrites, hormones, and antibiotics. The Healthy Child Party program provides parents with a party kit full of information on how to host parties that promote healthful issues.

Healthy Food Action
www.healthyfoodaction.org
Dr. David Wallinga, Founder
(612) 423-9666
dwallinga@gmail.com
Healthy Food Action works to involve health care experts in public policy debates as diseases like cancer are increasingly linked to pesticide use and other toxins common within the food and farming system. They make it simpler for health professionals to act by providing important information and mechanisms for action. Their website hosts Meat Matters and Food Pollution Webinars, and their current activities include the petition Calling on Dr. Hamburg: Deliver a Rx for a Healthier America and their Create a Happier Meal for America call to action.

Heifer International
www.heifer.org
Allison Stephens, Public Relations Manager
(855) 948-6437
media@heifer.org
Heifer International has worked for nearly 70 years to counter global poverty and hunger by promoting livestock as a form of sustainable assistance to poor family farmers. They contribute to the success of smallholder farmers by providing them with livestock, training in environmentally friendly agriculture, and access to veterinary and agriculture services. In December 2014, Heifer announced a Global Impact Goal: by 2020, Heifer International will have helped 4 million families—who currently experience extreme hunger and poverty—in the places where they work to secure an annual livable wage to live resilient, self-reliant lives.

Hip Hop Public Health
www.hiphopublichealth.org
Mindy Feldman Hecht, Ambassador Program Manager and Social Media Director
(212) 305-4697
mindyh@hhph.org
Hip Hop Public Health uses hip hop music, short videos, and video games to end health illiteracy among children and families. This year 7,290 New York City children participated in their Hip Hop H.E.A.L.S (Healthy Eating and Living in Schools) program. Hip Hop H.E.A.L.S. is designed to promote healthy eating behaviors of children by making healthy eating culturally relevant and “cool”.

The Institute for Agriculture and Trade Policy
www.iatp.org
Juliette Majot, President
(612) 870-0453
jmajot@iatp.org
The Institute for Agriculture and Trade Policy (IATP) is a global organization advocating for policies and practices that would ensure fair and sustainable agricultural systems. Through their promotion of fair trade policies, clean energy sources, and limits to the amount of antibiotics used in the food supply, IATP aims to protect family farms. IATP also works with organizations around the world to analyze how global trade agreements impact domestic farm and food policies.

Institute for a Sustainable Future
www.isfusa.org
Jamie Harvie, Executive Director
(218) 525-7806
harvie@isfusa.org
The Institute for a Sustainable Future (ISF) is working to support and improve ecological health, through advocacy, research, consultation and education. ISF works to build, support and replicate models of success. Consistent with its ecological approach, ISF engages in campaigns that foster relationships and collaboration. ISF recognizes science and the arts as equally important in building a healthy, sustainable world.

The International Federation of Organic Agriculture Movements
www.ifoam.org
Denise Godinho, Membership and Communications Manager
+49 (228) 92650 10
d.godinho@ifoam.org
The International Federation of Organic Agriculture Movements (IFOAM) has offices around the world that represent the organic movement. In addition to offering a range of membership services, they also implement organic programs, provide leadership training, and support standard and verification systems. Examples of IFOAM projects include Capacity Building for the Intercontinental Network of Organic Farmers Organizations and the Global Organic Market Access project.
The Jamie Oliver Food Foundation  
www.jamieoliverfoodfoundation.org  
Jamie Oliver, Founder  
+44 (0) 20 3375 5000  
foodrevolution@jamieoliver.com
The Jamie Oliver Food Foundation (JOFF), led by celebrity chef Jamie Oliver, calls for a “food revolution” in the U.S. to counter obesity and unhealthy eating practices. Programs focus on cooking more meals at home, healthier meals at school, and nutritious cooking lessons. In 2012, JOFF created Food Revolution Day, a global day of action to inspire people around the world to stand up for real food and fight for children’s right to better food education. For Food Revolution Day 2015, Oliver launched a global petition asking for compulsory practical food education to become part of every school curriculum in all G20 countries.

Just Label It  
www.justlabelit.org  
Violet Batcha, Media Contact  
(202) 688-5834  
violet@justlabelit.org
Just Label It advocates for the labeling of genetically engineered (GE) food. The campaign has partnered with hundreds of organizations, including the healthcare community, farmers, consumers’ advocates, and environmentalists to raise awareness for this political issue. The awareness

Intertribal Agriculture Council  
www.indianaglink.com  
Ross Racine, Executive Director  
(406) 259-3525  
rracine@indianaglink.com
The Intertribal Agriculture Council (IAC) conducts a wide range of programs designed to further the goal of improving Indian Agriculture. The IAC promotes the Indian use of Indian resources and contracts with federal agencies to maximize resources for tribal members.
is centered on a legal petition advocating for the mandatory labeling of GMO foods drafted by the Center for Food Safety. To date, the petition has received over 1.4 million signatures.

**Kerr Center for Sustainable Agriculture**

www.kerrcenter.com  
Maura McDermott, Communications Director  
(918) 647-9123  
mauramcdermot.kerrcenter@ecweb.com  
The Kerr Center for Sustainable Agriculture, based in southeastern Oklahoma, supports agriculture locally and globally through research and education programs. In 2007 the Center published Closer to Home: Healthier Food, Farms and Families in Oklahoma in 2007. It was the first time anyone had looked at Oklahoma's food system from gate to plate and continues to be used as a reference. While improving the scientific understanding of agriculture, the Kerr Center also organizes skills-focused trainings on their 4,000-acre ranch.

**Kids Against Hunger**

www.kidsagainsthunger.org  
Nick Yaksich, CEO  
1-866-654-0202  
nick@kidsagainsthunger.org  
Kids Against Hunger packages highly nutritious, life-saving meals for starving children and malnourished children and their families in developing countries and the U.S. The goal of the organization is for its meals to provide a stable nutritional base from which recipient families can move their families from starvation to self-sufficiency. Kids Against Hunger accomplishes this by mobilizing the energy and caring of American children, teens, and adults on behalf of hungry children around the world. Kids Against Hunger seeks to end the literal hunger of children receiving the meals, but also satisfies a hunger among prosperous Americans—a hunger for meaning and contribution.

**Kids Cook Campaigns**

www.thekidscookmonday.org  
Cherry Cumaual, PR & Partnerships Director  
(212) 991-1056  
cdumaual@mondaycampaigns.org  
The Kids Cook Monday initiative encourages families to set aside the first night of every week for cooking and eating together as a family. The Kids Cook Monday provides examples of family friendly recipes and video demonstrations along with a free starter family dinner toolkit- making it easy for families to cook and eat together every Monday.

**Kids Food Festival**

www.kidsfoodfestival.com  
Cricket Azima, Founder & Executive Director  
(718) 406-7506  
info@kidsfoodfestival.com  
The Kids Food Festival is a weekend event focusing on educating families about making balanced food choices through fun and flavorful activities. The programming of the Kids Food Festival helps to establish wholesome lifelong habits, while working to avert childhood obesity. The New York City Festival features a Balanced Plate Scavenger Hunt, The James Beard Foundation Future Foodies Pavilion: ticketed hands-on cooking classes Kids Food Festival Main Stage, and free performances including cooking demos and live entertainment.

**La Via Campesina**

www.viacampesina.org  
Dena Hoff, North America Coordinator  
(263) 457-6221  
viacampesina@viacampesina.org  
La Via Campesina is the international peasants’ movement that currently represents 200 million farmers from 164 local and national organizations in 73 countries. As a grassroots organization, headquartered in New York City, La Via Campesina strives to unite peasants, the landless, female farmers, and rural youth to defend small-scale sustainable agriculture on a global scale. La Via Campesina routinely participates in discussions on food policy with the U.N. Food and Agricultural Organization (FAO) and the U.N. Human Rights Council (UNHRC).

**The Land Connection**

www.thelandconnection.org  
Cara Cummings, Executive Director  
(217) 840-2128  
cara@thelandconnection.org  
The Land Connection trains farmers in resilient, restorative farming techniques; informs the public about the sources of our food and why that matters; and works to protect and enhance farmland so that we, and generations to come, will have clean air and water, fertile soil, and healthy, delicious food. The Land Connection has offered their flagship farmer training program, Central Illinois Farm Beginnings, for 11 years now. Over 150 people have graduated from that program, and many of those people are still farming, and producing fresh, healthy food for their communities at farmers’ markets, CSAs, on farm sales, and to local restaurants.

**Land for Good**

www.landforgood.org  
Jim Habana Hafner, Executive Director  
(603) 357-1600  
jim@landforgood.org  
Land For Good ensures the future of farming in New England by putting more farmers more securely on more land. They take a systems view of farmland access that engages multiple stakeholders and works at multiple levels. Their programs work farmers, farm families, landowners, communities and their support networks. They guide and empower each of them to achieve customized land access solutions, and provide leadership toward broad solutions for the New England landscape.

**The Land Institute**

www.landinstitute.org  
Carrie Carpenter, Development Associate  
(785) 823-5376  
carpenter@landinstitute.org  
The Land Institute is a Kansas-based research organization exploring alternatives to conventional farming practices. Since 1979, the Institute has promoted food production models that benefit rather than destroy soils, and advocated for native perennial crops and building biodiversity. The
Institute offers resources to smallholder farmers and produces research for the expansion of sustainable agriculture. They also host events such as their Ecofest Lecture Series and Land Access Symposium.

The Land Stewardship Project
www.landstewardshipproject.org
George Boody, Executive Director
(612) 722-6377
gboody@landstewardshipproject.org

The Land Stewardship Project is dedicated to protecting farmland by promoting ecological agriculture and developing sustainable communities. Their Farm Beginnings Program provides family farmers with instruction in sustainable agriculture, starting a business, and self-sufficiency while working to improve land access to create community-farming networks. Currently they are working on Urban Farming policy in the Minneapolis, MN, area as well as operating the Hope Community development organization through the Growing Neighborhood Access to Healthy Food program.

Landesa Rural Development Institute
www.landesa.org
Rena Singer, Communications Director
(206) 257-6136
renas@landesa.org

Landesa Rural Development Institute (LRDI) is an organization that works to help secure land for the world’s poorest people. The organization partners with local governments in developing countries to help create laws, policies, and programs to foster social justice, economic growth, and opportunities for the communities. They often focus on creating and enforcing land rights for women. 2.2 million women and men gained secure rights to land through Landesa’s partnerships last year.
The Leopold Center is a research and education center on the campus of Iowa State University created to identify and reduce negative environmental and social impacts of farming and develop new ways to farm profitably while conserving natural resources. The Center’s work is focused in these initiatives - ecological systems research, marketing and food systems research, policy research, and cross-cutting research that bridges all areas (water, energy, soil, and alternative farming systems).

Let’s Move Salad Bars to Schools
www.saladbars2schools.org
Ann Cooper, President and Founder
ann@chefannfoundation.org
The goal of Let’s Move Salad Bars to Schools is for every school in the United States to have a salad bar as part of their school food service program so that every child—from elementary school, to middle school, to high school—has daily access to fresh fruits and vegetables, whole grains, and healthy proteins. Through of broad network of donors, the program has granted over 4,000 salad bars to schools in need.

Let’s Move!
www.letsmove.gov
Debra Eschmeyer, Executive Director
Let’s Move! is a comprehensive initiative, launched by First Lady Michelle Obama, dedicated to solving the problem of obesity within a generation. Combining comprehensive strategies with common sense, Let’s Move! aims to put children on the path to a healthy future by giving their parents helpful information and fostering environments that support healthy choices, providing healthier foods in our schools, helping children become more physically active, and ensuring that every family has access to healthy, affordable food.

The Livestock Conservancy
www.albc-usa.org
Ryan Walker, Marketing and Communications Manager
rwalker@albc-usa.org
The Livestock Conservancy is working to protect nearly 200 breeds of livestock and poultry from extinction. The Conservancy is a hub for rare breed agriculture. The Conservancy has been a key actor in the protection of at least 17 endangered breeds of livestock and poultry in its 40 years of existence.

Leopold Center for Sustainable Agriculture
www.leopold.iastate.edu
Laura Miller, Communications
(515) 294-5272
lwmiiller@iastate.edu
The Leopold Center is a research and education center on the campus of Iowa State University created to identify and reduce negative environmental and social impacts of farming and develop new ways to farm profitably while conserving natural resources. The Center’s work is focused in these initiatives - ecological systems research, marketing and food systems research, policy research, and cross-cutting research that bridges all areas (water, energy, soil, and alternative farming systems).

Mazon
www.mazon.org
Abby J. Leibman, President and CEO
(310) 442-0020
mazonmail@mazon.org
MAZON puts into practice the key Jewish ideals of tzedakah (justice) and tikkun olam (repairing the world) as the foundation for its mission to combat hunger and help vulnerable people of all backgrounds both in the United States and Israel. MAZON’s approach involves education, advocacy, grantmaking, and strategic initiatives. The Healthy Options Healthy Meals program aims to make nutritious food more accessible to low-income families.

Main Street Project
www.mainstreetproject.org
David Ostendorf, Founder and Executive Director
(612) 879-7572
info@mainstreetproject.org
The Main Street Project focuses on changing the current conventional system by deploying an alternative, small-scale, and sustainable poultry-based system that is accessible and economically viable for aspiring Latino and other immigrant farmers. They currently have three demonstration farms near Northfield, MN, used for hands-on training and also provide “agripreneur” training for hopeful new farmers with a curriculum dedicated to farm management and business skills offered in Spanish and English. In Latin America, they’re helping develop the first community-wide prototype in the dry-corridor of eastern Guatemala, a coffee-producing area among worst affected by poverty, ecological deterioration, drought, and famine. While in Mexico, they are working with Via Organic and Organic Consumers Association to design and build a production and training facility.

Meals on Wheels
www.mealsonwheelsamerica.org
Ellie Hollander, President & CEO
(888) 998-6325
info@mealsonwheelsamerica.org
Meals on Wheels America is the oldest and largest national organization supporting the more than 5,000 community-based senior nutrition programs across the country that are dedicated to addressing senior hunger and isolation. This network exists in virtually every community in America and, along with more than 2 million volunteers, delivers the nutritious meals, friendly visits and safety checks that enable America’s seniors to live nourished lives with independence and dignity. By providing funding,
leadership, education and advocacy support, Meals on Wheels America empowers its local member programs to strengthen their communities, one senior at a time.

**Meatless Monday**
www.mondayscampaigns.org
Cherry Dumaual, Public Relations and Partnerships Director
(212) 991-1056
cdumaual@mondayscampaigns.org
Meatless Monday advocates for individuals across the globe to not eat meat one day a week. By providing informational resources, marketing supplies and recipes, Meatless Mondays works with individuals, schools, restaurants, and food companies to reduce meat consumption by 15 percent globally. Home-grown versions of Meatless Monday are now in 37 countries, from Sir Paul McCartney's Meat Free Monday in the U.K. to programs in Israel, Australia, Jamaica and Iran. This year representatives from 12 Meatless Monday countries came to New York City, NY during Climate Week for their first global gathering.

**Midwest Organic and Sustainable Education Service**
www.mosesorganic.org
Faye Jones, Executive Director
(715) 778-5775
faye@mosesorganic.org
The Midwest Organic and Sustainable Education Service (MOSES) is a nonprofit organization based in Spring Valley, WI. They promote organic and sustainable agriculture by providing the education, resources, and expertise farmers need to succeed. The cornerstone of this foundation is the annual MOSES Organic Farming Conference, the country's largest conference on organic and sustainable farming.

**Millennium Institute**
www.millennium-institute.org
Mayumi Sakoh, Advocacy, Networking, and Communications Advisor
(202) 383-6200
ms@millennium-institute.org
The Millennium Institute (MI) seeks to inspire global action concerning sustainability by working to empower decision makers to create sustainable policies and to create a global network of system thinkers. MI and the Biovision Foundation are partners in a project called Changing Course in Global Agriculture (CCGA) which aims at improving food security, rural welfare, and the sustainable use of natural resources through the implementation of sustainable agriculture and food system policies. The project operates at both the international and the national levels, reaching decision-makers and stakeholders in the area of agriculture and the food systems through policy development processes and supportive planning tools.

**The Monday Campaigns**
www.mondayscampaigns.org
Cherry Dumaual, PR and Partnerships Director
(212) 991-1056
cdumaual@mondayscampaigns.org
The Monday Campaigns is a nonprofit public health initiative associated with Johns Hopkins, Columbia and Syracuse universities that dedicates the first day of every week to health. Every Monday, individuals and organizations join together to commit to the healthy behaviors that can help end chronic preventable diseases.

**Modern Farmer**
www.modernfarmer.com
Jessie Cohen, Press Director
(888) 797-9925
jessie@modfarmer.com
Modern Farmer is a media outlet for sustainable food issues that runs a daily website, a quarterly print issue, and event series. Modern Farmer strives to provide accurate independent information to a global constituency concerned about the relationship between food, human health and happiness, and the health of the natural environment. The online portion of Modern Farmer features a handbook that educates readers on how to localize their food intake and build their own sustainable capacity.

**More and Better**
www.moreandbetter.org
Elisabeth Atangana, International Coordinator
+39 (06) 80 70 847
secretariat@moreandbetter.org
Founded in 2003, More and Better is a network that facilitates collaboration among organizations working to end hunger and poverty in developing nations. More and Better is composed of NGOs, CSOs, national campaigns, and social movements, all working to eliminate hunger and poverty by lobbying for policies that support agriculture, food, and rural improvement in developing countries.

**National Black Farmers Association**
www.blackfarmers.org
Dr. John Boyd Jr., President
(804) 691-8528
johnwesleyboydjr@gmail.com
The National Black Farmers Association was founded in 1995 in order to help black farmers gain access to USDA program resources at both the state and federal level. The National Black Farmers Association accomplishes its goals through both national outreach and technical assistance. Their workshops include Seed to Market Trainings, Pallet Gardening classes, and Let's Get Growing, a workshop that aims to further the practice of agriculture through an exchange of information.

**National Center for Appropriate Technology: ATTRA Program**
www.attra.ncat.org
Kathy Hadley, Executive Director
(800) 275-6228
kathyh@ncat.org
The National Sustainable Agriculture Information Service, within the ATTRA program (a national sustainable agriculture information service), provides information and technical assistance to farmers and anyone involved in sustainable agriculture in the United States. They provide research-based technical assistance and information in the fields of sustainable agriculture, sustainable energy, and sustainable community development.

**More and Better**
www.moreandbetter.org
Elisabeth Atangana, International Coordinator
+39 (06) 80 70 847
secretariat@moreandbetter.org
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(800) 275-6228
kathyh@ncat.org
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NATIONAL ORGANIZATIONS

National Co+op Grocers
www.ncg.coop
Allie Mentzer, Advocacy Specialist
(866) 709-1205
allie.mentzer@ncg.coop
National Co+op Grocers (NCG), previously National Cooperative Grocers Association, is a business services cooperative for retail food co-ops located throughout the U.S. representing 143 food co-ops, which operate over 195 stores in 38 states. NCG helps unify natural food co-ops in order to optimize operational and marketing resources, strengthen purchasing power, and ultimately offer more value to natural food co-op owners and shoppers everywhere.

National Family Farm Coalition
www.nffc.net
Katherine Ozer, Executive Director
(202) 543-5675
kozer@nffc.net
The National Family Farm Coalition (NFFC) was founded in 1986 and represents American family farms and rural communities while serving as a hub for grassroots organizations to interact. The NFFC represents 34 grassroots organizations in 32 states, allowing them to collaborate regionally on nation-wide campaigns. Areas of focus include animal disease traceability, the dairy crisis, genetic engineering, and food sovereignty.

The National Farm to School Network
www.farmtoschool.org
Chelsey Simpson, Communications Manager
(405) 684-7608
chelsey@farmtoschool.org
The National Farm to School Network (NFSN) acts as an informational resource and inspirational leader to communities by bringing locally sourced, healthy food, and agricultural education into schools. The Farm to School Network has reached 40,000 schools across the U.S. and engaged a staggering 23.5 million students. Their Seed Change initiative is building the capacity of schools to implement sustainable practices on a wide scale by providing direct investment and proactive outreach.

National Farmers Union
www.nfu.org
Andrew Jerome, Communications Coordinator
(202) 554-1600
ajerome@nfudc.org
Active since 1902, the National Farmers Union advocates for American family farmers and rural communities by promoting educational programs, influencing legislation, encouraging diverse coalitions, and information networks. The Beginning Farmers Institute program trains new farmers on how to manage a farm and work with community organizations.

National Hmong American Farmers
www.nhaf.org
Chukou Thao, Executive Director
(202) 727-1350
chukou@nhaf.org
NHAF seeks to preserve Hmong-American farm culture by promoting economic self-sufficiency for Hmong-American and other immigrant and ethnically underrepresented farmers. They provide services to independent farmers throughout the country, with special focus on California’s Central Valley farmers, who may have limited access to government programs.

The National Organic Coalition
www.nationalorganiccoalition.org
Liana Hoodes, Executive Director
(914) 443-5759
liana@nationalorganiccoalition.org
The National Organic Coalition is an alliance of organizations working to
advance enforceable, equitable, and environmentally sound federal organic standards. Members of the organization testify at government hearings and appear before congress any time organic issues are discussed to ensure the integrity of organic standards is preserved. Since its inception, the Coalition has been influential in appointing the USDA National Organic Program Director and raising awareness about the threat of contamination from genetically engineered organisms.

**National Sustainable Agriculture Coalition**  
www.sustainableagriculture.net  
Jeremy Emmi, Managing Director  
(202) 547-5754  
jemmi@sustainableagriculture.net

The National Sustainable Agriculture Coalition (NSAC) is an alliance of grassroots organizations that advocates for policies that promote agricultural interests as well as sustainable food systems. NSAC conducts policy and advocacy work that focuses on fair agricultural markets, environmentally safe practices, and resilient farming systems. Currently they are implementing a number of campaigns such as Agricultural Appropriations, which is fighting for funding and policy tasks, and the ensuring the 2015 Child Nutrition Act invests in Farm to School.

**National Women in Agriculture**  
www.nwiaaa.org  
Dr. Tammy Gray-Steele, Executive Director  
(405) 424-4623  
womeninag@gmail.com

National Women in Agriculture (NWIAA), based in Oklahoma City, OK, operates chapters in seven U.S. states. The network aims to empower rural and minority women by providing agricultural outreach, education, and connections to local and federal financial resources. Beginning in August 2015, at NWIAA’s Community Gardens in Oklahoma City, OK, members of the public will have the ability to pick their own vegetables free of charge. The organization encourages individuals to “harvest as much as they need” anytime the gate is open.

**The National Young Farmers Coalition**  
www.youngfarmers.org  
Sophie Ackhoff, Membership and Development Coordinator  
(518) 643-3564  
sophie@youngfarmers.org

In the U.S. farmers over the age of 65 outnumber farmers under the age of 35 by a margin of 6-to-1. And although the organic and local food movements are inspireing a new generation to farm, it has never been harder to get started. The National Young Farmers Coalition (NYFC) works to ensure young people can build viable farm businesses that can support themselves and their families through farming. The group was influential in advocating for the interests of young farmers in the 2014 Farm Bill, while also working with the National Sustainable Agriculture Coalition to write the Beginning Farmer and Rancher Opportunity Act, a Farm Bill marker bill that won bipartisan support in Congress.

**Native Food Systems Resource Center**  
www.nativefoodsystems.org  
Pati Martinson, Coordinator  
(303) 774-7836  
pmartinson@tcedc.org

Native Food Systems Resource Center is an initiative of the First Nations Development Institute, which recognizes the challenges many Native American families face in accessing fresh, healthy food. The Center works to increase food access and build good health by providing technical, financial, and educational support to initiatives that promote sustainable agriculture, strengthen food security, and build food sovereignty within Native American communities. Their resources, such as My Native Plate, which serves as the indigenous alternative to the USDA’s latest nutritional guidelines known as Choose My Plate, helps individuals opt for healthy and indigenous food choices.

**Native Seeds/SEARCH**  
www.nativeseeds.org  
Chris Schmidt, Interim Executive Director  
(520) 622-0830  
cschmidt@nativeseeds.org

Native Seeds/SEARCH conserves, distributes, and documents seed diversity in order to promote biodiversity and a sustainable food system. These seeds are available through their online store, an annual seed-listing, and at their retail store in Tuscan, Arizona. Native Seeds/Search also educates farmers and the public on the role these seeds play in cultures of the American Southwest and northwest Mexico through a variety of courses and workshops.

**Natural Gourmet Institute**  
www.naturalgourmetinstitute.com  
Susan Baldassano, Senior Director of Chefs Training & Student Affairs  
(212) 645-5170  
info@nginyc.com

The Natural Gourmet Institute offers chef training and certificate programs to individuals who are looking to take their healthful culinary skills a step further. Their Training Program consists of over 600 hours of rigorous, life-changing culinary education. Their dynamic Certificate Programs are designed to give students the opportunity to gain first-hand experience and expertise in the areas of Raw and Living Foods, Culinary Nutrition, Sustainable Farming, Food Entrepreneurship, Writing for Food Media, Sustainable Meat, and Cooking for People with Illness.

**Natural Resources Defense Council**  
www.nrdc.org  
Lisa Benenson, Chief Communications Officer  
(212) 727-2700  
nrdcinfo@nrdc.org

The Natural Resources Defense Council (NRDC), works across the U.S. with 1.4 million activists and members as well as 350 lawyers to protect the natural environment. NRDC supports a sustainable food system by holding pesticide regulators accountable for protecting public health and partnering with private companies to increase sustainability in the food sector. Last year, due largely to the influence of NRDC, schools in New York City, NY, Chicago, IL, Miami, FL, Orlando, TX, Los Angeles, Ca, and Dallas, TX—which
collectively serve meals to over 3 million students daily—declared they would only purchase antibiotic-free chicken.

**The Nature Conservancy**
www.nature.org
Mark Tereck, President & CEO
(800) 628-6860
mtercek@tnc.org
The Nature Conservancy is the leading conservation organization in the U.S. Based in Arlington, VA, the organization has a global agriculture program that aims to meet the challenges of food production without jeopardizing natural resources. The Conservancy has protected more than 119 million acres of land and thousands of miles of rivers worldwide. They also operate more than 100 marine conservation projects globally.

**The Non-GMO Project**
www.nongmoproject.org
Caroline Kinsman, Communications Manager
(877) 358-9240
caroline@nongmoproject.org
The Non-GMO Project offers North America’s only third party verification and labeling for non-GMO products. The Project works with food manufacturers, distributors, growers, and seed suppliers to develop a standard for detection of GMOs and to reduce the risk of GMO contamination within the non-GMO. By building awareness about GMOs and their impact on health, the Project also educates consumers and the food industry. October is Non-GMO Month and the organization asks that retailers and consumers to participate by voting with their wallet.

**The Norman Borlaug Institute for International Agriculture**
www.borlaug.tamu.edu
Gabriel Saldana, Communication Manager
(979) 845-4164
gabe.saldana@ag.tamu.edu
The Norman Borlaug Institute for International Agriculture at Texas A&M University designs and implements science based development programs that guide the phases of agricultural industry from production to consumption to fight hunger and poverty among the smallholder agricultural communities of the developing world. Active projects include Agricultural Research and Education Capacity-Building at La Molina University in Peru and the Rwanda Pyrethrum Project.

**Northeast Organic Farming Association**
www.nofa.org
Michael Roberts, President
(401) 835-2346
michael.r.roberts@gmail.com
The Northeast Organic Farming Association is a network of over 5,000 farmers, policymakers, educators and food lovers that aims to support organic food, sustainable agriculture, and a cleaner environment. They develop and promote the distribution of locally grown, nutritious food throughout the northeastern U.S. with chapters in Connecticut, Massachusetts, New Hampshire, New Jersey, New York, Rhode Island, and Vermont.

**Northeast Sustainable Agriculture Working Group**
www.nesawg.org
Ruth Katz, NESAWG Coordinator
(914) 231-9206
ruthkatz@nesawg.org
The Northeast Sustainable Agriculture Working Group (NESAWG) brings together over 500 sustainability organizations in the northeastern United States to promote sustainable agriculture and a strong economy. NESAWG organizes working groups, shares practices, conducts research, and influences public policy.

**The Notah Begay III Foundation**
www.nb3foundation.org
Justin Huenemann, Executive Director
(505) 867-9775
justin@nb3f.org
The Notah Begay III Foundation works to address the profound health and wellness issues impacting Native American children. The organization aims to reduce childhood obesity and type 2 diabetes among Native American children. The Foundation is setting a standard for investing in promising and community-driven programs, research, and advocacy that can prevent obesity and type 2 diabetes, ensuring healthy and successful futures for Native American children and their communities.

**Nourish**
www.nourishlife.org
Kirk Bergstrom, Founder & President
(415) 561-2141
press@nourishlife.org
Nourish, based out of San Francisco, CA, is an educational program run by WorldLink that seeks to educate and inspire individuals about food sustainability. Nourish uses television, school curriculum design, web content, short films, and teacher and youth trainings to create a sustainable future in agriculture. The Nourish film, released in 2009, traces our global relationship to food from a broad perspective to personal action steps.

**Nourishing Our Children**
www.nourishingourchildren.org
Sandrine Love, Executive Director
(202) 363-4394
info@nourishingourchildren.org
Nourishing Our Children is a nonprofit organization that offers dynamic educational materials that explain why many traditional foods now considered unhealthy are, in fact, vital to the development of children.

**Nuestras Raices Inc.**
www.nuestras-raices.org
Hilda Roque, Executive Director
(413) 535-1789 x 7
hroque@nuestras-raices.org
Nuestras Raices which means “Our Roots,” represents the strong agricultural ties and history that the Puerto Rican community has in Holyoke, MA. Based out of Holyoke MA, Nuestras Raices has grown to become a large organization, one that is considered “a national model on how to develop sustainable agriculture and green cities.” Nuestras Raices today has a network
of 10 community gardens with over 100 member families, an environmental program that addresses issues affecting the Holyoke community, a Youth Program for inner city youth that gives them the opportunity to organize about food and environmental related topics, and a 30-acre inner city farm that focuses on food systems, economic development and agriculture.

**The Oakland Institute**
www.oaklandinstitute.org  
Melissa Moore, Communications Director  
(510) 469-5228  
media@oaklandinstitute.org

The Oakland Institute, based in Oakland, CA, is a research and analysis organization committed to fostering debate and inspiring action on pressing social issues like food sustainability, climate change, and poverty. They publish reports on food and agriculture issues around the world, host events, and maintain a blog that presents the latest news from the ground and assessments of policy developments and breaking action. In 2013 the organization partnered with farmer organizations in Mali to document fast-moving land grabs and co-sponsored a civil society forum in Senegal.

**Oldways**
www.oldwayspt.org  
Rachel Greenstein, Communications Manager  
(617) 896-4888  
rachel@oldwayspt.org

Oldways advocates for healthier eating by educating the public about the benefits of traditional cooking, embracing culture, and heritage. Programs such as the Mediterranean Foods Alliance, and the African Heritage & Health program promote healthy eating based on regional diet pyramids and provide consumers with recipes to incorporate heritage into their diet.

**One Acre Fund**
www.oneacrefund.org  
Andrew Yuon, Senior Partner/Executive Director/Co-Founder  
(646) 496-6855  
media@oneacrefund.org

One Acre Fund has developed an innovative model to help farmers improve yields by providing them credit for farm inputs, providing those inputs within walking distance of their farms, and making sure that farmers are able to sell their harvest at a profit. By 2020, the organization will serve 1.4 million farm families.

**ONE Campaign**
www.one.org  
Ari Goldberg, Media Contact  
(202) 495-2782  
ari.goldberg@one.org

The ONE Campaign is an international advocacy organization that takes action to end poverty and diseases, particularly in Africa. With offices across the globe, ONE raises public awareness and partners with government leaders to increase public health, support investments in agriculture and nutrition, and prevent corruption in poverty prevention programs. In 2014, the organization launched Do Agric, It Pays, a pan-African campaign aimed at ensuring that African leaders recommit their commitment to allocate 10 percent of national budgets to agriculture.

**Oregon Tilth**
www.tilth.org  
Chris Schreiner, Executive Director  
(503) 378-0690  
organic@tilth.org

Oregon Tilth is a nonprofit that promotes “biologically sound and socially equitable” agriculture, processing, and marketing, through their research, advocacy, education, certification, and events. Oregon Tilth helped form the Organic Materials Review Institute in 1997 to evaluate materials used on organic farms.

**Organic Agriculture Center of Canada**
www.organicagcentre.ca/  
Andrew Hammermeister, Director  
(202) 674-5034  
Andrew.hammermeister@dal.ca

The Organic Agriculture Centre of Canada (OACC) conducts organic farming research and provides knowledge transfer and extension services for organic farmers. The OACC is committed to education by way of web courses in organic agriculture, organic farming methods, organic field crops, organic pest and weed management, organic livestock production, composting, and transition to organic farming.

**The Organic Center**
www.organic-center.org  
Jessica Shade, Director of Science Programs  
(802) 275-3897  
jshade@organic-center.org

The Organic Center is a hub for scientific research on organic agriculture and health. The Center works with academic and government institutions to fill knowledge gaps on sustainable agriculture. Currently, the Center is working to find organic solutions for new diseases appearing in citrus, apple, and pear orchards across the U.S. Other projects include the Healthy Farm Index Biodiversity Calculator and The Effect of Organic Farming Practices on Nitrogen Pollution.

**Organic Consumers Association**
www.organicconsumers.org  
Ronnie Cummins, National Director  
(888) 403-1007  
Ronnie@organicconsumers.org

The Organic Consumers Association (OCA) promotes the interests of organic and socially responsible food consumers throughout the nation. OCA has more than 850,000 members, subscribers, and volunteers. Their projects include Via Organic, the Fair World Project, and the Organic Retail and Consumer Alliance, a program aimed at increasing public awareness about the difference between “natural” and organic.

**Organic Farming Research Foundation**
www.ofrf.org  
Brise Tencer, Executive Director  
(831) 426-6606  
brise@ofrf.org

The Organic Farming Research Foundation supports the success of organic farmers by focusing on the four main research areas of policy, education,
grantmaking, and community. Since 1992, the organization has conducted four National Organic Farmers’ Surveys, which provide information for a wide group of researchers.

**Organic Materials Review Institute**
www.omri.org  
Peggy Miars, Executive Director  
(541) 343-7600 x 102  
peggy@omri.org  
The Organic Materials Review Institute (OMRI) supports organic integrity by providing organic certifiers, growers, manufacturers, and suppliers an independent review of products intended for use in certified organic production, handling, and processing.

**Organic Seed Growers and Trade Association**
www.osgata.org  
Holli Cederholm, General Manager  
(207) 809-7530  
holli@osgata.org  
OSGATA develops, protects and promotes the organic seed trade and its growers, and assures that the organic community has access to excellent quality organic seed, free of genetic contaminants, and adapted to the diverse needs of local organic agriculture.

**The Organic Trade Association**
www.ota.com  
Laura Batcha, CEO and Executive Director  
(202) 403-8520  
lbatcha@ota.com  
The Organic Trade Association (OTA) is a membership-based business association for the organic industry in North America. OTA’s mission is to promote and protect organic trade to benefit the environment, farmers, the public, and the economy. OTA represents businesses across the organic supply chain and addresses all things organic, including food, fiber/textiles, personal care products, and new sectors as they develop. More than 60 percent of OTA trade members are small businesses.

**Organic Valley**
www.organicvalley.coop  
Elizabeth Horton, Simmer Public Relations  
(207) 838-0084  
simmerpublicrelations@gmail.com  
Organic Valley focuses on saving family farms through organic farming. The organization produces a variety of organic foods, including organic milk, soy, cheese, butter, spreads, creams, eggs, and produce, which are sold in supermarkets, natural foods stores and food cooperatives nationwide. With its regional model, milk is produced, bottled and distributed right in the region where it is farmed to ensure fewer miles from farm to table and to support our local economies. Organic Valley represents approximately 1,800 farmers in 36 states and is one of America’s largest cooperative of local farmers.

**Organic Volunteers**
www.voluntariosorganicos.wordpress.com  
Juliano Ricardi, Administrator  
(489) 123-9686  
Organic Volunteers is an educational exchange that publishes a database of people working in the sustainable movement in the USA that want to share their knowledge and work with others. The database is used to locate hosts all over the country offering volunteer and apprenticeship opportunities.

**Other Worlds**
www.otherworldsarepossible.org  
Beverly Bell, Organization Coordinator  
Haiti.otherworlds@gmail.com  
Other Worlds is a women-driven educational and movement support collaborative. They operate a number of programs that are aimed at broad changes in economic, political, social, and environmental justice. The Harvesting Justice: Transforming Food, Land, And Agriculture program supports the transformation of the food supply chain by education, compiling informative materials, and building publicity and advocacy.

**Oxfam America**
www.oxfamamerica.org  
Rachel Hayes, Senior Director of Communications and Community Engagement  
(800) 776-9326  
info@oxfamamerica.org  
Oxfam America is an international organization that works in more than 90 countries across the world to fight poverty and hunger. Oxfam America assists communities in the event of natural disasters, initiates poverty-reduction campaigns, and educates the public on social injustices. Oxfam’s Behind the Brands initiative assesses companies’ performance on social responsibility, challenging them to use their power to contribute to the creation of a more just food system.

**The Partnership for a Healthier America**
www.ahealthieramerica.org  
Lawrence A. Soler, President & CEO  
(202) 842-900  
news@ahealthieramerica.org  
The Partnership for a Healthier America (PHA) seeks to reduce the occurrence of childhood obesity. PHA provides children with access to safe play areas, works with companies like Reebok and Nike to provide more opportunities for children to be active, and encourages healthy choices. In 2013, PHA partnered with First Lady Michelle Obama’s Let’s Move! Active Schools, a collaboration to bring physical activity back to American schools.

**The Permaculture Research Institute**
www.permaculturenews.org  
Bill Mollison, Founder  
+61 (02) 66 886 578  
info@permaculturenews.org  
The Permaculture Research Institute works with individuals and communities all over the world to expand the use of permaculture-based sustainable agriculture. The Institute provides training and internship opportunities to bring permaculture to farmers around the world. The organization’s website
features worldwide permaculture projects, a growing list where individuals can find out what others our doing in the permaculture community.

Pesticide Action Network North America
www.panna.org
Sara Knight, Communications Director
(510) 788-9020
community@panna.org
Pesticide Action Network North America (PAN North America, or PANNA) works to replace the use of hazardous pesticides with ecologically sound and socially just alternatives. As one of five PAN Regional Centers worldwide, PANNA links local and international consumer, labor, health, environment, and agriculture groups into an international citizens’ action network. The new Healthy Kids! Toolkit outlines the top ten ways that you can protect kids from pesticides.

Pew Charitable Trust’s Food Safety Project
www.pewtrusts.org
Matt Mulkey, Manager, Communications
(202) 862-9864
mmulkey@pewtrusts.org
Pew Charitable Trust’s Food Safety Project emphasizes the importance of safety measures focused on prevention and scientifically based management strategies in America’s food system. The Trust aims to reduce the risk of food-borne pathogens by strengthening federal laws and enforcement practices.

PolicyLink
www.policylink.org
Angela Glover Blackwell, Founder and CEO
(212) 629-9570
otilia@policylink.org
PolicyLink connects communities to create sustainable solutions and determine best practices. PolicyLink acts as a national research and action organization to foster economic and social equality. Their primary areas of focus include equitable economy, infrastructure equity, and health equity and place. They also partner with other organizations to found programs such as the Institute for Black Male Achievement and the Alliance for Boys and Men of Color.

Postharvest Education Foundation
www.postharvest.org
Dr. Lisa Kitinoja, President
(916) 708-7218
postharvest@postharvest.org
Since 2011, Postharvest has provided low cost, easy to access, innovative e-learning programs and long term mentoring for more than 120 young
NATIONAL ORGANIZATIONS

horticultural professionals in 28 countries. These young people graduate from their one year long training programs as “postharvest specialists” with the technical knowledge, teaching skills, postharvest tools and confidence to educate local farmers, traders, and marketers on how to reduce food losses/waste in their own countries.

The Presbyterian Hunger Program
www.pcusa.org
Ruth Farrell, Coordinator
(800) 728-7228
jessica.maudlin@pcusa.org
The Presbyterian Hunger Program works to understand and eliminate the root causes of hunger both in the U.S. and across the world through direct relief, development assistance, and corporate and political engagement. The Program’s Campaign for Fair Food advocates for the rights of farm laborers at the bottom of corporate food supply chains. In addition, the Food & Faith Initiative offers important resources for those looking to learn about how to live a healthier lifestyle.

The Prevention Institute
www.preventioninstitute.org
Rob Waters, Chief Communications Officer
(510) 444-7738
rob@preventioninstitute.org
The Prevention Institute is a national nonprofit dedicated to fostering community wellness by promoting prevention solutions for a better health
system. The Institute promotes healthy food as a key prevention tool and has facilitated the development of public policy initiatives around food accessibility in the U.S. Their toolkit includes conceptual frameworks, databases, step-by-step guides, and action plans that translate research into action.

**Price-Pottenger Nutrition Foundation**
www.ppnf.org
Edward Bennett, President
(800) 366-3748
info@ppnf.org
The Price-Pottenger Nutritional Foundation is committed to teaching the value of traditional diets for achieving optimal health in the modern world. Through their library of research and educational materials, they provide concrete, trustworthy and reliable information about the importance of nutrient-dense traditional whole foods for achieving optimal wellness. Their organization focuses primarily on the work of Drs. Weston Price and Francis Pottenger, whose research provides scientific validation for the traditional wisdom behind eating whole, nutrient-dense foods, food production, and health.

**Pure Food Kids**
www.purefoodkids.org
Kristin Hyde, Executive Director
(206) 971-4169
kristin@purefoodkids.org
Pure Food Kids is an educational organization that empowers kids with the knowledge to live a healthy life through smart nutritional choices. Students of their Seattle, WA, and New York City, NY, workshops learn to be “food detectives” by engaging in cooking and nutrition education. The program is free to public, private, and homeschools, equipping students with information and skills to make healthy food choices for life.

**Rachel's Network**
www.rachelsnetwork.org
Erica Flock, Communications Manager
(202) 659-0846
info@rachelsnetwork.org
Rachel’s Network, named to honor the work of Silent Spring author Rachel Carson, is a nonprofit organization that promotes women as agents of environmental change. Rachel’s Network hosts meetings and retreats for its members in order to share ideas about environmental and agricultural sustainability issues. The organization has created a fellowship to support women Innovators, providing a three-year stipend to a visionary woman.

**Rainforest Alliance**
www.ra.org
Diane Jukofsky, Vice President of Communications, Marketing, and Education
(212) 677-1900
djukofsky@ra.org
Rainforest Alliance (RA) uses training and certification to encourage sustainable land-use practices, business models, and consumer purchases across the planet. RA partners with farmers, foresters, and tourism businesses to protect the long-term economic and environmental health of forest communities. RA’s product certification is designed to help consumers know that their food was grown by farmers focused on sustainable land management. Their work addresses pressing issues relating to critical products such as coffee, bananas, cocoa, and cattle. More than 1,600 banana farms are safeguarding the health of nearly 269,000-acres thanks to the Alliance’s training and certification.

**Real Food Challenge**
www.realfoodchallenge.org
David Schwartz, Campaign Director
(401) 601-5545
david@realfoodchallenge.org
Real Food Challenge is a national university network of young food activists advocating for a healthy and fair food system. Their primary goal is to allocate US$1 billion of university food budgets away from junk food and industrial farming and towards local, ecologically sound food sources by 2020. They hope to achieve this goal by raising awareness through their Days of Action, their annual summits, strategy retreats, and other programs.

**Real Food Media Project**
www.realfoodmedia.org
Anna Lappé, Project Director
(510) 281-9023
info@realfoodmedia.org
Real Food Media Project has organized a contest for the best short film on food, farming, and sustainability. Part of Food Mythbusters, this project aims to counter misconceptions about the U.S. food system by producing and promoting documentary videos on food. Visit their online film library to watch, learn, and share about real food.

