

**Planting Prosperity and Harvesting Health:
Trade-Offs and Sustainability in Our Regional Food System
April 25, 2008
Agenda**

8:00	Sign in	Breakfast
8:30-8:40	Welcome	Sheila Martin, IMS Nancy Stevens, Kaiser Permanente
8:40-9:00	Keynote	Dr. Gail Feenstra, University of California, Davis
9:00-9:05	Overview	Tia Henderson
9:05-9:45	Data Highlights	Sheila Martin, Executive Director of the Institute of Portland Metropolitan Studies
9:45-9:55	<i>Stretch Break</i>	
9:55-10:25	Small Group Discussion	<i>Audience prioritizes regional food system issues.</i>
10:25-10:30	<i>Switch Tables</i>	
10:30-11:45	Panel Discussion	Sheila Martin, Moderator <ul style="list-style-type: none">◆ Chris Schreiner, Oregon Tilth◆ Wendy Rankin, Community Health Partnership◆ Anne Berblinger, Gales Meadow Farm◆ Karl Kupers, Shepherd's Grain
11:45-12:15	Lunch	
12:15-1:15	Small Group Discussion	<i>Audience generates actions to address food system issues from the morning.</i>
1:15-2:15	Report Back	Audience feedback
2:15-2:45	Reflection Panel	Sheila Martin, Moderator <ul style="list-style-type: none">◆ Gail Feenstra, University of California, Davis◆ Ken Meter, Crossroads Resource Center◆ Suzanne Briggs, Collaboration Consultant
2:45-3:00	Closing	Sheila Martin

Our Sincere Thanks to the Following:

Janet Hammer, Leslie McBride, Barry Messer and Community Food Matters for requesting IMS conduct this assessment.

Kaiser Permanente, Community Health Initiative for funding.

Oregon State University Extension Service for financial support and expertise.

Stakeholders Participating in Interviews and/or Workshops for your crucial input.

Data Advisors for reviewing and clarifying the data.

Panelist Speakers for their time and expertise.

Gail Feenstra for her expertise and advising.

Suzanne Briggs for her expertise and advising.

New Season's staff for donating time to assemble local food basket gifts for panelists.

Gales Meadow Farm and Anne Berblinger for fresh produce in our lunch.

Portland Style Cheesecake Company and Kim Haines for donating dessert made with Oregon berries.

Kaiser Permanente Catering Staff Brenda Rockwood and Chef Carl Pitzer for planning breakfast and lunch as well as using local sources for ingredients.