

WHOSE FARM TO WHOSE TABLE? The challenge of enhancing access to local food

PANELISTS

Jim Embry's most familiar phrase is "and what about our future?" His most familiar action is to quietly "get busy" with the work to be done. Well known for his 50+ years of social justice and sustainability activism, Jim began as a civil rights activist in 1960 as a 10 year old and has participated in most of the major social justice movements of his era: Civil Rights, Student, Black Power, Environmental, Labor, Anti-war and Peace, Women's, Disability, LGBTQ, Anti-Nuclear, and food justice. Jim regards himself as a sacred Earth activist and believes that the sustainability movement encompasses all the other movements and will bring about a paradigm shift which will allow humans to manifest our more divine relationships with each other and the Earth. As director of Sustainable Communities Network, he has: inspired 50+ community garden projects, conducted school garden workshops for 400+ teachers, organized food summits and film series, supported projects for women and youth at risk, been featured on KET, helped plan the national Growing Food and Justice Conference and served as co-writer for the *Sustainable World Sourcebook*. In October Jim will represent the USA as a delegate to Slow Food's Terra Madre/Salone del Gusto held in Italy.

Karyn Moskowitz is a native New Yorker who landed in the Ohio River Valley Region in 1998 and experienced firsthand the devastating effects of the lack of access to fresh fruits and vegetables. She now has 14 amazing years' experience as a food justice organizer, having founded four nonprofits and one small business, including the Louisville, Kentucky-based nonprofit, New Roots, and the Fresh Stop Project, which she has operated since 2009 in partnership with hundreds of volunteer leaders. New Roots ignites communities to come together, share knowledge, and build relationships with farmers to secure access to fresh food. Fresh Stops are the fruit of New Roots' labor and pop up biweekly in churches and/or schools, where communities pool their resources and purchase produce from local farmers upfront, thus obtaining wholesale prices for the group. All Fresh Stops are located in underinvested neighborhoods in Louisville, and are driven, operated, and sustained by community leaders who themselves are shareholders in the Fresh Stop. Last year New Roots connected over 550 families to 37 small family farms in five Fresh Stop locations. Karyn also founded GreenFire Consulting Group, LLC, and has helped environmental organizations and whistleblowers all over the country achieve justice. Karyn has received numerous awards for her food and environmental justice work, including being inducted into the Kentucky SISTER (Sisters Inspiring Sisters to Eradicate Racism) Hall of Fame, Heartwood's Hellbender Award, named 1 of 12 Jewish Women in Environmental Activism by National Women's Archive, 1 of 10 "Green Jewish Women" honored by Jewish Woman Magazine, two-time food justice delegation leader to Slow Food's *Terra Madre* Conference in Italy, recipient of a Rockefeller Fellowship from the Appalachian Center at the University of Kentucky, and was a U.S. Senate Candidate for the Green Party of Oregon.

Mac Stone farms with his wife, Ann Bell Stone, and her family in Scott Co. Ky. Together we produce certified organic, beef, fruits and vegetables, eggs, chicken, heritage turkeys and tobacco. On farm composting and pasture rotation has helped us to reduce off-farm inputs for this 550 acre operation. Primary markets include farmer's markets, CSA, restaurant, and retail accounts. Mac was the Executive Director of Marketing for the Kentucky Department of Agriculture, administering the Kentucky Proud Program among many others. He was appointed by USDA Secretary Vilsack to serve on the National Organic Standards Board,

which he chaired last year. Mac recently retired from Kentucky State University, administering a grant program for small scale farmers in Kentucky. Now he can focus on farming and marketing wholesome organic foods for their customers.