**Recipe for Success**
www.recipe4success.org
Gracie Cavnar, Founder and CEO
(713) 520-0443
gracie@recipe4success.org
Recipe for Success has developed a comprehensive hands-on school curriculum as a way to combat childhood obesity that reaches 4,000 children every month. They work directly in schools and with the general public, particularly young families, through books, interactive websites, apps, transmedia, and social media campaigns to build awareness and demand for fresh, healthy food. Their VegOut! 30 Ways in 30 Days Challenge turns getting fresh produce onto your plate into a healthy, tasty competition.

**Recirculating Farms Coalition**
www.recirculatingfarms.org
Marianne Cufone, Executive Director
(813) 774-6595
mcufone@recirculatingfarms.org
The Recirculating Farms Coalition is a collaborative group of farmers, educators, nonprofit organizations, and many others committed to building local sources of healthy, accessible food. Through research, education, and advocacy, they work together to support the development of eco-efficient farms that use clean recycled water as the basis to grow food.
Restaurant Opportunities Center United
www.rocunited.org
Maria Myotte, National Communications Coordinator
(212) 243-6900
maria@rocunited.org
Restaurant Opportunities Center (ROC) United fights to improve wages and working conditions for restaurant workers. The organization conducts workplace justice campaigns as well as research and policy work to provide job training and placement for its members. Their Diners Guide to Ethical Eating, as well as the Behind the Kitchen Door project, help to raise awareness about inequality, instability, and opportunity in the restaurant industry.

Revolution Foods
www.revolutionfoods.com
Kristin Groos Richmond, Co-Founder and CEO
(510) 596-9024
info@revolutionfoods.com
Revolution Foods addresses childhood nutrition by providing meals and educational programs about making healthy eating choices to students and children. Founded by two moms in Oakland, CA, Revolution Foods serves over 1 million meals to school aged children across the U.S. and in retail stores. Their programs not only focus on Real Food in Schools, but also Real Food for All, and Real Food in Stores.

The Rodale Institute
www.rodaleinstitute.org
Megan Kintzer, Director of Development and Communications
(610) 683-1400
megan.kintzer@rodaleinstitute.org
The Rodale Institute, through research and networking, strives to create and share the best practices in organic farming. For the past 60 years, Rodale has managed a farm in rural Kutztown, PA, where they conduct scientific studies and educate community members about the value of organic food. The farm includes gardens, farming system trials, trees as a crop, a honeybee Conservancy, and a Water Purification Eco-Center.

Rural Advancement Foundation International - USA
www.rafiusa.org
Scott Marlow, Executive Director
(919) 542-1396
smarlow@rafiusa.org
Rural Advancement Foundation International (RAFI) - USA is a nonprofit organization working nationally and internationally to cultivate policies and practices that sustain thriving family farms. The Foundation helps small-scale U.S. farmers transition to organic production and negotiate fair compensation with agribusinesses. Working with a variety of farm, community, university, and government groups, RAFI promotes sustainability, equity, and diversity in agriculture through policy changes, practical assistance, market opportunities, and access to financial and technical resources.

The Rural Coalition
www.ruralco.org
Tahirah Cook, Policy and Communications Assistant
(202) 628-7160
tahirara@ruralco.org
The Rural Coalition is a grassroots alliance of more than 90 organizations representing farmers and farmworkers who work to bring equitable pay and safe working conditions to minority, migrant, and indigenous farm laborers in North America. Born of the civil rights and anti-poverty rural movements, Rural Coalition seeks a just and sustainable food system that brings fair returns to their diverse small farmers and ranchers.

SAAFON
www.saafon.org
Cynthia Hayes, Founder
(912) 495-0591
saafon@comcast.net
For nearly a decade, The Southeastern African American Farmers’ Organic Network (SAAFON) has been dedicated to building a sustainable food system by protecting and preserving African American agricultural heritage through organic farming. As the first and largest network of African American organic farmers in the US, their goal is to raise the visibility of farmers’ enterprises both nationally and internationally. They are a regional organization representing farmers in eight states: Alabama, Georgia, Florida, Louisiana, Maryland, North Carolina, South Carolina, Virginia and the Virgin Islands and have more than 120 farmer members.

Sarah Samuels Center for Public Health
www.samuelscenter.org
Sallie Yoshida, Executive Director
(510) 271-6799
admin@samuelscenter.org
Through environmental assessments and community surveys, the Sarah Samuels Center for Public Health has been instrumental in defining the context and developing research to support advocacy for getting junk foods and beverages out of schools and neighborhoods. Through program and policy recommendations, they have helped communities design interventions to improve the choices for healthy eating and physical activity and tobacco prevention. Their reports and policy briefs inform decision-makers about evidence-based strategies and model policies and programs for improving health.

Save Our Soils
www.eosta.com
Michael Wilde, Communication and Sustainability Manager
(310) 180-6355
michael@eosta.com
Save Our Soils is a campaign that works with the U.N. Food and Agriculture Organization’s (FAO) Global Soil Partnership program to raise awareness about the importance of soil for a healthy climate, as well as encourage consumers to think about solutions to degraded soils. Following its belief that there is no sustainability without transparency, the program’s organic fruits and vegetables carry a grower stamp and a 3 digit code with which the end consumer can see who is responsible for their organic product. Recent
“Soilebrities” to show their support for the organization have included Julia Roberts, Barbra Streisand, and the Dalai Lama.

**The Savory Institute**

[www.savoryinstitute.com](http://www.savoryinstitute.com)

Chris Kerston, Director of Marketing and Communication

(303) 327-9760

c kerston@savoryinstitute.com

The Savory Institute promotes the large-scale restoration of the world’s grasslands through holistic management, using properly managed livestock. The Institute conducts research on how proper livestock management can address problems such as poverty and drought. Their programs can be seen at work in places such as the 777 Ranch in South Dakota, Holistic Management practices are bringing back the native vegetation and wildlife: 28,000-acres house 1,700 bison, which rely on the original diversity of flora and fauna to thrive.

**Scaling Up Nutrition**

[www.scalingupnutrition.org](http://www.scalingupnutrition.org)

Scaling Up Nutrition is a worldwide organization that works with national leaders to incorporate nutrition into all development decisions with a core focus on empowering women.

**School Food FOCUS**

[www.schoolfoodfocus.org](http://www.schoolfoodfocus.org)

Alice Chiang, Communications Associate

(646) 619-6494

achiang@schoolfoodfocus.org

School Food FOCUS is a national collaborative that leverages the knowledge and procurement power of large school districts to make school meals nationwide more healthful, regionally sourced, and sustainably produced. Funded by the W.K. Kellogg Foundation and a growing number of sponsors, individuals, and private funders, FOCUS aims to transform food systems to support students’ academic achievement and lifelong health, while directly benefiting farmers, regional economies, and the environment. FOCUS Learning Labs are groups of school districts and community organizations that develop innovative ways to leverage purchasing power and increase demand of more healthful, regionally sourced and sustainably produced school food. The Learning Lab program has had many successes, from developing a chicken nugget without additives or fillers to sourcing flavored milk with lower sugar and pursuing turkey deli meats made with less sodium.

**Seed Savers Exchange**

[www.seedsavers.org](http://www.seedsavers.org)

Keith Crotz, Chairman of the Board

(563) 382-5990

customerservice@seedsavers.org

Seed Savers Exchange is a nonprofit organization that has promoted the preservation and sharing of heirloom seeds for the last 37 years. One of the largest seed banks in the nation, the Exchange operates an 890-acre farm near Decorah, IA. In 2014, Seed Savers Exchange partnered with The Community Seed Resource Program (CSRP). The program provides toolkits, resources, and mentorship to seed libraries, community gardens, and other seed-focused initiatives. In 2014, over 100 community groups from 33 states were welcomed into the CSRP network. The CSRP will continue to grow in 2015 and is now accepting applications year-round.

**Share Our Strength**

[www.nokidhungry.org](http://www.nokidhungry.org)

Lindsey Spindle, Chief Communications and Brand Officer

(202) 393-2925

l spindle@strength.org

Share Our Strength leads a global fight against hunger and poverty through programs including No Kid Hungry, ensuring a future where kids have access to healthy food everyday; Cooking Matters, empowering families with the skills to stretch food budgets and cook healthy meals; and Dine Out for No Kid Hungry, which raises funds to benefit kids at risk of hunger. With Hunger in Our Schools: Share Our Strength’s Teachers Report, the organization shares their unique perspective on the American crisis with a formal national survey of teachers and their experience with hunger.

**Slow Food International**

[www.slowfood.com](http://www.slowfood.com)

Paola Nano, Press Officer

+39 (329) 8321285

p.nano@slowfood.it

Slow Food International is a grassroots organization with supporters in 150 countries around the world that dedicates itself to counter the growing incidence of a fast-food lifestyle. In 2014, Slow Food International launched its 10,000 Gardens in Africa project where gardens are created by local communities, who plant traditional products using sustainable techniques while educating young people in the community and drawing on the knowledge of the elderly.

**Slow Food USA**

[www.slowfoodusa.org](http://www.slowfoodusa.org)

Aimee Thunberg, Director of Communications

(718) 260-8000

a thunberg@slowfoodusa.org

Slow Food USA represents the U.S. in a global Slow Food network of over 150 countries. Slow Food USA, based in New York City, works with volunteers across the country to advance projects that maintain and highlight local food, food cultures, and connect individuals to the land through educational programs and shared meals. The interconnected principles of cultivation, connection, and care drive their program areas of biodiversity, children and food, convensions, and food communities.
**Slow Money**
www.slowmoney.org
Travis Robinson, President
(303) 443-1154
info@slowmoney.org

Slow Money serves as a hub for individuals and organizations interested in investing in a sustainable future. Since 2010, Slow Money has used national, regional, and local events to support investment in over 300 small food businesses across the U.S. Twenty-four local networks and 13 investment clubs have formed across the country to employ the Slow Money principles.

**The Small Planet Institute**
www.smallplanet.org
Frances Moore Lappé, Co-Founder
(617) 871-6609
info@smallplanet.org

The Small Planet Institute encourages U.S. citizens to actively participate in a democratic society as well as promote food democracy. The organization identifies important global issues and produces media that features solutions for a sustainable future. Since 2001 the Institute has released a total of eight books and has contributed to over a dozen other publications.

**Socially Responsible Agricultural Project**
www.sraproject.org
Kendra Kimbirauskas, Chief Executive Officer
(503) 362-8303
Kendra@sraproject.org

The Socially Responsible Agricultural Project (SRAP) works throughout the U.S. helping communities protect themselves from the negative impacts of factory farms, officially called Concentrated Animal Feeding Operations (CAFOs). SRAP gives family farmers, ranchers, and other rural citizens the tools needed to develop and sustain ecologically sound, economically viable, and humane farming alternatives to industrial-scale agriculture.

**Society of St. Andrew**
www.endhunger.org
Mike Hickox, Communications Director
(800) 333-4597
sosapr@endhunger.org

Since 1983, the Society of St. Andrew has salvaged fresh, nutritious produce from American farms—produce that otherwise would be left to rot—and delivered it to agencies across the nation that serve the poor. They operate three main hunger programs that include the Gleaning Network, The Potato and Produce Project, and Harvest of Hope, all of which work to eliminate hunger across the nation. Each year, these programs supply 25-30 million pounds of fresh fruit and vegetables to food banks and food pantries.

**Soil Association**
www.soilassociation.org
Helen Brown, Chief Executive
+44 (117) 314 5000
memb@soilassociation.org

Founded in 1946, the Soil Association works to ensure that organic systems are being used whenever possible. The Association encourages new solutions to climate change, improvements to animal welfare and greater biodiversity support. The Food for Life Partnership teams up with local schools to transform dietary choices of thousands of young students.

**Spoons Across America**
www.spoonsacrossamerica.org
James Grosso, Executive Director
(212) 245-1145
james@spoonsacrossamerica.org

Spoons Across America uses hands-on education to advocate for healthy eating for children, teachers, and families across the U.S. Based in New York City, NY, Spoons Across America operates a number of programs such as their Dinner Party Project, which educates children through the process of producing a dinner party for their parents in the school cafeteria or local community center.

**Stanford Center on Food Security and the Environment**
fse.fsi.stanford.edu
Adam Gorlick, Assistant Director for Communications
(650) 724-9842
agogorlick@stanford.edu

The Stanford Center on Food Security and the Environment (FSE) is a joint effort between the Freeman Spogli Institute for International Studies (FSI) and the Stanford Woods Institute for the Environment. FSE uses an interdisciplinary approach to conducting research and informing policy solutions that address hunger, poverty, and environmental instability. Current projects include investigating the advantages of solar market gardens as a tool for rural development in Africa, and understanding fertilizer effectiveness and adoption in Zambia.

**Stone Barns Center for Food & Agriculture**
www.stonebarnscenter.org
Martha Hodgkins, Communications Director
(914) 366-6200
info@stonebarnscenter.org

On 80-acres in Westchester County, just 25 miles north of New York City, NY, Stone Barns Center for Food & Agriculture operate a highly diversified, four-season farm and an education center that hosts over a 100,000 visitors each year. The farm facilitates farmer training and youth education to inspire a new generation of farmers dedicated to sustainable practices and diversified crop systems.

**Sustainable America**
www.sustainableamerica.org
Jeremy Kranowitz, Executive Director
(203) 803-1250
info@sustainableamerica.org

Sustainable America emphasizes concerted action on all levels through partnerships, education, outreach, funding, and innovative programs in order to make the United States sustainable. Sustainable America is currently implementing programs like the Anti-Idling Campaign, which saves fuel in cars, and Zero-Waste Events, that rescue food waste at large entertainment events. One such event involved work with NASCAR and the Richmond International Raceway on a food waste program that provided over 1,300 meals to individuals in need.
Sustainable Food Center
www.sustainablefoodcenter.org
Elizabeth Winslow, Marketing and Communications Manager
(512) 236-0074 x111
elizabeth@sustainablefoodcenter.org
The Sustainable Food Center in Austin, TX engages food producers, processors, and consumers to create a healthier, more food secure community. The Center provides resources and education to help Central Texas residents grow their own food, connects farmers with schools, worksites and other food service organizations, and sponsors the Happy Kitchen as a nutritional learning center.

Sustainable Food Trade Association
www.sustainablefoodtrade.org
Katherine DiMatteo, Executive Director
(413) 624-6678
katherine@sustainablefoodtrade.org
The Sustainable Food Trade Association serves as a hub for businesses to learn, improve performance, communicate results, and share common metrics and best practices. They host webinars, conferences, and workshops to enhance sustainable food training and provide research and resources to help sustainable producers increase their sustainable practices.

Sustainable Food Center
www.sustainablefoodcenter.org
Elizabeth Winslow, Marketing and Communications Manager
(512) 236-0074 x111
elizabeth@sustainablefoodcenter.org
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The Sustainable Food Lab
www.sustainablefood.org
Susan Sweitzer, Operations Manager
(802) 436-4062
susan@sustainablefood.org
The Sustainable Food Lab provides design, facilitation, and project management on critical sustainability issues with almost all the larger food and beverage brands to create and implement sustainable sourcing of agricultural products. The Food Lab has shepherded the creation and widespread use of the Cool Farm Tool, now used on many thousands of farms around the world to measure and reduce net carbon emissions.

Sustainable Food Trust
www.sustainablefoodtrust.org
Aine Morris, Head of Communications
+ 44 (0) 117 987 1467
aine@sustainablefoodtrust.org
The Sustainable Food Trust is playing a leading role in introducing and developing the discipline of true cost accounting (TCA) in food and farming. The progress they have made in the last year has included hosting high-level collaborative meetings in Kentucky, London, U.K., and Edinburgh, U.K., organizing a major conference, inspiring and advising a number of important true cost accounting initiatives such as TEEB for Agriculture and Food and initiating work to implement TCA at a regional level.
Sweet Water Foundation
www.sweetwaterfoundation.com
Emmanuel Pratt, Executive Director
(773) 349-2489
emmanuel@sweetwaterfoundation.com
Sweet Water Foundation develops educational programs on sustainability with a focus on urban agriculture and aquaculture in the 21st century. Sweet Water’s central theme is “turning waste into community resources,” which is exemplified in their Aquaponics Innovation Center, Urban Agriculture STE[A+] M Hubs, and Hyper-Local partnerships via smallscale aquaponics installations and lesson plan development.

Tasting Cultures Foundation
www.tastingsculutures.org
Sarah K. Khan, Founder and Director
info@tastingsculutures.org
Tasting Cultures Foundation works with individuals and communities on a national and global scale to develop art and education on food culture. Their Meal by Meal Seed Grants provide small grants to promote agrobioculantal diversity and their Arts of Foodways series connects people to food through exhibits, performance, musical, and culinary events.

Think Food Group
www.thinkfoodgroup.com
Ann McCarthy, Brand and Media Director
(202) 638-1910
annm@thinkfoodgroup.com
Think Food Group is an effort by Chef José Andrés and Rob Wilder to change the world through food. The Group includes restaurants in multiple U.S. locations and also founded World Central Kitchen, a nonprofit organization that feeds people facing humanitarian crises around the world. The organization partners with other entities to achieve their mission to end world hunger.

Think.Eat.Save
www.thinkeatsave.org
Achim Steiner, UNEP Executive Director
+254 (20) 7621234
unepinfo@unep.org
Think.Eat.Save is a collaborative initiative of the U.N. Environment Program (UNEP), U.N. Food and Agriculture Organization (FAO), and other international organizations, works to reverse food loss and food waste by providing consumers, retailers, leaders, and the community with advice and ways to take action to limit wasteful practices. Think.Eat.Saves hopes to reduce the world’s “foodprint.” The Think.Eat.Save Student Challenge calls upon high school and university students worldwide to uncover how much food gets wasted in their school, organize teams, and take action to reduce food waste.

UConn Rudd Center for Food Policy and Obesity
www.uconnruddcenter.edu
Meg Orciari, Communications Manager
(203) 432-8520
megan.orciari@yale.edu
The UConn Rudd Center for Food Policy and Obesity is a research and policy group that aims to prevent obesity as well as reduce the stigma that is associated with it. The Center moved from Yale to the University of Connecticut in December 2014 but has continued to produce research, community support, and advocacy in support of a healthier and more sustainable world.

The U.N. Food and Agriculture Organization
www.fao.org
Mario Lubetkin, Director, Office for Corporate Communications
+39 (06) 570 54595
mario.lubetkin@fao.org
The U.N. Food and Agriculture Organization (FAO) is committed to achieving food security for all. The FAO is one of the leading producers of research and statistical information on issues that range from climate change, gender equity, and food security. The Organization operates dozens of projects around the world that help to improve the deficiencies in our current global food system.

The Union of Concerned Scientists
www.ucsusa.org
Rich Hayes, Deputy Communications Director
(617) 547-5552
rhayes@ucsusa.org
The Union of Concerned Scientists is an alliance of more than 400,000 citizens and scientists using independent research and scientific analysis to create solutions for a sustainable future. The Union’s Prioritize Healthy Food campaign works to create a healthy foods system by challenging the U.S. government to invest in a diverse mix of sustainably cultivated food rather than subsidizing environmentally damaging industrial production.

United Farm Workers
www.ufw.org
Maria Machuca, Communications Director
(661) 837-9828
media@ufw.org
United Farm Workers (UFW) is centered on integrity, organization, non-violence, and empowerment. UFW has been working for the rights of farm workers since 1962. They have led campaigns on worker safety, immigration, and food safety. Recent years have witnessed dozens of key UFW union contract victories, among them the largest strawberry, rose, winery, and mushroom firms in California and across the nation.

Urban Adamah
www.urbanadamah.org
Adam Berman, Executive Director
(510) 649-1595 x 301
adam@urbanadamah.org
Urban Adamah grew out of the seeds of its sister organization, Adamah Fellowship, a farm-based Jewish residential leadership program that educates young adults in leadership, organic farming, environmental literacy, and progressive Jewish leadership and learning. Based in Berkeley, California, Urban Adamah has its sights on urban agriculture with focuses on social justice and experimental Jewish environmental programming for youth and families. The farms located on a one-acre undeveloped lot in the heart of Berkeley, and serves as an educational center, offering youth programs, workshops, public programs, and a gathering place for the community.
U.S. Food Sovereignty Alliance
www.usfoodsovereigntyalliance.org
Lisa Griffith, Coordinator
(773) 319-5838
lisa@nffc.net
U.S. Food Sovereignty Alliance (USFSA) maintains that food and water must be treated as basic human rights and works to reduce corporate control of food production. Through building alliances with food justice groups in the U.S. and abroad, educational campaigns about power imbalances in the food system, and raising awareness about the harm current policies are inflicting on food sovereignty, USFSA hopes to restore traditional ways of growing and eating food as a community.

Western Organization of Resource Councils
www.worc.org
Patrick Sweeney, Executive Director
(202) 547-7040
dc@worc.org
The Western Organization of Resource Councils (WORC) brings together major grassroots community organizations in the northern Great Plains and western regions of the United States. WORC strives for a just and democratic society with strong economic opportunities and sustainable environmental practices. WORC campaigns focus on improving the regulation of industrial livestock production, as well as reforming food safety laws.

Weston A. Price Foundation
www.westonaprice.org
Kaayla T. Daniel, Vice President
(202) 363-4394
info@westonaprice.org
The Weston A. Price Foundation is a nonprofit organization devoted to nutritional education. Its emphasis centers upon the work of the nutritional pioneer, Dr. Weston A. Price, author of Nutrition and Physical Degeneration. The Weston A. Price Foundation is committed to educating the public about how nutrient-dense, traditional food supports wellness, as well as emphasizing wholesome traditional fats, local organic foods, pasture-feeding of animals and biodynamic farming.

Wholesome Wave
www.wholesomewave.org
Ashley Gaudiano, Manager, Communications & Public Outreach
(203) 226-1112
agaudiano@wholesomewave.org
Wholesome Wave enables low-income consumers to make healthier food choices by increasing affordable access to local and regional foods. Through initiatives like their Double Value Coupon Program and Fruit and Vegetable Prescription Program, Wholesome Wave strives to improve the health of consumers, local economies, and communities. The organization boasts programming in 33 states and works with 5,700 farmers around the country.

Wellness in the Schools
www.wellnessintheschools.org
Nancy E. Easton, Co-Founder & Executive Director
(212) 724-2130
paige@wellnessintheschools.org
Wellness in the Schools (WITS) inspires healthy eating, environmental awareness and fitness as a way of life for kids in public schools. Through meaningful public/private partnerships with school leadership, teachers, chefs, coaches, parents and kids, WITS develops and implements programs that provide healthy foods, healthy environments and opportunities for regular play to help kids learn and grow.

Western Growers
www.wga.com
Matt Lewis, President
(949) 885-2379
mlewis@wga.com
Western Growers represents local and regional family farmers growing fresh produce in Arizona and California and Colorado. Their members provide half the nation's fresh fruits, vegetables and tree nuts, including a third of America's fresh organic produce. The association provides insurance, resources, and advocacy for the wide range of growing members.

WhyHunger
www.whyhunger.org
Debbie Grunbaum, Director of Communications
(212) 629-0853
debbie@whyhunger.org
As a grassroots support organization, WhyHunger provides capacity building services, technical support, and access to information and financial resources to community organizations implementing new ideas and developing groundbreaking projects to transform their communities. They operate a number of programs in this capacity including the Nourish Network for the Right to Food, Grassroots Action Network, Artists Against Hunger & Poverty, and others.
**Women Food and Ag Network**
www.wfan.org
Bridget Holcomb, Executive Director
(515) 460-2477
bridget@wfan.org
Women Food and Ag Network (WFAN) is an international community of women involved in sustainable agriculture, including farmers, researchers, and advocates. WFAN programs include Women Caring for the Land, a conservation education program targeted towards women landowners, and Harvesting our Potential, an on-farm apprenticeship program that allows women interested in sustainable agriculture to network. The Plate to Politics program encourages women to participate in politics either by advocating for sustainable agriculture or by serving on boards or commissions.

**The Women’s Earth Alliance**
www.womensearthalliance.org
Melinda Kramer, Founder and Co-Director
(510) 859-9106
info@womensearthalliance.org
The Women’s Earth Alliance (WEA) provides resources, training, and funding to female community leaders around the world in order to build self-reliant, environmentally sustainable communities. WEA coordinated a national network of pro-bono attorneys with grassroots women for collaboration on legal action to protect indigenous lands from 2007 to 2014. Now WEA engages this network for specific research and advocacy initiatives.

**Winrock International**
www.winrock.org
Timothy Holder, Communications Officer
(501) 280-3000
tholder@winrock.org
Winrock International has been helping the poor and developing world since 1985 by providing economic opportunities, protecting natural resources, food security, and fighting human trafficking. Some projects include bringing nutritious food to Salvadoran families and the Pakistan Agriculture and Cold Chain Development (PACCD) project, which introduced cherry farmers to high-quality, transparent cherry packaging, which utilizes holes for air circulation and better protects the fruit during transport.
WORKS - Women Organizing Resources, Knowledge, and Services
www.worksusa.org
Alex Dorsey, Director of Food Systems
(323) 341-7028
adorsey@worksusa.org
WORKS passionately delivers quality affordable housing and innovative enriched services. Through our support and stewardship, they build equitable, heart-based sustainable communities and encourage resident self-determination.

World Farmers' Organization
www.wfo-oma.org
Peter Kendall, President
+39 (06) 4274 1158
info@wfo-oma.org
The World Farmers’ Organization (WFO) is an international organization “of farmers for farmers,” that develops policies which benefit farmers around the world, in particular smallholder farmers. WFO regularly produces cutting-edge research and resources to support sustainable agriculture all over the world, specifically in developing regions.

World Food Program USA
www.wfpusa.org
Aliya Karim, Communications Associate
(202) 627-3737
akarim@wfpusa.org
World Food Program (WFP) USA is an organization of the U.N. that seeks to end global hunger. WFP USA serves as a first-responder in times of crisis and also looks for ways to improve long-term food security by providing school meals, nutritional education, and working to improve women's access to food. Last year, WFP delivered life-saving food assistance to more than 80.5 million people in 75 countries.

World Resources Institute
www.wri.org
Benoit Colin, Marketing and Communications Manager
(202) 729-7600
benoit.colin@wri.org
The World Resources Institute (WRI) is a research institute that works to develop and sustain a healthy environment. WRI analyzes and promotes strategies to increase food production in a sustainable manner and to reduce the impact that food production has on the environment. In 2014, WRI, in partnership with 50 organizations, launched Global Forest Watch. The online platform uses satellite and other data to track forest cover change in near-real time. It has catalyzed a dramatic increase in action against unsustainable and illegal forest practices, and governments and businesses are using GFW to improve forest management transparency and accountability.

The World Rural Forum
www.ruralforum.net
Auxtin Ortiz Etxeberria, Director
+34 (945) 12 1324
wrfsecretary@ruralforum.net
The World Rural Forum (WRF) is a forum for analysis and a rural development observatory. WRF has agreements with universities, training and research centers, farmers’ associations, and NGOs. WRF’s work provides reliable analysis of the problems farmers, ranchers, and rural residents face in different regions of the world. The work of widening and consolidating a “network of networks” is one of the WRF’s current priorities.

The World Wildlife Fund
www.wwfus.org
Terry Macko, Senior Vice President, Marketing and Communications
(202) 495-4102
terry.macko@wwfus.org
World Wildlife Fund works in dozens of countries around the globe to help create a food production system that can feed more people while using fewer resources and generating less waste. They do this by: working directly with food producers, processors, retailers and other influential links in the supply chain; developing strong standards and certification systems that reflect diverse environmental, business, and social interests; and engaging the public to stimulate demand for sustainably produced food.

Young Professionals for Agricultural Development
www.ypard.net
Marina Cherbonnier, Web and Communications Manager
+39 (06) 570 52278
marina.cherbonnier@ypard.net
Young Professionals for Agricultural Development (YPARD) operates as a network using on-line and off-line communication. YPARD focuses on developing e-services for information dissemination, organizing online events like special e-discussions and video contests, and participating in key off-line events that focus on agricultural development.

Zero Hunger Challenge
Ashley Baxstrom, Policy Advisor
(212) 906-6182
ashley.baxstrom@undp.org
The Zero Hunger Challenge (ZHC) is U.N. Secretary-General Ban Ki-moon’s vision for the elimination of hunger in our lifetimes. The ZHC calls on everyone to address the daily emergency of hunger and malnutrition around the world by taking action to reduce the number of chronically undernourished people, by building sustainable, waste-free food systems that provide adequate nutritious food to all people all year round while supporting smallholder and family farmers. The Challenge encourages partners to scale up their efforts and turn the vision of an end to hunger into a reality. This means zero stunted children, 100 percent access to adequate food, sustainable food systems around the world, a 100 percent increase in smallholder productivity and income, and zero lost or wasted food.
STATE-BY-STATE ORGANIZATIONS

ALABAMA

Alabama Sustainable Agriculture Network
www.asanonline.org
Alice Evans, Executive Director
(256) 743-0742
alice@asanonline.org
The Alabama Sustainable Agriculture Network (ASAN) is a network of farmers, consumer, and agriculture-related organizations all committed to promoting healthy and local food systems in Alabama. ASAN hosts educational events including sustainable agriculture field days and an annual food systems forum. Their Food Systems Initiative includes a mentoring program to help beginning and expanding farmers, and provides support to grassroots organizations around the state that are working to promote access to sustainably produced foods and support local farms and communities.

The Bay Area Food Bank
www.bayareafoodbank.org
Dave Reaney, Executive Director
(251) 653-1617 x 106
dreaney@bayareafoodbank.org
The Bay Area Food Bank works along the Central Gulf Coast of Alabama, Florida, and Mississippi to eliminate hunger and engage communities through healthy eating and lifestyle programs. These programs include a community garden, child nutrition services, and a free six-week cooking course that educates community members on how to shop and prepare healthy meals on a limited budget.

Druid City Garden Project
www.druidcitygardenproject.org
Lindsay Turner, Executive Director
(205) 523-5450
director@druidcitygardenproject.org
The Druid City Garden Project utilizes its gardens as a teaching tool to educate both students and teachers on the empowering effect that locally grown produce can provide to diverse communities across Alabama. Students are engaged through the entire process of food cultivation and production. Its three-year program emphasizes the importance of sustainability, so that, ultimately, the schools will be able to take over the program on their own.

E.A.T. South
www.eatsouth.org
Denise Greene, Executive Director
(334) 422-9331
denise@eatsouth.org
E.A.T. South, which stands for “Educate, Act, and Transform,” is transforming the way the River Region thinks about food by being a voice for healthy school lunches for children, creating healthy food systems, and growing a healthier community through local partnerships. Their two urban farms in Montgomery, AL, serve as vibrant gathering places that foster education, sustainability, tourism and economic development for Montgomery and produce grown at the farms is sold throughout the city.

Fairhope Local Food Production Initiative
www.fairhopelocalfood.org
Jo Ann Wettlaufer, Treasurer
(251) 928-8646
JoAnne1117@gmail.com
The Fairhope Local Food Production Initiative was founded to educate the Fairhope community about the advantages of and opportunities for consuming locally produced food as well as to encourage the production of more locally produced food. The Initiative is involved in the operation of two community gardens in the city and is active in facilitating local school gardens as well. They also offer local citizens a variety of educational opportunities such as master gardening classes, good food-based forums, and planting and gardening workshops.

Food Bank of Northern Alabama
www.fbofna.org
Kathryn Strickland, Executive Director
256-539-2256 x 108
kstrickland@fbofna.org
The Food Bank of Northern Alabama feeds 80,000 people in North Alabama
through a network of over 200 partner-feeding programs. It operates a number of programs that aim to reduce hunger in the region, provide school lunches to children, and offer relief in times of disaster. An emphasis on locally and sustainably produced food is at the forefront of its practices and the organization has founded the North Alabama Food Policy Council, a Farm Fresh Initiative, and the Farm Food Collaborative, all of which promote healthy eating habits and local food production.

Jones Valley Teaching Farms
www.jvtf.org/
Grant Brigham, Executive Director
(205) 914-4425
grant@jvtf.org
The Jones Valley Teaching Farms programs are entirely student based and serve as a valuable teaching tool to the Birmingham, AL, community. Seed to Plate and Good School Food engage students with a hands-on approach, taking them through the entire food handling process. The organization’s urban farm, located in the heart of Downtown Birmingham, also operates a daily market that supplies local residents with fresh, sustainably produced fruits and vegetables.

Magic City Harvest
www.magiccityharvest.org
Paulette Van Matre, Executive Director
(205) 591-3663
mchfood@bellsouth.net
Magic City Harvest is a food recovery program that collects and delivers excess perishable foods to Birmingham, AL, residents in need. The organization works to promote food security and offers nutrition programs such as the Healthy Kids Communities Initiative and the Jefferson County Health Action Partnership. They also host annual events such as Empty Bowls and MCH Feeds Birmingham, which bring together several communities in the Birmingham area to address hunger issues that plague the city.

The REV Birmingham Urban Food Project
www.revbirmingham.org
Atticus Rrominger, Chief Public and Investor Relations Officer
(205) 572-1370
arominger@revbirmingham.com
The REV Birmingham Urban Food Project is part of a greater economic development and revitalization project for Birmingham, AL. The Urban Food Project aims to build a robust local food economy while creating healthy food access. They assist corner storeowners in the purchasing, marketing, and selling of fresh produce. Weekly, they deliver quality produce to Birmingham restaurants and corner stores located in food deserts. They also help farmers plan their crops and create access to new markets by distributing their goods.

Southern Foodscapes
www.southernfoodscapes.com
Nicole Castle Brookus, Executive Director
nicole@southernfoodscapes.com
Southern Foodscapes advocates for healthy, resilient, and sustainable local food systems by connecting and supporting entrepreneurs, consumers, and all other stakeholders in a foodshed. Their services cover improved growing techniques, sourcing locally produced food and analysis of food system trends. They also host farm tours and farmers’ workshops for young and experienced growers alike.

Victory Teaching Farm
www.victoryteachingfarm.org
Tarrant Lanier, Founder & Executive Director
info@victoryteachingfarm.org
Drawing from the history of the victory gardens of World War II, Victory Teaching Farm takes a modern day spin on the meaning of “victory,” describing their own victory as one that reduces hunger, increases health and wellness, and facilitates sustainable food production. The farm is the first teaching farm founded in South Alabama and serves as an educational resource and model for the community.

ALASKA

Alaska Community Agriculture
alaskacommunityag.org
Anne Weaver, Director of Administration
(907) 457-4273
anne@fairbanksfoodbank.org
The Alaska Community Agriculture Association is a grower-led organization of Alaskans growing crops and livestock for direct sale to the public. Its members are committed to promoting, supporting, and working towards healthy, sustainable local food systems. The organization’s website is a useful resource for Alaskans who are looking to get involved with their local food movement and offers information on operating CSAs, internship/educational opportunities, and also boasts an extensive resource center for those seeking to learn more about contemporary good food issues.

The Alaska Food Coalition
www.foodbankofalaska.org
Cara Durr, Alaska Food Coalition Manager
(907) 222-3103
afc@foodbankofalaska.org
The Alaska Food Coalition seeks to address food insecurity in Alaska by building the capacity of the anti-hunger network, which they accomplish through their advocacy efforts, research, and the sharing of best practices. One interesting project launched last year included the Hunger Through My Eyes photovoice project, where they gave cameras to food pantry clients and asked them to capture what hunger looks like to them, with astonishing results.

The Alaska Food Policy Council
www.akfoodpolicycouncil.wordpress.com
Patrick Likely, Alaska Food Policy Coordinator
(907) 269-8072
akfoodpolicycouncil@gmail.com
The Alaska Food Policy Council (AFPC) brings together farmers, fisherman, tribal leaders, food banks, government representatives, academics, and ordinary Alaskans who believe that all Alaskans have a right to affordable, healthy, local food. In 2014, they worked with Ken Meter of the Crossroads Resource Center to publish an assessment of the Alaskan food system, Building Food Security in Alaska; conducted a series of town hall meetings
in communities across the state to learn what Alaskans believe we can do better, and developed a food security assessment that communities across Alaska are using to make sure they have sufficient food resources for emergency situations.

**Alaska Sustainable Fisheries Trust—Alaskans Own**
www.thealaskatrust.org
Gordon Blue, Executive Director
(907) 738-2275
gkblue@gmail.com
The amount of farmed fish and cheap seafood imports in grocery stores and supermarkets is increasing—across the country, and in Alaska as well, and backing sustainable and local fishermen is more important now than ever. Modeled after community supported agriculture programs that deliver fresh produce from local farmers, Alaskans Own Community Supported Fishery (CSF) program provides subscribers with fish caught responsibly in the nutrient-rich water of the Gulf of Alaska.

**The Kenai Peninsula Food Bank**
www.acsalaska.net
Linda Swarner, Executive Director
(907) 262-3111
kpfoodbanked@acsalaska.net
The Kenai Peninsula Food Bank is dedicated to raising public awareness concerning hunger issues and providing food to over 72 nonprofit agencies in the Kenai Peninsula of Alaska. The Kenai Peninsula Food Bank grows vegetables in the Hoop House and outdoor garden area for use in their diner, distribution program for clients, and distribution to agencies for their feeding programs. Through their USDA distributing programs, the organization is able to serve a hot meal five days a week in the Firewood Diner and provide food to 70 member agencies for their feeding programs.

**Kids’ Kitchen, Inc.**
www.kidskitchenak.com
Elgin Jones, Executive Director
(907) 274-8522
kidskitchen@alaska.net
Kids’ Kitchen, Inc. believes that no child should go hungry. The organization has provided over 1 million free, healthy meals for children since 1996. Founder Elgin Jones runs Kids’ Kitchen with the help of volunteers and donations from the community. In 2015, Kids Kitchen plans on opening a chapter in Tucson, AZ.

**Sitka Local Foods Network**
www.sitkalocalfoodsnetwork.org
Lisa Sadleir-Hart, President
(907) 966-8736
sitkalocalfoodsnetwork@gmail.com
Sitka Local Foods Network supports local, sustainable food in southeastern Alaska. The organization has initiated an variety of projects that have included getting more locally caught wild fish into school lunches, launching the Sick-A-Waste community composting project, and conducting a Sitka Community Food Assessment.
Southeast Soil and Water Conservation District
www.seswcd.org
David Lendrum; SE SWCD District Manager
(907) 321-4149
districtmanager@seswcd.com
As one of Alaska’s federally incorporated districts tasked with soil, water, and land conservation, the Southeast Soil and Water Conservation District is unique because of its areas of strategic focus on regional food security, maritime, and invasive species. The District has launched a handful of programs including the construction of a mobile greenhouse, a collaborative effort to plant a fruiting forest in the city of Douglas from which residents will be able to harvest, and various research projects and conferences. In 2014, under its Fruiting Plants Program, the Southeast Soil and Water Conservation District distributed over 700 fruiting plants across the region.

University of Alaska Fairbanks Cooperative Extension Service
www.uaf.edu/ces
Fred Schlutt, Director
(907) 474-5211
fred.schlutt@alaska.edu
The Cooperative Extension Service at the University of Alaska Fairbanks assists a wide region of farmers, growers, and consumers to improve agricultural yields and ease their access to nutritious food. Agriculture and horticulture in Alaska is distinct; growers, farmers and gardeners must contend with unpredictably short growing seasons, yearly infestations of various insects, long daylight hours, and even the occasional mid-season frosts. The Extension’s publications catalog guides growers in choosing plants complementary to their area’s climate. Extension is also involved in community improvement and offers a wealth of information related to building, maintaining, and assessing communities and community projects.

The Ajo Center for Sustainable Agriculture
www.ajocsa.com
Peter Altshul, Executive Director
(520) 387-3132
ajocsa@hotmail.com
The Ajo Center for Sustainable Agriculture in Ajo, Arizona is a community-based sustainable food, environment, and social justice organization. Besides operating a farmers’ market and their own CSA, their Backyard Garden Program supports over 50 family gardens through mentoring, workshops, and seed distribution. They also implement “buddy” programs, which encourage networking and knowledge sharing between community members.

Arcadia Edible Garden Tour
www.ediblegardentour.com
Rebecca Kidwell, Coordinator
(602) 954-1440
farmers@myfarmyard.com
Arcadia Edible Garden Tour includes “urban orchards of stone-fruit trees, espaliered apple trees, nut trees, vegetable & herb gardens that use traditional and raised bed techniques, berry hedges, pollinator gardens of mixed beds of flowers and edibles, composting systems in a variety of sizes, grey water ponds, and everyone’s favorite – the backyard chicken coops.”

Arizona Grown
www.arizonagrown.org
Mark W. Killian, Director Arizona Department of Agriculture
(602) 542-4373
azagriculture@azda.gov
Arizona Grown has been making it easy for Arizonans to spot and buy state produced food products since its incorporation in the early 1990s. The organization’s orange logo is useful for farmers and consumers alike and the organization’s website offers a statewide directory to local nurseries, markets, and even includes a harvest calendar so that consumers know when Arizona produce is available.

The Arizona Nutrition Network
www.eatwellbewell.org
Scottie Misner, State EFNEP Coordinator
(602) 542-1025
misner@ag.arizona.edu
The Arizona Nutrition Network is a program of the Arizona Department of Health Services that promotes health and nutrition to people across Arizona through recipe ideas, food games for kids, and general nutrition information in their online resource library.

Association of Arizona Food Banks
www.azfoodbanks.org
Angie Rodgers, President & CEO
(602) 528-3434
angie@azfoodbanks.org
The Association of Arizona Food Banks develops food resources, promotes nutrition, advocates for public policy changes to help hungry people, and fosters cooperation among food banks through their highly successful programs. Since 1980, their “gleaning”—the rescuing and distribution of food that would otherwise go to waste—project has distributed more than 888 million pounds of food.

Avalon Organic Gardens and EcoVillage
www.avalongardens.org
Kamon Lilly, Lead Gardener
(520) 603-9932
kamon@avalongardens.org
One of the most expansive intentional communities in the Southwest region, Avalon Gardens is home to a 220 acre garden and eco-village that offers a variety of opportunities, resources, and products to their community in the Santa Cruz River Valley. Although their impact reaches beyond the realm of food security, their gardens offer educational opportunities in the natural and traditional crops of the region.

University of Alaska Fairbanks Cooperative Extension Service
www.uaf.edu/ces
Fred Schlutt, Director
(907) 474-5211
fred.schlutt@alaska.edu
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Avalon Organic Gardens and EcoVillage
www.avalongardens.org
Kamon Lilly, Lead Gardener
(520) 603-9932
kamon@avalongardens.org
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Baja Arizona Sustainable Agriculture
www.bajaaz.org
Kevin Taylor, Executive Director
(520) 331-9821
kevin.taylor@bajaaz.org
Baja Arizona Sustainable Agriculture (BASA) organizes teachers, farmers,
and consumers around a common goal to strengthen sustainable agriculture and local food systems in southern Arizona. The Baja Arizona region is a historic farming and ranching area with ties to many cultures and diverse landscapes, ranging from the Sonoran Desert to the Sky Islands to the riparian corridors of the Santa Cruz and San Pedro river valleys. BASA celebrates the uniqueness of this rich fusion of cultures and landscapes by providing farmers’ market consultation and publishing a local food directory. They also offer workshops on solar cooking and the mainstreaming of ingredients from the desert environment.

**Saint Mary’s Food Bank Alliance**
www.firstfoodbank.org
Jerry Brown, Director of Media Relations
(877) 249-3033
jjbrown@firstfoodbank.org
Saint Mary’s Food Bank Alliance, based in Phoenix, AZ, and founded in 1967, is one of the largest and oldest food banks in the U.S. It helps people in need through food distribution, nutrition programs, and catering education.

**Tiger Mountain Foundation**
www.tigermountainfoundation.org
Darren Chapman, Founder & CEO
(213) 300-8846
darren.chapman@tigermountainfoundation.org
Tiger Mountain Foundation (TMF) is a nonprofit organization that promotes community development through gardening on more than four-acres of inner-city land in South Phoenix, AZ. Varying seasonally, the gardens produce a wide assortment of produce, from vine-ripened tomatoes to fresh collard greens. TMF utilizes the Asset Based Community Development Model (ABCD), created by John McKnight and John Krentzmann of Northwestern University, to bring sustainability back to the community.

**Waste Not**
www.wastenotaz.org
Dee Mitten, Executive Director
(480) 941-1841
dee@wastenotaz.org
Waste Not specializes in reducing food waste. The organization rescues more than 6,000 pounds of perishable food daily and immediately distributes it to appropriate partner organizations to alleviate hunger in Maricopa County, AZ.

