**WEDNESDAY, DECEMBER 9**

- **2:15pm – 3:00pm** Navigating the Producer/Slaughterhouse Relationship: An open discussion…
  - Eric Campbell: LATT student, Barbara Gene’s Reporting Network
  - Mike Peterson, Shane Hardy: Stone Barns Center

- **3:15pm – 4:00pm** Where Have All the Good Cuts?
  - Alan Belasco: Barley & Board
  - Grace Garay, Nomad Bakehouse
  - Aaron Grier, Gaining Ground Farm

- **4:00pm – 4:15pm** Seed to Loaf: A Template for Chefs and Farmers
  - Aishah Lurry: Patagonia Flower Farm
  - Jovan Sage: Sage’s Larder
  - Elizabeth Johnson & Kathleen Merrigan

- **4:30pm – 5:15pm** Bake the Change
  - Phil Templeton: Food and Environment Reporting Network
  - Joe Suntup: Food & Agriculture Policy Project
  - Marco Chiappi: Whole Foods Market

- **5:30pm – 6:00pm** Dine & Donate: Chefs & Farmers Unity Dinner: A celebration of food, community, and cultural diversity
  - Reema Shallal: Chair, Comfort LGBTQ+ & Allies
  - Kerri Lane: Bayard Hospitality
  - David Bauer: Farm + Sparrow

**THURSDAY, DECEMBER 10**

- **10:30am – 11:00am** Indigenous Food-ways: Resurgent Cultures
  - Kevin Mitchell: Culinary Institute of Charleston
  - Keith Daignault: Abenaki Nation’s Ossipee Band
  - Al Zunka, Druke Fidjly: From Heart

- **11:30am – 12:15pm** The Future of American Artisan Cheese
  - Veronica Pedraza: Blakesville Creamery, Head Cheesemaker
  - April Anderson: Good Cakes & Bakes
  - Marcelo Flaviano: The Cheese Chef

- **12:45pm – 1:30pm** Beauty in Food: Incorporating Edible Flowers
  - Roxana Jullapat: Friends and Family Bakery and Blue Hill at Stone Barns
  - Fabiana Petracchi: Anima: A Plant-Based Kitchen

- **12:45pm – 1:30pm** Tradition, Creativity and Innovation
  - Raj Atwal: The National Restaurant Association
  - Patch Troffer: Row 7 Ground
  - Carolina Saavedra: Stone Barns Center

- **12:45pm – 1:30pm** Growing Through the Winter: From Farming & History to Farming & Recovery
  - Aboubakar Fofana: Malamagani Farm
  - Kevin Marshall: Earthrise Farm
  - Jane Whaley: Stone Barns Center

- **3:00pm – 3:15pm** Stone Barns Center Greenhouse & Field Tour: Rethinking Our Systems Together
  - Daniel Bartush: Stone Barns Center
  - Grace Garay, Nomad Bakehouse
  - Joe Suntup: Food & Agriculture Policy Project

- **3:30pm – 4:10pm** Attendee Led Meetings for Food Producers
  - Patch Troffer: Row 7 Ground
  - Carolina Saavedra: Stone Barns Center
  - Mike Peterson, Shane Hardy: Stone Barns Center

- **4:30pm – 5:15pm** Seed Evaluation for Restaurants: Bones, Pigments, Paper and Process
  - Kevin Marshall: Earthrise Farm
  - Michael Lappe: University of Victoria
  - Eric Campbell: LATT student, Barbara Gene’s Reporting Network

- **4:30pm – 5:15pm** Bacteria As Business Partners: Incorporating Natural Dyes as a Connector
  - Eliot Brown: Haystack Mountain Woolen Mill
  - Brandon McQuinn: Learning Resources
  - Arun Prasad: The 21st Century Garment Factory

- **5:30pm – 6:00pm** Dine & Donate: Chefs & Farmers Unity Dinner: A celebration of food, community, and cultural diversity
  - Jennifer Marielle: Chair, Comfort LGBTQ+ & Allies
  - Kerri Lane: Bayward Hospitality
  - David Bauer: Farm + Sparrow

**FRIDAY, DECEMBER 11**

- **12:45pm – 1:30pm** A Southern Grain Shed: How to Build a Regional and Rotational Grain Shed from Seed to Loaf.
  - Veronica Pedraza: Blakesville Creamery, Head Cheesemaker
  - April Anderson: Good Cakes & Bakes
  - Adrian Lipscomb: Uptown Cafe & Bakery

**ABIMOS TUESDAY, DECEMBER 8**

- **3:30pm – 3:45pm** Closing