Ashton Potter Wright, a Lexington native, holds a Doctor of Public Health degree from the University of Kentucky College of Public Health. Ashton has both local and national-level public health experience. While working on her doctorate she had the opportunity to engage in farm to school research in Eastern Kentucky and community-based prevention marketing research and Better Bites and Good Neighbor Store program implementation aimed at improving healthy food access with the Tweens Nutrition and Fitness Coalition in Lexington. She recently completed a fellowship at the Centers for Disease Control and Prevention in Atlanta where she served as the operations manager for First Lady Michelle Obama's Let's Move! Child Care campaign. She also currently serves as the President of the Board of Directors of the Tweens Nutrition and Fitness Coalition.

MODERATOR

Rona Roberts hosts Savoring Kentucky, one of Kentucky's longest-running food blogs. Rona speaks and writes about the pleasures of Kentucky food and champions those who produce it. She is the author of *Sweet, Sweet Sorghum: Kentucky's Golden Wonder* and the forthcoming *Classic Kentucky Meals: Stories, Ingredients and Recipes from the Traditional Bluegrass Kitchen*. Rona founded Lexington's weekly Local Food Percolator lunch, a forum for connecting people working toward an excellent, self-sufficient local food system. Rona is a native of Wayne County and a veteran of the United States Peace Corps. She and her husband Steve Kay co-founded Roberts & Kay, a research and facilitation firm, in 1983. Rona and Steve are parents and grandparents of a kitchen full of cooks and eaters. Rona and Steve host weekly community Cornbread Suppers every Monday at 6 PM. You're invited.

Join us at **5:30, Thursday, October 9** in the W.T. Young Library Auditorium & Gallery for the third in our series of conversations about the power of local food: **Thinking Big: Local Food & Large Institutions**, a panel discussion followed by reception featuring Kentucky Proud food & local ingredients.

Join American Farmland Trust this fall in Lexington, KY, for the first-of-its-kind national conference on Farmland, Food and Livable Communities (<http://www.farmland.org/>).



The Lafayette Seminars in Public Issues

The annual Lafayette Seminar offers an opportunity for Lexington community members, elected officials, and faculty and students to discuss such issues as local economy, town and gown relationships, and the creation of successful public spaces. The Lafayette Seminar is supported by The National Endowment for the Humanities.

- 2014 Creative Placemaking
- 2013 Vision to Action II: The Town Branch Commons: Vision, Design, Build
- 2012 Vision to Action: Design Excellence & Economic Development
- 2011 Town and Gown III: The University – Neighborhood Connection
- 2010 Smart Growth Mayoral Forum
- 2009 Growing Neighborhoods: Will Allen and Community Gardens
- 2008 Art + Public: Engaging the Community through Art
- 2007 Hidden Treasures: Reviving Downtown Neighborhoods
- 2006 Redevelopment, Race, and Residential Neighborhoods in Downtown Lexington
- 2005 Growing Kentucky: New Directions for our Culture of Land and Food
- 2004 Town and Gown II: The Lexington - University of Kentucky Connection
- 2002 Town-Gown Relations in Lexington
- 2001 Why Have a City Center?
- 2000 Revitalizing Our Downtown
- 1999 Creating a Successful Urban Public Space
- 1998 The City as Spectacle, The City as a Site of Celebration

The University of Kentucky Gaines Center for the Humanities

The Gaines Center was established in 1984 with a generous gift from Joan B. and John R. Gaines of Lexington. The Center for the Humanities is unique among undergraduate programs and facilities found in public universities. Designed to enrich the study of the humanities as an intellectual activity and as a means to self-betterment, the Center offers courses and sponsors activities of appeal to faculty and students in all disciplinary fields. Moreover, the Center's location on a residential street where campus borders community represents the effort both to extend learning beyond the classroom and to unite civic and academic interests.



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The UK Gaines Center for the Humanities presents the
Fall 2014 Lafayette Seminars in Public Issues:

THE POWER OF LOCAL FOOD

WHOSE FARM TO WHOSE TABLE? The challenge of enhancing access to local food

Wednesday, October 1
Lyric Theater Community Room

The Fall 2014 Lafayette Seminars are co-sponsored by the Blue Grass Community Foundation, The Food Connection at UK, and the UK College of Agriculture, Food, and Environment.