**ARKANSAS**

**Arkansas Food and Farm**
www.arkansasfoodandfarm.com
Adam Leveritt, Publisher
(501) 375-2985
arkansas.foodies@gmail.com
The Arkansas Food and Farm is an online resource guide to the highest quality food that Arkansas has to offer. Farmers can list their CSAs, restaurants their cuisine, and breweries and wineries their beverages for free of charge on the site.

**Arkansas GardenCorps**
www.arkansasgardencorps.com
Emily English, Organizer
(501) 364-3390
esenglish@uams.edu
Arkansas GardenCorps is an AmeriCorps program hosted by the Childhood Obesity Prevention Research Program at the Arkansas Children’s Hospital Research Institute in Little Rock, AR. GardenCorps promotes the use of school and community gardens to increase environmental awareness and...
sustainable agriculture practices in Arkansas communities. The organization's members serve in school and community gardens across the state to develop and maintain gardens, conduct garden-based education, and build volunteer and community support for sustainability of gardens.

The Arkansas Hunger Relief Alliance  
www.arhungerreliefalliance.org  
Caitlin McNally, Community Relations Manager  
(501) 399-9999  
cmcnally@arhungerreliefalliance.org  
The Arkansas Hunger Relief Alliance, based out of Little Rock, AK, works to increase regional food security through food distribution, cooking and nutrition education, and engaging elected officials in food policy issues. The No Kid Hungry campaign is highly involved in providing fresh food to disadvantaged children in school and at home.

The Arkansas Local Food Network  
www.arlocalfoodnetwork.org  
Alex Handfinger, Director of Operations  
(501) 291-2769  
arlocalfoodnetwork@gmail.com  
The Arkansas Local Food Network started as the Arkansas Sustainability Network before shifting its focus to food and is now dedicated to connecting farmers to consumers and promoting local food. The Network's online farmers' market makes access to local, nutritious food easy for consumers and provides a local food directory as well as micro-loans to smallholder farmers. They have also partnered with Christ Episcopal Church on the Green Groceries Food Pantry, which gets fresh, nutritious, local food from sustainable farms and distributes it free of cost to the low-income families who can least afford it.

The Center for Agricultural and Rural Sustainability at the University of Arkansas  
www.uark.edu  
Tom Riley, Director of Policy  
(501) 671-2080  
cars@uark.edu  
The Center for Agricultural and Rural Sustainability at the University of Arkansas System Division of Agriculture works to develop sustainable agricultural communities in rural Arkansas through research projects focusing on community prosperity, economic growth, and the food industry. The Center provides resources, reports, and workshops to facilitate in-depth conversations on the future of food security and sustainability.

Feed Fayetteville  
www.feedfayetteville.org  
Adrienne Shaunfield, Executive Director  
(479) 966-4790  
adrienne@feedfayetteville.org  
Feed Fayetteville was founded to cultivate solutions to local hunger and childhood obesity and to create community food security. Programs include education for youth and adults on healthy, nutritious foods; a food drive to get healthy food into hungry bellies; and a food recovery initiative.

The Indigenous Food and Agriculture Initiative  
www.law.uark.edu/ifai  
Janie Simms Hipp, Director  
(479) 575-4699  
jhipp@uark.edu  
Tribal food systems have sustained their communities and regions for generations, and the Indigenous Food and Agriculture Initiative proudly supports and promotes the continuing growth of Tribal food systems all across the country. They offer technical assistance and educational opportunities to all of Indian Country, and sponsor the Summer Leadership Summit for Native Youth in Food & Agriculture, a week-long summer event that offers American Indian, Alaska Native, and Native Hawaiian youth an intensive educational experience in the complexities of food production and the importance of food systems work in Indian Country.

Little Rock Urban Farming  
www.littlerockurbanfarming.com  
Chris Hiryak, Director  
littlerockurbanfarming@gmail.com  
Little Rock Urban Farming is a community based food enterprise located in the heart of Little Rock, AR, specializing in the production of organic fruits, vegetables, herbs, and cut flowers for local markets. The farm runs a CSA program, is committed to their local community, and engages youth through their Ecokids programs.

Ozark Slow Food  
www.ozarkslowfood.org  
Marcie Brewster, Organizer  
479-799-7985  
ozarkslowfood@gmail.com  
Ozark Slow Food's (OSF) Micro-Grant Program was established in 2012 to help grow the local food culture in the Ozark, AR, region by supporting local farmers and producers. These grants are funded by support from the community via OSF's Fund Your Farmers event each summer. Micro-grants aid farmers and producers in diversifying and enhancing the production and distribution of sustainably grown, locally-produced food in the region.

Southern Sustainability Working Group  
www.ssawg.org  
Keith Richards, Program Director  
(479) 587-0888  
keith@ssawg.org  
The Southern Sustainable Agriculture Working Group is active in 13 southern states. Acting primarily as a hub for smaller state and local level organizations working to create a sustainable food system, the Group's annual conference is an opportunity for more than 1,200 people to exchange ideas about sustainable food.

Walker Park Community Garden  
www.walkerparkgarden.blogspot.com  
Banah Ghabbian, Coordinator  
(479) 957-1347  
walkerparkcommunitygarden@gmail.com  
The Walker Park Community Garden is the first project of the new Community Garden in the Parks program, an initiative of the City of Fayetteville Parks and
Recreation Department. The program hopes to empower individuals with the skills and space to grow their own food and foster intergenerational learning between Fayetteville seniors and the wider community.

CALIFORNIA

Acta Non Verba: Youth Urban Farm Project
www.anvfarm.org
Kelly Carlisle, Founder and Executive Director
(510) 972-3276
kelly@anvfarm.org

The Acta Non Verba: Youth Urban Farm Project improves the lives of inner-city youth by engaging them in urban farming. The organization operates a quarter-acre farm in Oakland, CA, where youth grades K-8 plan, harvest, plant, and sell the produce. All of the proceeds from the farm are placed in individual savings accounts for participants. The farm offers summer camp programs as well as a spring break mini-camp and a number of farm trips and visits.

Alemany Farm
www.alemanyfarm.org
Hannah Shulman, Urban Agriculture Program Coordinator
(415) 575 5604
community.gardeners@gmail.com

Alemany Farm is a three and a half-acre organic farm in San Francisco, CA on San Francisco Recreation and Park Department property that offers volunteer and educational opportunities to local community members. Friends of Alemany Farm grows food security, educates local residents about how they can become their own food producers, increases ecological knowledge and habitat value, and sows the seeds for economic and environmental justice.

California Alliance of Farmers’ Markets
www.farmersmarketalliance.org
Ben Feldman, Food and Farming Program Director
(510) 548-3333
ben@ecologycenter.org

The California Alliance of Farmers’ Markets is a newly formed coalition of farmers’ markets from around the state of California, committed to working...
together for the betterment of the industry. The alliance operates several working groups tasked with confronting issues associated with farmers’ markets throughout the state. These issues include access and equity, policy and advocacy, marketing and consumer education, professional development, and integrity.

**California Climate and Agriculture Network**
www.calclimateag.org
Renata Billinger, Development & Communications Associate
(707) 478-4431
renata@calclimateag.org
The California Climate and Agriculture Network (CalCAN) is a coalition of representatives from agricultural, environmental, and food safety organizations that advance policy solutions for issues involving climate change and sustainable agriculture. CalCAN aims to increase funding for research, provide technical assistance, and offer financial incentives for farmers who operate in an energy-efficient manner. CalCAN also works to encourage farmers and sustainable agriculture advocates to participate in the climate change debate. Their website offers resources and webinars for individuals looking to get involved.

**California Endowment**
www.calendow.org
Robert K. Ross, President & CEO
(800) 449 – 4149
rross@calendow.org
The California Endowment focuses on expanding access to affordable, quality health care for underserved individuals and communities and promoting fundamental improvements in the health status of all Californians. They work with citizens and elected leaders to find lasting solutions to impact the most people we possibly can. The Endowment's current work grew out of the priorities in the 14 BHC places, and the work at the state and local levels continues to reinforce one another. Building Healthy Communities (BHC) is a 10 year, $1 billion comprehensive community initiative launched by The California Endowment in 2010 to advance statewide policy, change the narrative, and transform 14 of California's communities most devastated by health inequities into places where all people have an opportunity to thrive.

**California Food Literacy Center**
www.foodliteracycenter.org
Amber Stott, Founder & Executive Director
(916) 476-4766
amber@foodliteracycenter.org
Food Literacy Center, based in the Sacramento area, promotes a food literate population in California through the education of low-income elementary children cooking and nutrition to improve our health, community and environment. Their annual journal, The Broccoli Beet, highlights “the tastiest local events & food movement reports” in the region, and their programs include free cooking classes, Food literary fairs and Kids Farmes’ Market Tours.

**California Women for Agriculture**
www.cawomen4ag.com
Meagan Hynes, VP External Relations
(916) 441-2910
vper@cawomen4ag.com
California Women for Agriculture is the most active volunteer-oriented agriculture organization in California, with more than 2,000 members and 20 chapters. The organization promotes the interests of women involved or interested in agriculture throughout the state by helping them to develop policy goals, educating members on agricultural legislative activities, and building relationships with consumers, educators, and government officials throughout the state.

**Californians for Pesticide Reform**
www.pesticidereform.org
Tracey Brieger, Co-Director
(510) 788-9025 x6
tracey@pesticidereform.org
Californians for Pesticide Reform (CPR) is a statewide coalition of more than 185 organizations that works to fundamentally shift the way pesticides are
used in California. The coalition publishes reports on issues ranging from the effects of pesticides on children’s health to corporate responsibility in the agriculture and food industry, as well as easy-to-use Community Action Guides for addressing pesticide problems in your community.

**Center for Agroecology and Sustainable Food Systems**
www.ucsc.edu
Melissa Betrone, Outreach and Recruitment Coordinator
(831) 459-3240
casfs@ucsc.edu
The Center for Agroecology and Sustainable Food Systems is an education and research program at the University of California Santa Cruz that aims to create a socially responsible and non-exploitative food system through research in areas such as food security, social justice, and economic justice in agriculture. The Center’s broad range of impact includes the Life Lab’s Garden Classroom for elementary school children, training new organic farmers, educating undergraduate students on sustainable agriculture techniques and issues, hosting research on organic pest and disease control methods, working on ways to minimize water use, and promoting purchases of sustainable food for campuses throughout the UC system and beyond. Their newly revised publications, Teaching Organic Farming and Gardening: Resources for Instructors, and Teaching Direct Marketing and Small Farm Viability: Resources for Instructors, are available at cost in print and free online.

**The Center for Land-Based Learning**
www.landbasedlearning.org
Mary Kimball, Executive Director
(530) 795-1520
mary@landbasedlearning.org
The Center for Land Based Learning integrates hands-on gardening and farming experience with classroom learning to develop the next generation of farmers. Their programs include FARMS Leadership, a hands-on experience in agriculture; Caring for Our Watersheds, an environmental proposal writing contest; Greencorps, a green jobs training and career exploration; and the California Farm Academy, a beginning farmer training program. Locals of West Sacramento, CA, can stop by their Urban Farm Stand for fresh fruits and vegetables.

**The Center for Urban Education about Sustainable Agriculture**
www.cuesa.org
Marcy Coburn, Executive Director
(415) 291-3240
marcy@cuesa.org
The Center for Urban Education about Sustainable Agriculture (CUESA) was founded to educate urban consumers about sustainable agriculture and to create links between urban dwellers and local farmers. Along with managing the Ferry Plaza Farmers’ Market, the organization offers many free programs to educate eaters of all ages about their food, where it comes from, and how to grow, select, and prepare it. These include Market to Table Cooking Demonstrations at the market each Saturday, a sustainable food education tent known as The Food Shed that includes rotating interactive exhibits, youth education programs, forums, and farm tours.

**City Slicker Farms**
www.cityslickerfarms.org
Cora Lee Garcia, Development and Communications Coordinator
(510) 763-4241
info@cityslickerfarms.org
City Slicker Farms seeks to address food insecurity in West Oakland, CA, by increasing access to fresh, healthy, and organic food and empowering local low-income residents. The organization’s three community market farm sites offer coordinated urban farming education programs, backyard garden projects, and sliding-scale farm stands. City Slicker Farms also has a Policy Advocacy Initiative, using its experience to promote sustainable food systems and a green economy on a regional and statewide basis.

**Community Alliance with Family Farmers**
www.caff.org
Megan Sabato, Development and Communications Director
(530) 756-8518
megan@caff.org
Community Alliance with Family Farmers (CAFF) builds strong partnerships between California’s family farmers and their communities in order to build a more sustainable food system. CAFF advocates for issues important to agriculture such as food safety, climate change, and healthy school food on local, state, and national levels. The organization has played key roles in enacting the nation’s toughest laws regulating pesticide use; promoting the development of organicfarming; bringing fresh, local produce into school cafeterias; and establishing programs to distribute locally grown produce to community grocery stores, hospitals, restaurants and farmers markets. They operate extensive, on-the-ground programs in many regions throughout California, enabling bcommunity members and businesses to find and choose local food, and helping farmers increase their income and sustainability.

**The Cooking Project**
www.thecookingproject.org
Sasha Bernstein, Executive Director
sasha@thecookingproject.org
The Cooking Project is a community-based organization in San Francisco, CA, dedicated to teaching kids and young adults fundamental cooking skills. The Project’s community of chefs, writers, home cooks, farmers, and growers teaches kids how to connect to their food and cook simple, delicious dishes at home. The project’s programs are based on the principle that learning to cook means learning to develop curiosity, creativity, self-discipline, and self-respect—not to mention curriculum in science, history, and diverse cultures.

**Dig Deep Farms & Produce**
www.digdeepcsa.com
Alexis Stavropoulos, Co-Director
510-614-3337
grubbox@digdeepcsa.com
Dig Deep Farms & Produce grows healthy, fresh, affordable vegetables and fruit on a farm that has grown from three-quarters of an acre in 2010 to more than 15-acres in 2012. They distribute and sell produce and produce grown by local California Bay Area farmers to customers in their neighborhood and similar neighborhoods in the East Bay. Their produce business creates living-wage jobs for community residents while supporting the development of value-added products by their farm team.
The Ecology Center
www.ecologycenter.org
Raquel Pinderhughes, President
(510) 548-2220
erc@ecologycenter.org
The Ecology Center in Berkeley, CA, has focused on urban sustainability for the past 43 years. Through education, advocacy, and on-the-ground infrastructure projects, the Ecology Center works on issues including food, farming, climate change, sustainable living, and waste. The Center is also responsible for convening the Berkeley Food Policy Council and the Berkeley Climate Change Coalition.

Farm to Fork
www.farmtofork.com
Kari Miskit, Director of Public Relations
(916) 808-1422
kmiskit@visitsacramento.com
The Farm-to-Fork movement in Sacramento, CA, sprouted organically from one restaurateur’s idea two years ago and is now being embraced by chefs, farmers, business leaders and elected officials of the Sacramento region. The initiative is a year-round endeavor and collaborative process that hosts a number of events that range from farm and culinary tours to restaurant weeks and gala dinners that benefit the regional food systems.

Food and Farm Films
www.foodandfarmfilms.org
Sarah Nelson, Executive Director
(415) 735-1333
info@foodandfarmfilms.org
The Food & Farm Film Fest offers a place for the food and art worlds of San Francisco, CA, to collide. The annual festival provides a platform for artists and food activists to confront good food issues and ask tough questions about our food system. The result is both delicious and entertaining.

Food Empowerment Project
www.foodispower.org
Monica Cendejas, Coordinator
(530) 848-4021
info@foodispower.org
The Food Empowerment Project (FEP) seeks to encourage people to look at their food choices as a force for social change. FEP encourages choices that reflect a more compassionate society by spotlighting the abuse of animals on farms, the depletion of natural resources, unfair working conditions for produce workers, the unavailability of healthy foods in communities of color and low-income areas, and the importance of not purchasing chocolate that comes from the worst forms of child labor. This year they are focusing on completing their work in Vallejo, CA, where they hope to provide local
organizations and community members with the information they need to address food access issue.

Great Valley Center
www.greatvalley.org
Ben Duran, President & CEO
(209) 522-5103
ben@greatvalley.org
The Great Valley Center works in multiple ways to engage and inform citizens, train local leaders, and deliver programs that respond directly to critical gaps in the Valley’s communities. Their outreach is not confined to good food, but they serve as an important actor in a region that produces 57 percent of California’s agricultural products. Their influential programs include the Energy Careers Experience Program and the Multi-Commodity Sustainability Practices Program, which was created to bring together specialty crop commodity groups in a collaborative effort to develop a sustainable practices program strategic plan.

Life Lab
www.lifelab.org
John Fisher, Outreach Director
(831) 325-1656
gardendirector@lifelab.org
California-based Life Lab has specialized in garden-based youth education programs for over 35 years. Life Lab conducts workshops for educators at their two-acre garden classroom located on the University of California Santa Cruz campus, and through workshops and consultations Life Lab has provided tens of thousands of educators across the country with the inspiration and information necessary to engage young people in gardens and on farms.

Long Beach Fresh
www.lbfresh.org
Ryan Smolar, Co-Coordinator
(562) 704-6909
ryan@lbfresh.org
Long Beach Fresh divides their approach to a local and sustainable food system into three categories: eaters, feeders, and seeders, all of whom they consider crucial to food security in Long Beach, CA, and to all of whom they offer a unique set of services. “Feeders” are provided opportunities to market, share, and procure local ingredients; “eaters” are offered resources for cooking, growing, and purchasing nutritious and fresh food; and “seeders” are provided with information on how to procure land, labor, and distributors.

Los Angeles Food Policy Council
www.goodfoodla.org
Alexa Delwiche, Managing Director
info@goodfoodla.org
The Los Angeles Food Policy Council is a collective impact initiative, working to make Southern California a Good Food region. The Council aims to connect environmental sustainability and local agriculture with efforts to expand access to healthy food in underserved communities. This is achieved by undertaking a role as a forum for discussing food-related problems, engaging key stakeholders, serving as an information resource, and facilitating collaboration in the development of more coherent, systemic change.

People’s Grocery
www.peoplesgrocery.org
Patricia St. Onge, Interim Executive Director
(510) 652-7607
patricia@peoplesgrocery.org
People’s Grocery supports public health and economic development by addressing the food system in Oakland, CA. The group operates the Growing Justice Institute, which supports Oakland residents with designing and implementing community-driven solutions to food insecurity, and the California Hotel, a low-income housing development in West Oakland where they manage a greenhouse enterprise program and garden.

Roots of Change
www.rootsofchange.org
Michael Dimock, President
(510) 285-5639
michael@rootsofchange.org
Roots of Change works to develop and support a network of leaders and institutions in California that are interested in establishing a sustainable food system by 2030. The network includes food producers, businesses, nonprofits, communities, government agencies, and foundations that are changing the way people think about food. Roots of Change acts as the backbone organization (providing staff, funds, and strategic advice) for the Policy Council, which has produced two reports on “California Legislation Related to Food and Farming” that reveal the votes of all the state’s legislators and the response of the Governor on key bills seen by the food movement as emblematic. They have sponsored at least four bills, two of which could be passed by the end of 2015.

Ubuntu Green
www.ubuntugreen.org
Charles Mason, President & CEO
(916) 669-0671
charles@ubuntugreen.org
Ubuntu Green defines the word “Ubuntu” as the ethic or humanist philosophy emphasizing community, sharing, and generosity. This concept serves as the foundation for the organization’s involvement in the promotion of healthy, sustainable, and equitable communities. Their idea of ubuntu is achieved through their advocacy initiatives, community garden, and community advocacy and engagement institute, which works with resident leaders to eliminate environmental health impacts and remove physical and economic barriers to healthy food access.

COLORADO

The Colorado Field Institute
www.coloradofieldinstitute.org
Dr. Vern Elliott, Chair
(719) 849-1458
coloradofieldinstitute@gmail.com
The Colorado Field Institute gives lectures, provides educational field experience, and researches local plants and wildlife with the aim of preserving the natural and cultural environment of the Colorado San Luis Valley and
promoting sustainable economic development. The Institute’s Winter Lectures and Summer Field Trips offer opportunities for residents to educate themselves on protecting and sustaining the region.

**Colorado Food Systems Advisory Council**
www.cofoodsystemsCouncil.org
Shawnee Adelson, President
(303) 292-9900
shawnee@dug.org

The Colorado Food Systems Advisory Council, established through the LiveWell Colorado-initiated Senate, is a volunteer-based body of state agencies and diverse food systems stakeholders tasked with advancing recommendations that strengthen healthy food access for all Coloradans. They do so by collaborating with local and regional food policy councils in the state and developing recommendations that promote the building of robust, resilient, and long-term local food economy.

**Denver Sustainable Food Policy Council**
www.denversfpc.com
Shannon Spurlock, Co-Chair
(303) 292-9900
shannon@dug.org

The Denver Sustainable Food Policy Council influences policy that fosters food security for all community members, and promotes a healthy, equitable, and sustainable local food system, with consideration for economic vitality and environmental impact. The self-stated purpose of the Council is to build the capacity of local food policy bodies to find common ground on policy priorities, generate public support for those policies, educate policymakers
on issues in our food system, and advocate for food systems that reflect the needs of all of its communities.

Denver Urban Gardens  
www.dug.org  
Shawnee Adelson, Executive Director  
(303) 292-9900  
Shawnee@dug.org  
Denver Urban Gardens (DUG) contributes to creating a better food system by working with the community to establish food producing, organic, community gardens throughout the Denver, CO, metro area. The organization has founded 150 community gardens in the last 30 years, all of which improve healthy food access for food insecure neighborhoods, and provide the social structure to educate gardeners about healthy eating. According to a study conducted by the University of Denver, 60 percent of the students who participated in their in-school gardening and nutrition education program were more knowledgeable about nutrition. Additionally, more than 53 percent of students increased their preference for fruits and vegetables, and 73 percent of students reported increases in their consumption of fruits and vegetables.

Denver Urban Homesteading  
www.denverurbanhomesteading.org  
James Bertini, Executive Director  
(303) 572-3122  
james@denverurbanhomesteading.org  
Denver Urban Homesteading is dedicated to promoting local agriculture, good food and nutrition and self-sufficiency in the backyard and garden. It is comprised of local farmers and food-preparers who make a contribution to their local community by bringing farmers together and offering classes on topics such as gardening, beekeeping, and raising chickens and goats.

Feed Denver  
www.feeddener.com  
Lisa Rogers, Executive Director  
(303) 513-7548  
info@feeddener.com  
Feed Denver: Urban Farms & Markets was created to empower local-level economic independence through sustainable small-scale farms and markets in urban settings. Feed Denver projects create new models of sustainable urban food production that impact food security for the most vulnerable, such as by hiring their farm staff from the communities surrounding the farms. The organization acts as an incubation program for multicultural urban farmers and value-added producers, a regional research and training center, a host to courses and workshops, and facilitates a series of annual urban farming events.

Food Rescue Alliance  
www.foodrescuealliance.org  
Kyle Huelsman, Executive Director and Co-Founder  
(303) 328-5638  
info@foodrescuealliance.org  
The Food Rescue Alliance is committed to building a more just and less wasteful food system in Colorado. With chapters in Boulder, Denver, and Colorado Springs, the alliance uses bicycles to transport excess perishable food directly to shelters and soup kitchens, eliminating any additional waste or delay created by a central processing facility.

Foraged Feast  
www.foragedfeast.org  
Dany Rossman, Communication and Marketing Manager  
(720) 984-4118  
dany@foragedfeast.org  
Foraged Feast is a Denver-based food recovery project that gathers and distributes excess local produce from farmers’ markets and local distributors, and harvests unwanted fresh fruit from private and public spaces to bring to underserved community members. By sharing abundant resources, Foraged Feast can connect local food to local needs.

Grow Local Colorado  
www.growlocalcolorado.org  
Dana Miller, Director  
(720) 837-6237  
dana@growlocalcolorado.org  
Grow Local Colorado is formed by volunteers committed to local food, strong communities, and sustainable economies. Grow Local Colorado organizes edible community gardens, including in selected Denver parks, hosts seasonal events such as their “Growing our AgriCULTURE” potluck celebrations, and is a partner in the Produce for Pantries collaboration.

The GrowHaus  
www.thegrowhaus.com  
Coby Gould, Executive Director  
(720) 515-4751  
reachout@thegrowhaus.com  
The GrowHaus is a nonprofit indoor urban farm operating out of a 1858 square meter (20,000 square foot) greenhouse in Denver, CO, that boasts a hydroponic, an aquaponic, and a permaculture farm. GrowHaus is committed to promoting and teaching about healthy, sustainable foods through food production, public workshops, and service learning programs.

The Growing Project  
www.thegrowingproject.org  
Dana Guber, Executive Director  
(970) 587-3827  
dana@thegrowingproject.org  
The Growing Project works to address food insecurity in Larimer County by making fresh, regional food more accessible to community members. This is achieved through establishing community gardens; providing educational programs on nutrition, sustainable agriculture, and permaculture; and leading advocacy efforts that promote community access to locally grown food. Their Urban Foods Outreach installs community gardens in low-income areas based on need and interest of the community. In 2015 they hope to create a more permanent home garden location within one of the community we work with, work with more disadvantaged youth, increase awareness of foraged edible plants.
Healthy Community Food Systems
www.hcfs.org
Jim Dyer, Director
(970) 588-2292
jadyer@frontier.net
Located in Southwestern Colorado and a partner of the Southwest Marketing Network, Healthy Community Food Systems helps communities build healthy sustainable food systems through effective systems planning and development. Current and recent projects include a Year-Round Healthy Local Food initiative with Healthy Lifestyle LaPlata, Climate-Friendly Food System work with La Plata County partners, Local and Regional Farm to School work, Sustainable Tribal Community Food System Development in the Four Corners with The Christensen Fund, Wild School Gardens Project, and more.

MM Local
www.mmlocalfoods.com
Ben Mustin, Co-Founder
(720) 235-8320
LocalInfo@mmlocalfoods.com
MM Local works with Colorado family farmers to preserve organic fruits and vegetables and market them through selected retailers. Their website features profiles on participating farmers as well as suggested recipes.

Northern Colorado Food Cluster
www.nocofoodcluster.com
Sandra Greenway, Executive Director
(512) 644-5062
director@nocofoodcluster.org.
The North Colorado Food Cluster builds consumer demand for local food through outreach and education. They seek to create new jobs and support existing ones.

Real Food Colorado
www.realfoodcolorado.com
Julia Erlbaum, Principal & Founder
(720) 282-4067
julia@realfoodcolorado.com
Real Food Colorado began with a focus on developing sustainable solutions in the arena of Farm To School procurement but quickly grew to foster additional...
food system connections and began working on behalf of large institutions, cities, counties, and regions. Through their continued collaborations with various stakeholders, they have become more involved in developing system-wide solutions to build a resilient food system that nurtures, grows, and sustains their communities.

Turtle Lake Refuge
www.turtlakerefuge.org
Katrina Blair, Executive Director
(970) 247-8395
turtlelakerefuge@yahoo.com

Turtle Lake Refuge celebrates the connection between personal health and wild lands by promoting and practicing sustainable values. Their work includes growing, harvesting, and preparing local, wild, and living food for the community; educating about the great values of the wild edible abundance available in their area; and providing local micro-greens for public schools, restaurants, and stores.

CONNECTICUT

Billings Forge Community Works
www.billingsforgenworks.org
Cary Wheaton, Executive Director
(860) 548-9877
cary@billingsforgenworks.org

Billings Forge Community Works (BFCW) promotes access to healthy food and develops economically sustainable social enterprises that help to combat homelessness and hunger in Connecticut. The kitchen at BFCW sources produce and herbs from local farmers and offers catering services, cooking classes, and culinary training. Their various programs include a community garden and edible classroom, a farmers’ market, and a community and event center.

City Seed
www.cityseed.org
Nicole Berube, Executive Director
(203) 773-3736
nicole@cityseed.org

It began in 2004 with a few neighbors searching for a fresh tomato. Now, City Seed operates five producer-only markets from different neighborhoods in New Haven, CT, that provide fresh locally-grown food to communities that often lack access to healthy food. City Seed’s vision of creating a sustainable economy and community through food led it to be nationally recognized as the “Golden Grocer Hunger Champion” by the USDA in 2007.

Common Ground
www.commongroundct.org
Melissa Spear, Executive Director
(203) 389-4333
mspear@commongroundct.org

Common Ground is a center for environmental learning and leadership where students and community members can converge to increase knowledge of urban growing and healthy lifestyles. Common Ground’s site, which sits on 20-acres of forest with hiking trails, wildlife, and diverse natural habitats, includes a working farm with production and educational gardens as well as a variety of animals. Last year, the farm grew over 8,000 pounds of fresh food, which they share through a mobile farm market that reached more than 3,500 residents in low-income neighborhoods; a sliding scale CSA open to families of Common Ground student; a universal free school lunch program; and off-site and on-site farm stands.

The Connecticut Food Bank
www.ctfoodbank.org
Nancy Carrington, President and CEO
(203) 469-5000
cfb@ctfoodbank.org

The Connecticut Food Bank, headquartered in East Haven, CT, partners with the community, private sector, and individuals to save food from waste and distribute it to over 600 hunger relief organizations. As the largest food aid provider in Connecticut, the Connecticut Food Bank helps to feed their region through The Kids’ BackPack Program, which provides children with weekend access to healthy food; the Mobile Food Pantry; and the Farm to Pantry Program.

Connecticut Food System Alliance
ctfoodsystemalliance.com
Tekowa Omara-Otunnu, Coordinator
(860) 296-9325 x 107
cfsacoordinator@hartfordfood.org

The Connecticut Food System Alliance is a statewide network of dedicated stakeholders committed to creating broad system change and advancing a sustainable food system in Connecticut. The group implements incentive programs such as double value SNAP at farmers’ markets, provides education at their School Garden Resource Center, and organizes a farm to school program.

End Hunger Connecticut!
www.endhungerct.org
Lucy Nolan, Executive Director
(860) 560-2100
endhunger@endhungerct.org

End Hunger Connecticut! (EHC!) concentrates on advocacy, outreach, and other educational and research efforts to establish a dynamic database of anti-hunger resources for the public and policymakers. EHC!’s work supports the implementation of federal food assistance programs and policies that will enable families statewide to move toward food security and self-sufficiency by highlighting the importance of food and nutrition issues.

FRESH New London
www.freshnewlondon.org
Arthur Lerner, Founder and Director
(860) 574-9006
arthlerner@hotmail.com

FRESH, which stands for Food, Resources, Education, Security, and Health, is a New London, CT, based nonprofit that has been working to change the food system for the better since 2004. FRESH targets people most in need of healthy fresh produce: the elderly, children, and the poor, with mobile markets, farm-to-school education programs, and community gardens.
Hartford Food System
www.hartfordfood.org
Martha Page, MPH, CPH, Executive Director
(860) 296-9325
mpage@hartfordfood.org
Since 1978, Hartford Food System has led grassroots efforts to improve access to healthy, fresh food for low-income residents in Hartford, CT. Their collaborative approach involves the combined efforts of farmers, policymakers, nonprofits, communities, educators, and retailers. The organization offers a variety of programs to educate the community on the benefits of local, sustainably produced food. The Grow Hartford Youth Program is a youth leadership and youth organizing program that builds youth leaders in Hartford to challenge racial inequities in the food system and society at large. Every year, Grow Hartford harvests at least 20,000 pounds of produce from their urban farm, which completed its eleventh year of urban agriculture in 2014.

MetroCrops
www.metrocrops.com
Laura Sterling, Marketing Assistant
(203) 642-4016
laura@metrocrops.com
MetroCrops, based at the University of Connecticut, is an innovative, urban, high-density farming initiative focused on growing salads greens. Using hydroponic and LED technology, MetroCrops plans to make use of excess urban building space to provide communities with fresh local produce year round.

The New Connecticut Farmer Alliance
www.newctfarmers.com
Morgan Osborn, Coordinator
860-247-0202
newctfarmer@gmail.com
The New Connecticut Farmer Alliance is a statewide network of farmers and growers that brings young, new, and emerging farmers together to identify and help develop support systems to nurture a successful and diverse agricultural landscape for the state. The alliance offers workshops, educational forums, and farm tours to help a new generation of Connecticut farmers learn how to make their farm sustainable, ecologically sound, and economically viable. A recent collaboration resulted in the creation of a New Farmer Bucket List, which outlines helpful resources a farmer should consider when beginning to farm in Connecticut.

New Haven Farms
www.newhavenfarms.org
James Jenkins, Executive Director
(203) 915-1892
executivedirector@newhavenfarms.org
New Haven Farms hosts on-farm wellness programs combining agricultural, nutritional, and cooking education to combat the intersecting crises of diabetes, obesity, environmental degradation, and poverty. Consisting of eight farms, the organization grows organic fruits and vegetables and distributes them to families that are affected by poverty or individuals who are at-risk for chronic diseases. New Haven Farm’s Composting Team is working on an innovative composting program that could save thousands of dollars per year, help reduce pollution, create “green” jobs, and become a model for the state.

Working Lands Alliance
www.workinglandsalliance.org
Lisa Bassani, Project Director
(860) 683-4230
lbassani@farmland.org
The Working Lands Alliance is a statewide voice for farmland preservation efforts in Connecticut. The Alliance includes farmers, conservation and anti-hunger organizations, land trusts, local food advocates, and many others working together to protect Connecticut’s farmland. The organization works at the federal, state, and local level to engage and educate our policy makers and the public about the importance of farmland preservation. Among their successes is the creation of an innovative Community Farms Preservation Program (for the protection of smaller, food-producing farms that may not meet the criteria for the state’s traditional Farmland Preservation Program) and in 2013 helping to pass legislation that permanently protects nearly 1,000-acres of state-owned farmland at Southbury Training School.

DELAWARE

The Delaware Center for Horticulture
www.thedch.org
Andrea Miller, Communications Coordinator
(302) 658-6262
amiller@thedch.org
The Delaware Center for Horticulture is a community organization promoting gardening and conservation in many low-income Delaware neighborhoods through the development of community gardens, parks, and other public spaces. In addition to their urban agriculture and community garden programs, the Center offers greens skills and jobs training and is involved in advocacy for greater sustainability in agriculture.

Delaware Future Farmers of America Association
www.delawareffa.org
Stacey Hofmann, Executive Secretary
(302) 857-6493
shofmann@delawareffa.org
The Delaware Future Farmers of America Association is the local chapter of a national organization dedicated to helping young people find success through agriscience education. High school-aged members learn about agriculture through classroom education and hands-on experience while developing leadership potential and future career skills.

Delaware Organic Food and Farming Association
shorefood.org/c/t/delaware-organic-food-and-farming-association-doffa
Carolyn Donald, Secretary
302-854-9260
carolyn@delawareorganics.com
The Delaware Organic Food and Farming Association is dedicated to providing education and awareness of sustainable agriculture production to growers, consumers and retailers. This includes the promotion of ecologically
responsible farming practices and marketing opportunities for farmers and growers, regardless of size, who are interested in the production of organically produced agricultural products.

**Delaware School Nutrition Association**

www.deschoolnutrition.org
Bev Harp, Child Nutrition Supervisor
(302) 424-6478
bharp@msd.k12.de.us

An affiliate of the School Nutrition Association, DSNA has been advancing the availability, quality, and acceptance of school nutrition programs as an integral part of education since 1955. The Association strives to see that all children have access to healthy school meals and nutrition education by: providing education and training; gathering and transmitting regulatory, legislative, industry, nutritional as well as other types of information related to school nutrition members; and representing the overall nutritional interests of all children.

**Delaware Urban Farm and Food Coalition**

www.thedch.org
Tara Tracy, Community Gardens and Urban Agricultural Manager
(302) 658-6262 x 109
ttracy@thedch.org

Delaware Urban Farm and Food Coalition’s early successes, born out of the efforts of passionate community members, local farmers, nonprofit leaders, and government officials, includes the 12th and Brandywine Urban Farm. The Coalition, facilitated and hosted by the Delaware Center for Horticulture, brings together resources and technical assistance through a collaborative approach to urban farming.

**The Food Bank of Delaware**

www.fbd.org
Patricia Beebe, President and CEO
(302) 294-0184
foodbank@fbd.org

The Food Bank of Delaware contributes to feeding programs while using food service education and hunger advocacy to promote long-term solutions. The food bank also partners with local grocery stores to run a food recovery program that provides fresh produce to its clients. Recently, the food bank has partnered with local growers to provide all Delawareans, regardless of income level, the opportunity to participate in a local CSA.

**The Fruit and Vegetable Growers Association of Delaware**

www.delawarefruitvegetable.wordpress.com
David Marvel, Vice President
(302) 381-4811
dmarvel@bwwonline.net

The Fruit and Vegetable Growers Association of Delaware encourages improvement in the production and marketing of fruits and vegetables...
throughout the state of Delaware. The association seeks to educate state residents about the health benefits of fruit and vegetable consumption and supports nutrition programs aimed at providing increased access to fruits and vegetables to children. Their impact spans from the implementation of a farm to school initiative to the organization to annual educational meetings.

Kent Community Gardens
www.greaterkentcommittee.org/kent-community-gardens.html
Shelley Cecchett, Coordinator
(302) 734-2513
sc_gkc@icloud.com
Kent Community Gardens works to bring businesses, organizations, and individuals together to build community gardens in Kent County, DE. The gardens are an initiative of the Kent County Board of Directors and have been expanding to over four locations since the program’s inception.

Local Eastern Shore Organic Sustainable Network
www.shorefood.org
Patti Erickson, President
(410) 677-0788
ericksonpatti@yahoo.com
As an education and charitable nonprofit, the Local Eastern Shore Organic Sustainable Network’s (LESSON) mission is to support a safe, just, sustainable, and local food system for the Delmarva Peninsula. Their programs and projects seek to create socially responsible, durable relationships and practices that protect our environment as they ensure economic viability of local farms and farmers. They work to achieve social equity and justice for those who live, work, and eat on the Delmarva Peninsula.

FLORIDA

Earth Learning
Earth-learning.org
Mario Yanez, Director
(305) 323-8858
Mario@earth-learning.org
Earth Learning is rooted in the ecological conservation of the Greater Everglades bioregion, but has begun to fashion its programs around inspiring a local, just, and sustainable foodshed within their ecosystem. The organization has launched a number of projects to fulfill their mission of becoming a catalyst in the transition toward a life-sustaining culture in their region, including a community food summit, a local food hub, and an educational farming program.

Farmworker Association of Florida
www.floridafarmworkers.org
Tirso Moreno, General Coordinator
(407) 886-5151
info@floridafarmworkers.org
The Farmworker Association of Florida (FWAF) advocates for the rights of Haitian, Latino, and African American farmworkers in the face of workplace hazards, health risks, racism, and exploitation. FWAF educates workers with programs that include health, disaster response, and reproductive health, so they can make effective decisions.

The Florida Academy of Nutrition and Dietetics
www.eatrightflorida.org
Christine Stapell, Executive Director
(850) 386-8850
cstapell@eatrightflorida.org
The Florida Academy of Nutrition and Dietetics is an association of nutrition professionals aiming to provide the best possible nutritional information to people in Florida by engaging with lawmakers and the private sector.
Members practice their public service programs throughout the year, sponsoring a variety of educational events such as seminars and workshops, fitness events, health fairs, media programs, and more.

**Florida Impact**
www.flimpact.org
Rafi Susi, Communications Coordinator
(850) 309-1488
Rafi@FLImpact.org
In its first 30 years, Florida Impact leveraged nearly US$4 billion in additional public funding to serve an estimated 800,000 low-income Floridians. With the goal to end child hunger in the state of Florida, Florida Impact is involved in organizing communities, engaging policymakers, and conducting outreach programs.

**Florida Introduces Physical Activity and Nutrition to Youth**
www.flipany.org
Lynne Kunins, President and CEO
(954) 636-2388
lkunins@flipany.org
Florida Introduces Physical Activity and Nutrition to Youth (FLIPANY) aims to engage youth and families in physical activity, nutrition education, and advocacy for policies that encourage active and healthy lifestyles. FLIPANY collaborates with parks, community centers, and other social services agencies to offer programs, including classes on cooking, eating healthy on a budget, and physical education.

**Florida Organic Growers**
www.foginfo.org
Jenni Williams, Communications Director
(352) 377-6345
jenni@foginfo.org
Florida Organic Growers promotes sustainable agriculture and social justice through a variety of programs and resources. The organization’s farmer workshops, farmers’ market program, and Fresh Access Bucks program all encourage the consumption of healthy organic produce and embolden policy makers to take action for food justice issues.

**The Florida Research Center for Agricultural Sustainability, Inc.**
www.flaresearch.com
Robert C. Adair, Jr., Executive Director
(772) 562-3802
bob@flaresearch.com
The Florida Research Center for Agricultural Sustainability, Inc., works to innovate profitable and ecological strategies to sustain food and fiber production. In collaboration with local growers, governmental agencies, universities, and private corporations, the Center researches, develops, field tests, and promotes new cultural practices, fertilization techniques, pest management strategies, and other best management practices that protect the environment.

**Fort Lauderdale Vegetables**
www.fortlauderdalevegetables.com
Michael Madfis, Urban Farmer
(954) 854-8788
mmadfis@fortlauderdalevegetables.com
Fort Lauderdale Vegetables represents a growing network of sustainable urban farms that promote the impact that urban farming can have on a community. The organization operates a CSA program as well as a farmers’ market that serves local residents twice a week. Their Farmer Apprenticeship program and educational workshops work to introduce a younger generation of farmers to the benefits and pleasure that can be found in growing your own food.

**The Harry Chapin Food Bank**
www.harrychapinfoodbank.org
Al Brislain, President and CEO
(239) 334-7007
albrislain@harrychapinfoodbank.org
The Harry Chapin Food Bank of southwest Florida fights hunger through a network of over 150 food aid organizations including shelters, soup kitchens, and disaster relief agencies. Today, the food bank provides food for more than 30,000 individuals each month. From 2013-2014, the Harry Chapin Food Bank sponsored a variety of educational events such as seminars and workshops, fitness events, health fairs, media programs, and more.
Bank distributed 18.7 million pounds of food, provided 15.5 million meals, and turned every $1 into $6 worth of food for those in need.

Healthy Jacksonville Childhood Obesity Prevention Coalition
Hjopc.org
Laureen Husband, Director
(904) 253-2276
laureen.husband@flhealth.gov
The Healthy Jacksonville Childhood Obesity Prevention Coalition is devoted to reducing and preventing childhood obesity in Duval County. Citizens, business leaders, and community organizations work to create healthy environments for children and families through advocacy, education, policy development, and cultural changes.

Tallahassee Food Network
Tallahasseefoodnetwork.org
Maisha Mitchell, Director
(850) 629-8665
tallahasseefoodnetwork@gmail.com
The Tallahassee Food Network’s diverse network is a host to a number of programs working to grow community-based good food systems. The iGrow Whatever You Like program represents the organization’s urban agriculture and youth empowerment involvement and the monthly Collards & Cornbread Gatherings give local food lovers and farmers a chance to network and learn more about growing methods. Additionally, the Network is involved in transforming Tallahassee’s foodshed through workgroups and internships.

Transition Sarasota
www.transitionsrq.org
Don Hall, Founder and Executive Director
(941) 408-3374
don@transitionsrq.org
Through educational programs and innovative projects, Transition Sarasota seeks to revitalize local agriculture, strengthen their local economy, reduce our dependence on fossil fuels, and serve as an inspiration and model for other communities who wish to do the same. They host an impressive amount of programs and events to achieve their mission. One of these includes the Suncoast Gleaning Project, which harvests surplus produce from local farms to benefit the city’s food insecure individuals. Events include Transition Talks, training seminars, film screenings, and a series of classes and workshops.

The Urban Farmer Florida
www.theurbanfarmerflorida.com
(954) 586-6686
info@theurbanfarmerflorida.com
The Urban Farmer is working to make locally grown food more available and to help home farmers grow abundantly through their CSA delivery operations; providing unique growing systems, supplies, and knowledge for success to local home and institutional farmers; and building, managing, and promoting sustainable urban farms.

