

A screening of the film “Fresh” by Ana Sofia Joanes hosted by  
**THE CULINARY INSTITUTE OF AMERICA**

***Presented by American Farmland Trust and Edible Hudson Valley***

**PANELISTS**

Wednesday, April 21, 2010

**AMERICAN FARMLAND TRUST [www.farmland.org/newyork](http://www.farmland.org/newyork)**

**David Haight, New York State Director**

During his time with American Farmland Trust (AFT), David has worked with more than 12 town and county governments in developing and implementing agricultural economic development and farmland protection plans, and he has aided state and federal legislators in advancing agricultural and land conservation legislation and budget priorities. Just recently, David led a coalition of 70 New York State organizations, urging State legislators to make New York’s farm and food system a funding priority. He has helped author two publications, *Guide to Local Planning for Agriculture in New York* and *The New York Agricultural Landowner Guide to Tax, Conservation and Management Programs*. David has also coordinated farmland protection projects that will permanently conserve over 4,000 acres of farmland in New York.

He has an MS in Natural Resources Planning from the University of Vermont and a BA in Environmental Studies and Political Science from Binghamton University. He is a recent graduate of the LEAD New York program, a member of the Land Trust Alliance New York Advisory Committee, and the Saratoga County Farm Bureau Board of Directors. David helps his wife, Suzanne, and their family to manage a greenhouse and flower farm that markets flowers and plants throughout the Saratoga region, including the Saratoga Springs Farmers’ Market.

**THE CULINARY INSTITUTE OF AMERICA [www.culinary.edu](http://www.culinary.edu)**

**Daniel C. Turgeon, Professor in Culinary Arts**

Daniel Turgeon is a Professor in Culinary Arts at The Culinary Institute of America (CIA). Chef Turgeon is currently the executive chef in the St. Andrew’s Café, one of five student-staffed restaurants at the CIA. His students learn the principles and preparation of wholesome, nutritionally balanced meals using traditional foods and ingredients from local or regional farms and food producers. Chef Turgeon teaches the importance of supporting local and regional farms and food producers in relation to food production sustainability.

Daniel Turgeon is a 1985 graduate of The Culinary Institute of America and a Certified Hospitality Educator (C.H.E.). He also studied at the Beringer Invitational School for American Chefs in California’s Napa Valley.

Before returning to his alma mater as a faculty member, Turgeon was executive chef at the Imperial Hotel in Chestertown, MD. He also worked at prestigious restaurants in Washington, DC, including the Morrison Clark Inn, Occidental Restaurant, and the Nicholas Restaurant at the Mayflower Hotel.

**HUDSON VALLEY AGRIBUSINESS DEVELOPMENT CORPORATION [www.hvadc.org](http://www.hvadc.org)**

**Todd Erling, Executive Director**

With an academic background in environmental design and planning from Miami University and the Pratt Institute, experience in community and economic development, and growing up in the family orchards, Todd brings a holistic approach to agri-business development. He lives on his wife's family farm in Southern Columbia County. Todd has hands-on knowledge of the challenges to the Valley's agriculture, as well as how to apply practical Economic Development programs and projects to protect and preserve open space and keep farmers in business. Todd has completed numerous agri-business projects with beneficial impact for local farmers throughout the region.

Todd is also the Deputy Executive Director of the Columbia Economic Development Corporation. He is currently a member of Senator Gillibrand's Agricultural Working Group, Congressman Murphy's Agricultural Advisory Board, the Hudson Mohawk Resource Conservation and Development Council Board of Directors, and the Columbia County Farm Bureau Board of Directors. He is also a Columbia County Bounty Founding Board member, a Commissioner of the Columbia County Water District, and was the Livingston Town Coordinator for the Southern Columbia County Keep Farming Project.

**W. ROGOWSKI FARM [www.rogowskifarm.com](http://www.rogowskifarm.com)**

**Cheryl Rogowski, Farmer**

In 2004, Cheryl Rogowski became the first farmer to win a MacArthur Fellowship, better known as the "genius award," in the 23-year history of the program. A fourth-generation farmer in Pine Island, New York, Rogowski earned the award for proving that small farms can survive by selling exotic produce to urban consumers with organic sensibilities. The breakthrough idea transformed her family's 150-acre vegetable farm into an expanding natural-foods empire. She now grows 250 types of produce, and with money from the MacArthur prize, launched a food label, Black Dirt Gourmet.

Rogowski continues the farm's community-supported agriculture (CSA) program as well as participation in El Puente ("The Bridge") CSA for low-income people. She also runs on-site English lessons for migrant workers, mentors Future Farmers of America students, sits on several agricultural organizations' boards of directors, and helps with innovative sustainable farming programs such as Just Food and Minetta Brook's annual art-of-food festival "The Tastemakers."

**MODERATOR Jennifer Small**

**American Farmland Trust and Flying Pigs Farm**

In addition to her work with American Farmland Trust, Jen co-owns and farms Flying Pigs Farm in Washington County with her husband, Michael Yezzi. They raise rare breeds of pigs outdoors on their fields and woods and sell their products at NYC Greenmarkets, to chefs in New York (including Blue Hill at Stone Barns), and on-line. Jen earned a BA from Union College and a Masters of Public Health from the University of Massachusetts at Amherst.

**EDIBLE HUDSON VALLEY**

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

*Edible Hudson Valley* is dedicated to celebrating the local, seasonal food of the Hudson Valley and Catskill regions. Published quarterly, it highlights the farmers, fishers, growers, chefs, home cooks, vintners, brewers and others who energize our culinary community. The magazine and its website give voice to the region's food culture, its inspirations, trends, and challenges. *Edible Hudson Valley* is a member of Edible Communities, a nationwide network of regionally-owned and operated media devoted to local food.