Urban Greenworks
www.urbangreenworks.org
James Jiler, Executive Director
(786) 447-8084
ugwmiami@gmail.com
Urban Greenworks (UGW) provides programming to under-served urban communities throughout South Florida. Working with high school youth, at-risk young adults, prison inmates, the elderly, college students, and children from pre-k to middle-school, UGW builds urban farms, designs and plants neglected city spaces with native trees, works to increase our urban canopy cover, develops educational curriculum material and school gardens, and brings affordable, fresh food into inner-city neighborhoods through farmers’ markets.

Urban Oasis Project
www.urbanoasisproject.org
Art Friedrich, President
(786) 427-4698
art@urbanoasisproject.org
The Urban Oasis Project sees each yard as an urban oasis, which in turn creates the larger urban oasis citywide. The project encourages community members to grow their own food by offering an extensive resource center that includes gardening tips, on-site workshops, and information on organic methods for vegetable gardening in Florida. Their Verde Farm and Market, in partnership with The Homeless Trust and Carrfour Supportive Housing, is a 22-acre organic farm, commercial kitchen for rent, cafe, and market. The market provides local consumers with good food access, jobs and education for formerly homeless families, and offers a youth program that teaches gardening and composting as well as cooking classes.

GEORGIA

Athens Land Trust
www.athenslandtrust.org
Heather Benham, Executive Director
(706) 613-0122
admin@athenslandtrust.org
As a conservation land trust, the Athens Land Trust preserves land through conservation easements. Their community agriculture program serves as a bridge between their conservation efforts and their community work. Some of their major initiatives include creating a community garden network, providing farmer support, operating two urban farms and a farmers’ market that provides affordable, healthy food for low-income individuals, and providing sustainable agriculture and business education to underserved youth.

The Atlanta Community Food Bank
www.acfb.org
Bill Bolling, Founder and Executive Director
(404) 892-9822
bbolling@acfb.org
The Atlanta Community Food Bank (ACFB) provides food to relief organizations and engages with the community through fundraising, community gardens, educational workshops, and job placement. The food bank currently partners
with over 600 nonprofit organizations to get food to those in need. The ACFB Nutrition and Wellness programming provides customized food and nutrition education opportunities for partner agencies and clients who are served by ACFB. In 2014, the department provided education to more than 4,500 people through programming at food pantries, community kitchens and gardens, schools and universities.

**Atlanta Food and Farm**
www.atlfoodandfarm.net  
Kwabena Nkromo, Founder & Lead Partner  
(404) 500-8744  
kwabena@atlfoodandfarm.net  
Atlanta Food and Farm's portfolio of work spans from community food system assessments and Urban Agriculture Overlay enhancements for neighborhood Master Plans, to development and installation of Edible Schoolyards, community gardens, and urban farms, as well as leadership in local food public policy advocacy.

**Atlanta Harvest**
www.atlantaharvest.com  
Corbin Klett, Co-Founder  
(404) 876-8244  
corbin@atlantaharvest.com  
Atlanta Harvest is committed to producing naturally grown food in the city of Atlanta, GA. With an innovative high-tunnel farm design, they are building small farms to supply the city’s “locavores” with fresh, leafy greens.

**Atlanta Local Food Initiative**
www.alantalocalfood.org  
Suzanne Girdner, Director  
(678) 702-0400  
suzanne@alantalocalfood.org  
The Atlanta Local Food Initiative (ALFI) is a network that joins individuals, corporations, nonprofits, universities, and governmental agencies to build a local food system that enhances human health, promotes environmental renewal, fosters local economies, and links rural and urban communities. ALFI researches, develops and advocates for policies, and in 2014 helped pass the Urban Agriculture Zoning Ordinance and the Urban Garden Special Administrative Fee Paper in the City of Atlanta, GA. They have also begun consulting with nearby counties to adopt similar policies.

**Augusta Locally Grown**
www.augustalocallygrown.org  
Kim Hines, Coordinator  
(706) 288-7895  
kim@augustalocallygrown.org  
Augusta Locally Grown supports small farms and gardeners by making their all-natural, locally grown, sustainably grown and fresh foods available for sale in the Augusta, GA, area community. The organization partners with a wide variety of other community organizations, farmers, and businesses to host local food events, farm tours, and volunteer efforts on farms and in urban settings. The G.R.O.W. Harrisburg project addresses diet-related illness and poverty using an interwoven community outreach approach that includes a Veggie Truck Farmers’ Market and the 100 in Harrisburg project, which installs small raised beds for vegetable gardens, free of charge, in residents’ front and back yards. They also host “instructionals” that educate individuals on how to sustainably produce their own food and connect existing farmers to customers, restaurants, markets, and media.

**Collective Harvest Athens**
www.collectiveharvestathens.com  
Iwalani Farfour, Coordinator  
(512) 969-7312  
collectiveharvest@gmail.com  
Collective Harvest Athens is a new collaboration of local family farms providing sustainably grown vegetables and fruits to Athens, GA, area communities. They aim to facilitate a connection between small-scale sustainable farmers and the local community through a multi-farm CSA, local farmers’ markets, and select restaurants. Collective Harvest Athens is committed to growing quality food using sustainable practices to enrich the local economy and be honest stewards of the lands.

**Georgia Coalition for Physical Activity and Nutrition**
www.g-pan.org  
Karen Kierath, Director of Operations  
(678) 476-3796  
k-kierath@g-pan.org  
The Georgia Coalition for Physical Activity and Nutrition (GPAN) actively combats obesity and chronic diseases associated with obesity through its diverse network of professionals and students. GPAN’s activities are rooted in the advocacy and implementation of local and state policies and programs that promote physical education and active, healthy lifestyles for all Georgians throughout their lifespans. Activities include providing information, building local and state coalitions, and mobilizing corporate constituencies.

**Georgia Food Oasis**
www.georgiafoodoasis.org  
Cicely Garrett, Food Systems Innovation Manager  
(678) 553-5982  
georgiafoodoasis@gmail.com  
The Georgia Food Oasis helps neighborhoods develop innovative and affordable ways for residents to discover, taste, and learn about food. Armed with an “Eat. Cook. Grow.” strategy, the Good Food Oasis enhances opportunities for residents to come together to cook up their own future. Their signature event, Potluck & Pitch, brings together community members to fund food ideas by providing a fun and tasteful location where individuals can learn about emerging food projects in their community.

**Georgia Organics**
www.georgiaorganics.org  
Brooke Hatfield, Communications Coordinator  
(678) 702-0400  
brooke@georgiaorganics.org  
Georgia Organics, based out of Atlanta, GA, uses farmer mentorship programs, instructional videos, and outreach events to connect Georgia farmers to Georgia consumers and to contribute to a more sustainable and healthy food system.
STATE-BY-STATE ORGANIZATIONS

The Georgia Sustainable Agriculture Consortium
www.uga.edu
Julia Gaskin, Sustainable Agriculture Coordinator
(706) 542-1401
jgaskin@uga.edu
The Georgia Sustainable Agriculture Consortium at the University of Georgia aims to promote the development of locally oriented agro-ecological food systems by serving as a professional network and conducting scientific research.

The Georgia Young Farmers Association
www.georgiayoungfarmers.org
John Allen Bailey, Executive Secretary
(229) 386-3429
jbailey@gagged.org
The Georgia Young Farmers Association works to educate and unite youth interested in pursuing agriculture. The Association links youth with experienced agricultural educators and provides hands-on training, classroom education, leadership, and networking opportunities to members.

The Savannah Food Co-Op
www.savannahfoodcoop.com
Carmen Vazquez, Volunteer Coordinator
(912) 373-6075
managers@savannahfoodcoop.com
The Savannah Food Co-Op was formed in 2007 by mothers concerned about access to healthy food in Savannah, GA. Members gain access to healthy, locally produced food at reduced prices and become part of a community interested in advancing sustainable food and healthy lifestyles. This year, they have been working closely with the Savannah Urban Garden Alliance to cultivate a gardening movement in Savannah’s communities through outreach and education. Plans are also in place to work with school gardens to develop solutions that allow for continual, year-round operation.

Truly Living Well
www.trulylivingwell.com
K. Rashid Nuri, Founder & CEO
(678) 973-0997
Rashid@trulylivingwell.com
Truly Living Well (TLW), based in Atlanta, GA, connects people to food and the land through local food production. TLW creates stronger communities through education, economic development, and by protecting the environment, and serves as a model for local, sustainable food systems in urban environments.

UGArden
www.ugarden.uga.edu
David Berle, Director
(706) 549-4850
dberle@uga.edu
UGArden, at the University of Georgia, is a student-run farm started in 2010 that teaches sustainable agriculture and shares its produce with families in need. The farm offers for-credit classes, organizes events, and provides volunteer opportunities.

Well FED Savannah
www.wellfedsavannah.com
Nichelle Stephens, Editor
(912) 662-5162
info@wellfedsavannah.com
Well FED Savannah is Savannah, Georgia’s “largest and most comprehensive food, dining, and healthy living magazine.” The magazine, which is free to the public, reports on a range of topics including gardening and how to make smart food choices. Since 2011, Well FED has produced Food Day, a nationwide celebration and movement towards healthier, more affordable, and sustainable food. They are also working closely with the Savannah Urban Garden Alliance to cultivate a gardening movement in Savannah’s communities through outreach and education. Plans are in place to work with school gardens to develop solutions that allow for continual, year-round operation.

HAWAII

Aloha Harvest
www.alohaharvest.org
Kuulei Williams, Executive Director
(808) 537-6945
kuulei@alohaharvest.org
Aloha Harvest is a nonprofit organization in Oahu, HI, founded in 1999 to rescue food that would be wasted by restaurants, food distributors, hotels, and other businesses. The organization picks up food from more than 230 donors and delivers it to social agencies.

Hawaii Homegrown Food Network
www.hawaiihomegrown.net
Craig Elevitch, Network Director
(808) 324-4427
craig@hawaiihomegrown.net
The Hawaii Homegrown Food Network grew out of a series of food security workshops that sought to answer the question, “How can Hawaii Island feed itself?” By providing a forum for the many activities and stakeholders that comprise the local sustainable food system, they are continuing to confront this issue, and are developing solutions with the help of an ever-growing network.

UGArden, at the University of Georgia, is a student-run farm started in 2010 that teaches sustainable agriculture and shares its produce with families in need. The farm offers for-credit classes, organizes events, and provides volunteer opportunities.
Hawaii Organic Farming Association
www.hawaiiorganic.org
Mark Fergusson, President
(808) 969-7789
hofa@hawaiiorganic.org
The Hawaii Organic Farming Association (HOFA) promotes organic farming and sustainability throughout the state of Hawaii. Through education and research, HOFA works to support sustainable agriculture and stewardship of the land.

The Hawaii Public Seed Initiative
www.kohalacenter.org
Lyn Howe, Coordinator
(808) 756-5310
seedproject@kohalacenter.org
The Hawaii Public Seed Initiative helps farmers and their communities to harvest, store, and preserve public seeds. They operate an online seed Variety Selection Tool that helps people select what might do well in their microclimate. Currently, they are working with a statewide group of seed growers to make locally adapted seeds developed for tropical climates commercially available on their Hawaii Seed Marketplace. They also offer mini-grant funding opportunities each year for statewide research and educational projects.

Hawaii SEED
hawaiiseed.org
(808) 652-5286
hawaiiseed@hawaiiseed.org
Hawaii SEED is a coalition of grassroots groups, farmers activists, and community from five islands working to educate the public about the risks posed by genetically engineered organisms and to promote diverse, local, healthy, and ecological food and farming. Their educational and awareness-raising initiatives, such as their book Facing Hawaii's Future, and local seed exchanges, help to create a robust network of information sharing and action across Hawaii.

Kohala Center
kohalacenter.org/hisgn
Nancy Redfeather, Program Director
(2808) 887-6411
nredfeather@kohalacenter.org
By supporting more than 60 school learning gardens on Hawaii Island through technical assistance, professional development programs, and mini-grants, the Hawaii Island School Garden Network connects Hawaii's people to real food and healthier eating habits. Academic programs such as the Beginning Farmer/Rancher Development Program, the Hawaii School Garden Network, and the Mellon-Hawaii Doctoral and Postdoctoral Fellowship Program, all
serve as influential initiatives that are working to transform the way that Hawaiians eat, buy, and sell food.

**Kokua Hawaii Foundation**
www.kokuahawaiifoundation.org
Kelly Perry, Volunteer and Outreach Coordinator
(808) 637-0688
kelly@kokuahawaiifoundation.org
The Kokua Hawaii Foundation is a nonprofit organization that works to bring environmental education programming into schools and communities around the state of Hawaii. The Foundation’s farm to school initiative, INA In Schools, incorporates school gardens into classroom learning, supports nutrition education, and teaches children about where food comes from.

**LEAF Hawaii**
leafhawaii.org
(808) 389-1819
leafhawaii@gmail.com
LEAF Hawaii envisions sustainable communities revitalized physically, economically, socially, culturally, and spiritually by the fruitful interaction of environmentally sensitive people with the land. LEAF Hawaii serves at-risk populations by working with homeless and youth and their families, as well as with the elderly who can benefit from horticulture therapy.

**Malama Kauai**
www.malamakauai.org
Keone Kealoha, Executive Director
(808) 828-0688
keone@malamakauai.org
Malama Kauai is a nonprofit organization on the island of Kauai, HI, that works to strengthen the local food system while highlighting community and culture. Programs include support for youth pursuing careers in sustainability, a sustainable business network, and community and school gardens.

**One Island**
www.oneisland.org
Marcy Montgomery, Executive Director
(808) 328-2452
hawaii@oneisland.org
One Island hosts sustainability education activities on agriculture, local food systems, home gardening, renewable energy, health and wellness, and arts and culture. Their Sustainable Living Center is located on a 10-acre farm in Honuaunau, HI, and includes 650 square meters of organic greenhouse and agriculture structures, a farm-based outdoor learning center, educational gardens and orchards, and is partnering with fellow nonprofits and schools to host a variety of empowering life-long learning programs for all ages.

**Organic Hawaii**
www.organichawaii.org
Aloha@OrganicHawaii.org
Organic Hawaii is dedicated to creating awareness of the absolute importance of organic farming and lifestyle. Their online resource center offers Hawaiians access to information on local farms, farmers’ market locations, and organic cafes and restaurants.

### IDAHO

**Boise Urban Garden School**
www.boiseurbangardenschool.org
Erin Guerriecabeitia, Coordinator
(208) 376-3006 x 101
eguerriecabeitia@cityofboise.org
The Boise Urban Garden School is an education organization that utilizes an organic garden setting as the foundation for a unique learning environment. Each year they serve approximately 4,000 youth through multiple education programs and provide students with knowledge through “real life” experiences. The Boise Urban Garden School believes that a student with the ability to dig in the soil, plant a seed, and watch it grow is excited to eat the fruits of their labor, and will understand the science behind a sprouting seed or photosynthesis.

**Feed the Gap**
www.feedthegap.org
Anne Grenke Glass, Founder and President
(503) 929-9998
feedthegap@gmail.com
Feed the Gap focuses on ending child hunger in Idaho. The group supports organizations working to combat child hunger by providing financial resources and filling gaps in budgets. Feed the Gap’s first program in their three part strategy to end child hunger Idaho, is making sure hungry children are fed in schools. While the USDA has made it easier for qualifying children to be fed in the school system; Feed the Gap, Inc. serves as the final safety net for non-qualifying food insecure children to be fed in the classroom.

**Idaho Center for Sustainable Agriculture**
www.idahocsa.org
Pete Pearson, Board President
208-639-0030
petepearson@idahocsa.org
The Idaho Center for Sustainable Agriculture (ICSA) promotes local and sustainable food communities through research, collaboration with farmers, and the expansion of local food distribution. In addition to organizing farm field days and other events, they have undertaken statewide surveys that will provide insight into the current and future needs for a sustainable Idaho food system.

**Idaho Foodbank**
www.idahofoodbank.org
Karen Vauk, President and CEO
(208) 336-9643
kvauk@idahofoodbank.org
The Idaho Foodbank is the largest hunger relief organization in the state of Idaho and works with more than 200 nonprofit partners that include food pantries, community kitchens, and shelters. Each year, the Foodbank distributes more than 10 million pounds of food and serves an estimated 100,000 people per month.
Idaho Hunger Relief Task Force
www.idahohunger.org
Kathy Gardner, Director
(208) 447-8218
info@idahohunger.org
The Idaho Hunger Relief Task Force aims to promote food security for Idaho residents by encouraging the public and private sectors to collaborate and utilize resources to combat hunger. The task force works in six policy and program areas that include: examining hunger and its root causes, raising public awareness about hunger, supporting the development of anti-hunger programs and policies, promoting cross-program collaboration, and making the Idaho legislature aware of food security issues. The group hosts an annual summit on hunger and food security in the state and operates the Cultivate Idaho Initiative, which provides resourceful and experienced assistance on sustainable agriculture techniques to communities.

Idaho Interfaith Roundtable Against Hunger
www.ii rah.org
Kathy Gardner, Coordinator
(208) 375-7382 x 14
idaho.roundtable@gmail.com
The Idaho Interfaith Roundtable Against Hunger seeks to explore the complexities of hunger by engaging diverse communities of faith and goodwill throughout the state of Idaho in developing solutions to the root causes of hunger through education and public policy and by supporting providers of direct hunger relief.

Idaho Organization of Resource Councils
www.iorcinfo.org
Breland Draper, Lead Idaho Organizer
(208) 991-4451
bdraper@IORCinfo.org
The Idaho Organization of Resource Councils (IORC) employs grassroots nonprofit campaigns for clean energy in the development of oil and gas industries, and advocates for environmentally responsible river usage. IORC also helps to develop sustainable agriculture in the region by supporting local farmers and farmers’ markets. Currently, IORC is taking on a statewide grassroots campaign to legalize and regulate cottage foods Idaho, where it is illegal to sell home-processed foods directly to consumers.

Idaho Preferred
www.idahopreferred.com
Leah Clark, Coordinator
(208) 332-8684
leah.clark@agri.idaho.gov
Idaho Preferred is a program to identify and promote food and agricultural products grown, raised, or processed in the Gem State. Administered by the Idaho State Department of Agriculture, the program showcases the quality, diversity, and availability of Idaho food and agricultural products, and is working to assist Idaho consumers in their efforts to find local products.
Idaho’s Bounty
www.idahosbounty.coop
TJ Stevens, General Manager
(208) 631-3720
gm@idahosbounty.coop
To ensure the integrity of their local foodshed, Idaho’s Bounty is focusing on the relationships between producers and customers. Idaho’s Bounty has established relationships with over 85 farms, each of which responds in kind to what customers ask of them. This role as a facilitator helps farmers and eaters recognize the need for networking and communication to ensure a sustainable southern Idaho food system.

Inland Northwest Food Network
www.infarmu.org
Teri Mckenzie, Executive Director
(503) 307-4505
iteri@inwfoodnetwork.org
The Inland Northwest Food Network is dedicated to growing a healthy, fair and accessible regional food system. Their Chew on This! program is a public education event showcasing various facets of food and local food systems, held on the second Tuesday of each month. Community members can also join the Food for Thought book club to learn and socialize with other interested foodies.

Rural Roots
www.ruralroots.org
Amanda Snyder, Secretary
(208) 883-3462
RRboardsec@ruralroots.org
Rural Roots is a nonprofit organization promoting a sustainable food system across Idaho, eastern Washington, and Oregon. The organization brings together smallholder farmers and their allies within the food industry for advocacy and activist networking. Along with publishing a good food guide, they offer resources that educate their communities on the ongoing issues in the food industry. The Cultivating Success Program offers a series of courses that provide beginning and existing farmers with the planning and decision-making tools, production skills, and support necessary to develop a sustainable small acreage farm.

Six Rivers Market
www.sixriversmarket.org
Karen Forsythe, Owner
(208) 946-5562
info@sixriversmarket.org
Six Rivers Market is a cooperative supported by member producers and consumers to increase access to local, sustainably grown food within 150 miles of Sandpoint, ID. Through Six Rivers, buyers can order food directly from northern Idaho producers, and the cooperative coordinates pickups every Wednesday at a central location, making it easier for a wide range of communities to buy local.

Treasure Valley Food Coalition
www.treasurevalleyfoodcoalition.org
Janie Burns, Chair
(208) 344-5203
treasurevalleyfoodcoalition@gmail.com
The Treasure Valley Food Coalition works to promote a vibrant local food economy in the Treasure Valley Food Shed of Southwestern Idaho and Eastern Oregon. They collaborate with businesses, educational institutions, governmental entities, nonprofit organizations, and individual citizens around food system issues. Last year’s Tomato Independence Project provided a host of events to engage the local community and raise support for the coalition's cause. In 2015, they have focused on expanding institutional participation, doubling the number of restaurants contracting with farmers and adding a Verification of Participation decal for the restaurants to display.
ILLINOIS

Central Illinois Sustainable Farming Network
www.cisfn.org
Deborah Cavanaugh-Grant
(217) 782-4617
cvnhgm@illinois.edu
The Central Illinois Sustainable Farming Network’s (CISFN) mission is to promote the development of local food systems in Central Illinois through farmer support and training. Network members are committed to sustainable farming and are willing to share knowledge and participate in learning opportunities that are presented on organized field days, gardening and planting workshops, and casual networking.

FARM Illinois
www.farmillinois.org
Lee Strom, Project Director
(630) 337-5866
lee@farmillinois.org
The Food and Agriculture RoadMap for Illinois (FARM Illinois) was established to develop a comprehensive strategic plan to enable Illinois and the Chicago, IL, region to become the leading global hub for food and agriculture system innovation. In May 2015 FARM Illinois released a comprehensive study that outlines strategic recommendations on the current food paradigm.

The Food Circle
www.mgrf.org
Rachel O’Konis Ruttenberg, Chicago Director
(773) 313-0075
rruttenberg@mgrf.org
The Food Circle, a program of MGR Youth Empowerment, recovers fresh produce from Chicago area grocery stores and distributes it to community members in need. By working with local youth volunteers and facilitating educational discussions after food distributions, the program empowers young people to address food waste and food insecurity in their own neighborhoods.

Food Works
www.eatsouthernilinois.org
Kathleen Logan Smith, Executive Director
(618) 370-3287
kathleen@eatsouthernilinois.org
Food Works is facilitating the development of a regional food economy in southern Illinois through initiatives that include its major programs: Southern Illinois Farm Beginnings, the Southern Illinois Farming Alliance, and the Community Farmers’ markets. New farmers and those wishing to successfully transition into “specialty crop” agriculture benefit from the year-long Southern Illinois Farm Beginnings (SIFB) course that includes business training and marketing support in the classroom as well as hands-on mentoring and apprenticeships in the field. Since 2005, Southern Illinois Farm Beginnings and their two Illinois Farm Beginnings partners – Stateline Farm Beginnings, serving the northern region, and Central Illinois Farm Beginnings - have trained nearly 400 farmers in Illinois and will train at least 50 more during the 2015-2016 course year that begins this fall.

Good Earth Food Alliance
www.goodearthfoodalliance.com
Lyndon Hartz, President
(309) 238-0966
Hatzr_1@hotmail.com
Good Earth Food Alliance (GEFA) emerged from a need for small growers and producers to work collaboratively to help meet the needs of a burgeoning local food movement. By avoiding duplication in planting and harvesting, and assisting each other through the challenges of the growing season, GEFA aims to see more locally-produced food on plates throughout Central Illinois. Through a chemical-free means of growing, GEFA produces a wide variety of fresh fruits, vegetables, and herbs.

I Grow Chicago
www.igrowchicago.org
Robbin Carroll, Co-Founder and President
(312) 286-7392
contact@igrowchicago.org
I Grow Chicago offers programming that includes urban agriculture and nutrition education, giving youth and at-risk community members a safe environment. They have established over 50 community gardens and worked with more than 1,000 local residents as part of their mission to eradicate poverty and provide job training and employment. The organization is a proud partner of Zero Percent, which rescues food from restaurants and grocery chains such as Whole Foods and provides local organizations with the food at a minimal fee.

Illinois Food Scrap Coalition
www.illinoiscomposts.org
Mary S. Allen, Recycling and Education Director
(847) 724-9205
illinoiscomposts@gmail.com
The Illinois Food Scrap Coalition focuses on advocacy and the development of programs and policies to advance Illinois’ composting initiatives. The Coalition hosts forums and conferences, published a how-to guide for restaurants on composting, and established “Food Scrap Composting Challenges and Solutions” in Illinois.

Illinois Organic Growers Association
www.illinoisorganicgrowers.org
Marnie Record, Coordinator
(217) 528-1563
illinoisorganicgrowers@gmail.com
The Illinois Organic Growers Association (IOGA) exists under the fiscal sponsorship of the Illinois Stewardship Alliance but is ultimately governed by its members, who are producers, businesses, students, or other individuals who support organic agriculture and food production. IOGA supports networking and promotes and explores state-specific sustainable practices through policy research.
The Tri-state Local Foods Network (TSLFN) is a research, training and advocacy organization concerned with a specific range of vital social, economic, and ecological issues affecting the well-being of the people of Illinois, Missouri, and Iowa. To accomplish this mission, TSLFN promotes agricultural systems that are economically feasible, agronomically sound, and environmentally safe and links to other local food promotion organizations.

**Illinois Stewardship Alliance**
www.ilstewards.org
Wes King, Executive Director
(217) 528-1563
wes@ilstewards.org
The Illinois Stewardship Alliance advocates for fair living wages for farmers and better local food education in schools. The Alliance is a partnership among food producers, organizations, and citizens focused on policy development. Their website also offers a wealth of information on a variety of issues that include regional conservation efforts, updates on environmental legislation, and links to other local food promotion organizations.

**The Plant Chicago**
www.plantchicago.com
Jonathan Pereira, Executive Director
(773) 847-5523
jonathan@plantchicago.org
Founded on a model of closing waste, resource, and energy loops, The Plant is working to show what truly sustainable food production and economic development looks like by growing and producing food inside a 8,686 square meter (93,500 square foot) former pork packing facility. With such a large space, The Plant is able to pursue a wide range of services and lend a hand to start-up sustainable food producing businesses. Over half a dozen farms are operational inside the facility, and The Plant offers tours and hosts events so that any and all can come see its eclectic atmosphere.

**Purple Asparagus**
www.purpleasparagus.com
Melissa Graham, Founding Executive Director
(312) 906-7622
info@purpleasparagus.com
Purple Asparagus is bringing healthy foods and recipes directly to public schools in Chicago, IL’s underserved neighborhoods through its flagship Delicious Nutritious Adventures program. Children who participate in this program learn from an early age how healthy eating can make a positive impact on their futures. In fact, according to a study conducted by the University of Chicago, 66 percent of parents said that Purple Asparagus had inspired them to try new recipes and more than half agreed that their child now consumes more fruits.

**Tri-state Local Foods Network**
www.tslgn.com
Edwin Waters, President
(217) 285-4114
edwinwaters@sbcglobal.net
The Tri-state Local Foods Network (TSLFN) is a research, training and advocacy organization concerned with a specific range of vital social, economic, and ecological issues affecting the well-being of the people of Illinois, Missouri, and Iowa. To accomplish this mission, TSLFN promotes agricultural systems that are economically feasible, agronomically sound, and environmentally safe through an information and support network for farmers and consumers. Educational programs for farmers and the general public, reliable, practical, timely farmer-driven research, and working relationships with other organizations all strengthen TSLFN’s mission.

**INDIANA**

**Central Indiana Organics**
www.centralindianaorganics.com
David Randle, Co-Founder
(765) 482-3215
indyorganics@yahoo.com
Central Indiana Organics provides organic farmers in Central Indiana with services and supplies in support of sustainable agriculture. The organization has abundant grain storage, organic feed processing, and an organic feed mill. They also have room available for public meetings for groups dedicated to organic farming and even boast a small library for organic research.

**Feeding Indiana’s Hungry**
www.feedingindianashungry.org
Emily Weikert Bryant, Executive Director
(317) 396-9355
ewbryant@feedingindianashungry.org
Feeding Indiana’s Hungry is a network of food banks and hunger relief organizations. The network founded the Million Meals program in partnership with the Indiana Pork and Indiana Soybean Alliance to provide 1 million meals per year to Indiana residents experiencing hunger. Thanks to an Indiana State Legislative appropriation, in 2015 the organization will launch its Farms to Food Bank Program, which they hope will get Indianaans one step closer to eliminating hunger in their state.

**Food Bank of Northern Indiana**
www.feedindiana.org
Milt Lee, Executive Director
(574) 232-9986
miltonlee@feedindiana.org
The Food Bank of Northern Indiana works in partnership with the community to feed the hungry, increase awareness of the effects of hunger, and lead programs designed to alleviate hunger. The food bank implements programs that feed both children and the elderly, in addition to operating a mobile food pantry.

**Food Coalition of Central Indiana**
www.indyfoodfarmfamily.org
April Hammerand, Program Manager
(317) 417-3449
dependablefood@gmail.com
The Food Coalition of Central Indiana works to improve access to local, healthy food by uniting groups and individuals concerned with the regional food system. The grassroots organization put together the Indy Local Food Guide, which connects farmers to customers, restaurants, and vendors in Indianapolis, IN. The coalition also features seasonal and regional recipes on their blog.

**Hoosier Harvest Council**
www.hoosierharvestcouncil.com
R.C. McDanel, President
(317) 462-1113
info@hoosierharvestcouncil.com
The Hoosier Harvest Council, through a partnership with the Purdue University Extension Service, is an excellent source for information about availability of
local foods, direct-to-consumer sales, CSAs, and farmers’ markets in Central Indiana. They hold several farm tours throughout the year to allow people to visit local farms and learn more about where their food comes from. Many of the farms visited can be found in their annual local food guide.

**Indiana Food Council**
www.indyfoodcouncil.org
Whiney Fields, Program Manager
(317) 454-8497
wfields@lisc.org
The Indiana Food Council connects food system stakeholders, catalyzes ideas, and advances initiatives to grow a sustainable food system that improves the health and quality of life for all. The council employs a number of food justice-focused committees, offers grants, and funds fellowships to good food start-up organizations and beginning farmers.

**Indy Hunger Network**
www.indyhunger.org
Dave Miner, Chairperson
(317) 927-0191 x 166
indyhunger@gmail.com
The Indy Hunger Network is a coalition of representatives from leading anti-hunger organizations, both public and private, as well as community volunteers. The coalition fosters collaboration and builds on the capabilities of major food-providing community organizations, being careful not to usurp authority of smaller grassroots groups. Their programs include a Fresh Bucks incentive program and a Glean Team.

**The Local Growers Guild**
www.localgrowers.org
Megan Hutchison, Guild Manager
(812) 585-3663
localgrowers@localgrowers.org
The Local Growers Guild is a cooperative of farmers, sellers, and communities that strives to support local food economies through education, direct support, and marketing connections. Methods include small-scale farmer advocacy, an online buying club, exchange of information and expertise, and monthly potluck gatherings.

**Real Food Southeastern Indiana**
www.realfoodsi.com
Amanda Smith, Director
realfoodsein@gmail.com
Real Food Southeastern Indiana serves as a local food finding resource to Southeastern Indiana Hoosiers, supporting Indiana Farmers, and educating others about local food along the way. Curious locals can log onto the organization’s website to find information on local wine, meat, fermented foods, GMO-free animal feed, syrup, eggs, and many other products.

**Second Helpings**
www.secondhelpings.org
Mary Parks, Volunteer Manager
(317) 632-2664
staff@secondhelpings.org
Second Helpings is an Indiana nonprofit organization that rescues would-be food waste from wholesalers, retailers, and restaurants and turns it into hot meals for people in need. They also offer a free culinary job training program for the underemployed or unemployed along with serving 3,500 hot meals per day.

**The Townsend Food Project**
www.townsendfoodproject.org
Mary Jones, Coordinator
(765) 965-5800
mary@townsenfoodproject.org
The Townsend Food Project in North Richmond, IN, began in 2012 to support a just, local food system and improve health equality among area residents. They organize a weekly farmers’ market, hold cooking classes and community food celebrations, and involve area residents through internships and by publishing the Townsend Neighborhood Cookbook.

**IOWA**

**Eat Greater Des Moines**
www.eatgreaterdesmoines.org
Aubrey Martinez Alvarez, MPA, Director
(515) 491-1891
aalvarez@dmreligious.org
Eat Greater Des Moines identifies, develops, and connects resources with the broader community, supporting the entire food lifecycle in central Iowa. 2015 saw the start of their local food box program, the development of a food rescue smartphone application, and the start of a robotic retail project. Each program is exciting and helping to make it easier for people to connect with good food.

**Field to Family**
www.fieldtofamily.org
Michelle Kenyon, Program Director
(319) 325-2701
fieldtofamilyiowacity@gmail.com
By engaging the Iowa City, ID, locals in the local food economy and educating their community with garden based programs and Farm to School initiatives, Field to Family seeks to make the dream of a region where rural landscapes are diverse, abundant, and healthy a reality.

**Food Bank of Iowa**
www.foodbankiowa.org
Christina Zink, Communications Manager
(515) 564-0330
czink@foodbankiowa.org
The Food Bank of Iowa coordinates donors, government funding, and partner agencies to help end hunger in Iowa. One interesting program is in conjunction with the nearby Newton Correctional Facility, which planted 12-acres of garden dedicated to growing and harvesting produce for the Food Bank of Iowa to distribute to partner agencies. As a result of the project, more than 160,000 pounds of fresh produce were harvested and distributed to clients in need.
STATE-BY-STATE ORGANIZATIONS

**Iowa Organic Association**
www.Iowaorganic.org
Matt Miller, President
(515) 608-8622
info@iowaorganic.org
The Iowa Organic Association promotes sustainable farming practices and local food systems through a variety of means including, policy, education, research, market development, and legislature. This farmer-led organization serves as an umbrella association that represents everyone it takes to make local food systems operate and prosper.

**The Iowa Food Systems Council**
www.iowafoodsystemsCouncil.org
Teresa Opheim, Coordinator
(515) 423-0660
iowafoodsystemsCouncil@gmail.com
The Iowa Food Systems Council recommends policy, research, and program options for an Iowa food system that supports healthier Iowans, communities, economies, and the environment. This is done through data collection to better study the needs of Iowans, initiating nutrition and farming-based studies, and overseeing the production of a documentary, Hunger in the Heartland.
Local Foods Connection – Iowa City
www.Localfoodsconnection.com
Melissa Dunham, Executive Director
(319) 333-2900
info@localfoodsconnection.com
Local Foods Connection seeks to enhance eastern Iowa’s sustainable food system by increasing accessibility to local and healthy food for families that need it most. Its program helps both local farmers as well as low-income families by purchasing local produce and providing nutritious and fresh produce to families in need.

Northern Iowa Food and Farm Partnership
Kamyar Enshayan, Director
(319) 273-7575
kamyar.enshayan@uni.edu
The Northern Iowa Food & Farm Partnership grew out of the University of Northern Iowa’s Local Food Project and now represents stakeholders in a seven-county region. The partnership publishes a directory of local growers and serves as a marketing resource for their products. Organizing farm tours, sponsoring regional food festivals, and managing a Buy Fresh, Buy Local campaign are other activities on this organization’s roster.

Practical Farmers Iowa
www.practicalfarmers.org
Teresa Opheim, Executive Director
(515) 232-5661
teresa@practicalfarmers.org
Practical Farmers strengthens farms and communities through farmer-led investigation and information sharing. In 2014, Practical Farmers provided over 200 opportunities for farmers to educate each other and the public. Successes include the 800-plus attendances for their annual conference; 5,800 attendances their field days; and 3,800 views for their “farminars” (online webinars).

Southwest Iowa Food and Farm Initiative
www.Swiffi.org
Lance Brisbois, Coordinator
(712) 482-3029
lance@goldenhillsrcd.org
The Southwest Food and Farm Initiative serves as a gateway between farmers and their consumers, bridging the gap in order to link production, processing, distribution, and consumption. The organization is a multi-community coalition of individuals and groups that hope to develop a healthy local food system.

Sustainable Corn Project
www.sustainablecorn.org
Lori Abendroth, Project Manager
(515) 294-5692
labend@iastate.edu
The importance of corn in the America’s food industry cannot be understated. However, there is increasing uncertainty about how long-term U.S. climate trends are impacting corn-based cropping systems. The Sustainable Corn Project is a coalition of scientists and researchers that are studying how corn farmers can implement greater sustainability and more environmentally-sound practices. Their ongoing studies and reports are increasingly innovative and experimental.

Table to Table
www.table2table.org
Ilene Isaacs, Executive Director
(319) 337-3400
mail@table2table.org
Table to Table keeps wholesome, edible food from going to waste by collecting it from donors and distributing to those in need through agencies that serve the hungry, homeless, and at-risk populations. Since its inception in 1996, the organization has distributed more than 12 million pounds of food and operates on a strictly volunteer workforce.

Grains for Hope
www.grainsforhope.org
Carol Spangler, Program Director
(785) 467-3097
spanglec@usd113.org
Grains for Hope is an organization started by high school students in Sabetha, KS, that works internationally to eradicate global hunger. Over the past decade, the student group has sent 25-tons of fortified grain products from Kansas to those in need in Mozambique, and although the organization’s operations has surpassed the availability and resources of students, they remain a critical component of its functioning by providing a fresh perspective and outside the box approach to the hunger crisis.

Growing Growers Kansas
www.growinggrowers.org
Cary Rivard, Organizing Committee
(913) 856-2335 x 122
crivard@ksu.edu
Growing Growers is a collaborative effort of K-State Research and Extension that provides education to new and experienced growers through workshops and apprenticeships. The core workshops include introduction to soil management; production planning and plant propagation; post-harvest handling; small farm equipment and drip irrigation; insect, disease, and weed management; and farm business management.

Kansas Association of Community Action Programs
www.kacap.org
Jesyca Rodenberg, Communications and Outreach Director
(785) 234-0878
jesyca@kacap.org
The Kansas Association of Community Action Programs (KACAP) is a membership association in Kansas that aims to end poverty by connecting local, state, private, and federal efforts to provide low-income individuals access to resources and opportunities so that they may achieve economic stability. KACAP partners with Kansas Action for Children to address food insecurity among youth and aims to raise awareness about and support for federal food assistance programs.
STATE-BY-STATE ORGANIZATIONS

Kansas Center for Sustainable Agriculture and Alternative Crops
www.kansassustainableag.org
Kerri Ebert, Coordinator
(785) 532-2976
ekbert@ksu.edu
The Kansas Center for Sustainable Agriculture and Alternative Crops is a program of Kansas State University that works with state and federal agencies, nonprofit organizations, environmental groups and producer organizations to assist family farmers and ranchers to boost farm profitability, protect natural resources, and enhance rural communities. This is done through the facilitation of marketing services and access assistance programs for smallholder farmers and the collection of statistical information to better study the Kansas food system.

The Kansas Food Bank
www.kansasfoodbank.org
Debi Kreutzman, Community Relations Manager
(316) 265-3663
deikreutzman@kansasfoodbank.org
The Kansas Food Bank has served the state’s 105 counties since 1984, partnering with 500 smaller anti-hunger organizations. Each week, they help distribute food to more than 137,000 people in need. The food bank partners with hunger relief agencies across the state: food pantries, soup kitchens, and shelters to reach individuals and families who seek food assistance.

Kansas Rural Center
www.kansastruralcenter.org
Joanna Voigt, Communications and Program Coordinator
(785) 873-3431
jvoigt@kansastruralcenter.org
Kansas Rural Center brings the state’s farmers together in an effort to support family farms, their communities’ economies, and a healthy food system. They sponsor research on different systems of farming, offer advice to farmers on new techniques and strategies, and advocate for pollinator conservation. The Center also offers resources and opportunities for consumers and advocates wanting to learn more about the Kansas food system.

SCALE – Sequestering Carbon, Accelerating Local Economies
www.ruralscale.org
Anthony Flaccavento, Founder and Director
(76) 628-4727
flaccavento@ruralscle.com
Sequestering Carbon, Accelerating Local Economies (SCALE) combines a new vision for economic prosperity and resilience with tested skills and strategies.
SCALE focuses on building diverse, resilient economies, and growing local capital and wealth in food, farming, and other natural resource-based economic sectors. Completed in June 2014, the Northeast Kansas Food Hub Feasibility Study provided production, market, and logistical analysis for an aggregation, storage, and distribution facility for regionally produced foods for a 16-county region in northeast Kansas.

**Support For Local Urban Gardeners**
www.lawrencesustainability.net/slug.shtml
slug.lsn@gmail.com
Support for Local Urban Gardeners (SLUG) is an all-volunteer working group with the aim to help reduce the cost of food, improve the health of participating Lawrence, KS, families, improve soil fertility, expand biodiversity, and connect people with educational opportunities in ways that build and sustain community. As a means of doing this, they mentor new gardeners and are not afraid to provide physical labor from time to time.

**Kentucky**

**Collaborative Regional Alliance for Farmer Training**
www.hillandhollowfarm.com
Tevis Robertson-Goldberg, Coordinator
(270) 432-0567
crabapplefarm@verizon.net
The Collaborative Regional Alliance for Farmer Training (CRAFT) is a cooperative effort of local organic and biodynamic farms organized to enhance educational opportunities for farm apprentices. The alliance sponsors apprentices on farms that participate in the CRAFT program, experience a diversity of successful farm models, and join a community of fellow apprentices and farmers.

**Community Farm Alliance**
www.communityfarmalliance.org
Wendi Badger, CFA Executive Assistant
(502) 223-3655
wendi@cfaky.org
The Community Farm Alliance advocates for better access to sustainably produced food by connecting farmers, consumers, communities, and their legislators. Programming includes a farm-to-school campaign that delivers local food to public schools and a Locally Integrated Food Economy initiative that helped form Louisville, KY’s Food Policy Council. Their Ag Legacy Initiative works to identify the needs of beginning farmers and facilitates networking and resource sharing.

**Food Chain Lexington**
www.foodchainlex.org
Rebecca Self, Executive Director
(859) 428-8380
rebecca@foodchainlex.org
FoodChain reconnects people with their food by providing education and demonstration of sustainable, indoor food production. They do this by providing education and demonstration of innovative, sustainable food production inside of an old bread factory in downtown Lexington, KY. This facility operates the state’s only indoor aquaponics system, where they’ve grown over a ton of leafy greens and a thousand pounds of tilapia, while using only 5 percent of the water of conventional farming. They use spent grain from the neighboring brewery to manufacture their fish feed and sell their harvested food to a restaurant who’s kitchen door opens into the indoor farm. They host hundreds of tours every year for school children, workplace outings, out-of-town visitors, and senior groups.

**The Food Literacy Project**
www.foodliteracyproject.org
Joelle Johnson, Program and Outreach Coordinator
(502) 491-0072
joelle@foodliteracyproject.org
The Food Literacy Project strengthens the connection between the Louisville, KY, community and their food through farm-based experiential education programs on food and agriculture. They offer classes for schools, community groups, and educators.

**GleanKY**
www.faithfeedslex.org
Jennifer Erena, Executive Director
(859) 444-4769
jennifer.eraena@faithfeedslex.org
GleanKY repurposes almost 100,000 pounds of produce per year that would otherwise be wasted to support the hungry in central Kentucky communities. Saving fresh food from farmers’ markets and other partners, the group delivers a continuous supply of donations to established food banks and free hot meal services.

**Kentucky Women in Agriculture**
www.kywomeninag.com
Sandy Gardner, Vice President
(877) 266-8823
sandra.gardner@ky.gov
Kentucky Women in Agriculture is a nonprofit organization that works to empower women working in food production and agriculture. The organization strives to promote fellowship among female agriculturalists while providing educational opportunities and preparing members for leadership roles.

**Louisville Grows**
www.louisvillegrows.org
Valerie Magnuson, Executive Director
(502) 681-5106
Valerie@louisvillegrows.org
Louisville Grows's mission is to grow a just and sustainable community in Louisville, KY, through urban agriculture, urban forestry, and environmental education. Their programs include community gardens, Love Louisville Trees, the Seeds and Starts Garden Resource Program, and the Urban Growers Cooperative.

**New Roots**
www.newrootsproduce.org
Karyn Moskowitz, Founder
(502) 509-6770
info@newrootsproduce.org
New Roots, based out of Louisville, KY, implements Fresh Stop projects to provide Louisville communities with fresh, affordable food year-round.
The organization describes a Fresh Stop as “a cross between a fruit and vegetable flash mob and a family reunion.” Families bring together their resources and SNAP benefits to purchase fresh food in large quantities from local farmers.

Organic Association of Kentucky
www.oak-ky.org
Larry Brandenburg, President
(502) 738-0510
ldblouisville@yahoo.com
Organic Association of Kentucky (OAK) supports organic farming in the state by providing information, advisory services, education, and research to help sustainable farmers. OAK member farms attend workshops and conferences to build an environmentally and economically strong community.

Seed Capital KY
www.seedcapitalky.org
Caroline Heine, Project Director
(502) 568-5555
caroline@seedcapitalky.org
Seed Capital KY supports small farmers through grants and connects with consumers who are interested in buying local food. Their FoodPort project is a food-centric economic and community development engine that will create jobs for West Louisville, KY, residents and enhance the built environment. They also offer small grants to local farmers and organize farm-training sessions to allow local growers to network and share their knowledge.

Sustain Lexington
www.sustainlex.org
Jim Embry, Founder & Director
embryjim@gmail.com
Sustainable Communities Network is dedicated to contributing to the development of the theory and practice of sustainable living. SCN sponsors a range of community gardens in the Lexington area that serve as educational tools for school children and as producers of fresh produce for the local community.

Tallgrass Farm Foundation
tallgrassfarmfoundation.org
Tim Peters, Director
Tallgrass Farm Foundation aims to preserve the agricultural heritage of Kentucky farmland by demonstrating sustainable agricultural methods and nurturing the local community through educational programs and public outreach both on and off the farm. Their programs offer complimentary cooking classes, demonstrating healthy food preparation and preserving from the Tallgrass gardens, and collaborate with public land management agencies to teach long-term stewardship of forests and trees.

LOUISIANA

Community Kitchen Collective
www.commiekitsch.org
Nicola Krebill, Founder
(504) 383-3349
kitchen@commiekitsch.org
New Orleans Community Kitchen’s focus is primarily to address basic needs and reduce harm by providing free fresh produce and free cooked meals to anyone. They acquire most of the food for their project as unwanted and surplus produce from grocery stores, produce distributors, and farms. Distribution is set up through neighborhood programs and in a central location where they can reach primarily houseless, low/no-income, and transient people.

Fresh Central
www.freshcentral.org
John Cotton Dean, Regional Food Systems Planner
(318) 441-3424
jdean@cenla.org
Fresh Central works to support the regional food economy, educating and engaging communities in the process. They operate the Central Louisiana Foods Initiative, a local food information resource; entrepreneurship training through seminars and workshops; and food deliveries to low-income residents in rural areas.

John Besh Foundation
www.chefjohnbesh.com
Lauren Navarro, Assistant Director of Communications
(504) 299-9777
lnavarro@chefjohnbesh.com
The John Besh Foundation provides financial assistance to projects that build communities and preserve the culture of New Orleans, LA. The Foundation’s most recent initiative includes grants and microloans to local farmers in an effort to combat the financial barriers to sustainable agriculture.

New Orleans Food and Farm Network
www.noffn.org
Sanjay Kharod, Executive Director
(888) 966-0829
sanjay@noffn.org
The New Orleans Farm and Food Network (NOFFN) aims to build an economy that expands residents’ self-reliance through food production and uses land responsibly and sustainably. NOFFN is developing tools and coordinated action to support farming in greater New Orleans, LA, by offering jobs, volunteer work, and internships to individuals looking to learn more about the New Orleans Foodshed.

NOLA Green Roots
www.nolagreenroots.com
Alex Linden, Executive Director
(504) 206-9290
membership@nolagreenroots.com
NOLA Green Roots facilitates garden training for hundreds of participants. By developing community gardens, they teach youth, low-income residents, and senior citizens how to grow fresh fruits and vegetables at a low cost. Their
community gardens provide access to fresh produce and plants as well as lessons on satisfying labor needs, improving neighborhoods, building a sense of community, and connecting to the environment.

**The Renaissance Project**
therenaissanceproject.la
Greta Gladney, President and Executive Director
(505) 942-2500
ggladney@therenaissanceproject.la

The Renaissance Project is a native-New Orleans, LA, nonprofit community development organization focused on integrated programs for poverty alleviation. The Project works to improve the quality of life in low-income communities of color through increasing access healthy food, improving educational opportunities, and by creating economic opportunities.

**Second Harvest Food Bank**
www.secondharvest.org
Natalie Jayroe, President and CEO
(504) 734-1322
help@secondharvest.org

Second Harvest Food Bank, the largest anti-hunger network in southern Louisiana, works to end hunger by providing food access, advocacy, education, and disaster relief. Second Harvest provides food to 300 partner agencies and direct food access to community members across 23 parishes in order to serve the one in six households in Louisiana who are at risk of hunger.

**Sprout NOLA**
www.sproutnola.org
Emily Mickley-Doyle, Co-Founder
740-504-1181
sproutnolafarm@gmail.com

Sprout NOLA is an interactive urban farm dedicated to spreading the love of growing fresh healthy food. Through community engagement and outreach, partnerships with local food vendors and food justice organizations, and hands-on training programs, Sprout NOLA creates stronger and more vibrant communities.

**Supporting Urban Agriculture**
www.suanola.com
Jamal, Founder and Lead Farmer
(504) 252-0655
suanola@gmail.com

Supporting Urban Agriculture (SUA) is an urban farm in the Lower Ninth Ward of New Orleans, LA. They work to collectively strengthen local food security and access through sustainable growing, buying, and selling practices. SUA operates on two sites, Whipple Urban Farm and the Charbonnet Project, and sell veggie boxes from these sites to underprivileged surrounding communities.

**Vintage Garden Kitchen**
www.vintagegardenkitchen.org
Leo Tandecki, Vintage Garden Chef
(504) 620-2495
soup@vintagegardenkitchen.org

Vintage Garden Kitchen is a project of Arc Enterprises, a division of the Arc of Greater New Orleans, which offers employment opportunities and independence to people with intellectual and related developmental disabilities. They maintain several programs such as the Vintage Garden Kitchen, which offers healthy soups and other freshly made products for sale to the public using the organic produce from the Vintage Garden Farm.

**MAINE**

**Eat Local Foods Coalition of Maine**
www.eatmainefoods.org
Franklin Miles, Co-Founder Baltimore Free Farm
(207) 619-3532
effcmaine@gmail.com

The Eat Local Foods Coalition (ELFC) is a state-wide coalition that seeks to put more Maine food on more Maine tables more often. ELFC is a collaborative coalition of organizations, agencies, businesses, and individuals interested in creating a shift towards a locally-based food system that is economically vibrant, environmentally sustainable, and healthy. Doing so will result in economic benefits, greater local food security and sovereignty, enhanced health and nutrition, and vibrant local food culture.
Focus on Agriculture in Rural Maine Schools  
www.mefarms.org  
Ellen Durgin, Board Member  
(207) 563-1161  
mefarmsdirector@gmail.com  
Focus on agriculture in Maine Schools (FARMS) offers hands-on experiences for people of all ages to develop expertise in cooking, gardening, and a passion for local food. The FARMS Farm to School Program lets students learn the life-long skills of how to grow and cook nutritious food, and about the health, environmental, and economical benefits that come from supporting local agriculture. FARMS conducts classroom and school-wide taste tests where students are exposed to and learn how to cook with a variety of fresh, local, seasonal foods. In the 2012-2013 school year, FARMS conducted over 200 Taste Tests in classrooms.

Food and Medicine  
www.foodandmedicine.org  
Martin Chartrand, Organizer  
(207) 989-5860  
martin@foodandmedicine.org  
Food and Medicine brings together unions, farmers, community groups, small businesses, and faith-based organizations to advocate for local food in Brewer, ME. Their mission also encompasses education and advocacy on labor issues, such as wage theft and unemployment.

Food For Maine’s Future  
www.foodformainesfuture.net  
Bob St. Peter, Executive Director  
(207) 244-0908  
bob@foodformainesfuture.net  
Food for Maine’s Future aims to give people control of their own food systems through community organizing, politics, and engaging food issue policy. The group is founded on anti-oppression values and connects issues in Maine’s food system, such as genetic engineering and seed saving, to global reform movements.

Food Security Coalition of Mid Coast Maine  
mchpp.org  
Mary Turner, Executive Director  
(207) 725-2716  
mt@mchpp.org  
The Food Security Coalition of Mid Coast Maine provides support and networking for food pantries in the Mid Coast area. Monthly food pantry meetings, technical assistance and training, and a clearinghouse for resources assist the 14 local food pantries and soup kitchens to increase their capacity to serve families in need. The Coalition was established by the United Way of Mid Coast Maine, and is housed and staffed at the Mid Coast Hunger Prevention Program.
Good Shepherd Food Bank
www.gsfb.org
Clara Whitney, Communications and Advocacy Manager
(207) 782-3554
cwhitney@gsfb.org
The Good Shepherd Food Bank redistributes millions of pounds of surplus food from local farmers and manufacturers within Maine’s local food industry to low-income residents across the state. The organization also engages in advocacy, nutrition education, and strategic partnerships to address the root causes of hunger.

The Gulf of Maine Research Institute’s Sustainable Seafood Initiative
www.gmri.org
Jen Levin, Sustainable Seafood Program Manager
(207) 228-1688
jlevin@gmri.org
The Gulf of Maine Research Institute’s Sustainable Seafood Initiative works with harvesters, processors, retailers, and conservation organizations to ensure the ecological and economic stability of Maine’s coastal seafood industries. They created the Gulf of Maine Responsibly Harvested food label, which helps consumers make sustainable choices and creates a system that rewards seafood companies committed to reducing their ecological impacts.

Maine Academy of Nutrition and Dietetics
www.eatrightmaine.org
Patricia Watson, President
president@eatrightmaine.org
In Maine, Registered Dietitian Nutritionists and Dietetic Technicians, Registered, are the only nutrition professionals recognized by the Maine State Licensing Board, which helps ensure that the state’s citizens receive quality nutrition advice and care. The Maine Academy of Nutrition and Dietetics (MAND) members work in clinical, business, management, public health, food service, education, and entrepreneurial capacities. They adhere to national and state continuing education requirements to ensure that professional standards are met.

The Maine Aquaculture Innovation Center
www.maineaquaculture.org
Christopher V. Davis, Executive Director
(207) 832-1075
cdavis@midcoast.com
The Maine Aquaculture Innovation Center (MAIC) was formed with the support of the Maine State Legislature in 1988 and is housed in the University of Maine’s office in Orono, ME. MAIC supports applied aquaculture research, assists in policy research and advocacy, and acts as a clearinghouse for aquaculture information.

Maine Farmland Trust
www.mainefarmlandtrust.org
William Bel, Executive Director
(207) 388-6575
info@mainefarmlandtrust.org
The Maine Farmland Trust works to protect farmland and to keep farming in Maine viable and vital. They utilize agricultural easements and grants for local and regional land trusts for smallholder farmers along with coordinating public outreach and policy presentations. To date, they have protected over 45,000-acres of Maine’s precious farmland, covering every county in the state. In 2015, they are launching a food hub to connect small farms with larger and institutional markets.

Maine Food Strategy
www.mainefoodstrategy.org
Tanya Swain, Project Co-Director
(207) 228-8594
mfs@mainefoodstrategy.org
The Maine Food Strategy is striving to include diverse communities and interests in the conversation and asking for input on statewide priorities that advance Maine’s economy, contribute to quality of life in their communities, and support the long-term success and viability of food production in the state. Members of the Maine Food Strategy share information about the initiative via The Maine FoodWorks, a series of presentations to solicit ideas from Maine people and businesses on what they want to see in Maine’s food system.

The Maine Grain Alliance
www.maineGramainalliance.com
Amber Lambke, Executive Director
(207) 629-7182
amber@mainegrainalliance.com
The Maine Grain Alliance (MGA) in Skowhegan, ME, provides opportunities from Maine people and businesses on what they want to see in Maine’s food system.

The Maine Lobstermen’s Association
www.mainelobstermen.org
Patrice McCarron, Executive Director
(207) 967-4555
patrice@mainelobstermen.org
The Maine Lobstermen’s Association (MLA) represents 1,200 lobstermen on the east coast of Maine and strives to protect fishing traditions and lobster resources. The MLA advocates for the rights of lobstermen and keeps members up to date on the latest policy developments and sustainable fishing practices.

Maine Organic Farmers and Gardener’s Association
www.mofga.org
Chris Hamilton, Associate Director
(207) 568-4142
chamilton@mofga.org
The purpose of the Maine Organic Farmers and Gardener’s Association is to help farmers and gardeners grow organic food, fiber, and other crops; protect the environment; recycle natural resources; and increase local food production to support rural communities. Their programs offer incentives for young agriculturalists and encourage beginning farmers to learn more through farm apprenticeships.
Maine Sustainable Agriculture Society  
www.mesas.org  
Mark Hews, Executive Director  
(207) 577-0209  
mehews@mesas.org  
The Maine Sustainable Agriculture Society (MESAS) is a farmer-led organization dedicated to a triple bottom line of profitable farms, healthy ecosystems, and strong communities. MESAS has coordinated research into emerging trends and technologies for best sustainable practices, served as an information “Hub” to help farmers have access to the information they need to make the best decisions possible for their operations, and conducted pilot projects that provide practical experience in a peer to peer learning environment.

Washington County Food and Fuel Alliance  
www.foodandfuelalliance.com  
Gini King, Coordinator  
(207) 255-1336  
giniking@mgemaine.com  
The Washington County Food and Fuel Alliance in eastern Maine promotes access to healthy food and networking for a more secure food system. They connect food pantries in the area and currently have a campaign to help families, schools, and commercial farmers build greenhouses.

MARYLAND

Baltimore Free Farm  
www.baltimorefreefarm.org  
Reagan Hooten, Farmer  
(410) 575-4233  
reagan@baltimorefreefarm.org  
The Baltimore Free Farm is an urban agriculture project that works with nature rather than against it and presents an alternative to the conventional commercial food system. The Farm’s garden spaces provide free plots to community members. Every Wednesday, the Farm organizes a food rescue mission, saving 300 to 500 pounds of would-be wasted food, and redistributes it to communities in need.

Big City Farms  
www.bigcityfarms.com  
Sladjana Prozo, Farm Manager  
(443) 990-0850  
info@bigcityfarms.com  
Big City Farms, a Baltimore, MD-based urban farming company, is building a network of urban farms that create good jobs for worker-owners, transform neighborhoods by improving vacant and blighted urban land, and produce ultra-local, organically grown, healthy food using sustainable, biological growing methods. They grow, process, and sell produce from their network of hoop house farms to restaurants, institutions, grocers, and individual consumers. This year they hope to expand their work to a new location, allowing them to utilize three additional acres of hoop houses for growing.

Crossroads Community Food Network  
www.crossroadscommunityfoodnetwork.org  
Christie Balch, Executive Director  
(608) 843-0580  
cbalch@crossroadscommunityfoodnetwork.org  
Crossroads Community Food Network improves access to healthy local food for communities in Maryland’s Montgomery and Prince George Counties through farmers’ markets, nutrition education programs, and microenterprise business training. The Network’s Fast Checks program is an innovative financial incentive program for individuals who receive federal nutrition benefits. Fresh Checks are dollar-value coupons, which the market provides through private funding, that double the value of federal nutrition benefits spent at market.

Eco City Farms  
www.ecocityfarms.org  
Amanda West, Operations Manager  
(304) 703-2380  
amanda@ecocityfarms.org  
Eco City Farms (ECO) is an educational nonprofit organization designed to serve as a prototype for urban farming. Through a summer youth program, urban agriculture training classes, and a farm-to-school program, ECO promotes and advocates for nutrition and increased food security.

Farm Alliance of Baltimore City  
www.farmalliancebaltimore.org  
Maya Kosok, Founder & Director  
(443) 799-6878  
info@farmalliancebaltimore.org  
The Farm Alliance of Baltimore City is a network of producers working to increase the viability of urban farming and improve access to urban grown foods. The Alliance consists of over a dozen of farms, and projects and its member farms occupy previously vacant lots and serve as green and community spaces for diverse neighborhoods. These farms provide a space for children to stay active, eat healthy, and get involved in their communities. Their Double Dollars initiative doubles the value of food benefits such as SNAP, WIC, and FMNP at farm stands and for CSA shares at many of their member farms. This enables farmers to earn fair prices for their produce while enabling community members to afford and access healthy, high-quality local food.

Food Link, Inc.  
www.foodlinkmaryland.org  
Linda K. Wetz, Secretary  
(916) 228-2554  
lkw@arinc.com  
Food Link, Inc. of Annapolis, MD, is an emergency hunger relief organization that supports individuals without access to food by delivering over 2 million pounds of food each year to anti-hunger agencies and directly to patrons. Food Link operates a food rescue mission and a wholesale produce distribution service to achieve this massive scale of distribution.
Future Harvest - Chesapeake Alliance for Sustainable Agriculture  
www.futureharvestcasa.org  
Dana Leibman, Executive Director  
(410) 549-7878  
futureharvestcasa@gmail.com  
Future Harvest - A Chesapeake Alliance for Sustainable Agriculture (FHCASA) is a community of farmers, food businesses, and food lovers working for their region's land, water, and communities through education—featuring their Foodshed Field School Curriculum and Beginning Farmer Training Program. They also use networking to reach out to hundreds of community members through their Annual Conference each winter and their online community daily.

Maryland Hunger Solutions  
www.mdhungersolutions.org  
Michael J. Wilson, Director  
(410) 528-0021  
mjwilson@mdhungersolutions.org  
Maryland may be one of the wealthiest states, but hunger runs deep. It affects old and young alike, but in the opinion of Maryland Hunger Solutions, it can be solved by connecting all of those who are eligible to the federal nutrition programs. They compile and analyze the latest data to show the need and the solutions. Their rich library of resources helps to expand education, advocacy, and outreach efforts as they work to end hunger and promote well-being.

Maryland Organic Food & Farming Association  
www.marylandorganic.org  
Holly Heintz Budd, Chair  
(443) 975-4181  
budd13@verizon.net  
The Maryland Organic Food & Farming Association connects growers, retailers, and consumers behind an educational mission to promote organic and sustainable farming and food. The Association advises growers on organic certification and benefits to help build regional farming policy.

Montgomery County Food Council  
www.mocofoodcouncil.org  
Heather Bruskin, Food Council Manager  
(860) 395-5593  
mocofoodcouncil@gmail.com  
The Montgomery County Food Council facilitates a diverse representation of stakeholders in a public and private partnership to improve the environmental, economic, social, and nutritional health of Montgomery County, MD, through the creation of a robust, local, sustainable food system. The Council compiles information and resources on food events within the county and has established working groups to address policy and research issues. The Food Economy Working Group is partnering with local government and other stakeholders in a year-long project to connect local producers with local purchasers, promote place branded marketing, highlight the quality of County products, and enhance traceability.

Real Food Farm  
www.realfoodfarm.org  
Caroline Chisholm, Executive Director  
(443) 531-8346  
cchisholm@civicworks.com  
The Real Food Farm is Civic Works’ innovative urban agricultural enterprise engaged in growing fresh produce on eight-acres in and around Clifton Park in northeast Baltimore, MD. The organization puts on a variety of events and workshops and operates the Mobile Farmers’ market as the primary tool for bringing out food into nearby communities that would otherwise lack access to fresh, healthy produce.

Southern Maryland Food Bank  
www.smfb.somb.com  
Brenda DiCarlo, Coordinator  
(301) 274-0695  
brenda.dicarlo@catholiccharitiesdc.org  
The Southern Maryland Food Bank proudly serves the Southern Maryland area of Calvert, Charles and St. Mary's Counties. The Food Bank was established to provide a local resource center for bulk food. With this came the opportunity to open doors to pantries, soup kitchens, shelters, and group homes serving those at risk in the Southern Maryland area.

Massachusetts  

Beginning Farmers’ Network of Massachusetts  
www.bfnmass.org  
Nora Saks, Media Coordinator  
(978) 654.6745 ex. 104  
nora.saks@tufts.edu  
The Beginning Farmer Network of Massachusetts is a collaborative group of farmers and farm service providers dedicated to new farmer success. By creating more space for networking and collaboration amongst beginning farmers and service providers, they hope to bring together people who want to work on similar issues, who want to share information and lessons learned, and who can inspire each other by the work they are already doing.

City Fresh Foods  
www.cityfresh.com  
Glynn Lloyd, CEO  
(617) 606-7123  
info@cityfresh.com  
City Fresh Food works to make great-tasting nutrient- dense food available to all residents in the Boston, MA, area. The Roxbury, MA-based organization prepares food, delivers it to those who need it, and advocates for sustainability in the food industry, all while sourcing fresh local produce from the affiliated company, City Growers.
**Community Involved in Sustaining Agriculture (CISA)**

www.buylocalfood.org  
Philip Korman, Executive Director  
(413) 665-7100  
info@buylocalfood.org

Community Involved in Sustaining Agriculture works with farmers and consumers to strengthen the local food system in the Connecticut River Valley region of Massachusetts. Programs like Senior FarmShare and the Emergency Farm Fund offer assistance to people in need, while the signature Local Hero program implements advertising and public relations to support local farmers and strengthen demand for locally produced food.

**Food for Free**

www.foodforfree.org  
Veronica Barron, Administrative and Events Coordinator  
(617) 868-2900  
veronica@foodforfree.org

Food for Free in Cambridge, MA, rescues and redistributes food waste to local food pantries and anti-hunger organizations. By recapturing fresh food that might otherwise be discarded, they reduce food waste while guaranteeing access to fresh produce and healthy meals for emergency food programs and individuals in need. Their Produce Rescue program prioritizes fresh fruits and vegetables and their Prepared Food Rescue program captures nutritious, healthy prepared foods, supplementing the work of Produce Rescue by reaching those that lack the space or ability to cook their own meals.

**The Food Project**

www.thefoodproject.org  
Angela Lett, Director of Development and External Communications  
(781) 259-8621 x2  
alett@thefoodproject.org

The Food Project operates four organic community supported agriculture (CSA) farms across Massachusetts in an effort to build communities for a sustainable food system and to provide youth with leadership opportunities. They employ youth from diverse backgrounds to work on urban and suburban farms and support community gardeners with workshops, training and technical assistance. Their farms grow more than 250,000 pounds of produce per year, and they donate a quarter to hunger relief groups.

**Gaining Ground**

www.gainingground.org  
Fan Watkinson, Program Manager  
(978) 610-6086  
fan@gainingground.org

Gaining Ground in Concord, MA, grows and donates organic produce to hunger relief programs within 20 miles of the farm. They mobilize over 2,000 volunteers to grow the vegetables, herbs, fruit and flowers and introduce the volunteers to the multi-level benefits of local sustainable farming. In the past two years, they have doubled their produce donations, up to 57,000 pounds, largely because of strategic decisions to improve soil quality and infrastructure (tractor, well, deer fence, hoop house) and to develop a stronger farm team. Currently, they are fundraising to build a barn to protect our equipment and materials (now stored outside) and to create a more efficient space for staff and volunteers to work with the produce.

**Green City Growers**

www.greencitygrowers.com  
Jessie Banhazl, Founder and CEO  
(617) 776-1400  
greencitygrowers@gmail.com

Green City Growers are experienced and passionate organic farmers specialized in designing and maintaining urban farms for high production value and educational purposes. Green City Growers transforms unused space into thriving urban farms, providing their clients with immediate access to nutritious food while revitalizing city landscapes and inspiring self-sufficiency. Full maintenance services are available to clients looking to maximize yield in whatever space is available and in 2015, they launched their inaugural season of chicken-keeping services.

**Massachusetts Food System Plan**

www.mafoodplan.org  
Winton Pitcoff, Project Manager  
(617) 933-0700  
wpitcoff@mapc.org

In order to further strengthen the way Bay Staters harvest, process, and obtain their food, the Massachusetts Food Policy Council initiated a process to craft a statewide Food System Plan that ties together the many elements of the Massachusetts food system. The process of creating the plan will involve identifying gaps, gathering public input, and finally crafting an actionable plan to make the food system serve their needs even better.

**New England Small Farm Institute**

www.smallfarm.org  
Judith F. Gillan, Executive Director  
(413) 323-4531  
jgillan@smallfarm.org

The New England Small Farm Institute began in the 1970s as a citizen action group called Women in Agriculture, Food Policy, and Land Use Reform. Headquartered in central Massachusetts, they promote small farms by providing training, information, resources, and advocacy.

**New Entry Farming Project**

www.nesfp.org  
Jennifer Hashley, Project Director  
nesfp@tufts.edu  
(978) 654-6745

New Entry, an initiative of Tufts University’s Friedman School of Nutrition Science and Policy and additional partners, works locally, regionally, and across the country to strengthen local food systems by supporting new farmers. They offer beginning farmers training in business models agricultural methods and now offers their long-standing Farm Business Planning Course online.

**Project Bread**

www.projectbread.org  
Ellen Parker, Executive Director  
(617) 723-5000  
info@projectbread.org

Project Bread brings a fresh approach to ending hunger by devising, funding, advocating for, and facilitating solutions that change lives across the Commonwealth. The organization sponsors the highly successful Walk for
Hunger, which raises money for their statewide efforts to reduce hunger and bring fresh food to schools and low-income communities.

Seeds of Solidarity
www.seedsofsolidarity.org
Deb Habib, Executive Director
(978) 544-9023
solidarity@seedsofsolidarity.org

Seeds of Solidarity is an education centered nonprofit based on a solar powered farm in Orange, MA. The organization focuses on providing food security for youth, schools, and families, while strengthening the community. Current programs include the Seeds of Leadership Garden for teens and the Grow Food Everywhere program for families and childcare centers.

Southeast Massachusetts Food Security Network
www.semafoodsecurity.com
Stephanie Reusch, Coordinator
(508) 993-3361 x 16
semafoodsecurity@ymcasouthcoast.org

The Southeast Massachusetts Food Security Network is a coalition of food pantries, farms, foundations, and social service agencies working together to promote food security in Southeastern Massachusetts. The Network provides a space for participants to collaborate, share, and match goals and expertise to promote food security in the region, and has recently launched a food system assessment to better understand the Southeast Massachusetts Foodshed.

Southeastern Massachusetts Agricultural Partnership
www.semaponline.org
Jane Wentworth, Director
(617) 417-4050
info@semaponline.org

The Southeastern Massachusetts Agricultural Partnership (SEMAP) believes that local agriculture is essential to the health and vitality of the community and economy. They provide technical assistance to farmers, educate the community on the importance of local agriculture, work to increase the functionality of the region’s food system, and connect all people to local food. The annual Ag & Food Conference brings together hundreds of sustainable food industry officials to network and inform.

MICHIGAN

Cherry Capital Foods
www.cherrycapitalfoods.com
Evan Smith, CEO
(231) 943-5010
evan@cherrycapitalfoods.com

Cherry Capital Foods helps farmers in Michigan source and distribute their produce to local markets and educates its consumers about local farm producers. Cherry Capital Foods also partners with independent school districts in Michigan to provide local food in schools.

Detroit Black Food Security Network
www.detroitblackfoodsecurity.org
Monica White, President
(313) 345-3663
info@detroitblackfoodsecurity.org

The Detroit Black Community Food Security Network was formed in 2006 to address food insecurity in Detroit MI’s Black community, and to organize members of that community to play a more active leadership role in the local food security movement. They believe that representatives of Detroit’s majority African American population must foster food justice and food security in the city on behalf of a more just food system.

Detroit Food Justice Task Force
www.detroitfoodjustice.org
Myra Lee, Program Coordinator
(248) 736-4249
myra.d.lee@gmail.com

The Detroit Food Justice Task Force is a collaboration of organizations led by people of color that share a vision of a food system that are effective, economically just, and healthy. The specific policies endorsed by the organization, called the Food Justice Principles, include launching a campaign for food sovereignty, rejecting the use of GMOs and other means of corporate control over food, and hosting collective community meals in an effort to combat racism.

Earthworks Urban Farm
www.Cskdetroit.org
Patrick Crouch, Program Manager
(313) 579-2100 Ext 176
mcrouch@cskdetroit.org

In 1997, Brother Rick Samyn felt a calling to start a garden at his workplace, the Capuchin Soup Kitchen. The response was overwhelming and positive. That small plot of land grew into what is the urban farm project today. Earthworks Urban Farm grows on two and a half-acres and hosts volunteer days four days a week during the growing season. They also host afterschool programming around gardening and environmental education at the James and Grace Lee Boggs School.

Food Field Detroit
www.Foodfielddetroit.com
Noah Link, Business Manager
(313) 312-7235
peckproduce@gmail.com

While sustainable farming and gardening bring a variety of benefits, Food Field Detroit believes it is important to operate as a business to show that organic, urban agriculture can be economically viable. They aim to prove that it can be, and have set out to do so by joining in the revitalization of Detroit, MI, by developing a successful, community-based business and to meeting the need for local, affordable, sustainably produced food in the city.

The Greening of Detroit
www.greeningofdetroit.com
Eva Tabares Loucks, Office Manager
(313) 237-8733
eva@greeningofdetroit.com

The Greening of Detroit is a resource agency that works on the production
end to ensure that families and individuals have the skills and resources they need to grow their own food. The Greening of Detroit’s projects include planting more than 81,000 trees in Detroit, MI, offering classroom lessons to the city’s youth, and an urban agriculture initiative that offers apprenticeship programs to youth and adults alike. Their mobile classrooms teach farm and food skills to Detroit’s youth at after-school programs and summer camps. Their apprenticeship program provides advanced training to adults who wish to spend a season working alongside our farmers.

Growing Power
www.growingpower.org
Will Allen, Founder, Farmer, & CEO
(414) 527-1546
will@growingpower.org
Growing Power is a national nonprofit organization and land trust supporting people from diverse backgrounds, and the environments in which they live, by helping to provide equal access to healthy, high-quality, safe and affordable food for people in all communities. Growing Power implements this mission by providing hands-on training, on-the-ground demonstration, outreach and technical assistance through the development of Community Food Systems that help people grow, process, market, and distribute food in a sustainable manner.

Keep Growing Detroit
www.detroitagriculture.net
Jamii Tata, Outreach and Engagement Coordinator
(313) 757-2635
keepgrowingdetroit@gmail.com
Keep Growing Detroit envisions a food system in Detroit, MI, where all the city’s residents eat locally grown food. The organization distributes seeds and vegetable transplants to community members, offers classes on urban farming, teaches youth about agriculture, and builds a network among the city’s gardeners.

Michigan Organic Food and Farm Alliance
www.moffa.net
Carol Osborne, Project Staff
(989) 705-7204
carolo@gtlakes.com
The Michigan Organic Food and Farm Alliance generates public awareness about the dangers of an industrialized food supply. The organization empowers eaters to choose organic foods from local sources, which helps the community and small farmers alike.

Michigan Sustainable Food Initiative
www.michigansustainablefoodsinitiative.blogspot.com
Lauren Materne, Coordinator
(734) 764-1817
msfi-board@umich.edu
The Michigan Sustainable Foods Initiative (MSFI) is a student group at the University of Michigan in Ann Arbor, MI. They began with the mission of integrating local and sustainable food sourcing into the University food services and operations, which is now a reality: as part of the University’s Campus Sustainability Goals, 20 percent of the food the University purchases by 2025 will be sustainable. Their current focus has moved away from working with the administration to connecting with the student body and greater Ann Arbor, MI, community.
Michigan Urban Farming Initiative
www.miufi.org
Jason Lindy, Secretary
(215) 776-1616
jasonlindy@miufi.org
Michigan Urban Farming Initiative empowers Michigan’s urban communities by introducing them to sustainable agriculture. The organization uses urban agriculture as a platform for improving education and strengthening communities while reducing socio-economic disparities. They believe that challenges specific to the Michigan community (e.g., vacant land, poor diet, nutritional illiteracy, and food insecurity) present a unique opportunity for community-supported agriculture. Using agriculture as a platform to promote education, sustainability, and community—while simultaneously reducing socioeconomic disparity—they hope to empower urban communities.

Michigan Voices for Good Food Policy
www.miggoodfoodpolicy.wordpress.com
Lindsey Scalera, Executive Director
(734) 646-2428
lscalera@sustainableagriculture.net
Michigan Voices for Good Food Policy unites and elevates Michigan grassroots voices in support of policies that expand opportunities for rural and urban farmers to produce good food, sustain the environment, and contribute to healthy and vibrant communities. Michigan Voices is a coalition-building project of the National Sustainable Agriculture Coalition (NSAC) and engages NSAC’s Michigan member organizations, as well as collaborating with other Michigan food allies around farm and food policies.

Taste the Local Difference
www.localdifference.org
Bill Palladino, Executive Director
(231) 941-6584
bill@localdifference.org
Taste the Local Difference (TLD) provides professional and modern marketing solutions to help differentiate locally grown and made food in the communities they serve. They do this with tools and materials designed for use on the farm, at farmers’ markets, in grocery stores, schools, restaurants, and online with their searchable website and smartphone apps. They also produce magazine format guides that provide inform, educate, and entertain.

MINNESOTA

Central Minnesota Sustainability Project
www.sustainmn.org
Autumn Brown, Executive Director
(320) 310-0934
autumn@sustainmn.org
The Central Minnesota Sustainability Project connects people with the land and to each other. They put healthful, sustainably grown food into the hands of families who otherwise would not have access to it. They also provide economic opportunity to immigrants by connecting them with land and local establishments that purchase sustainable produce grown right in Central Minnesota.

Eat Local Minnesota
www.eatlocalminnesota.com
(952) 807-0346
Eat Local Minnesota serves as a resource for people looking to support independent neighborhood businesses. The restaurants of Eat Local Minnesota represent neighborhood restaurants that have a sense of community and provide their employees the ability to earn a decent living.

FEAST Local Food Network
www.local-feast.org
Jan Joannides, Organizer
(507) 697-1960
info@local-feast.org
The FEAST Local Food Network is a partnership of many organizations, businesses, and individuals committed to growing a sustainable, local, and regional food system that encourages innovation. The Network exists in coordination with the Feast Local Food Marketplace, which hosts an annual industry only tradeshow as well as a local food festival.

Gardening Matters
www.gardeningmatters.org
Nadja Berneche, Program Director
(612) 821-2358
nadja@gardeningmatters.org
Gardening Matters is a Minneapolis and St. Paul, MN, based organization that promotes community gardening across the Twin Cities. Gardening Matters provides training and resources to local gardeners and educates the public on the importance of local gardening through events and a monthly newsletter. In September 2015, Gardening Matters hosted Community Garden Day, which recognizes the contributions of community gardeners to the health, vitality and livability of their communities, and also serves as an opportunity to spread awareness about the Multiple Benefits of Community Gardens to the public.

Homegrown Minneapolis
www.minneapolismn.gov/sustainability/homegrown
Tamara Downs Schwei, Local Food Policy Coordinator
(612) 673-3533
tamara.downsschwei@minneapolismn.gov
Homegrown Minneapolis Food Council is a citywide initiative that brings together partners from local government, businesses, community organizations, and local residents to support and develop a local food system that emphasizes the sustainable growth, processing, and distribution of locally grown food. The Council has established several working groups and task forces that focus on land access, local food distribution, organic production and composting, and community outreach. The Council has played a significant role in passing city-wide ordinances that promote local agriculture and sustainability. For example, the City of Minneapolis, along with community partners, offers a number of small business training and financing opportunities to hopeful local food entrepreneurs. The Division of Solid Waste and Recycling offers free compost to community garden through its Community Garden Compost Program
Hunger Solutions Minnesota
www.hungersolutions.org
Colleen Moriarty, Executive Director
(651) 789-9841
cmoriarty@hungersolutions.org
Hunger Solutions Minnesota works to end hunger by advancing public policy and guiding grassroots advocacy on behalf of hungry Minnesotans and the diverse groups that serve them. Hunger Solutions convened a task force to develop best practices around mobile food shelf programs and was successful in advocating for funding from the Minnesota State Legislature for these programs. As a result of their efforts, they will be giving away almost US$2 million in the next two years to start and expand mobile food shelf programs around the state.

Midwest Food Connection
www.midwestfoodconnection.org
Uli Koester, Executive Director and Educator
(651) 373-9878
contact@midwestfoodconnection.org
Midwest Food Connection empowers elementary school children to make healthy and responsible food choices. Through lessons in schools (including lessons in school gardens) and trips to Twin Cities area farms, they educate children about natural foods, local sustainable farming, and the cultural origins of our food. In 2015, they will be launching an educational program in which middle school students will learn about marketing, how to judge flavor, and the “pleasures and pitfalls of sugars, fats, and salt.”

Minnesota Cooks
www.mnfoodassociation.org
Claudine Arndt, Manager
(612) 202-7872
Claudine@mfu.org
Minnesota Cooks is an educational outreach program of the Minnesota Farmers Union that celebrates Minnesota’s dedicated family farmers and the talented local foods-minded chefs and restaurant owners. Through its one-day event at the Minnesota State Fair and its accompanying calendar, Minnesota Cooks strengthens the health and fabric of Minnesota’s farms, restaurants, households, and economy by connecting consumers with locally-produced foods.

Minnesota Food Association
www.mnfoodassociation.org
Laura Ibsen, Administrative Coordinator
(651) 433-3676
libsen@mnfoodassociation.org
The Minnesota Food Association (MFA) strives toward a sustainable food system by fostering the growth of sustainable food producers and improving the connection between producers and markets. The Association has provided training to immigrant farmers and marketed directly to consumers through retail outlets and a CSA program. In addition to their extensive on-farm and community outreach, education, and advocacy work, MFA also operates Big River Farms, a Certified Organic educational farm that provides hands-on training opportunities for beginning farmers from historically underserved communities.

Minnesota Institute for Sustainable Agriculture
www.misa.umn.edu
Helene Murray, Executive Director
(612) 625-0220
hmurray@umn.edu
The Minnesota Institute for Sustainable Agriculture works with the University of Minnesota and the nonprofit collaborative, The Sustainers’ Coalition, to design a system of sustainable agriculture. The organization unites the goals of the agricultural community to develop and promote sustainable agricultural ideas.

The Minnesota Land Stewardship Project
Landstewardshipproject.org
George Boody, Executive Director
(612) 722-6377
gboody@landstewardshipproject.org
The Land Stewardship Project is a nonprofit land grant organization that seeks to foster an ethic of stewardship for farmland, to promote sustainable agriculture, and to develop sustainable communities. Their work has a broad and deep impact, from new farmer training and local organizing, to federal policy and community based food systems development.

The Minnesota Project
www.theminnesotaproject.org
Jared Walhowe, Fruits of the City Director
(612) 645-6159
jwalhowe@mnproject.org
The Minnesota Project champions the sustainable production and equitable distribution of energy and food in communities across Minnesota. Their programs are focused on the development, conservation, and efficient use of renewable energy; farm practices and policy that promote profitable farms that protect and replenish the environment; and the production and consumption of local, sustainably grown foods.

Renewing the Countryside
www.renewingthecountryside.org
Jan Joannides, Executive Director
(612) 251-7304
jan@rtcinfo.org
Renewing the Countryside has provided assistance to communities, farmers, educators, activists, and other individuals who want to strengthen rural landscapes and eliminate poverty. Some of Renewing the Countryside’s programs involve the incorporation of sustainable agriculture into primary school curriculum, as well as specific training for female farmers. In partnership with the Feast Local Food Network, in late 2014 they launched the first Feast! Festival and Tradeshow, held in Rochester, MN. This two-day event showcased the best of local food by over 100 farmers and foodmakers from Minnesota, Iowa, and Wisconsin and brought together buyers from all around the region, from companies small and large, to connect to producers, sample their products, and place wholesale orders.
**MISSISSIPPI**

**Delta Fresh Food Initiative**
www.Deltafreshfoods.org  
Deborah Moore, President  
(662) 404-5004  
dmoore@deltahwealthalliance.org

In one of the most expansive food deserts in the country, the Delta Fresh Foods Initiative is making waves by promoting sustainable, equitable community food systems in the Mississippi Delta. The organization consists of a diverse coalition of community stakeholders that are engaging new generations of farmers, providing training to sustainable growers, and acting as a network for healthful food consumers across the region.

**Extra Table**
www.extratable.org  
Robert St. John, Founder  
(601) 264-0657  
robert@robertstjohn.com

Extra Table is a Mississippi nonprofit organization that strives to end hunger. Extra Table uses 100 percent of the donations they receive to purchase nutritious food for food pantries and soup kitchens across the state.

**Urban Oasis**
www.urbanoasismn.org  
Tracy Sides, Founder and Executive Director  
(612) 202-2442  
tracy@urbanoasismn.org

Urban Oasis brings cooking classes, catering, meal services, food products, jobs, and job training to St. Paul, MN. The Oasis is a place where people can go to experience a whole, healthy food system from seed to table and back to the soil.
STATE-BY-STATE ORGANIZATIONS

**Farm Families of Mississippi**
www.growingmississippi.org
Greg Gibson, Director
(601) 977-4154
ggibson@msfb.org
Farm Families of Mississippi dedicates itself to public education about the importance of agriculture. The organization aims to spread awareness throughout Mississippi on the impact of farming, including providing safe and affordable food for families, and caring for the environment.

**Gaining Ground Sustainability Institute of Mississippi**
www.ggsim.org
Rhonda Head, Administrative Director and Secretary
(662) 769-2896
rhonda.head@ggsim.org
The Gaining Ground Sustainability Institute of Mississippi has a mission to connect the people of Mississippi with the resources and education necessary to make sustainable food choices. The organization is currently petitioning state policymakers to update regulations, which would allow local farmers to sell their poultry at farmers’ markets and other non-farm locations. They also publish the Mississippi Green Map and are organizing the Mississippi Green Challenge.

**Good Food for Oxford Schools**
www.oxfordsd.org
Sunny Young, Project Coordinator
(636) 675-0503
sryoung@oxfordsd.org
Good Food for Oxford Schools aims to make school lunches more nutritious. The initiative adds local produce and freshly prepared meals to the schools’ menus. By engaging students and families using food-themed clubs, lesson plans about plants and food, cooking classes, and experiential learning at local food vendors, the initiative increases students’ nutritional awareness.

**Jackson Inner-City Gardeners**
www.jiggarden.org
Detrater Roberts, Executive Director
(225) 287-3159
growers@jiggarden.org
Jackson Inner-City Gardeners mentors and provides leadership training to teenage men in the community of Jackson, MS. The organization is committed to growing sustainable, organic produce while turning youth into leaders through gardening.

**Mississippi Association of Cooperatives**
www.mississippiassociation.coop
Hubert Nicholson, President
(601) 354-2750
fscmiss@mindspring.com
Mississippi Association of Cooperatives, a nonprofit established in 1972, serves farming families and communities by providing technical assistance and advocating for the needs of cooperatives, including networking, sustainable production, marketing, and community food security.

**Mississippi Food Network**
www.msfoodnet.org
Marilyn Blackledge, Director of External Affairs
(601) 973-7086
mblackledge@msfoodnet.org
Mississippi Food Network distributes donated and purchased food and grocery products through a network of member churches and nonprofit organizations. They have a Fresh Produce Initiative to provide fresh fruits and vegetables to clients; a food choice they don’t often have access to or cannot afford. In addition to their Purchased Produce Program, they have helped start ten community gardens at some of their member agencies to benefit their clients with fresh produce. They also proudly sponsor four child-feeding programs.

**Mississippi Roadmap to Health Equity**
www.mississippiroadmap.org
Beneta D. Burt, Executive Director and Chairperson
(601) 987-6783
benetaburt@bellsouth.net
Mississippi Roadmap to Health Equity is a community-based project that advocates for health equity by working to change local infrastructure and to remove structural and social barriers to health for all community members.

**Mississippi Sustainable Agriculture Network**
www.mssagnet.net
Daniel Doyle, Executive Director
(662) 452-0942
info@mssagnet.com
The Mississippi Sustainable Agriculture Network supports sustainable practices that benefit state residents by offering a wide range of resources to smallholder farmers and hosting various events throughout the year. In 2014, the network coordinated the Mississippi Food Summit and Agricultural Revival.

**Mississippians Engaged in Greener Agriculture**
www.facebook.com/MississippiansEngagedinGreenerAgriculture/
timeline
Dorothy Grady-Scarbrough, Founder
(662) 402-4798
dotscarbrough@bellsouth.net
Mississippians Engaged in Greener Agriculture (MEGA) was founded as a direct result of the many financial and health disparities that have long plagued the Mississippi Delta. MEGA initially began to improve the resource and education of local small farmers, and has since developed efforts in youth leadership, youth mentorship, community engagement, health education, food security, and locally grown vegetable purchase and consumption.

**Real Food Gulf Coast**
www.Realfoodgulfcoast.org
Diane Claughton, Director
(228) 257-2496
realfoodgulfcoast@gmail.com
Real Food Gulf Coast aims to grow a sustainable food economy along the Mississippi Gulf Coast by increasing knowledge about the importance of local food, agriculture, nutrition, health, and community strength, while
also promoting sustainably produced food accessibility and affordability within their community. In conjunction with Christine Carroll, the founder of Culinary Corps, and they have organized a 10 week educational course for children called Grow: Cook: Dine, which teaches children how to grow their own food, cook it and then eat it in a social setting with family and friends.

Southern Foodways Alliance
www.southernfoodwaysalliance.org
John T. Edge, Executive Director
(662) 915-3368
info@southernfoodways.org
The Southern Foodways Alliance documents, studies, and celebrates the diverse food cultures of the changing American South and facilitates a common table where black and white, rich and poor—all who gather—may consider their history and future in a spirit of reconciliation. A member-supported nonprofit, based at the University of Mississippi’s Center for the Study of Southern Culture, they stage symposia, produce documentary films, collect oral histories, sponsor scholarship, mentor students, and publish great writing.

MISSOURI

After the Harvest
www.aftertheharvestkc.org
Lisa Ousley, Executive Director
(816) 921-1903
lisa@aftertheharvestkc.org
After the Harvest volunteers collect excess produce from farmers’ fields and donates it to community members in need. After the Harvest is volunteer-driven and works with farmers in Missouri and Kansas to glean their fields and orchards after the harvest, to gather up produce left behind by mechanical equipment and pickers. This fresh, locally grown food is delivered to food pantries and feeding agencies in close proximity to the farm where it is gleaned.

AgriMissouri
www.agrimissouri.com
Sarah Alsager, Public Information Officer
(866) 466-8283
agrimo@mda.mo.gov
AgriMissouri is an outreach program through the Missouri Department
EarthDance
www.earthdancefarms.org
LaTia Thomas, Communications Coordinator
(314) 521-1006
communications@earthdancefarms.org
EarthDance is a nonprofit sustainable agriculture organization that operates an Organic Farm School on the historic Mueller Farm. EarthDance has an apprenticeship program that allows young farmers to gain valuable experience in agriculture; it also runs its own CSA.

The Greater Kansas City Food Policy Coalition
www.kcfoodpolicy.org
Beth Low, Director
(816) 585-4738
bethlow@kcfoodpolicy.org
The Greater Kansas City Food Policy Coalition works to leverage institutional purchasing of local foods to support local production and increase accessibility to local retailers in underserved communities. The coalition aims to make healthy, affordable, and nourishing food accessible to residents of Kansas City, MO.

Harvesters: the Community Food Network
www.harvesters.org
Joanna Sebelien, Chief Resource Officer
(877) 353-6639
jsebelien@harvesters.org
Harvesters: the Community Food Network is seeking to end hunger by...
collecting and distributing food to those in need and by providing educational programs that increase awareness of hunger. The organization provides food to nearly 68,000 people each week through its programs.

**Healthy Living Alliance**

www.hlaspectfield.org
Allison Wilson, Program Manager
(417) 862-8962
hla@yourdowntownymca.org

Healthy Living Alliance has convened a network of individuals and organizations dedicated to fostering a culture of healthy living in Springfield, MO. The organization engages in farm-to-school programs, healthy eating initiatives, and participatory urban planning efforts to make local infrastructure more conducive to healthy living and active lifestyles.

**Interdisciplinary Center for Food Security**

www.foodsecurity.missouri.edu
Sandy Rikoon, Program Director
(573) 882-0861
rikkonj@missouri.edu

The Interdisciplinary Center for Food Security is a University of Missouri-based research group that partners with community organizations. The Center performs research on food pantries and has completed one of the largest regional food pantry household surveys in the country. The Center also created the Missouri Hunger Atlas, a visual aid that showcases the extent of food insecurity in each of Missouri’s counties.

**Missouri Food Bank Association**

www.feedingmissouri.org
Scott Baker, State Director
(573) 355-7758
sbaker@feedingmissouri.org

The Missouri Food Bank Association is a coalition of the six Missouri Food Banks working to provide hunger relief to every county in the state, including St. Louis City. Collectively, these food banks distribute over 100 million pounds of food each year through a network of more than 1,500 community feeding programs.

**The Missouri Organic Association**

www.missouriorganic.org
Sue Baird, Executive Director
(660) 427-5555
gbaird@iland.net

The Missouri Organic Association (MOA) was created with the purpose to provide a forum that not only educates existing farmers and “wanna-be” farmers on successful and sustainable production methods, but also serves to network them with buyers of their foods; whether with high-end chefs and restaurants who appreciate those foods, or retail grocery stores who cater to local organic and sustainable foods, or directly to the eaters/consumers. In 2015, they are focused on creating the “Greene Farms and Wellness Center, LLC (GFWC)”, which will be a certified organic farm that specializes in providing nutrient rich organic foods grown using advanced 21st century growing systems.

**Missouri River Communities Network**

www.moriver.org
Steve Johnson, Executive Director
(573) 256-2602
moriver@gmail.com

The Missouri River Communities Network (MRCN) develops educational programs, fundraisers, cleanups, river festivals, and other community-centered programs to ensure that our watersheds are safe for human and non-human use. The network also supports local food producers and sustainable food production by MRCN recruiting AmeriCorps members to direct volunteers, write grants, develop environmental education lessons, and build public support for local food.

**Ozarks Regional Food Policy Council**

www.ozarksregionalfpc.org
Angela Jenkins, Project Coordinator
(417) 827-3851
angelajenkins@missouriorganic.org

Southwest Missouri is a distinctive region characterized by a sustainable and equitable local food system, that unites producers, processors, distributors, and consumers into a healthy community. In 2013, the Ozarks Regional Food Policy Council conducted a food system assessment of 20 counties in Southwest Missouri. Its purpose was to explore the factors impeding and supporting the creation of a prosperous regional food system to meet the growing demand for locally produced food.

**St. Louis Food Rescue**

www.stlfoodrescue.org
Sarah Casteel, Coordinator
(314) 698-3607
info@stlfoodrescue.org

St. Louis Food Rescue alleviates hunger in the St. Louis, MO, community by collecting perishables that would have been discarded from local food retailers and immediately delivering them to the organizations most in need. Each weekend the program saves over 5,000 pounds of produce, baked goods, and dairy products that would have been discarded at the end of the day by local food retailers and immediately deliver it to other charitable organizations.

**St. Louis Green**

www.stlouisgreen.com
Mary Kay Campbell, Co-Coordinator
(314) 222-8004
marykay@stlouisgreen.com

St. Louis Green empowers others to learn about, and implement, sustainable lifestyles. They accomplish this through a series of unique programs that include a furniture/metal waste-to-food venture, a holiday recycling drive, and an expansive online resource library.

**Sustainable Farms and Communities**

www.sfandc.org
Kenneth Pigg, Coordinator
(573) 289-0913
accessstohdf@gmail.com

Sustainable Farms and Communities strives to be a central player in
creating a sustainable, safe, and healthy local food system. They actively fundraise for the Farmers’ market Pavilion and Education Center in Columbia but are, with community partnerships, creating programs that can reach the underserved in our community and thereby building a healthy and sustainable future.

**Urban Harvest STL**

www.urbanharveststl.org

Mary Ostafi, Founding Director and Chair
(314) 810-6770
urbanharveststl@gmail.com

Urban Harvest STL promotes the cultivation of healthy, sustainable food in the city of St. Louis, MO, by turning unused city spaces into urban gardens. These urban gardeners have been so-called “nomad gardeners” since the organization’s inception four years ago, most recently settling on top of a parking garage in downtown St. Louis. However, the summer of 2015 will see the organization break “ground” at St. Louis’ first rooftop farm.

**MONTANA**

**Community Food and Agriculture Coalition of Missoula County**

www.missoulacfac.org

Bonnie Buckingham, Executive Director
(406) 880-0543
cfacinfo@missoulacfac.org

CFAC is a leader in developing a viable local and regional food system in Western Montana. The organization supports long-range land use planning and policy at the local and state level in support of agriculture and food systems. Their initiatives support local farmers through courses and workshops and advocate for farmland conservation in the region.

**Eat Right Montana**

www.eatrightmontana.org

Carmen Byker, Board Chair
(406) 994-1952
Carmen.byker@montana.edu

Eat Right Montana is a diverse group of individuals and organizations who have come together with the common goal of providing consistent, science-based nutrition and physical activity messages to all Montanans. The group features recipes, healthy eating guides, and active lifestyle information packets to get Montanans eating right. In 2015, Eat Right Montana plans to continue their Health Hero Award program, and begin a mini-granting program to support other individuals and organizations work in nutrition and physical activity throughout Montana.

**Farm Hands: Nourish the Flathead**

Nourishtheflathead.org

Angela Oakins, Program Director
(406) 862-5356
flatheadfarmhands@gmail.com

Founded by farmers, eaters, business leaders, and food system planners from around the Flathead Valley, it would make sense that Farm Hands utilizes a variety of methods in their quest to achieve a mission of connecting all consumers to the source of their food. They engage in nourishing their community through community gardens, offering resources to beginning farmers, supporting agricultural educational opportunities at Flathead Valley Community College, hosting events and presentations, and collaborating with other organizations and agencies.

**Garden City Harvest**

www.gardencityharvest.org

Jean Zosel, Executive Director
(406) 239-3555
jean@gardencityharvest.org

In the early part of the 20th century, Missoula, MO, earned the title “The Garden City” by producing fruits and vegetables for much of the surrounding region. Today, more than 90 percent of the produce Montanans eat is imported from out of the state. Garden City Harvest seeks to reconcile this by offering education and training in ecologically conscious agriculture, and using their sites for the personal restoration of youth and adults.

**Grow Montana**

www.growmontana.ncat.org

Stephanie Potts, Program Coordinator
(734) 476-7353
stephanie@ncat.org

Grow Montana is a statewide policy coalition promoting increased access to locally grown food. The organization’s policy goals include improving food safety regulations and developing Farm-to-School programs.

**Helena Community Gardens**

www.helenagardens.org

Anna McHugh, Coordinator
(406) 438-6049
helenacommunitygardens@gmail.com

Helena Community Gardens builds gardens around Helena, MT, and provides access to inexpensive, nutritious food. They envision a city in which all residents are within walking distance of a community garden and have access to fresh, locally grown food.

**Montana Farm to Restaurant Connection**

www.westernsustainabilityexchange.org/montana-farm-to-restaurant

Katie Plumb, Development Director
(406) 579-7886
kplumb@wsestaff.org

Montana Farm to Restaurant Connection, a Western Sustainability Exchange program, endorses local food production by connecting local Montana restaurants with Montana-grown products. Along with the provision of education and resources, through the support of local restaurants and producers, the program provides economic development by keeping dollars circulating within local communities. In 2013 the program facilitated US$834,000 in sales for local producers.
communities and the local market and seek to educate consumers on the benefits of buying local produce.

**NEBRASKA**

**Benson Community Gardens**
www.bensongardens.org  
bensongardens@gmail.com  
The Benson Community Garden provides 36 individual gardens for members to grow fresh fruits and vegetables. In addition to the plots, the garden features a Neighbor Garden with 28 plus square meters (300 plus square feet) of space of free tomatoes, squash and peppers—free for the taking—and an “Earth Stage” for live performances and educational offerings.

**The Big Garden**
www.Gardenbig.org  
Matt Freeman, Coordinator  
(402) 898-9882  
mfreeman@bigmuddyumc.org  
The Big Garden began in 2005 with a goal of creating 12 community gardens over three years. Five years later, the organization had established 26 gardens across the Omaha region, as well as adding a sister project, the Big Rural Garden. The Big Garden is unique nationally both in terms of the large number of sites, and its partnerships with neighborhood-based congregations, schools, and nonprofits. Not to mention, all of the Big Garden sites are located on land owned by a community agency.

**Big Muddy Urban Farm**
www.bigmuddyfarm.blogspot.com  
Matt Cronin, Lead Farmer  
(402) 515-2471  
bigmuddyfarm@gmail.com  
Big Muddy Urban Farm is a group of urban farmers who strive to bring fresh produce to Omaha, NE. Using organic farming techniques, the organization aims to increase food security by providing fresh food and promoting urban farming. The Farm has collaborated with a number of other organizations such as the Gifford Park Neighborhood Market, where they are a regular vendor, and the Community Bike Shop Omaha, with whom they have created the Full Cycle Supper, a bike ride and progressive five course tasting.

**City Sprouts**
www.omahasprouts.org  
Ellen Duysen, Secretary  
(402) 552-3394  
ellen.duysen@unmc.edu  
City Sprouts works with Omaha, NE, residents to grow urban gardens and promote sustainable food in the city. City Sprouts offers workshops on making healthy lifestyle choices and seeks to create an urban farming community within the city.
Nebraska Sustainable Agriculture Society
www.nebsusag.org
William Powers, Executive Director
(402) 525-7794
healthyfarms@gmail.com
Nebraska Sustainable Agriculture Society promotes agriculture and food systems that improve health throughout the state. The organization offers mentoring opportunities for farmers and hosts events such as workshops and the yearly Healthy Farms Conference, their staple program. Held annually since the 1960’s, the Healthy Farms Conference provides an opportunity for farmers and eaters to connect, learn, and engage on the issues, practices, and community represented in agriculture.

NEVADA

Buy Nevada
www.buynevada.org
Bob Conrad, Public Information Officer
(775) 353-3603
bconrad@agri.nv.gov
Buy Nevada is a Nevada Department of Agriculture program designed to promote businesses that sell agricultural products across the state. Buy Nevada is an effort to promote the state’s agriculture industry by supporting the growing urban agriculture movement.

Great Basin Community Food Co-op
www.greatbasinfood.coop
Jolene Cook, General Manager
(775) 324-6133
jolene@greatbasinfood.coop
The Great Basin Community Food Co-op (GBCFC) promotes the development of a local food system that allows residents of the Great Basin to have broad access to local and organic food. All GBCFC products are sourced from within their local “foodsheds,” the three closest river systems and their watersheds. The cooperative began as a buyer’s club, offering its consumers natural foods, but has since grown to include a storefront that serves northern Nevada.

Nebraska Farmers Union
www.nebraskafarmersunion.org
Jeremiah Picard, Office Manager
(402) 570-3746
jeremiah@nebraskafarmersunion.org
The Nebraska Farmers Union has been dedicated to preserving family farms and rural livelihoods throughout Nebraska since 1913. With more than 6,000 farms and ranches, the organization is active in creating rural and local policies that keep industrial agriculture from encroaching on small farmers’ way of life.

Nebraska Food Cooperative
www.nebraskafood.org
Caryl Guisinger, General Manager
(308) 357-1000
gm@nebraskafood.org
The Nebraska Food Cooperative (NFC) brings together producers and consumers who care about the land, share an enjoyment of simple food, and seek equitable relationships. NFC is a marketing and distribution service designed to improve market access for farmer producers and local food access for consumers.

Food Bank for the Heartland
www.foodbankheartland.org
Ericka Smrcka, Director of Programs & Advocacy
(402) 331-6632
esmrcka@foodbankheartland.org
Fighting hunger is an ongoing, collaborative effort. Food Bank for the Heartland works with individuals, organizations, food manufacturers and distributors, grocery stores, the USDA, and Feeding America to procure food. As the largest food bank in Nebraska, the organization distributes food to 225 food pantries, emergency shelters, and other nonprofit partners.

Nebraska Food for Thought
www.nvfoodforthought.org
Marlene Maffei, Executive Director
(775) 885-7770
Director@NVFoodforthought.org
Nevada Food for Thought provides food for hungry children in Carson City, NV, and the surrounding areas by sending bags of nutritious food to 20 local schools.

Food 4 Thought
www.apatt.org
Brooke Ballou, Promotional Director
(308) 737-1665
bballou@hastings.edu
Food 4 Thought is a food assistance program in Hastings, NE, that sends bags of food home with in-need children for the weekend. The organization provides food every weekend for 76 families across the state.

Community Crops
www.communitycrops.org
Andrea Anthony, Development Director
(402) 474-9802
andrea@communitycrops.org
Community Crops boasts 13 community garden sites as well as a training farm and a CSA program in Lincoln, NE. The organization strives to expand access to locally grown, nutritious food to all community members in the state’s capital.

State-by-State Organizations
businesses that use local agriculture and farmers’ markets that sell food directly from local farmers. The organization strives to educate communities about the benefits of local foods, while improving communication between farmers and consumers to cultivate and maintain a sustainable food system.

Sierra Harvest
www.sierraharvest.org
Aimee Retzler, Co-Director
(530) 265-2343
aimee@sierraharvest.org
Sierra Harvest is dedicated to educating, inspiring, and connecting western Nevada County’s families to fresh, local, seasonal foods. They accomplish this by offering farm-to-school programming, supporting farm fresh school meals, mentoring aspiring farmers and gardeners, celebrating their local food community, and advocating for just, sustainable food systems. Sierra Harvest’s Farm-to-School program is currently in sixteen Nevada County schools and reaches over 5,000 students. The Food Love Project is an educational farm that hosts experiential field trips, service projects, U-pick, and community work days.

Southern Nevada Food Council
gethealthyclarkcounty.org/beat-better/southern-nevada-food-council.php
Aurora Buffington, Program Coordinator
(702) 759-1273
gethealthy@snhdmail.org
The Southern Nevada Food Council aims to bring together various stakeholders in southern Nevada’s food system to promote a culture of sustainable food production and consumption. Through educational programming and policy advocacy, the organization highlights the interdependency between sectors involved in the food system, from production to consumption and waste disposal.

Vegas Roots Community Garden
www.vegasroots.org
Rosalind Brooks, Founder and Executive Director
(702) 636-4152
contact@vegasroots.org
Vegas Roots Community Garden utilizes over four-acres of vacant property near downtown Las Vegas, NV. Together We Can operates the garden, bringing together diverse community partners—including schools, universities, corporations, nonprofit organizations, community groups, and individual residents—to engage together in the process. The garden grows organic produce and flowers, raises chickens and worms, educates the community about healthy lifestyles, and helps to make Las Vegas a vibrant community.

Western Sustainable Agriculture Working Group
www.westernsawg.com
Bonnie Bobb, Executive Director
(775) 964-1022
drbobb2002@yahoo.com
The Western Sustainable Agriculture Working Group is a nonprofit organization in Austin, NV, that connects local and regional promoters of sustainable agriculture. The organization works on agricultural policy development and provides educational and networking opportunities for its members regarding sustainable agriculture issues and practices.

NEW HAMPSHIRE

GreenStart
www.greenstartnh.org
Dorn AW Cox, Director
(603) 498-8252
info@greenstartnh.org
GreenStart sees food and fuel security as the end-product of a vibrant, sustainable agriculture system in New Hampshire and is dedicated to transforming New Hampshire into a energy and food resilient state. New Hampshire has 40 percent of its land area in agricultural soils, yet farms only 10 percent and imports 95 percent of its food and fuel. GreenStart fashions its programs around New Hampshire’s need to feed and fuel itself from sustainable natural resources.

Keep Growing
www.keepgrowingnhvt.org
Rebecca Brown, Executive Director of Ammonoosuc Conservation Trust
(603) 823-7777
rbrown@aconservationtrust.org
Keep Growing is an initiative of the Ammonoosuc Conservation Trust, which seeks to establish a sustainable local food system in northern New Hampshire. Keep Growing is currently performing research in areas such as grazing capacity, farmland access, and local market opportunities for farmers.
STATE-BY-STATE ORGANIZATIONS

New Hampshire Agriculture in the Classroom
www.agclassroom.org/NH
Debbi Cox, State Coordinator
(603) 224-1934
nhaitc@nhfarmbureau.org
New Hampshire Agriculture in the Classroom (NAITC) educates school-aged children about agriculture. NHAITC reaches 15,000 students annually by providing materials and lesson plans to schools in order to integrate agriculture into the curriculum. NHAITC also hosts events such as educator workshops and New Hampshire Agriculture Literacy Day.

The New Hampshire Farm to Restaurant Connection
www.nhfarmstorestaurant.com
Charlie Burke, President
(630) 520-2957
info@nhfarmstorestaurant.com
The New Hampshire Farm to Restaurant Connection links New Hampshire farms and food businesses with New Hampshire restaurants. They provide the resources for restaurants to access fresh produce from local farmers and provide guidance for smallholder farmers to market their yields.

New Hampshire Farmer’s Market Association
www.nhfma.org
Ann Vennard, Secretary
(603) 339-8424
info@nhfma.org
New Hampshire Farmer’s Market Association informs New Hampshire residents of the benefits of a healthy lifestyle gained by eating locally grown food. The organization also provides education opportunities to local producers on management techniques and operating procedures through workshops and seminars.

New Hampshire Farms Network
www.newhampshirefarms.net
Helen Brody, President
(603) 252-5299
Helen@newhampshirefarms.net
New Hampshire Farms Network aims to improve the connection between farmers and consumers. They encourage consumers to buy locally grown products by linking them to local farms and supporting businesses that sell and use local products.

New Hampshire Food Alliance
www.nhfoodstrategy.weebly.com
Erin Allgood, Project Coordinator
nhfoodstrategy@gmail.com
The overall goal of the New Hampshire Food Alliance is to develop a strong and connected network of individuals, businesses, organizations, institutions, and agencies that contribute to the New Hampshire food system. Through a statewide participatory process, this network is in the process of creating a food strategy that will identify shared goals and actions that will contribute to a robust, equitable, and healthy food system in New Hampshire.

Seacoast Eat Local
www.seacoasteatlocal.org
Sara Zoe Patterson, Coordinator
(888) 600-0128
sarazoe@seacoasteatlocal.org
Seacoast Eat Local connects people with sources of locally grown foods and advocates eating locally for the health of our environment, community, culture, and economy. Through advocacy, organizing, and education, they work toward a sustainable local food system that meets the needs of both producers and consumers. Their work includes operating a SNAP/EBT Farmers’ Market Program, organizing winter farmers’ markets, producing a local food guide, Seacoast Harvest, sponsoring workshops and events, and providing information through their email newsletter, blog and website.

Stonewall Farm
www.stonewallfarm.org
Jan Fiderio, Communications Director
(603) 357-7278
jfiderio@stonewallfarm.org
Stonewall Farm functions as a working dairy farm and educational center that is free to the public. The farm runs the Wild Roots Nature preschool, the Stonewall Farm School for adults, and summer vacation camps while also selling farm produced dairy products and operating a year-round CSA.

NEW JERSEY

AG in the City
www.aginthecity.org
Stacy McCormack, Co-founder
917-817-6350
stacy@aginthecity.org
Ag in the City is a new organization with ambitious plans for the future. Their aim is to bring together a wide range of culturally diverse stakeholders involved with urban agriculture in New Jersey to share knowledge, best practices, develop strategic partnerships, and give a voice to its advocates. Their efforts focus on education about the value of urban agriculture and access to healthy food, cultivation of strategic partnerships throughout the state, sharing recipes and techniques for what to do with the harvest, supporting sustainable urban agriculture business practices, and advocating for sound policy advancements.

CATA - The Farmworkers Support Committee
www.cata-farmworkers.org
Meghan Hurley, Communications Coordinator
(856) 881-2507
cata@cata-farmworkers.org
CATA is a New Jersey-based nonprofit founded and managed by migrant farmworkers fighting for improved working and living conditions. CATA was founded in 1979, and continues to educate and empower workers through methodology based on grassroots organizing and collective action.
Isles
www.isles.org
Anthony Richards, Volunteer Management and Community Engagement
(609) 341-4700
volunteers@isles.org
Isles is an organization in Trenton, NJ, that encourages healthy and sustainable lifestyles by supporting more than 30 community gardens across the city. Programs such as YouthGrow, which educates school-aged children about the importance of growing local food, and the Bee Colony Project, a project demonstrating the importance of pollinators to the food system, help them accomplish their mission.

New Jersey Anti-Hunger Coalition
www.njahc.org
Adele LaTourette, Director
(201) 569-1804 x23
alatourette@cfanj.org
The New Jersey Anti-Hunger Coalition (NJAHC) is a network of food pantries and shelters that provides food to struggling families. NJAHC works to solve hunger related issues by informing citizens and policymakers about hunger in New Jersey through educational programming and advocacy.

Foodshed Alliance
www.foodshedalliance.org
Kendrya Close, Executive Director
(908) 362-7967
kendrya@foodshedalliance.org
The Foodshed Alliance is a grassroots nonprofit devoted to promoting locally grown food and farming. They work with farmers, community members, and agricultural leaders to develop projects that foster the growth of a sustainable local food system.

Garden State Urban Farms
www.gardenstateurbanfarms.com
Lorraine Gibbons, Founder
(973) 885-3894
lorraine.gsuf@gmail.com
Garden State Urban Farms (GSUF) grows hydroponic crops that are used in restaurants throughout the state as well as in New York City, NY. GSUF collaborates with schools and nonprofit organizations to provide low-cost nutritious food as well as educational and employment opportunities in the state’s urban areas.
New Jersey Farmers’ Market Council of Farmers and Communities
www.jerseyfarmersmarkets.com
Suzanne Lee, Co-Secretary
(973) 326-9725
srlee@verizon.net
The New Jersey Farmers’ Market Council of Farmers and Communities (NJFCC) creates a network between the state’s farmers’ markets and farmers. NJFCC affords economic opportunities for local businesses by providing farmers a venue to sell their produce to New Jersey residents seeking local, nutritious food.

Rutgers Against Hunger
www.rah.rutgers.edu
Julia Crimi, Program Coordinator
848-932-2460
jcrimi@oldqueens.rutgers.edu
Rutgers Against Hunger is a university-wide initiative working to address the issues of hunger across the state of New Jersey. A cooperation between Rutgers students, faculty, staff, and alumni, they work to increase awareness of hunger, encourage activism and service to tackle hunger, stimulate research to assist those in need, and provide immediate relief through food drives and other events to raise money and collect food.

Sustainable Jersey
www.sustainablejersey.com
Donna Drewes, Co-Director
609-771-2833
drewes@tcnj.edu
Sustainable Jersey is a nonprofit organization that provides tools, training, and financial incentives to support communities as they pursue sustainability programs. By supporting community efforts to reduce waste, cut greenhouse gas emissions, and improve environmental equity, Sustainable Jersey is empowering communities to build a better world for future generations.

Table to Table
www.tabletotable.org
llene Isacs, Executive Director
(201) 444-5500
iisaacs@tabletotable.org
Table to Table is a community based food rescue program that works in the Bergen, Essex, Hudson, and Passaic counties of New Jersey. The program collects prepared and perishable food that would otherwise be wasted from 200 groups. With five refrigerated vehicles and dedicated drivers, this food is delivered on the day it is donated to more than 80 community organizations, avoiding the need for warehouse facilities and keeping Table To Table’s costs...
limited to the operation of the vehicles. In 2014, they rescued enough food for more than 14 million meals, and in 2015 they promised their hungry neighbors in northeast New Jersey enough food to provide 15 million meals.

The Youth Farmstand Program
www.njaes.rutgers.edu/youthfarmstand
Linda Strieter, Gloucester County 4-H Agent
(856) 307-6450 x3
strieter@aesop.rutgers.edu
The Youth Farmstand Program supports local farmers while developing the job skills of New Jersey’s youth. The program trains youth to operate neighborhood farm stands and employs them to sell local, nutritious produce to community members during the summer months.

NEW MEXICO

Cooking with Kids
www.cookingwithkids.net
Lynn Walters, Founder and Director
(505) 438-0098
contactus@cookingwithkids.org
Cooking with Kids seeks to motivate and empower young people to make healthy food choices by delivering hands-on educational programming such as supporting school gardens, cooking classes, and tasting sessions. Local chefs and farmers are invited to participate in the programs that reach more than 5,000 students of all ages.

Delicious New Mexico
www.deliciousnm.org
Celerah Hewes-Rutledge, Executive Director
(505) 217-2497
admin@deliciousnm.org
Delicious New Mexico is an entrepreneurial network for food-based enterprises that seeks to promote job creation and sustainable economic development by addressing barriers to growth that currently exist for food businesses in the state. They leverage partnerships and innovative strategies for production, distribution, marketing, and access to capital and are committed to a thriving statewide food industry that provides access to healthy food for all and invigorates local economies.

Dreaming New Mexico
www.dreamingnewmexico.org
Nikki Spangenburg, Program Manager
505-603-0913
ns pangenburg@bioneers.org
The award-winning Dreaming New Mexico program is an innovative Bioneers program to bring about restorative ecological and social transformation, both at the local and regional level of their Southwestern home base and as a template and toolkit for other place-based initiatives. Using collaborative and systemic approaches, the program seeks pragmatic and visionary solutions that heal the harms done to the state’s air, waters, and lands, as well as to the spirit, livelihood, and health of New Mexico’s diverse people.

Erda Gardens and Learning Center
www.erdagardens.org
Michael Reed, Member
(505) 610-1538
info@erdagardens.org
Erda Gardens and Learning Center is a grassroots community organization that seeks to improve sustainability in New Mexico. They provide healthy produce and seek to build a community around sustainable gardening.

Farm to Table
www.farmtotablenm.org
Nelsy Dominguez, Deputy Director and Chief Operating Officer
(505) 473-1004 x14
nelsy@farmtotablenm.org
Farm to Table aims to improve communities’ access to healthy, locally grown food throughout the state. The organization links local food production to local needs by encouraging family farming and farmers’ markets as well as informing public policy.

Homegrown New Mexico
www.homegrownnewmexico.org
Jannine Cabossel, Board Member
(505) 983-9706
homegrownnewmexico1@gmail.com
Home Grown New Mexico produces events that educate and promote the awareness of nutritious, home grown food. Their venues gather together individuals, businesses, and organizations that support homegrown food production, to exchange products, ideas, and expertise. These events work towards the organization’s vision to enable New Mexicans to take personal responsibility for growing, raising, making, and storing healthy food.

La Semilla Food Center
www.lasemillafoodcenter.org
Beverly Longoria, Operations Manager
(575) 882-2393
info@lasemillafoodcenter.org
La Semilla Food Center’s works to build a healthy, self-reliant, fair, and sustainable food system in the Paso del Norte region of southern New Mexico and El Paso, Texas. Along with advocating for the expansion of community garden opportunities and public policy initiatives, the center plays host to good food discussion and forums and now pilots a Double Up Food Bucks program.

New Mexico Acequia Association
www.lascequias.org
Paula Garcia, Executive Director
(505) 995-9644
lamorena@lascequias.org
The New Mexico Acequia Association (NMAA) seeks to protect water and the state’s acequias, or community-operated watercourses, as well as to promote local food production and honor cultural heritage. Through involvement with the NMAA, families and youth are inspired to cultivate the land, care for our acequias, and heal past injustices. In recent years, the New Mexico Acequia Association established the Escuelita de las Acequia, which is their service learning and leadership development program. The Association also operates the Acequia Governance Project, which aims to strengthen acequia
governance community education, technical assistance, and legal assistance. The Sembrando Semillas Project was created in 2005 by the NMAA to address the need to engage younger generations in the continuation of agriculture and land-based traditions associated with New Mexico’s acequias.

**Project Feed the Hood**
www.projectfeedthehood.org
Rodrigo Rodriguez, Coordinator
(505) 400-6545
rodrigo@swop.net
Project Feed the Hood is a food literacy and community gardening initiative that aims to improve community health through education and revival of traditional growing methods. Project Feed the Hood’s goal is to engage people in an alternative food system steeped in history, tradition, and sustainable agriculture that empowers them to improve their community health.

**Quivira Coalition**
www.quiviracoalition.org
Avery C. Anderson Sponholtz
(505) 820-2544
avery@quiviracoalition.org
Based in Santa Fe, NM, The Quivira Coalition is dedicated to building economic and ecological resilience on western working landscapes. With a focus on improving land health and building local capacity, their projects include an annual conference, apprenticeship opportunities, distribution of the journal Resilience, and a capacity-building collaboration with the Ojo Encino Chapter of the Navajo Nation.

**Roadrunner Food Bank**
www.rrfb.org
Katy Anderson, Community Initiatives Manager
(505) 349-5344
katy.anderson@rrfb.org
The Roadrunner Food Bank of has been serving New Mexico’s hungry since 1980 and, as the largest food bank in the state, the organization helps 70,000 hungry people a week—the equivalent of feeding a city the size of Santa Fe, NM each week. They serve agencies such as food pantries, shelters, group homes, soup kitchens, low-income senior housing sites, and regional food banks.

**Santa Fe Community Farm**
www.santefecommunityfarm.org
Linda Marple, Executive Director
505-983-3033
sfcomfarm@gmail.com
As a working model of small-scale urban food production, this community farm serves as an agricultural education center, applying appurtenant water rights to 11 agricultural acres in the high desert Southwest, with a commitment to charitable donation of fresh fruits and vegetables to the hungry, homeless, and disabled of the area. It offers to a wide variety of community groups of all ages and abilities opportunities to develop hands-on skills and capabilities in sustainable agriculture practices and natural resource conservation.

**Taos County Economic Development Corporation**
www.tcedc.org
Terrie Bad Hand, Co-Director
(575) 758-8731
tcedc@tcedc.org
Native American, Hispanic, and land based peoples have joined together through the Taos County Economic Development Corporation (TCEDC) projects and programs in a united effort to focus on implementing strategies to strengthen families and a way of life that puts people first. Community food security, land tenure, and preservation of water rights are primary among the concerns of the peoples of Northern New Mexico. The organization operates by utilizing a family model in its community development efforts to address the challenges the agrarian transition on their surrounding community. Their model builds upon the strengths and wisdom of land-based cultures that have demonstrated the ability to survive and overcome adversity by retaining beliefs and values and recognizing the inevitability of cycles.

**Veteran Farmer Project**
www.facebook.com/veteranfarmerproject
Robin Seydel, Organizer
(505) 217-2027
robins@lamontanita.coop
The Veteran Farmer Project (VFP) offers veterans short workshops on sustainable farming practices and hands-on gardening and farming experience to prepare them to be able to start or work at a sustainable agriculture business. VFP also provides a therapeutic garden space for veterans to learn to grow fresh produce. Since January 2012, VFP has offered an annual workshop series focusing on technical aspects of vegetable production and animal husbandry.

**NEW YORK**

**Brooklyn Food Coalition**
www.brooklynfoodcoalition.org
Kady Ferguson, Executive Director
(347) 921-3918
kady@brooklynfoodcoalition.org
The Brooklyn Food Coalition has been a force in the city’s food justice movement since its founding five years ago. The coalition has recently restructured to act as coalition that unites and expands the capacity of organizations, community-based groups, and allies challenging inequity and racism in our food system.

**Change Food**
www.changefood.org
Diane Hatz, Organizer
(646) 495-6086
diane@changefood.org
TEDx is a series of local, self-organized events that bring people together to share deep discussions. TEDxManhattan, “Changing the Way We Eat,” is led by Diane Hatz, founder and executive director of Change Food, to help bolster and create new ideas in the sustainable food movement. Through engaging TED-like talks, TEDxManhattan helps individuals change the way they eat by raising public awareness and educating consumers.
City Harvest
www.cityharvest.org
Cara Taback, Director of Communications
(646) 412-0645
ctaback@cityharvest.org
City Harvest collects excess food from all segments of the food industry and delivers it to 500 community food programs throughout New York City, NY. The organization also serves to educate the public on food issues ranging from sustainable agriculture to diet-based disease prevention.

Citymeals-on-Wheels
www.citymeals.org
Malcolm Murray, Director of Marketing and Communications
(212) 687-1234
malcolm@citymeals.org
Citymeals-on-Wheels ensures homebound elderly New Yorkers never go a day without food or human company. Citymeals funds 31 community-based agencies to bring weekend, holiday, and emergency meals to elderly people in New York who can no longer shop for themselves. The organization provided 2 million nutritious meals to more than 18,000 elderly people in 2013.

East New York Farms
www.eastnewyorkfarms.org
Heather Horgan, Markets and Outreach Coordinator
(718) 649-7979
heather@eastnewyorkfarms.org
East New York Farms works to make fresh food available and affordable in the New York City area. Their two community-run farmers’ markets help build a local economy and provide a forum for neighbors to meet and great. They operate two urban farms, including the UCC Youth Farm and the Hands and Heart Gardens, both of which grow produce which is then sold to local community members. Over 20 people participate in their Internship Program every year. In this intensive nine-month program, young people engage in hands-on learning that centers around environment, health, community development, and social justice.

Eco Practicum
www.ecopracticum.com
Eugenia Manwelyan, Co-Founder & Program Director
(917) 710-7496
eugenia@ecopracticum.com
Eco Practicum’s founder and Director Eugenia Manwelyan wants to move environmental education out of classrooms and “explode the way that people learn, reconnect them with place, ideology, and intuition.” The New York City-based organization works with urban gardens and food banks in the city, as well as farmers’ markets and fish farms in the Catskills of upstate New York.

Food and Health Network of South Central New York
www.foodandhealthnetwork.org
Erin Summerlee, Coordinator
(607) 692-7669
fahncoordinator@rhnscny.org
The Food and Health Network (FAHN) is a coalition of organizations and individuals that aims to create food-secure communities and improve the quality of life in South Central New York by supporting practices, projects, and policies leading to increased use of nutritious, locally produced foods. FAHN is an interdisciplinary, systematic, and regional approach to impact South Central New York’s food security.

Photo courtesy of Glynwood.
**STATE-BY-STATE ORGANIZATIONS**

**Food Bank for New York City**
www.foodbanknyc.org
Carol Schneider, Associate Director of Media Relations
(212) 566-7855 x2231
cschneider@foodbanknyc.org

The Food Bank for New York City is New York’s largest hunger-relief organization working to end hunger throughout the five boroughs. One in five New Yorkers rely on the Food Bank for food and other resources. The Food Bank provides more than 63 million free meals a year and partners with more than 1,000 charities and schools.

**Food Systems Network New York City**
www.fairfoodnetwork.org/list/food-systems-network-nyc
Edwin Yowell, Leadership Committee Co-Chair
(646) 233-3058
eayowell@hotmail.com

Food Systems Network New York City examines the holes in the current food systems and programs in New York City and develops policies, networking and information sharing events, and food system analysis tools to address these gaps and to improve the health and strength of the local farm economy.

**Glynwood**
www.glynwood.org
Kathleen Frith, President
(845) 265-3338
kfrith@glynwood.org

Glynwood’s vision is to realize a Hudson Valley where farmers farm, collaborate, and promote regional food to help food entrepreneurs prosper, nourish communities and individuals, and enhance the local economy and regional quality of life. Through their Hudson Valley Farm Business Incubator in New Paltz, NY, they provide the tools and resources aspiring agricultural entrepreneurs need to develop and manage viable farm enterprises.

**Green Bronx Machine**
www.greenbronxmachine.org
Stephen Ritz, Executive Director
(917) 880-8186
Stephen.ritz@greenbronxmachine.org

Originally an after-school, alternative program for high school students, Green Bronx Machine has evolved into K-12+ model fully integrated into core curriculum. Their students grow, eat and love their vegetables en...
route to spectacular academic performance. Green Bronx Machine is now entering a new stage as it transforms an underutilized library in a 100+ year-old school building into the National Health, Wellness, and Biodiversity Center at Public School 55 in the heart of the largest tract of public housing in the South Bronx. The National Health, Wellness and Biodiversity Center at PS 55 will be a state of the art facility inclusive of a year round commercial indoor vertical farm and food processing/training kitchen with solar and alternative energy generators – net positive on food and energy.

Hunger Action Network of New York State
www.hungeractionnys.org
Susan Zimet, Executive Director
(518) 434-7371
info@hungeractionnys.org
Hunger Action Network is a statewide membership of direct food providers, advocates, and other individuals whose goal is to end hunger and its root causes, including poverty, in New York State. They combine direct service with advocacy in support of long-term solutions to hunger. They seek to increase the amount of nutritious food distributed by emergency food programs, while also assisting low-income individuals in gaining more control over their own food supplies through programs such as community gardens, food buying clubs, and community supported agriculture.

Just Food
www.justfood.org
Amy Blankstein, Development Director
(212) 645-9880 x243
amy@justfood.org
Just Food works predominantly in underserved communities in New York City to improve local food access. They provide training and technical assistance to community members to help them launch projects like farmers’ markets and CSAs, provide education in fundamental culinary and urban agriculture skills to their neighbors, and advocate to make their corner of NYC a healthier and more sustainable place to live and eat. In 2014 alone, Just Food helped nearly a quarter million New Yorkers to access fresh, sustainably grown food in their own neighborhood. This year, Just Food hopes to begin the process of evolving into a Center for Sustainable Community Food Projects, which will serve our current partners as well as a broad spectrum of emerging community projects.

New York City Coalition Against Hunger
www.nyckah.org
Joel Berg, Executive Director
(212) 825-0028
jberg@nyckah.org
The New York City Coalition Against Hunger is implementing innovative ways to solve hunger in New York City and across the U.S. Through research, advocacy, and a variety of anti-hunger programs, the organization seeks to eliminate the 1.3 million suffering from hunger in New York City. The Coalition works with low-income New Yorkers with benefits to access food across all five boroughs, operates AmeriCorps Service Programs aimed at reducing hunger, has organized a Farm Fresh Food Access Program, and assists Soup Kitchens and Food Pantries across the city, among other projects.

New York City Food Policy Center
www.nycfoodpolicy.org
Ashley Rafalow, Director of Operations
(212) 396-7744
ar@nycfoodpolicy.org
The New York City Food Policy Center develops intersectoral, innovative, and evidence-based solutions to preventing diet-related diseases and promoting food security in New York and other cities. The Center works with policy makers, community organizations, advocates, and the public to create healthier, more sustainable food environments and to use food to promote community and economic development. Through interdisciplinary research, policy analysis, evaluation and education, they leverage the expertise and passion of the students, faculty, and staff of Hunter College and CUNY. The Center aims to make New York a model for smart, fair food policy.

Rescuing Leftover Cuisine
www.rescuingleftovercuisine.org
Robert Lee, Co-Founder & CEO
(646) 460-1458
Robert@rescuingleftovercuisine.org
Rescuing Leftover Cuisine provides food-insecure communities with food from restaurants, hotels, and caterers that would have otherwise been wasted. They have been able to expand to 10 different cities across the United States within 10 months of having their first full-time hire. The number of pounds of food rescued and the types of food rescued is increasing becoming much more nutritionally diverse, and they have been able to save tens of thousands of dollars for homeless shelters and soup kitchens they work with.

SNAP Gardens
www.snapgardens.org
Daniel Bowman Simon, Executive Director
(888) 963-SNAP
Dbs429@gmail.com
SNAP Garden works to expand the capacity of food stamp recipients to purchase and produce fresh vegetables in community gardens. The organization is partnered with over 100 farmers’ markets, community gardens, and farms that who work together to increase access to fresh and nutritional food to those who would otherwise go without healthy options. Their website offers resources for recipients to find where and how they can access community grown produce in their community.

Sustainable Restaurant Corps
www.sustynyc.org
Christine Black, Founder and Executive Director
(646) 820-9489
sustync@gmail.com
Sustainable Restaurant Corps (SRC) provides sustainably-focused consulting services to the restaurant industry. SRC helps restaurants across New York City, NY, reduce their waste and serve sustainable food.
within low-income communities. The Processing and Distribution, Farm-to-Chef, Farm-to-School and Food Sovereignty programs have been among their most impactful programs. The Processing & Distribution Program (FDE Food Hub) helps market, aggregate and deliver locally sourced foods from small-scale farms within a 50 mile radius of our food hub. The FDE Farm-to-School program, in partnership with FoodCorps, is combatting the childhood obesity epidemic and building our next generation of farmers. The FDE Food Sovereignty Program, in partnership with VISTA, is helping increase access to affordable healthy food in our low-income communities.

**Foothills Fresh**
www.foothillsfresh.com
Leigh Guth, Coordinator
(704) 736-8452
leigh_guth@ncsu.edu
Foothills Fresh is a fantastic resource for consumers in western North Carolina looking for locally grown and fresh produce. The site offers a complete guide to individual farms, farm stands, U-pick farms, and offers resources that chart produce availability as well as information on nutrition and recipes for locally-produced fruits and vegetables.

**North Carolina Farm Fresh**
www.ncfarmfresh.com
Jeff Thomas, Program Manager
(919) 707-3152
ncfarmfresh@ncagr.gov
North Carolina Farm Fresh compiles and provides a directory of farmers’ markets and pick-your-own farms to help connect consumers with the best local produce. Farm Fresh is organized and run by the North Carolina Department of Agriculture and Consumer Services.

**Organic Growers School**
www.organicgrowersschool.org
Lee Walker Warren, Executive Director
(828) 772-5846
lee@organicgrowersschool.org
Organic Growers School (OGS), formed by a group of farmers and specialists in 1993, educates and connects farmers and gardeners in the Southern Appalachian region of North Carolina. Through OGS’s Collaborative Regional Alliance for Farmer Training, farmers come together to discuss hands-on learning programs on farm production and management. The School offers year round events to young and experienced farmers from diverse backgrounds.

**Eastern Carolina Organics**
www.Easterncarolinaorganics.com
Sandi Kronick, CEO
(919) 542-3264
sandi@easterncarolinaorganics.com
Initially a project of the larger Carolina Farm Stewardship Association, this farmer owned organization markets and distributes Carolina grown produce, pooling diverse harvests from several regions to meet the demand for the quality and seasonal produce they distribute.

**Feast Down East**
www.feastdowneast.org
Jane Steigerwald, Director
(910) 962-7105
steigerwald@feastdowneast.org
Feast Down East helps small scale farmers build and sustain their farms and connects them to markets to sell their products. Feast Down East also educates the public on the importance of supporting a local food system and consuming more healthy fresh farm food, while improving access
STATE-BY-STATE ORGANIZATIONS

NORTH DAKOTA

Bisman Community Food Co-Op
www.bismanfoodcoop.com
Angie Oberg, Chair
(701) 203-3167
info@bismanfoodcoop.com
The Bisman Community Food Co-Op is a community-based food cooperative startup that aims to strengthen the local economy by providing a market for local farmers and other businesses while raising awareness about food, healthy eating, and wellness. The cooperative provides consumer retail access to products sourced from regional producers and emphasizes fair wages for producers, laborers, and consumers in its business model. They have recently acquired a 929 square meter (10,000 square foot) site for their store, and plan to open their doors to the public in the spring of 2016.

Dakota Resource Council
www.drcinfo.com
Don Morrison, Executive Director
(701) 224-8587
drcinfo@drcinfo.com
The Dakota Resource Council (DRC), a grassroots nonprofit organization, uses democratic principles to improve rural life in North Dakota. A range of issues fill DRC’s portfolio, including protecting family farms, enforcing corporate farming laws, and protecting the environment.

Foundation for Agriculture and Rural Resources Management
www.farrms.org
Sue Balcom, Executive Director
(701) 486-3569
sbalcom@farrms.org
The Foundation for Agriculture and Rural Resources Management (FARRMS) uses hands-on education to support farms and rural communities. Located in the small rural town of Medina, ND, FARRMS programs include weekly webinars for farmers and gardeners, and offers internship programs to youth in the region.

Hunger Free ND Garden Project
www.nd.gov/ndda/program-info/local-foods-initiative/hunger-free-nd-garden-project
Jamie Good, Project Coordinator
(701) 328-2659
jgood@nd.gov
The Hunger Free ND Garden Project, a project of the North Dakota Department of Agriculture, is a coalition of nonprofits, higher education institutions, local businesses, and government agencies working to bring fresh produce to local communities while improving the local food system.
The Manitoba-North Dakota Zero Tillage Farmers Association
www.mandakzerotill.org
Greg Busch, President
(701) 223-3184
mandak@westriv.com
The Manitoba-North Dakota Zero Tillage Farmers Association serves areas along the U.S.-Canada border promoting farming methods that preserve soil nutrients. The association provides information on no-tillage farming methods while providing a platform for discussions about soil nutrients.

North Dakota Organic Advisory Board
www.ndorganics.nd.gov
Doug Goehring, Agriculture Commissioner
(701) 328-2231
ndda@nd.gov
The North Dakota Advisory Board is a coalition of organic farmers who strive to increase the production of its members and spread information about sustainable and organic food practices. They provide online marketing resources, host networking events, and provide an online directory to make organic and healthy food easily accessible to local communities.

The Northern Plains Sustainable Agriculture Society
www.npsas.org
Karri Stroh, Executive Director
(701) 883-4304
directornpsas@drtel.net
The Northern Plains Sustainable Agriculture Society (NPSAS) uses education and research to advocate for local and sustainable farming communities in North Dakota. NPSAS connects individuals with CSA initiatives and farming workdays to help adults and youth understand and connect to the food they eat.

North Dakota Farmers’ Market and Growers Association
www.ndfarmersmarkets.com
Crystal Grenier, Coordinator
(701) 228-5468
crystal.grenier@dakotacollege.edu
The North Dakota Farmers’ market and Growers Association is a marketing organization that is geared to help improve marketing skills and to assist in supporting locally grown and processed North Dakota products. Their initiative projects include: increasing farmers’ markets as destination points for residents and tourists; creating authentic experiences on family farms; increased sales of local produce to schools, restaurants, and other food service businesses; and the Hunger Free ND Garden project and School Gardens.

Photo courtesy of Central Ohio Local Food.
Five entities, representing higher education, state government, and the nonprofit sector, have begun to build statewide capacity to provide services that are especially responsive to the needs of beginning farmers, and to expand, enhance, and sustain services and resources of high value to those farmers. Their pilot program, Wisdom in the Land, had 27 farms participate during the program’s operation. The program offered knowledge-building seminars, skill-building workshops, dedicated individualized and small group mentoring with experienced farmers, and provided financial support and incentives.

Local Matters operates in Central Ohio and works to inspire action because food impacts the quality of our health, our land, and our communities. The organization’s three main programs include Cooking Matters, a culinary education program that provides skills, knowledge, and education for locals looking to become smarter about their kitchen. Food Matters is their largest education program, which focuses on building food language and understanding the significance of nutrition awareness and local food economies. Lastly, Growing Matters focuses on food production, helping more people grow food themselves, and increasing the supply of local food by growing more, closer to home.

For more than 30 years, the Ohio Ecological Food and Farm Association (OEFFA) has used education, advocacy, and grassroots organizing to promote local and organic food systems. OEFFA presents the state’s largest sustainable agriculture conference; offers workshops and webinars for farmers; publishes a quarterly newsletter and online directory of sustainable farm and food businesses called the Good Earth Guide; provides organic certification services and technical assistance to growers; and advocates for policies that protect and benefit sustainable agriculture.

Ohio Foodshed is a project of Rural Action Sustainable Agriculture whose mission is to increase local food production in Appalachian Ohio and serves as a one-stop source for information about local food in Appalachian Ohio. The organization provides comprehensive directories of regional food producers and the local businesses that support them so that consumers can make an informed decision about where they buy their food.
Our Ohio  
www.ourohio.org  
Steve Hirsch, President Ohio Farm Bureau  
(614) 249-2400  
info@ofbf.org  
Our Ohio highlights the best of the Buckeye State through stories about engagement with Ohio farm families. They offer several opportunities for local individuals to get involved in the local food movement, including “grow and know” events, a local food guide, and even a YouTube cooking lesson series!

Rural Action  
www.ruralaction.org  
Michelle Decker, CEO  
(740) 667-4047 x19  
michelle@ruralaction.org  
Rural Action works in the Appalachian region of Ohio to address social, economic, and environmental injustice. While focusing on the intersection of these issues, Rural Action organizes educational opportunities and volunteer programs around sustainable agriculture and zero waste.

CommonWealth Urban Farms  
www.commonwealthurbanfarms.com  
Terry Craghead, Co-Founder  
(405) 524-1864  
terry@commonwealthurbanfarms.com  
CommonWealth Urban Farms takes vacant lots in Oklahoma City, OK, that are in need of attention and creates urban gardens. Every week, they compost 12-15 pallets of food waste from local grocery stores and restaurants. They have diverted tons of food waste and wood chips and turned it into rich compost that is at the heart of their urban farm’s soil health. Volunteers can come learn about growing food, composting, rainwater harvesting, bio-remediation, and permaculture at their weekly Garden School and Farm Stand.

Community Food Bank of Eastern Oklahoma  
www.okfoodbank.org  
Deb Hughes, Community Relations Coordinator  
(918) 936-4507  
dhughes@okfoodbank.org  
Located in Tulsa, the Community Food Bank of Eastern Oklahoma (CFBEO) distributes food and other grocery items to 450 partner programs in 24 counties of eastern Oklahoma. In turn, those programs collectively feed 60,000 people each week, the equivalent of 865,000 meals per month.

Get Lean Tulsa  
www.getlean-tulsa.org  
Victoria Bartlett, Spokesperson  
Get Lean Tulsa is determined to change the city and state’s unhealthy rankings for nutrition and exercise. Working together with community partners, Get Lean Tulsa promotes projects to help Tulsans improve their health awareness, nutrition goals and fitness levels, while also educating children and their parents on health and fitness models.

Healthy Community Store Initiative (HCSI)  
www.tulsarealgoodfood.com  
Katie L. Plohocky, Founder & Executive Director  
(918) 550-2877  
The Healthy Community Store Initiative (HCSI) assists businesses looking to improve bargaining power, reduce costs, and obtain competitively priced wholesale products otherwise unavailable to small grocery operators, restaurants, and community nonprofit organizations. HCSI provides community wide social marketing to encourage nutrition, consumer food education, entrepreneurial training opportunities in agricultural and related career paths, sustainable farming techniques, and neighborhood promotion.

Mvskoke Food Sovereignty Initiative  
www.mvskokefood.org  
Lizanne Holata, Executive Director  
(918) 756-5915  
lholata@mvskokefood.org  
The Mvskoke Food Sovereignty Initiative (MFSI) is a grassroots, Native American led organization located in Okmulgee, OK, the capital of the Muscogee (Creek) Nation. MFSI works to empower the Mvskoke people and their neighbors to provide for their food and health needs, now and in the future, through sustainable agriculture, economic development, community involvement, cultural, and educational programs.

OKC Urban Ag Coalition  
www.urbanagokc.org  
Kathryn Grant, Co-Chair and Director of Community Relations  
localfoodokc@gmail.com  
The OKC Urban Ag Coalition is a newly formed coalition of community stakeholders that are committed to growing Oklahoma City’s urban agriculture movement. The group has organized farm and garden tours and has recently produced the Adventures in Learning: School Garden Guide.

Oklahoma Farm and Food Alliance  
www.okfarmandfood.org  
Bud Scott, Co-Founder and Executive Director  
(405) 445-9435  
bud@okfarmandfood.com  
Oklahoma Farm and Food Alliance is a coalition of local food producers, distributors, restaurants, customers, and health groups. The Alliance works to increase access to locally grown foods through education and outreach.

OKLAHOMA

Get Lean Tulsa is determined to change the city and state’s unhealthy rankings for nutrition and exercise. Working together with community partners, Get Lean Tulsa promotes projects to help Tulsans improve their health awareness, nutrition goals and fitness levels, while also educating children and their parents on health and fitness models.

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www.ourohio.org  
Steve Hirsch, President Ohio Farm Bureau  
(614) 249-2400  
info@ofbf.org  
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www.ruralaction.org  
Michelle Decker, CEO  
(740) 667-4047 x19  
michelle@ruralaction.org  
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Terry Craghead, Co-Founder  
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www.okfoodbank.org  
Deb Hughes, Community Relations Coordinator  
(918) 936-4507  
dhughes@okfoodbank.org  
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www.getlean-tulsa.org  
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Oklahoma Farmers and Ranchers Association
www.okfarmersandranchers.org
Mike Oakley, President
(918) 869-0727
mikeoakley1950@yahoo.com

The Oklahoma Farmers and Ranchers Association (OFRA) supports socially disadvantaged farmers and ranchers in Oklahoma who are attempting to achieve success on their farm or ranch. OFRA emphasizes the economic success of sustainable agriculture as they provide skills training to the public.

The City of Portland’s Sustainable Food Program
www.portlandoregon.gov/bps/41480
Susan Anderson, Director of Portland’s Bureau of Planning and Sustainability
(503) 823-7700
bps@portlandoregon.gov

The City of Portland’s Sustainable Food Program promotes community supported agriculture and farmers’ markets while providing a database of sustainable food and urban farming projects. They have recently undertook advocacy aimed at the revision of zoning codes to remove obstacles to not only urban food production, but distribution and sales as well.

Food Alliance
www.foodalliance.org
Matthew Buck, Assistant Director
503-267-4667
matt@foodalliance.org

Food Alliance operates a voluntary certification program based on standards that define sustainable agricultural practices. Farms, ranches, and food processors that meet Food Alliance’s standards, as determined by a third-party site inspection, use Food Alliance certification to differentiate their products, strengthen their brands, and support credible claims for social and environmental responsibility.

The High Desert Food & Farm Alliance
www.hdffa.org
Katy Van Dis, Membership Director
(541) 504-3307
info@hdffa.org

The High Desert Food & Farm Alliance (HDFFA), formerly the Central Oregon Food Policy Council, advocates for a community-based food system that will help farmers and consumers in central Oregon access fresh, healthy food and support sustainable farms. A volunteer organized nonprofit, HDFFA provides educational programs, connects farmers to grants and loans, and strives to build a strong partnership between consumers and farmers.

Huerto de la Familia (The Family Garden)
www.huertodela familia.org
Sarah Cantril, Executive Director
(541) 255-6120
familygarden@efn.org

Huerto de la Familia is nonprofit concerned with cultural identity, community integration, and economic self-sufficiency for Latinos in Eugene, OR. They work to achieve these goals through business training and agricultural education programs that have impacted over 400 parents and children since 1999.

OREGON

Central Oregon Locavore
www.centraloregonlocavore.org
Megan French, Market Manager
(541) 633-7388
info@centraloregonlocavore.org

Central Oregon Locavore promotes local food and farmers for the health of their community. They work for an ecologically stable and socially just food system in Central Oregon by improving access to fresh, nutrient-dense local food, educating the community about the benefits of sustainably produced food, and supporting farmers and ranchers.

The Oregon Food Bank
www.oregonfoodbank.org
Myrna Jensen, Public Relations
(503) 282-0555
mjensen@oregonfoodbank.org

The Oregon Food Bank distributes emergency food relief to its clients and...
leads statewide policy advocacy efforts to increase access to resources for hungry families, nutrition education, and support for community food systems. The agency focuses on community organizing efforts to build a stronger local food system and education programs that teach low-income clients how to cook and eat healthy on a budget.

**Oregon Rural Action**
www.oregonrural.org
Thomas Stratton, Consumer Education Organizer
(541) 975-2411
thomas@oregonrural.org
Oregon Rural Action (ORA) has found its niche at the intersection of social justice, environmental stewardship, and agricultural sustainability. A grassroots organization, ORA’s 10,000 members advocate for large-scale policies as well as field projects that help transition Oregon to a reliance on local food and sustainable energy.

**Oregon Sustainable Agriculture Land Trust**
www.osalt.org
Sean Ragain, President
(503) 263-8392
info@osalt.org
Oregon Sustainable Agriculture Land Trust (OSALT) acts similarly to a traditional land trust but focuses on agriculture. OSALT owns seven pieces of land in trust in the state of Oregon that will be used as farms and community gardens for research and education on sustainable agriculture. Individuals and businesses that struggled to maintain the land as a farm due to economic constraints can now cultivate land held in trust by OSALT.

**Rogue Valley Farm to School**
www.rvfarm2school.org
Tracy Harding, Executive Director
(541) 488-7884
tracy@rvfarm2school.org
Rogue Valley Farm to School educates children about the food system through hands-on farm and garden programs and by increasing local foods in school meals. They work to inspire an appreciation of local agriculture that improves the economy and environment of the community and the health of its members. The group continues to offer education programs and services to schools, teachers, farms and families in Jackson and Josephine counties through a variety of on-farm, school garden, and cafeteria and classroom experiences.

**The Urban Farm Collective**
www.urbanfarmcollective.com
Angela Goldsmith, Garden Manager
(503) 869-7751
urbanfarmcollective@gmail.com
The Urban Farm Collective works by accepting a landowner’s property offer to the collective on a season-by-season basis. They test the land for lead, seek out a garden manager for the site, and then support the transformation into a collective, neighborhood-run garden. The collectives
hope that their land sharers will see the benefit of the neighborhood garden and will consider entrusting it to Oregon Sustainable Agriculture Land Trust. This ensures that the garden will remain a sustainable, educational, and research garden in perpetuity.

**Urban Gleaners**
- [www.urbangleaners.org](http://www.urbangleaners.org)
- Ava Mikolavich, Director
- (503) 226-8061
- ava@urbangleaners.org

Urban Gleaners rescues wholesome food that would otherwise be thrown away and redistributes it to hungry children and their families. They collect food from restaurants, grocery stores, manufacturers, farms and farmers’ markets and deliver it, free of charge, to pantries at more than 20 schools and housing complexes in Multnomah County, OR. Their Farm to Schools program gets nutritious, fresh food: dairy, organic produce, and whole-grain bread, directly into the hands of children who need it most. This year they plan to buy a new van, which they will convert into a Mobile Market.

**Willamette Farm and Food Coalition**
- [www.lanefood.org](http://www.lanefood.org)
- Lynne Fessendon, Executive Director
- (541) 341-1216
- lynne@lanefood.org

The Willamette Farm and Food Coalition facilitates the development of a secure and sustainable food system in Lane County, OR, and operates a variety of programs. They have established a Farm-to-School program and encourage local food purchasing through their Dollars and Sense program, and offer an abundant amount of local food resources in their online directory.

**Zenger Farm**
- [www.zengerfarm.org](http://www.zengerfarm.org)
- Lalena Dolby, Communications Director
- (503) 282-4245
- jill@zengerfarm.org

Zenger Farm, located just outside Portland, OR, has a rich history as a vital hunting and fishing resource. It has become a publicly-owned farm promoting sustainable environmental stewardship and agricultural education. They are in the middle of opening a new building, the Urban Grange, a 619 square meter (6,660 square feet) teaching facility that will allow them to double their reach and impact in the realm of sustainable agriculture.

**Pennsylvania**

**Fair Food Philly**
- [www.fairfoodphilly.org](http://www.fairfoodphilly.org)
- Ann Karlen, Executive Director
- (215) 386-5211
- ann@fairfoodphilly.org

Fair Food Philly operates a handful of programs aimed at the provision of equal food access to all. Their Fair Food Farmstand, Farm to Institution program, and consulting services have made a substantial impact in the city of Philadelphia for nearly 15 years.

**The Food Trust**
- [www.thefoodtrust.org](http://www.thefoodtrust.org)
- Yael Lehmann, Executive Director
- (215) 575-0444
- contact@thefoodtrust.org

The Food Trust’s comprehensive approach to healthy food access includes improving food environments and teaching nutrition education in schools; working with corner store owners to increase healthy offerings and helping customers make healthier choices; managing farmers’ markets in communities that lack access to affordable produce; and encouraging grocery store development in underserved communities.

**Greater Philadelphia Coalition Against Hunger**
- [www.hungercoalition.org](http://www.hungercoalition.org)
- Laura Wall, Executive Director
- (215) 430-0555 x100
- lwall@hungercoalition.org

The Greater Philadelphia Coalition Against Hunger uses education, policy, and outreach to combat hunger in Philadelphia, PA. The Coalition runs programs that help those in need find assistance, supports 150 local food banks, and uses the Coalition’s data and experience to advocate for city policies that address hunger-related issues.

**Greensgrow Farms**
- [www.greensgrow.org](http://www.greensgrow.org)
- Mary Seton Corboy, Founder and Chief Farm Hand
- (215) 427-2702
- mary@greensgrow.org

Greensgrow helps people eat healthier food, creates financial opportunities for emerging food entrepreneurs, and shows people how to build and sustain personal and communal green space. Greensgrow has recently signed a long-lease on a plot of land on Baltimore Avenue in West Philadelphia that they will be developing over the next year. This community space will feature urban farming and outdoor classroom, as well as a garden center and farm stand. They hope to bring the best of what they’ve learned on their main farm in Kensington and to build another diverse and vibrant community of gardeners and food lovers.

**Grow Pittsburgh**
- [www.growpittsburgh.org](http://www.growpittsburgh.org)
- Julie Butcher Pezzino, Executive Director
- (412) 362-4769 x101
- julie@growpittsburgh.org

Grow Pittsburgh was formed in 2005 by three urban farmers in Pittsburgh, PA. A small nonprofit, Grow Pittsburgh teaches communities to farm, manages urban farms, and supports community gardens.

**Hunger-Free Pennsylvania**
- [www.hungerfreepa.org](http://www.hungerfreepa.org)
- Sheila Christopher, Executive Director
- (724) 941-1472
- sachristopher@pafoodbanks.org

Hunger-Free Pennsylvania (HFP) has spent the past 25 years connecting food banks across Pennsylvania and working to find excess food. HFP now also advocates for policies that prevent hunger in the Commonwealth.
and represents 21 member food banks in all of Pennsylvania's 67 counties. Their State Food Purchase Program provides cash grants to help charitable organizations acquire and distribute millions of pounds of food to hungry families. The organization operates the federal Commodity Supplemental Food Program in the commonwealth, which leverages government buying power to provide nutritious food packages to low-income individuals.

Jewish Farm School
www.jewishfarmschool.org
Nati Passow, Executive Director
(877) 349-9856 x16
nati@jewishfarmschool.org
The Jewish Farm School is driven by traditions of using food and agriculture as tools for social justice and spiritual mindfulness. Through their programs, they address the injustices embedded in today’s mainstream food systems and work to create greater access to sustainably grown foods, produced from a consciousness of both ecological and social well being.

Pennsylvania Association for Sustainable Agriculture
www.pasafarming.org
Lisa Diefenbach, Administrative Director
(814) 349-9856 x16
lisa@pasafarming.org
The Pennsylvania Association for Sustainable Agriculture (PASA) is America’s largest statewide member-based sustainable farming organization. PASA provides a platform for farmers to learn from one another and build relationships with consumers hoping to find local, sustainable agriculture in Pennsylvania. The organization has developed a number of programs that educate and engage consumers and sustainable farmers in Pennsylvania and across the country. The Good Food Neighborhood blog helps builds a community of consumers, farmers and businesses, plugged into their local food system. In addition, they offer many farm-based learning opportunities that include field days and farmer workshops.

Pennsylvania Farm Link
www.pafarmlink.org
Darlene Livingston, Executive Director
(717) 705-2121
daliving@pafarmlink.org
Pennsylvania Farm Link is not only concerned with linking local farmers with one another, but also with linking young farmers with the future. They accomplish this mission through a land linking database, which matches landowners with perspective entering farmers. Entering farmers are looking for land to establish their business; landowners are seeking someone to lease or purchase their farm and desire that the land remain in farming. Through Pennsylvania Farm Link’s database, both goals may be met. This process positively impacts Pennsylvania agriculture as well as economic conditions, business, and industry throughout the Commonwealth.

Philabundance
www.philabundance.org
Glenn Bergman, Executive Director
(215) 339-0900
contactus@philabundance.org
Philabundance provides food to approximately 75,000 people per week through their network of nearly 400 member agencies including food cupboards, shelters, emergency kitchen, and more. They serve low-income residents at risk of hunger and food insecurity, of which 23 percent are children and 16 percent are senior citizens. These services are accessed by vulnerable populations such as those with disabilities or suffering from mental illness, as well as families slipping through the hunger safety net.

Philadelphia Orchard Project
www.phillyorchards.org
Phil Forsyth, Executive Director
(215) 724-1247
phil@phillyorchards.org
Philadelphia Orchard Project works with community-based groups and volunteers to plan and plant orchards filled with useful and edible plants. POP provides the plants, trees, and training. Community organizations own, maintain, and harvest the orchards, expanding community-based food production. Orchards are planted in formerly vacant lots, community gardens, schoolyards, and other spaces, and almost exclusively in low-wealth neighborhoods where people lack access to fresh fruit.

Southwestern Pennsylvania Food Security Partnership
www.pittsburghfoodbank.org/foodpartnership/
Karen Dreyer, SW PA Food Security Partnership Director
(412) 460-3663
partnership@gcpfd.org
The primary goal of the Southwestern Pennsylvania Food Security Partnership is to significantly reduce hunger in the 12 counties of Southwestern Pennsylvania by increasing participation in food assistance programs, supporting community led efforts to improve food security, and facilitating collaborations between organizations to better serve their hungry neighbors.

Springboard Kitchens
www.lsswpa.org
Michelle Taylor, Nutrition & Program Director
(412) 734-9330
information@LSSWPA.org
Springboard Kitchens in Pittsburgh, PA works to address two common food problems at the same time; by rescuing up to 10,000 pounds of unusable perishable food from food banks, they can teach people how to make healthy meals from scratch.

PUERTO RICO

Agroecology
www.organizacionboricua.blogspot.com
(787) 867-2260
organizacion.boricua@gmail.com
Agroecology in Puerto Rico is a project of the Boricua Organization of Eco-Organic Agriculture. The project has created a series of videos to educate Puerto Rican farmers on environmental conservation, organic agriculture, and traditional growing practices.
STATE-BY-STATE ORGANIZATIONS

Ann Wigmore Natural Health Institute
www.annwigmore.org
(787) 868-6307
info@annwigmore.org
The Ann Wigmore Natural Health Institute is a nonprofit school dedicated to teaching Dr. Ann Wigmore's Living Food Lifestyle through their one and two week educational programs. The signature program provides a comprehensive learning experience that includes The Basics of the Living Food Lifestyle and Enhancing the Living Food Experience courses.

El Departamento de la Comida
(787) 722-2228
eldepartamento dela comida@gmail.com
El Departamento de la Comida is Puerto Rico’s first organic food hub. The organization began as a CSA and has since expanded to a storefront providing organic produce, CSA boxes, prepared organic meals, and sustainable agriculture education to the working class community of Tras Talleres, PR.

Govardhan Gardens
www.organicfarm.net
govardhan_gardens@yahoo.com
Govardhan Gardens promotes sustainable agriculture, food self-sufficiency, and the preservation of biodiversity at its location near Mayagüez, PR. The organic gardens are home to over 400 tropical fruit and nut species and provide seed sale and exchange opportunities.

Luquillo Farm Sanctuary
www.luquillofarmsanctuary.com
letsdothis@gmail.com
The Luquillo Farm Sanctuary is a nonprofit organic farm that provides education to children who take part in their sustainability camps. Located within the foothills of El Yunque Rainforests in Luquillo, PR, just one mile from the beach, they accept volunteers from all over North America who want to learn about the benefits of sustainable living.

Plenitud Puerto Rico
www.plenitudpreng.weebly.com
info@plenitudpr.org
Established in 2010, the Plenitud Education Center has quickly established a reputation as the leading educator in permaculture and organic farming practices in Puerto Rico. The Center offers courses, internships, and demonstrations to visitors on its 15-acre parcel of land that has been developed using permaculture design principles, located in the western mountainous region of Puerto Rico.

RHODE ISLAND

Farm Fresh Rhode Island
www.farmfreshri.org
Sheri Griffin, Co-Executive Director
(401) 312-4250
sheri@farmfreshri.org
Farm Fresh Rhode Island works with producers, marketers, and consumers to protect farms, increase public access to fresh produce, advocate for sustainable farming, and support local economies. In 2015, they hope to expand their Harvest Kitchen Program to become a culinary apprenticeship program, help farms preserve the harvest and address issues of food waste. By the end of this year, their farmers and producers on the Market Mobile, their transparent aggregation and distribution platform, will have sold over $10 million dollars to chefs, grocers and institutions.

Groundwork Providence
www.groundworkprovidence.org
Amelia Rose, Executive Director
(401) 351-6440 x 15
aro@groundworkprovidence.org
Groundwork Providence is a nonprofit, community-based environmental organization dedicated to strengthening and sustaining healthier and more resilient urban communities in Rhode Island. Their programs include the summer youth Green Teams, adult environmental job training programs, the Hope Tree Nursery, Ring Street Community Garden, and the GroundCorp landscaping social venture, which hires graduates of their job training program.

Grow Smart Rhode Island
www.growsmartri.org
Scott Wolf, Executive Director
(401) 273-5711 x 4
swolf@growsmartri.org
While agricultural sustainability and responsible food production are only one facet of Grow Smart Rhode Island’s broad mission to facilitate equitable economic growth across several industries, the organization has significant pull in policy reforms and specific projects that have a large impact on the state’s agricultural future. Responsibility and sustainability are at the forefront of this coalition’s list of goals, including in the region’s forestry, farming, and fishing sectors.

Lots of Hope
www.providenceri.com/healthy-communities/urban-agriculture/lotsofhope
Peter Asen, Director
(401) 421-7740 x 753
pasen@providenceri.com
Lots of Hope is the City of Providence’s urban agriculture initiative, which transforms unused city property into productive urban farms for use by limited resource and socially disadvantaged urban farmers. The initiative has spurred several projects, which include four different farm sites around the city.

Plant Providence
www.plantprovidence.org
(401) 273-9419
outreach@southsideclt.org
Plant Providence is an organization that hosts a series of educational workshops and events related to urban agriculture in the Providence, RI, area. These events are held year round and help Rhode Islanders develop the skills to grow their own food and increase their awareness about pressing food issues in their region.
Located in Columbia, SC, City Roots grows 125 different kinds of fruits and vegetables and works actively with city residents.

**Eat Smart, Move More South Carolina**

www.eatsmartmovemoresc.org  
Beth Franco, Executive Director  
(803) 667-9810  
beth@eatsmartmovemoresc.org  

Eat Smart, Move More South Carolina is dedicated to positively impacting the health of all South Carolinians by promoting healthy eating and active living. Eat Smart, Move More does this by partnering with community leaders and focusing on policy, systems, and environmental changes that encourage people to make healthy choices.

**The Generous Garden Project**

www.generousgarden.org  
Bo Cable, Executive Director  
(864) 881-8230  
bocable@generousgarden.org  

The Generous Garden Project focuses on fighting hunger in South Carolina. Staff and volunteers grow produce in two gardens and distribute the food to pantries and outreach organizations across Greenville, SC. Since 2011, the project has distributed over 100,000 meals.

**GrowFood Carolina**

www.growfoodcarolina.com  
Sara Clow, General Manager  
(843) 727-0091  
sara@growfoodcarolina.com  

GrowFood Carolina provides resources to rural growers on issues such as post-harvest handling and storage of food to help them improve the quality of the regional food supply, and ensure that local rural lands continue to be used for agricultural purposes. The organization aims to provide consumers with quality food sourced from local producers who are paid fair wages.

**Low Country Food Bank**

www.lowcountryfoodbank.org  
Pat Walker, President and CEO  
(843) 747-8146 x 101  
pwalker@lcfbank.org  

Low Country Food Bank collects, inspects, maintains, and distributes otherwise wasted food products from manufacturers, food distributors, the government, supermarkets, wholesalers, and farmers and redistribute these food products to a grassroots network of nearly 300 member agencies providing hunger-relief services throughout the 10 coastal counties of South Carolina.

**Lowcountry Local First**

www.lowcountrylocalfirst.org  
Lauren Gellaty, Community and Economic Development Director  
(843) 740-5444  
lauran@lowcountrylocalfirst.org  

Lowcountry Local First (LLF) is working hard to provide the resources, training, and consumer education necessary for local independent farms to thrive in South Carolina. LLF’s Growing New Farmers Program includes a Certificate in Sustainable Agriculture and Apprenticeship, the Dirt Works Incubator
Responsibly harvested seafood. A “Good Catch” is sustainable, one that is caught or farmed with consideration for the long-term viability of their species and for the ocean’s ecological balance as a whole. The program has partnered with local restaurants that have committed to serve sustainable seafood whenever possible and promise to never offer three vulnerable species of fish (Chilean sea bass, orange roughly, and imported shark) on their menu.

**The Midlands Local Food Collaborative**
www.clemson.edu/extension/midlandslocalfood
(864) 656-3311
The Midlands Local Food Collaborative (MLFC) is a group of organizations dedicated to a robust local food system in the Midlands of SC. The Collaborative members provide education, technical, and financial assistance and community advocacy to promote sustainable agriculture, land stewardship, and equitable food access. MLFC hosted The Future of Midlands Farms and Food Summit in August of 2014 to bring together farmers, agencies, chefs, others in the food sector, and eaters who care around goals for creating a more localized food system. Through that meeting, a vision was made for changes to the food system and a grassroots food policy council was formed.

**South Carolina Aquarium Good Catch**
www.scaquarium.org/goodcatch/
Kevin Mills, President & CEO
(843) 577-3437
kmills@scaquarium.org
The South Carolina Aquarium Good Catch program generates awareness and leads communities in support of healthy fisheries and consumption of responsibly harvested seafood. A “Good Catch” is sustainable, one that is caught or farmed with consideration for the long-term viability of their species and for the ocean’s ecological balance as a whole. The program has partnered with local restaurants that have committed to serve sustainable seafood whenever possible and promise to never offer three vulnerable species of fish (Chilean sea bass, orange roughly, and imported shark) on their menu.

**The South Carolina New and Beginning Farmer Program**
www.clemson.edu
Dr. Dave Lamie, Program Director
(803) 788-5700
dlamie@clemson.edu
The South Carolina New and Beginning Farmer Program, sponsored by Clemson University, aims to grow the number of individuals engaged in farming through skills training and educational programming.

**The South Carolina Organization for Organic Living**
www.scorganicliving.com
Rebecca McKinney, Executive Director
rebecca@scorganicliving.com
The South Carolina Organization for Organic Living organizes annual organic conferences in South Carolina, manages a small organic farm, and provides educational courses on issues such as urban agriculture, permaculture, and farming economics.
Feeding South Dakota
www.feedingsouthdakota.org
Matt Gassen, Executive Director at Sioux Falls Food Bank
(605) 335-0364
matt@feedingsouthdakota.org
Feeding South Dakota partners with Feeding America in order to reduce hunger in the state. The organization provides food assistance to 21,000 individuals and families and, through its BackPack Program, gives food for the weekend to 5,000 children who might otherwise go hungry.

Glacial Lakes Permaculture
www.glaciallakespermaculture.org
Karl J. Schmidt, Founder
(605) 873-2390
karl@glaciallakespermaculture.org
Glacial Lakes Permaculture provides educational programming and design consulting to organizations and individuals interested in permaculture in Estelline, SD. Through research and education, Glacial Lakes Permaculture seeks to show how permaculture can address food security.

Healthy Yankton
www.healthyyankton.org
Angie O’Connor, Chair
(605) 668-8590
healthyyankton@gmail.com
The Healthy Yankton group encourages lifelong, healthy, active lifestyles by providing education, support, and opportunities for individuals and communities to lead healthier lives.
groups in the Yankton area to improve or maintain their health. The group operates a community garden, hosts events, and provides information for a healthier lifestyle.

Hills Horizon
www.hillshorizon.com
Josh Krueger, Founder and Executive Director
(605) 645-1705
hillshorizon@gmail.com
Hills Horizon uses education and community engagement to help individuals in the Northern Hills of South Dakota develop sustainable lifestyles. Hills Horizon sponsors and manages a local rapidly growing farmers’ market and also manages the Hills Horizon Community Garden, which boasts 25 plots available for use—all of which have been rented this year. This year, they are continuing the infrastructure improvements within the location and building a shade structure/tool shed with a no-mow green roof.

iGrow
www.igrow.org
Pieter Nielson, 4-H Youth Development Program Director
(605) 688-4792
sdsu.igrow@sdstate.edu
iGrow, a program of the South Dakota State University Extension, is a community development and agricultural teaching program for South Dakota residents. iGrow offers innovative programs such as New Roots for New Americans, which teaches refugees skills in horticulture, gardening, food preservation, and local food cultivation.

Sustainable Harvest Alliance
www.sustainableharvestalliance.org
Dan O’Brien, Founder
(605) 716-0572
info@wildideabuffalo.com
Sustainable Harvest Alliance (SHA) strives to connect small bison farmers in South Dakota, particularly those on Native American reservations, with markets for their grass-fed products. While encouraging environmental sustainability and humane livestock practices, SHA also focuses on protecting Native American culture.

TENNESSEE

Chattanooga Sustainable Farmers
www.chattanoogasustainablefarmers.org
Jim Johnson, Director
(423) 493-9155
jj@jamesmjohnsonatty.com
In 2009 a group of 13 Chattanooga farmers came together to take part in the Benwood Foundation’s Food System Ideas competition and walked away with US$75,000 for up to three years and the framework for what is know the Chattanooga Sustainable Farmers. The group provides its members with a “best farm practices” guide and supports their enterprises by creating and facilitating a vibrant social, business, and farm practices network.

Community Food Advocates
www.communityfoodadvocates.org
Megan Morton, Executive Director
(615) 385-2286 x224
megan@communityfoodadvocates.org
Community Food Advocates unites farmers, parents, students, community gardeners, and health advocates to ensure equal access to healthy and fresh food in Nashville, TN. Past projects have included bringing SNAP benefits to farmers’ markets and creating a city Food Policy Council. Currently, Community Food Advocates is developing a Nashville Mobile Market to bring fresh foods to those in food deserts.

Green Leaf Learning Farm
www.somefm.org/green-leaf-learning-farm/
Devin Marzette, Coordinator
901 505-0221
devin@somefm.org
The Green Leaf Learning Farm is a USDA certified organic farm in the heart of South Memphis, TN. The Learning Farm is a project of the Memphis nonprofit Knowledge Quest (KQ) and is used to educate children about healthy eating and urban agriculture. Produce from the farm supplies the Knowledge Quest food pantry, the South Memphis Farmers’ Market, and a number of afterschool and summer youth programs. Knowledge Quest’s Culinary Program, the Jay Uiberall Culinary Academy, exposes students to the farm to table experience. Students incorporate fresh produce from the Green Leaf into their dishes, and come onto the farm to seed and harvest the vegetables.

Grow Chattanooga
www.growchattanooga.org
Jim Johnson, Coordinator
(423) 531-7640
info@growchattanooga.org
Grow Chattanooga promotes awareness and consumption of food grown and crafted within 100 miles of Chattanooga, TN. They offer numerous resources to consumers that help them navigate the Chattanooga local foodshed. Individuals who visit their site can find information ranging from nutrition and health facts to specific guides to finding eggs, beef, herbs, greens, and other products.

GrowMemphis
www.growmemphis.org
Chris Peterson, Executive Director
(901) 552-4298
chris@growmemphis.org
GrowMemphis partners with communities in Memphis, TN, and Shelby County to create a more sustainable local food system through empowering residents to raise their own food and support other sustainable growers. Since 2007, the organization has established 27 community garden projects.

Hands On Nashville’s Urban Agriculture Program
www.hon.org
Brian Williams, President and CEO
(615) 298-1108 x402
brian@hon.org
Hands On Nashville’s Urban Agriculture Program runs a five-acre urban
farm where community volunteers can plant, grow, and harvest food. The organization focuses on engaging young people with little access to fresh food to make healthy choices and learn about agriculture. Hands On Nashville offers a variety of programs that help meet community needs and engage specific groups in volunteerism. HON’s Youth Volunteer Corps offers fun, meaningful service opportunities for youth ages 11 to 18. Their Urban Agriculture Program was launched in 2011 to help increase access to healthy food in Nashville’s low-income communities, and the Waterway Cleanup and Restoration Program is a collaborative effort among many local waterway groups to improve the conditions of Davidson County creeks, streams, and rivers.

**Nashville Food Project**  
www.thenashvillefoodproject.org  
Tallu Schuyler Quinn, Executive Director  
(615) 460-0172  
tallu@thenashvillefoodproject.org

One in five people in Nashville, TN, lacks access to enough food to sustain a healthy lifestyle, and yet more than 40 percent of all the food ends up in the garbage. The Nashville Food Project focuses on how to alleviate this alarming dynamic by demonstrating how food can be a tool for building up communities. Their garden project, food trucks, and demonstration kitchen are bringing people together to grow, cook, and share nourishing food, with the goals of cultivating community and alleviating hunger in their city.

**Nashville Grown**  
www.nashvillegrown.org  
Sarah Johnson, Executive Director  
(615) 900-0111  
sarah@nashvillegrown.org

Nashville Grown created a food hub to connect local farmers with wholesale food purchasers. By coordinating food production, distribution, and marketing, the organization makes local food more accessible, especially to companies buying in bulk.

**Project Green Fork**  
www.projectgreenfork.org  
Margot McNeely, Executive Director  
(901) 292-1700  
margot@projectgreenfork

Project Green Fork certifies sustainable and homegrown restaurants in Memphis, TN, and the mid-South. The project seeks to reduce the environmental impacts of restaurants, whose individual annual waste totals 50,000 pounds each year. Project Green Fork certification ensures the usage of green disposable products and nontoxic cleaners by helping restaurants set up their own systems for recycling and composting.

**Roots Memphis**  
www.rootsmemphis.org  
Mary Phillips, Coordinator  
(901) 326-5878  
mary@rootsmemphis.org

Roots Memphis is an urban farm located at Shelby Farms Park in Memphis, TN. Roots is a growing cooperative of young and beginning farmers that produce an assorted variety of vegetables and flowers and currently support a growing CSA. The site also operates Farm Academy, a nonprofit farmer incubator program that trains and launches new, sustainable farmers in the Memphis region by combining sustainable farm skills training and small farm business management classes with an incubation process that connects graduates to land, financing, markets, and ongoing technical assistance and consultation.

**SEED Knoxville**  
www.seeedknox.com  
Stan Johnson, Executive Director  
(865) 766-5185  
seeedknox@gmail.com

SEED is a green community development nonprofit focusing on creating and sustaining jobs for Knoxville, TN’s urban young people, and ensuring clean energy and conservation technologies are available for low-income residents. The edibles they maintain are their students’ answer to the food desert issue.
STATE-BY-STATE ORGANIZATIONS

TEXAS

Bake, Broil & Brew
www.bakebroilbrew.com
Michelle Solis, Co-Owner and CEO
(210) 336-7258
msolis@bakebroilbrew.com
Bake, Broil & Brew is the first and only licensed food incubator in San Antonio, TX. To support the culinary sector, they rent commercial kitchen space to aspiring entrepreneurs, chefs, students, and brewers.

Distributed Urban Farming Initiative
dufi.adventgx.com
Ruthie Strout, DUFI Project Coordinator
(903) 520-3084
ruthiestrout@adventgx.com
The Distributed Urban Farming Initiative is a project of Advent GX and is undertaking one of the most ambitious urban farming programs across the state. Few of Texas’ small, rural communities have the resources or knowledge to start, let alone sustain, a viable urban farm. Not only does Advent GX’s distributed urban farm program aim to resolve the weaknesses of other programs by engaging small businesses as key partners in the downtown farm, it also emphasizes the development and implementation of an entire sustainable downtown business model.

East Side Compost Pedallers
www.compostpedallers.com
Christina Brandt, Director of Membership
(512) 436-3884
christina@compostpedallers.com
East Side Compost Pedallers is a completely bike-powered compost and recycling program in Austin, TX. The Compost Pedallers strive to create a more localized, Earth-friendly food system. They use previously wasted resources to bridge the gap between people and their food by providing a simple and enjoyable organics recycling program that collects organic scraps from homes and businesses and donates them to local growers to be composted and used to grow more local, organic food.

East Texas Food Coalition
www.foodcoalition.org
Carmen Sosa, Market Director
(214) 649-2688
Carmen@ourfoodrevolution.com
The East Texas Food Coalition runs two farmers’ markets in Tyler, TX, that are open only to producers who grow their food within 75 miles of the market. The organization aims to encourage good health through better access to fresh food and to support sustainable agriculture in the local economy.

Tennessee Organic Growers Association
www.tnorganics.org
John Patrick, Director
(615) 939-1396
info@tnorganics.org
The Tennessee Organic Growers Association supports research on organic farming and fosters relationships between local producers and consumers. They aim to encourage the public to consider the connection between healthy food and organic farming, and the benefits of supporting local growers.
about creating a new, vibrant community-driven farmers’ market in Tyler, TX. Since then, the Coalition has emerged as a powerful voice for locally grown and easily accessible fresh food. Their projects include the Rose City Farmers’ Market and various community gardens.

**Foodways Texas**  
www.foodwaysstexas.com  
Toni Tipton-Martin, President  
(512) 471-3037  
info@foodwaysstexas.com  
Foodways Texas, in Austin, TX, has worked to protect and celebrate Texan food cultures. An organization of academics, chefs, journalists, farmers, ranchers, and individuals, Foodways Texas develops oral histories, documentaries, recipe collections, and research projects.

**GROW North Texas**  
www.grownorthtexas.org  
Susie Marshall, Executive Director  
(214) 702-6655  
susie@grownorthtexas.org  
GROW North Texas is a new, emerging nonprofit that seeks to connect North Texans to food, farms, and community in order to create a sustainable, secure regional food system that enriches the land, encourages economic opportunity through food and agriculture, and supports equitable access to healthy, nutritious food for all.

**The Howdy Farm**  
www.tamuhowdyfarm.weebly.com  
Claire Adkinson, Public Relations  
(713) 935-5701  
thehowdyfarm@gmail.com  
The Howdy Farm at Texas A&M is a coalition between students, faculty, and local community members intent on educating themselves and others on the benefits of sustainable farming and gardening. Since its inception in 2009, the project has grown into two gardens as well as a planting field, which they use to conduct research for use across the state of Texas.

**The Philosophy of Food Project**  
www.food.unt.edu  
David Kaplan, Director  
(940) 565-3521  
dkaplan@unt.edu  
The Philosophy of Food Project began in 2009 to reinvigorate neglected Keller Park by establishing weekly farmers’ markets. The organization now provides educational programs on nutrition and gardening through their Pots and Plots program.

**San Antonio Food Bank**  
www.sfoodbank.org  
Eric Cooper, President  
(210) 337-3663  
ecooper@sfoodbank.org  
The San Antonio Food Bank provides food and grocery products to more than 500 partner agencies in 16 counties throughout Southwest Texas. Besides their warehouse distribution, the Food Bank operates a Kid’s Café, which serves as a direct feeding partnership between an area food bank and an after-school program, and a Fresh Progrduce Program that annually salvages and distributes between two to three million pounds of nutritious produce throughout the 16-county service area. Their Summer Food Service Program provides nutritious meals and snacks to low-income children during the summer months.

**Sustainable Food Center**  
www.sustainablefoodcenter.org  
Rhonda Rutledge, Executive Director  
(512) 236-0074  
ronda@sustainablefoodcenter.org  
The Sustainable Food Center (SFC) cultivates a healthy community by strengthening the local food system and improving access to nutritious, affordable food. SFC envisions a food-secure community where all children and adults grow, share, and prepare healthy, local food. From seed to table, SFC creates opportunities for individuals to make healthy food choices and to participate in a vibrant local food system. Through organic food gardening, relationships with area farmers, interactive cooking classes, and nutrition education, children and adults have increased access to locally grown food and are empowered to improve the long-term health of Central Texans and their environment.

**Texas Food Policy Roundtable**  
www.txfoodpolicy.org  
Bee Moorhead, Coordinator  
taxfoodpolicy@gmail.com  
The Texas Food Policy Roundtable is a broadly based group of Texas leaders who have joined forces to develop, coordinate, and improve the implementation of food policy to address hunger and promote equitable, sustainable, and healthy food in Texas. The roundtable will focus on improving access to SNAP, increasing participation in the Summer Food Programs so that children in Texas continue to learn and grow when school is out, promoting policy solutions to increase nutrition, reduce and prevent obesity, and creating a local, sustainable, and accessible food system for all Texans.

**Texas Hunger Free Initiative**  
www.baylor.edu/texas hunger  
Jeremy Everett, Founder  
1-800-299-5678  
jeremy_everett@baylor.edu  
The Texas Hunger Initiative (THI) is working to eliminate hunger in the state of Texas through a strategic approach that focuses on initiating collaboration, sharing innovative ideas through research, and informing public policy. Housed within Baylor University, THI is uniquely positioned to lead in research, utilizing the University’s extensive academic network to measure and evaluate existing food programs in order to improve them. The Initiative relies on Food Planning Associations to work on the local level in communities assessing the structure and procedures of food delivery systems, identifying resources and gaps, making decisions for change, and implementing their action plans in order to provide healthy and nutritious food to an increased number of people.
Texas Young Farmers
www.txyoungfarmers.org
Jason Benson, President
(979) 777-7601
jbbuearn@yahoo.com
Texas Young Farmers (TXYF) provides educational programs for young men and women interested in agriculture. The organization now boasts over 200 chapters in the state and educates its members on new agricultural developments, agribusiness, and leadership training.

Urban Acres
www.urbanacresfarmstead.com
Joe Chou, CEO
(214) 446-1260
joe@urbanacresmarket.com
Urban Acres provides Dallas, TX, residents with local organic produce through a network of convenient pick-up locations and a central food market. Produce is sourced from local farms and purchased in advance from co-op members.

Urban Roots
www.urbanrootsatx.org
Max Elliot, Executive Director
(512) 750-8019
max@urbanrootsatx.org
Urban Roots is a youth organization that uses sustainable agriculture to empower young people and increase access to healthy food in Austin, TX. Their urban farm provides paid internships to teenagers, and half of all harvested food is donated to local soup kitchens.

UTAH

Artists for Local Agriculture
www.aflarevolution.org
Michael Cundick, Coordinator
(801) 722-5865
aflarevolution@gmail.com
Artists for Local Agriculture (AFLA) is a nonprofit organization whose purpose is to unite the artistic community in support of sustainable urban farming. Their efforts raise money for local farmers, promote and empower the artistic community, provide agricultural services and organic food, and foster mutual success among forward thinking businesses and charities.

Backyard Urban Garden Farms
www.backyardurbangardens.com
Sharon Leopardi, Founding Farmer
(734) 223-6409
bugfarms@gmail.com
Backyard Urban Garden Farms produces organic food, creates value-added products, and operates a CSA program out of Salt Lake City, UT. Run by young and enthusiastic farmers, the garden farms cover nearly an acre of soil through a network of backyard plots.

CSA Utah
www.csautah.org
Jack Wilbur, Coordinator
(801) 243-2801
jack.wilbur@comcast.net
CSA Utah is a project of the Great Salt Lake RC&D Council that provides a one-stop resource for those interested in CSA in Utah. Both consumers looking for fresh, local food and farmers looking to diversify their operation and make a positive impact in their community will find something on the site.

The Green Urban Lunchbox
www.thegreenurbanlunchbox.com
Shawn Peterson, Executive Director
At the heart of the Green Urban Lunch Box is a ten and a half-meter (35-foot) school bus that has been converted into a mobile greenhouse. Each season they utilize different techniques for growing food on the bus in order to show the endless possibilities of urban agriculture. They use the bus as an educational tool to teach children in their community about the scientific, agricultural, and social aspects of growing food in urban and suburban environments. Their Back-Farms Program lets seniors get access to fresh food by transforming their yards from weedy neglect to beautiful vegetable gardens, providing a place to spend time while improving their property values. The seniors also have a chance to give back to the community by sharing their knowledge as well as donating their land to grow food.

New Roots Salt Lake City
Grace Henley, New Roots Program Manager
(801) 328-1091
Grace.henley@rescue.org
New Roots is a project of the International Rescue Committee that seeks to build a healthier community through the development of small scale, urban farms and community gardens while increasing food access for refugees in Salt Lake City. In 2013, the New Roots Farms Stand provided roughly 50 households per week with healthy, local produce grown by refugee farmers.

Summit Community Gardens
www.summitcommunitygardens.org
Ken Kullack, Executive Director
(631) 678-6911
summitcommunitygarden@gmail.com
Summit Community Gardens is a young and growing organizations that began as a community garden site but is now expanding into a place where local residents can gather to learn through regular programs and workshops on gardening and producing one’s own food.

Utah Farmers Union
www.utahfarmersunion.com
Kent Bushman, President
(801) 369-8207
UTFarmersUnion@gmail.com
The Utah Farmers Union was chartered in 1954 and now represents the rural community and fights for fair farm policies. The Union also offers educational workshops, including day camps for children and learning
sessions for adults; provides technical guidance for farmers; and facilitates networking opportunities.

**Utahns Against Hunger**  
www.uah.org  
Gina Cornia, Executive Director  
(801) 328-2561  
cornia@uah.org  
Utahns Against Hunger works on the state and federal level to ensure that low-income Utahns have access to federal nutrition programs, working directly with program administrators and elected officials. They also operate an urban farm youth development program, Real Food Rising, which hires and teaches high school age youth about the environment, work, leadership, and food insecurity and hunger. Food produced from the farm is donated to emergency food providers, sold to local restaurants, and sold at a farm stand in a low-income neighborhood where customers can use their SNAP benefits.

**Wasatch Community Gardens**  
www.wasatchgardens.org  
Ashley Patterson, Director  
(801) 359-2658 x15  
director@wasatchgardens.org  
Wasatch Community Gardens exists to provide gardening space for community members while educating and empowering future generations of organic farmers. The Gardens hold monthly workshops and gardening summer camps that promote health and self-reliance for the residents of Salt Lake County, UT.

**Youth Garden Project**  
www.youthgardenproject.org  
Delite Primus, Executive Director  
(435) 259-2326  
delite@youthgardenproject.org  
The Youth Garden Project uses their garden as an educational platform to teach others how to grow food using organic growing techniques and engage kids in the process of growing food. In 2014, they began to work with local high school students to provide fresh salad greens for a school lunch salad bar, connecting students with the food being grown right next to their school.

**VERMONT**

**Burlington Food Council**  
www.burlingtonfoodcouncil.org  
Alison Nihart, Coordinator  
(802) 557-0583  
Alison.nihart@uvm.edu  
The Burlington Food Council is a coalition of community and business leaders in the Burlington area who meet throughout the year to discuss their shared interests in contributing to the development of a sustainable food system for their community. Besides providing educational and networking opportunities for members, the Council sponsors events in Burlington and has its members work on special projects together on a range of food, farming, nutrition, education, and public health topics.

**Burlington Permaculture**  
www.burlingtonpermaculture.weebly.com  
Mark Krawczyk, Co-Founder  
(802) 999-2768  
burlingtonpermaculture@gmail.com  
Burlington Permaculture is a dynamic group of community stakeholders, farmers, local activists, and small business owners that want to improve the quality of life in their community through educational offerings, local resource assessment, natural building projects, and social networking.

**The Center for an Agricultural Economy**  
www.hardwickagriculture.org  
Sarah Waring, Executive Director  
(802) 472-5362  
center@hardwickagriculture.org  
The Center for an Agricultural Economy works to build a regenerative and nutritious local food system in the greater Hardwick, VT, community. Through its community garden, educational tours, and food access program, the Center encourages the development of a vibrant regional food system that ensures economic and ecological stability and abundance.

**Center for Sustainable Agriculture**  
www.uvm.edu/sustainableagriculture  
Lina Berlin, Director  
(802) 656-0669  
lberlin@uvm.edu  
The Center for Sustainable Agriculture advances sustainability efforts throughout Vermont and hopes to influence food systems across the country. They currently operate the Pasture Program, which provides farmers with instructional information and workshops on how to begin and maintain grass-fed livestock farms.

**Hunger Free Vermont**  
www.hungerfreevt.org  
Marissa Parisi, Executive Director  
(802) 865-0255  
mparisi@hungerfreevt.org  
Hunger Free Vermont’s helps eradicate hunger in the state of Vermont through a variety of Means. The organization assists schools in establishing and expanding school breakfast and lunch programs, which provide a reliable source of nutrition for school age children, helps community groups provide nutritious meals to low-income children during out-of-school time during the summer months and in after-school programming, and has evolved into one of the state’s leading nutrition policy advocates. Hunger Free Vermont was the primary driver behind Act 22, which greatly increased access to the School Meal Program.

**Intervale Center**  
www.intervale.org  
Joyce Cellars, Community Relations Manager  
(802) 660-0440 x101  
Joyce@intervale.org  
The Intervale Center assists Burlington, VT’s sustainable food network through new farm incubation, farm business development, market development, agricultural land stewardship, and food systems research. They have been in
operation for over 20 years and aim to further integrate the community into the local food system.

**Local Agricultural Community Exchange**
www.lacevt.wordpress.com  
Ariel Zevon, Founder  
(802) 476-4276  
farmfreshlace@gmail.com

Local Agricultural Community Exchange (LACE) is a nonprofit organization that provides local farmers with a space to trade valuable technical information and advice. By bringing the local community into the farming network, LACE boosts the local economy and helps conservation efforts.

**Shelburne Farms**
www.shelburnefarms.org  
Alec Webb, President  
(802) 985-8686  
awebb@shelburnefarms.org

Shelburne Farms is a nonprofit school and working farm that aims to educate youth about environmental stewardship and sustainable agriculture in Shelburne, VT. The farm also produces organic fruits and vegetables, grass-fed meat, and Vermont cheddar cheese from their herd of dairy cows.

**Vermont Farm to Plate Network**
www.vtfarmtoplate.com/  
Ellen Kahler, Executive Director  
(802) 828-5320  
ellen@vsjf.org

The Farm to Plate Network is comprised of over 350 Vermont organizations, encompassing all types and scales of agricultural-related production and processing businesses, government entities, educational institutions, distributors, retailers, industry leaders, and dozens of nonprofits, from food operation for over 20 years and aim to further integrate the community into the local food system.

**Vermont Community Garden Network**
www.vcgn.org  
Jess Hyman, Executive Director  
(802) 861-4769  
jess@vcgn.org

The Vermont Community Garden Network (VCGN), formerly Friends of Burlington Gardens, leads the state’s community garden movement by educating, supporting and connecting garden leaders. VCGN provides hands-on garden education for youth and adults in Burlington and training, technical assistance, resources, and networking opportunities for garden leaders across the state. The produce from community and school gardens goes directly onto family tables and school lunch trays.
STATE-BY-STATE ORGANIZATIONS

VIRGINIA

Arcadia Center for Sustainable Food and Agriculture
www.arcadiafood.org
Pamela Hess, Executive Director
(571) 384-8845
pam@arcadiafood.org
Arcadia Center for Sustainable Food and Agriculture is based in Alexandria, VA. Through four distinct programs—an on-site farm, a mobile market, a local food hub, and a school education program—the center works to promote a more just and sustainable food system in the D.C. Metro area. They have developed and introduced an iPad-based mobile Point of Sale system that not only improves their accounting, tracks their inventory, and expedites transactions for the customer, it is also building a detailed database of anonymized customer purchases that could have market wide impacts for public health research.

BusFarm
www.thefarmbus.com
Mark Lilly, Founder
(804) 767-8570
farmtofamilyinfo@gmail.com
BusFarm has created a novel solution to fresh food access by putting its market stand on wheels. The bus provides fresh food to Richmond, VA, communities living in food deserts, while the organization’s urban farm and year-round farmers’ market provide local products and education about sustainable agriculture to residents.

equity to technical assistance providers. Their successful Food Atlas is a great resource for communities across the state who want to learn more about the sustainable food movement taking place in their communities.

Vermont Fresh Network
www.vermontfresh.net
Meghan Sheridan, Executive Director
(802) 434-2000
Meghan@vermontfresh.net
The Vermont Fresh Network is dedicated to promoting and publicizing Vermont chefs and restaurants that use Vermont grown and produced foods. They encourage farmers, food producers, and chefs to work directly with each other to build partnerships, because they believe that building these regional connections contributes to stronger local communities and their economies. Their chefs and markets purchased just over US$25 million worth of Vermont grown food in 2014.

Women’s Agricultural Network
www.uvm.edu/wagn
Mary Peabody, Director
(802) 223-2389
mary.peabody@uvm.edu
The Women’s Agricultural Network has been providing education and technical assistance geared to the needs of Vermont female farmers since 1995. The network connects established, novice, and aspiring farmers and aims to increase the number of Vermont women owning and operating profitable farms and agribusinesses.
Tricycle Gardens
www.tricyclegardens.org
Sally Schwitters, Executive Director
(804) 231-7767
sally@tricyclegardens.org
Tricycle Gardens transforms unused urban spaces into food producing gardens and farms of beauty, food, and fellowship. They have developed and manage over a dozen food producing sites across the region that include their city's two urban farms, five community gardens, four children's gardens, an urban orchard, and Healing Gardens with their local hospital network. They also use their farm sites to connect the next generation to where their food truly comes from, through their Way to Grow educational programs and tours.

Virginia FAIRS
www.vafairs.com
Chris Cook, Executive Director
(804) 290-1158
vafairs@vafb.com
The Virginia Foundation for Agriculture, Innovation and Rural sustainability (VA FAIRS) is a nonprofit foundation based in Richmond, Virginia, with the mission of assisting rural agricultural enterprises. They have a passion for working with others to advance the development of cooperatives and rural agricultural businesses within the region. They believe in the independent producer, and in their ability to transform a community and provide opportunities for development and growth.

Virginia Food Systems Council
www.virginiafoodsystemscouncil.org
Maria Van Dyke, Media Contact
707-980-8568
mvandyke@virginiafoodsystemcouncil.org
The Virginia Food System Council envisions a sustainable food system contributing to the health, economic vitality and social well-being of all Virginians. To ensure this future for their state, the Council operates the Virginia Farm to Table program, hosts the Virginia Urban Agriculture Summit, and oversees the Farm to Institution Initiative, an educational and networking campaign to encourage institutions across the state to make a commitment to source Virginia grown produce.

WASHINGTON

Beacon Food Forest
www.beaconfoodforest.org
Jacqueline Cramer, Co-Founder
206-684-0464
j.cramer@beaconfoodforest.org
The Beacon Food Forest is an edible urban forest garden in Seattle, WA, that works to inspire their community to grow their own food and rehabilitate their local food system. The community-powered project uses permaculture farming methods to mimic a woodland ecosystem and is home to edible plants, fruit and nut trees, and berry shrubs. They organize work parties, community kitchens, celebratory events and a wide-reaching network of supporters that enabled them to distribute over 700 pounds of food last year.
Cascade Harvest Coalition
www.cascadeharvest.org
Mary Embleton, Executive Director
(206) 632-0606
mary@cascadeharvest.org
The Cascade Harvest Coalition is dedicated to re-localizing the Washington food system by cutting out the middleman and connecting consumers directly to their producers. Through farm-to-table programs, farmers’ markets, and urban foraging initiatives, the Cascade Harvest Coalition promotes healthy and local eating. They have operated the Puget Sound Fresh and Washington FarmLink programs since 2001 and the Farm-to-Table program since 2009. Through these efforts, they have reached thousands of producers with needed resources, information, marketing and technical assistance to help them meet their goals, and helped generate millions of dollars in new direct sales for producers.

City Fruit
www.cityfruit.org
Catherine Morrison, Executive Director
(360) 602-1778
catherine@cityfruit.org
City Fruit is reclaiming the urban orchard by demonstrating where and how to harvest fruit. In 2013, City Fruit collected 10,017 pounds of fruit from urban trees, donating the majority of the fruit to local food banks.

Food Empowerment Education and Sustainability Team
www.feestseattle.org
Lisa Chen, Executive Director
(206) 3483675
lisa@feestseattle.org
Food Empowerment Education and Sustainability Team (FEEST) Seattle is a youth-led dinner program hosted at three Seattle schools. FEEST engages youth in civic and social justice, food security, cultural expression, systems change, and community development through improvisational dinner classes.

Garden-Raised Bounty
www.goodgrub.org
Katie Rains, Executive Director
(360) 753-5522
katie@goodgrub.org
Garden-Raised Bounty (GRuB) uses food and agriculture to spur community development. By implementing gardening programs in public schools, GRuB targets youth who desire more physically-engaged learning. They also host the Kitchen Garden Project, which has helped build over 2,500 backyard community gardens for low-income populations.

Grow Northwest
www.grownorthwest.com
Becca Schwartz Cole, Editor/Co-Publisher/Design Director
(360) 398-1155
editor@grownorthwest.com
Grow Northwest is a free monthly paper rooted in community and practical living, featuring all local content for and about the northwest corner. Content includes farm and community profiles, DIY projects, simpler living, cooking, adventures, gardening, crafts, events, and more. Grow Northwest serves the northwest corner counties of Whatcom, Skagit, Snohomish, Island and San Juan, WA, and continues to “grow” its reach.

Northwest Agriculture Business Center
www.agbizcenter.org
David Bauermeister, Executive Director
(360) 336-3727
david@agbizcenter.org
Founded in 2006, with headquarters in Mt. Vernon, WA, the Northwest Agriculture Business Center (NABC) supports local farmers in northwest Washington through business development consulting, including product development and financial planning, as well as building networks with consumers, retailers, and manufacturers.

Northwest Harvest
www.northwestharvest.org
Shelley Rotondo, CEO
(206) 625-7055
shelleyr@northwestharvest.org
The mission of Northwest Harvest is to provide nutritious food to hungry people statewide in a manner that respects their dignity, while fighting to eliminate hunger. Their vision is ample nutritious food available to everyone in Washington State. Northwest Harvest is the only nonprofit food bank distributor operating statewide in Washington, with a network of more than 370 food banks, meal programs, and high-need schools. Through this network, they provide more than 2 million meals every month.

Puget Sound Sage
www.pugetsoundsage.org
David West, Executive Director
(206) 568-5000 x13
dwest@pugetsoundsage.org
Puget Sound Sage engages in policy research, leadership development, and civic engagement to achieve broad community access to living wages, a clean environment, affordable housing, and healthy food. The organization’s focus on promoting healthy environments for low-income urban communities involves supporting the development of the local green economy and local food movement.

Seattle Tilth
www.seattletilth.org
Liza Burke, Marketing and Communications Director
(206) 633-0451
tilth@seattletilth.org
Education is at the core of Seattle Tilth’s work. They are growing food on 24-acres of land at five community learning gardens and three educational farms in Seattle and King County, WA. They train and support farmers to launch small farming businesses, help at-risk youth develop life and employment skills, and teach thousands of children and adults how to grow their own food in their yards, on their balconies, or in community gardens. Seattle Tilth has developed a partnership with Salmon Safe to restore watersheds and protect aquatic habitats near farmland. Participating clients follow regulations to manage riparian areas alongside waterways, improve irrigation practices, and lessen soil erosion into streams.
The importance of preserving a traditional way of life by supporting farmers and the rural communities where they live. They encourage community members to buy food from local farmers and promote businesses that utilize local resources. They host community events like the Cast Iron Cook Off, where chefs often use indigenous ingredients and citizens learn about food preparation.

**Monroe Farm Market**
www.monroefarmmarket.com
Jennifer Frye
(304) 661-8766
contact@monroefarmmarket.com

Monroe Farm Market Online is an aggregator and online marketplace of locally grown and produced food. They make it possible for farmers to work together to meet the growing demand for local, sustainable food in southeastern West Virginia. The Monroe Farm Market is comprised of over 25 small and diverse farms located in Monroe, WV, and the surrounding counties, who produce seasonal fruits and vegetables, beef, veal, goat, chicken, lamb, pork, eggs, baked goods, and other value-added items.

**Mountaineer Food Bank**
www.mountaineerfoodbank.org
Julie Harris, President
(304) 364-5518
volunteer@mountaineerfoodbank.com

The Mountaineer Food Bank is the state’s largest supplier of food and personal products for people in need of emergency assistance. Through a sophisticated network of feeding programs and donors, the Mountaineer Food Bank now serves over 500 programs in 48 counties in West Virginia. Their state of the art facility and ordering system allow them to deliver to each county every month.

**Southern Exposure Seed Exchange**
www.southernexposure.com
Jeff McCormack, Founder
(540) 894-9480
gardens@southernexposure.com

Southern Exposure Seed Exchange is a worker-run cooperative focused on providing organic seeds, supporting sustainable food production, fostering young farmers through a Young Farmers Initiative, and the storage of heirloom and non-GMO seeds. Their website includes several growing guides and a resource library so that beginning farmers can budget their purchases.

**West Virginia Conservation Agency**
www.wvca.us
Brian Farkas, Executive Director
(304) 558-2204
bfarkas@wvca.us

The West Virginia Conservation Agency works to conserve the state’s vast ecological potential through education, advocacy, and conservation projects. The agricultural Enhancement Program supports the state’s agriculture community through the implementation of cost-share practice to reduce soil erosion, providing alternative water for livestock, and by improving the productivity of agricultural lands.
West Virginia Food and Farm Coalition
www.wvhub.org
Elizabeth Spellman, Executive Director
(304) 877-7920
e.spellman@wvhub.org
West Virginia Food and Farm Coalition aims to improve the availability of healthy local food for all state residents. In addition to hosting policy and advocacy workshops, they publish groundbreaking information, such as their recent report on how to best facilitate SNAP outreach initiatives.

West Virginia Foodhub
www.wvhub.org
Kent Spellman, Executive Director
(304) 476-3838
kspellman@wvhub.org
The West Virginia Hub is a statewide organization that helps communities come together to set goals for their future, and connects them to the rich network of resources they need to meet those goals. The network consists of resources for training community leaders, building infrastructure, reclaiming abandoned buildings, and sustaining healthy food production.

West Virginia University Small Farm Center
www.smallfarmcenter.ext.wvu.edu
Tom McConnell, Program Leader
(304) 293-2642
trmcconnell@mail.wvu.edu
The West Virginia University (WVU) Small Farm Center helps small farmers implement techniques and strategies to increase bottom lines. By hosting conferences where industry professionals and experts share their knowledge, WVU believes small farmers can increase capacity and improve their businesses.

The Wild Ramp
www.wildramp.com
Shelly Kenney, Market Manager
(304) 523-7267
info@wildramp.com
The Wild Ramp, located in Huntington, WV, is a community-supported marketplace that operates year-round. They provide customers with products from local farmers and vendors to support local family businesses, encourage healthy eating, promote small-scale farming, and build community.

WISCONSIN

Center for Integrated Agricultural Systems
www.cias.wisc.edu
Michael Bell, CIAS Director
(608) 515-8151
michaelbell@wisc.edu
The Center for Integrated Agricultural Systems (CIAS) is a research center at the University of Wisconsin-Madison’s College of Agricultural and Life Sciences. Their outreach and training programs are helping farmers, educators, crop consultants, businesses, and eaters put these research findings to work. Initiatives include Farm to Fork, Farm to School, land access, and pest management programs.

Central Rivers Farmshed
www.farmshed.org
Layne Cozzolino, Executive Director
(715) 544-6154
layne@farmshed.org
Perhaps the first “farmshed” in the country, Central Rivers defines the term simply as a network of people, businesses, organizations, and productive lands that create a local food economy. Similar in concept to a foodshed, the farmshed idea helps envision and strengthen a community’s relationship with regional landscape. Farmshed organizes events, resources, and partnerships to support a local food economy by providing opportunities for participation, education, cooperation, and action to support a local food economy in Central Wisconsin.

Community GroundWorks
www.communitygroundworks.org
Karen Von Huene, Executive Director
(608) 240-0409
karen@communitygroundworks.org
Since 2001, Community GroundWorks has managed Troy Gardens, 26 acres of public protected farmland, prairie, and woodlands in Madison, WI. Hands-on educational programs for children and adults, in gardening, urban agriculture, nutrition, and environmental protection, allow Community GroundWorks to realize their goal of connecting people with nature and food.

FairShare CSA Coalition
www.csacoalition.org
Claire Strader
(608) 226-0300
Claire@csacoalition.org
The FairShare CSA Coalition, based in Madison, WI, makes CSAs more accessible by linking consumers to local farmers through outreach, education, community building, and resource sharing. Annual FairShare CSA Coalition events includes the FairShare CSA Open House, a free event where attendees can learn more about CSA products and meet local farmers. The Coalition also organizes two annual fundraising bike tours called Bike the Barns and Bike the Barns West, which work highlight local farms and food.

FRESH Food Connection
www.freshfoodwisconsin.org
Rob McClure, Coordinator
(608) 257-6729
info@freshfoodwisconsin.org
FRESH Food Connection is a group of farms in southern Wisconsin sustainably producing vegetables, fruit, meat, eggs, cheeses, canned goods, wool, and other farm commodities. As farmers seeking to produce in harmony with nature and with the least environmental impact, they sign onto a sustainability pledge that enumerates the principles they follow and adhere their practices to those sustainable standards.
Madison Waste Watchers  
www.cityofmadison.com/streets/programs/wasteWatchers.cfm  
George P. Dreckmann, Strategic Initiatives Coordinator  
(608) 267-2626  
gdreckmann@cityofmadison.com  
Madison Waste Watchers is a Madison, WI, initiative dedicated to waste reduction in the city. The program provides recycling and composting education to communities to help reduce the amount of waste produced. The organization has been busy all through 2015, hosting a number of local food events and offering internships for youths to learn more about sustainable farming.

Michael Fields Agricultural Institute  
www.michaelfields.org  
David Andrews, Executive Director  
(262) 642-3303 x119  
dandrews@michaelfields.org  
The Michael Fields Agricultural Institute promotes the ecological, social, and economic resiliency of food and farming systems through programs like their Crop and Soil Research program, which uses classic plant breeding and modern screening methods to produce plants that perform highly and can be used in organic systems. In addition, the Public Policy program engages grassroots support for sustainable agriculture while helping farmers and others take full advantage of sustainable agriculture programs.

Milwaukee Urban Gardens  
www.milwaukeeurbangardens.org  
Bruce Wiggins, Program Director  
(414) 431-1585  
bwiggins@milwaukeeurbangardens.org  
Milwaukee Urban Gardens, a program of Groundwork Milwaukee, is a nonprofit land trust committed to the acquisition and preservation of land in Milwaukee, WI. Through partnering with neighborhood residents, communities cultivate healthy, locally sustained gardens and improve the quality of life in Milwaukee.

REAP Food Group  
www.reapfoodgroup.org  
Miriam Grunes, Executive Director  
(608) 310-7831  
mgrunes@reapfoodgroup.org  
REAP Food Group wants to see locally produced food on every plate in Southern Wisconsin. The organization has also produced a Farm Fresh Atlas that maps the food organizations, organic restaurants, and farmers’ markets in the region. REAP’s Farm to School program partners with the Madison Metropolitan School District to offer fresh, healthy food at school. The program includes classroom education, local food procurement for school meals, and a snack program that serves a fresh, locally grown fruit or vegetable to over 5,000 low income students every week.

Wisconsin Food Hub Cooperative  
www.wifoodhub.com  
Tom Quinn, Executive Director  
(715) 513-9435  
warehouse@wifoodhub.coop  
The Wisconsin Food Hub Cooperative is a farmer-led cooperative owned by the producers and the Wisconsin Farmers Union. They are dedicated to securing the most profitable markets for producer-members. The hub makes it easy for the retail, institutional, and foodservice sectors to buy locally. The organization helps local farmers by providing them with the opportunity, through marketing, sales, aggregation, and logistics, to access wholesale markets they could not access easily before.
**STATE-BY-STATE ORGANIZATIONS**

**Wisconsin Local Food Network**
www.wilocalfood.wordpress.com  
Shannon Havlik, Chair  
(262) 675-6755  
wilocalfoodnet@gmail.com  

The Wisconsin Local Food Network is a collection of individuals and organizations that all share a common vision for Wisconsin: a state that offers communities and businesses a local food system that supports sustainable farms of all sizes, a strong infrastructure for those farms and supporting food business to thrive, and affordable access to healthy locally grown food for all Wisconsin residents.

**Wisconsin Potato and Vegetable Growers Association**
www.wisconsinpotatoes.com  
Tamas Houlihan, Executive Director  
(715) 623-7683  
wipvga@wisconsinpotatoes.com  

Established in 1948, the Washington Potato and Vegetable Growers Association (WPVGA) is one of the oldest organizations to be included in our guide. Some readers might be surprised to learn that Wisconsin is the third largest potato producing state in the country, and this coalition of 140 farmers aims to educate Wisconsinites on their practices, research more sustainable growing methods, and create a social network of farmers where information can flow easily. The group also operates the “spudmobile,” a mobile potato farm that travels around the state educating children on the art of growing potatoes.

**WYOMING**

**Eat Wyoming**
www.wyoextension.org/eatwyoming/index.php  
Randy Anderson, Team Member  
(307) 766-5124  
eatwyo@uwyo.edu  

Eat Wyoming hosts various local food projects that help connect eaters with producers. They operate local food expos and cooking classes, and produce the Wyoming Local Foods Guide highlighting regional farms and restaurants.

**Feeding Laramie Valley**
www.feedinglaramievalley.org  
Gayle Woodsum, President & CEO  
(307) 223-4399  
gayle@feedinglaramievalley.org  

Feeding Laramie Valley is a community-based project that is working for food security and an equitable, just, and sustainable food system in Albany County, Wisconsin Local Food Network
www.wilocalfood.wordpress.com  
Shannon Havlik, Chair  
(262) 675-6755  
wilocalfoodnet@gmail.com

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www.wyoextension.org/eatwyoming/index.php  
Randy Anderson, Team Member  
(307) 766-5124  
eatwyo@uwyo.edu  

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www.wilocalfood.wordpress.com  
Shannon Havlik, Chair  
(262) 675-6755  
wilocalfoodnet@gmail.com
Wyoming Food for Thought Project
www.wyfftp.org
Jamie Purcell, Executive Director
(307) 337-1703
jpurcell@wyfftp.org
Wyoming Food for Thought Project is an independently run nonprofit that focuses on food justice. Through their community gardens, they teach participants how to cultivate food year-round. Their Combating Childhood Hunger program gives needy children nutritious foods and meals.

Wyoming Women in Ag
www.wywomeninag.org
Angela Grant, Director
(307) 267-1618
agrant@hughes.net
Wyoming Women in Ag (WYMIA) recognizes and supports women in agriculture by providing a support network and up-to-date industry information. Through annual symposiums, which feature educational workshops and information sessions, women in agriculture can acquire the tools necessary to improve their industry management capacity.

WASHINGTON D.C.

Arcadia Center for Sustainable Agriculture
www.arcadiafood.org
Pamela Hess, Executive Director
(571) 384-8845
pam@arcadiafood.org
Based on the historic grounds of Woodlawn Estate in Alexandria, VA, Arcadia manages four distinct program areas that address a specific need in the community, while collectively engaging consumers, farmers, schools, and institutions. The programs include a food hub that serves and supports local communities, distributing mobile market, a farm to school program, and their hallmark sustainable farm.

Brainfood
www.brain-food.org
Paul Dahm, Executive Director
(202) 667-5515
paul@brain-food.org
Using food as a tool, Brainfood builds life skills and promotes healthy living in a fun and safe environment. Local high school students participate in our programs either twice a week after school or 4 days/week for five weeks during the summer. Activities include hands-on cooking classes, lectures, field trips and community service projects. Brainfood graduates are equipped with practical cooking skills, an introduction to the food industry, a framework for nutritious eating, and leadership experience that prepares them to make a difference in their community.
Common Good City Farm serves as a demonstration site to individuals, organizations and government agencies in the D.C. Metro area. The site and programs integrate people of all ages, classes, and races to create vibrant and safe communities.

Capital Area Food Bank distributes 42 million pounds of food, equivalent to 35 million meals, yearly to the greater Washington, DC community through its network of 500 partner agencies and its direct food distribution programs. A food and education hub, the food bank specializes in providing food and training services uniquely matched to meet community needs. The food bank operates programs which provide food to children and their families at their school or aftercare provider, offers specialized workshops to support partner agencies in better meeting the needs of their community, and in partnership with Share Our Strength, provides cooking and nutritional classes to low-income families.

City Blossoms is a year-round program that includes consulting, curriculum development, and regular on-site workshops. Through its art-based, hands-on approach, the organization has engaged over 3,000 young people through various gardening projects that allow youth to act as lead designers for dynamic green spaces, all of which consider local environmental and community needs.

Common Good City Farm’s programs provide hands-on training in food production, healthy eating, and environmental sustainability. The Farm itself serves as a demonstration site to individuals, organizations and government agencies in the D.C. Metro area. The site and programs integrate people of all ages, classes, and races to create vibrant and safe communities.

D.C. Greens runs a number of programs promoting food access, like garden-based job training for youth; the Fruit and Vegetable Prescription program, which allows doctors to prescribe free farmers’ market produce to residents in need, and Produce Plus, which allows low-income residents to use public assistance to purchase produce from farmers’ markets.

DC Central Kitchen reduces hunger by recycling unused food, training unemployed adults for culinary careers, serving healthy school meals, and rebuilding urban food systems through social enterprise. They serve 5,000 free meals daily to 80 nearby homeless shelters, transitional homes, and nonprofit organizations. Their main kitchen offers a Culinary Job Training program for unemployed men and women. The organization also serves the community by operating a Food Recycling program, a Healthy Corners food access program, and a School Food Program.

DC Greenworks aims to build a new sustainable economy, focusing on the conservation and reuse of rainwater. They use living materials to build green roofs, green walls, and rain gardens, as well as rain barrels and cisterns for rainwater capture, educating and training communities in green infrastructure technologies through hands-on learning. Their programs help reduce rainwater runoff and the pollutants it carries into local waterways and the Chesapeake Bay.

FRESHFARM Markets’ family of 13 producer-only farmers’ markets directly contributes to a better food system in the Washington, D.C. region by serving as a community meeting point that allows farmers and producers from within the Chesapeake Bay watershed to sell their goods and products directly to the consumers. This allows consumers to purchase and learn about new fruits and vegetables directly from the farmers who grow them. Their markets feature chef demonstrations, which teach shoppers how to incorporate what’s new and in season into their cooking and eating routines. Other programs include Nutrition Assistance, Chef-at-Market events, FoodPrints’ education, Gleaning market food rescue, and the Jean Wallace Douglas Farmer Fund.
**STATE-BY-STATE ORGANIZATIONS**

**GroW Community Garden**  
gwfoodjustice.blogspot.com/p/about.html  
Haley Burns, President  
foodjusticealliance@gmail.com  
GroW Community Garden was started in 2009 by a group of George Washington University students. The garden is completely student-organized, with a mission to “restore the environment, promote community, build relationships, and pursue justice through gardening.” Students, faculty, staff, and neighbors are encouraged to take part in the gardening process. Currently 80 percent of the crop is donated to Mariam’s Kitchen’s Meal Program, a soup kitchen for the homeless in D.C.

**Martha’s Table**  
www.marthastable.org  
Ryan Palmer, Director of Community Outreach  
(202) 328-6608  
reply@marthastable.org  
Martha’s Table works to strengthen children, families and community by making healthy food and quality learning more accessible. At their Healthy Start Center, teachers use a “Learn through Play” approach to encourage infants, toddlers, and preschoolers to explore. At their markets, children, their families, and neighbors shop at a pop-up grocery market selecting nutritious food to take home – always at no cost. The markets are community events where individuals and families shop for free, healthy groceries (always at least 40% fresh food) while music plays and cook educators host cooking demonstrations using ingredients available at the market.

**Neighborhood Farm Initiative**  
www.neighborhoodfarminitiative.org  
Robinne Gray, Executive Director  
(202) 505-1634  
robinne@neighborhoodfarminitiative.org  
Neighborhood Farm Initiative’s (NFI) mission is to “promote collaborative, sustainable cultivation of food in urban spaces. [They] work to increase opportunities for Metro D.C. residents to grow food and participate in the diverse communities that thrive in shared urban gardening spaces.” NFI creates demonstration gardens out of underutilized green spaces, which allows them to provide hands-on gardening experiences and education.

**Rooftop Roots**  
www.rooftoproots.org  
Thomas Schneider, Executive Director  
thomas@rooftoprootsdc.org  
Rooftop Roots plants and supports gardens on available rooftops throughout Washington, D.C. The company works with organizations to make lightweight and low-cost vegetable gardens, as well as donate produce to local food banks. Through these efforts, Rooftop Roots promotes community involvement, raising health and nutrition awareness, and inspiring and educating youths and adults alike. At their garden in Alexandria, VA, The Station, they have transformed the existing rooftop terrace at an affordable-housing complex into a vibrant and productive garden providing fresh produce to the residents of the building, as well as serving as an emergency food assistance organization.

**Sharing Backyards**  
www.sharingbackyards.com  
info@sharingbackyards.com  
Sharing Backyards encourages urban gardening by connecting people who would like to garden but don’t have the space with those who have available gardening space. It creates trust and connections between neighbors, enabling them to create beautiful gardens together, sharing in the cost, hard work, and eventually the delicious harvest.

**University of the District of Columbia College of Agriculture, Urban Sustainability, and Environment**  
www.udc.edu/college_urban_agriculture_and_environmental_studies/welcome  
Sabine O’Hara, Dean  
(202) 274-5998  
causes@udc.edu  
The College of Agriculture, Urban Sustainability and Environmental Sciences (CAUSES) offers a wide range of community education programs through their land-grant centers, the Center for Urban Agriculture & Gardening Education, the Center for Sustainable Development which includes the Water Resources Management Institute, the Center for Nutrition Diet & Health which includes the Institute of Gerontology, the Center for 4H & Youth Development, and the Architectural Research Institute. Each of the Centers offers programs and services that are designed to work directly and collaboratively with the neighborhoods where they are located and to enrich the lives of District of Columbia residents.

**The Washington Youth Garden**  
www.washingtonyouthgarden.org  
April D. Martin, Director  
(202) 245-2709  
contact@washingtonyouthgarden.org  
The Washington Youth Garden provides a unique, year-round environmental science and food education program for D.C. youth and their families. Using the garden as a living classroom, the Washington Youth Garden teaches participants to explore their relationships with food and the natural world. The garden includes several programs such as a school garden development program, student internships, and a field trip program.
Molly Anderson
Middlebury College

Miriam Arond
Good Housekeeping Institute

David Aylward
Ashoka

Michael Berger
Elevation Burger

Jonathan Bloom
Wasted Food

Alexander Borschow
Eataly

Don Bustos
JBF Leadership Award, American Friends Service Committee

Jane Maland Cady
The McKnight Foundation

Loren Cardeli
A Growing Culture

Jen Chapin
WhyHunger

Marina Cherbonnier
Young Professionals for Agricultural Research for Development (YPARD)

Clara Coleman
Four Season Farm Consulting

Jo Creed
Food Revolution Day, The Jamie Oliver Food Foundation

Michael Croft
Farmer, Australian Food Sovereignty Alliance

Cathy DeWeirdt
The Stuart Family Foundation
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About the James Beard Foundation (JBF)

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors America’s diverse culinary heritage through programs that educate and inspire. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthy, and delicious food. Today JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City’s Greenwich Village as a “performance space” for visiting chefs. In September of 2012, JBF launched the Diplomatic Culinary Partnership with the U.S. Department of State’s Office of Protocol and helped create the American Chef Corps as a way to champion American chefs abroad, promote American food products, and foster an interest in American culinary culture and history through international programs and initiatives. One such project is the next world’s fair, Expo Milano 2015, for which the James Beard Foundation is co-leading the effort for the State Department to design and produce the USA Pavilion, a global gathering of 147 countries addressing the challenges of how we will feed ourselves in the future. The pavilion, whose theme will be “American Food 2.0: United to Feed the Planet,” will showcase America’s contributions to global food security and gastronomy. For more information, please visit jamesbeard.org. Find insights on food at the James Beard Foundation’s blog Delights & Prejudices. Join the James Beard Foundation on Facebook. Follow the James Beard Foundation on Twitter and Instagram.

About Food Tank

Food Tank (www.FoodTank.com) is focused on building a global community for safe, healthy, nourished eaters. We spotlight environmentally, socially, and economically sustainable ways of alleviating hunger, obesity, and poverty and create networks of people, organizations, and content to push for food system change.

Food Tank is for farmers and producers, policy makers and government leaders, researchers and scientists, academics and journalists, and the funding and donor communities to collaborate on providing sustainable solutions for our most pressing environmental and social problems.

As much as we need new thinking on global food system issues, we also need new doing. Around the world, people and organizations have developed innovative, on-the-ground solutions to the most pressing issues in food and agriculture. We hope to bridge the domestic and global food issues by highlighting how hunger, obesity, climate change, unemployment, and other problems can be solved by more research and investment in sustainable agriculture.

Food Tank highlights hope and success in agriculture. We feature innovative ideas that are already working on the ground, in cities, in kitchens, in fields and in laboratories. These innovations need more attention, more research, and ultimately more funding to be replicated and scaled-up. And that is where we need you. We all need to work together to find solutions that nourish ourselves and protect the planet.

For more information or to schedule an interview, contact Danielle at Danielle@foodtank.com.