

A screening of the film “Fresh” by Ana Sofia Joanes hosted by
FILMWORKS FORUM AT THE MOVIEHOUSE

Sunday, April 18, 2010

Presented by American Farmland Trust and Edible Hudson Valley

PANELISTS

AMERICAN FARMLAND TRUST 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 manage a greenhouse and flower farm that markets flowers and plants throughout the Saratoga region, including the Saratoga Springs Farmers’ Market.

GREAT PERFORMANCES www.greatperformances.com
KATCHKIE FARM www.katchkiefarm.com
THE SYLVIA CENTER
Liz Neumark, CEO

In almost three decades of being at the top of the food chain in New York City, Liz Neumark has learned that it is all about satisfying needs. Liz, a Barnard graduate who majored in Urban Studies and Political Science, started Great Performances in 1979 with the goal of offering an alternative way to supplement meager artist incomes with work in the catering industry. The company, which started out as a financial safety net, has evolved into the country’s fourth-largest independent catering firm.

In 2006, Liz created Katchkie Farm, an organic farm on 60 acres of never-before-farmed land in Columbia County. The farm provides Great Performances’ cafes and special events with a unique selection of menu items with unmatched freshness. There is no other catering company nationwide, operating its own farm. Liz and her family established The Sylvia Center at the farm, a non-profit organization whose mission is to bring the farm experience into the lives of at-risk children in neighboring towns and from NYC. She was the 2008 recipient of the Food Arts Silver Spoon Award and currently serves on the 2009 Cooking Light Nutrition Advisory Board.

SISTERS HILL FARM www.sistershillfarm.org

David Hambleton, Head Farmer

Dave started Sisters Hill Farm for the Sisters of Charity of New York in 1999. Located in Dutchess County, the CSA (Community Supported Agriculture) farm feeds more than 250 families each year. Members join the farm on a seasonal basis and visit each week to pick up their “shares” of the harvest. Shares consist of approximately 8-15 different organically-grown produce items each week.

Coming to the farm with a bachelor’s degree in Environmental Studies and a specialization in Ecosystems from Binghamton University, David knew sustainable farming was a way to change the world for the better. He is excited to be part of a growing movement toward a more healthful and sustainable future. Each year he trains apprentices in how to start farms of their own and hosts tours to hundreds of individuals looking to learn more about farming or starting farms of their own. He frequently consults with beginning farmers and landowners on how they can make the small-scale farm of their dreams become a reality.

WINTER SUN FARMS www.wintersunfarms.com

FARM TO TABLE CO-PACKERS www.farm2tablecopackers.com

Jim Hyland, President

Winter Sun Farms started with the simple notion of eating more of the wonderful Hudson Valley bounty all year long. Jim's idea came from personal experience of freezing his surplus CSA share, so his family could enjoy local food in the winter. Winter Sun Farms works with small local farms to freeze produce and then distribute it through membership in a winter CSA program. By supporting Winter Sun Farms, members get great tasting food which helps keep local farm families doing what they love, while preserving farmland and livelihoods for generations. This year Winter Sun Farms had over 1,000 winter share members.

The growth of Winter Sun Farms combined with the lack of regional food-processing kitchens has led Jim to build a 20,000 sq-ft processing kitchen in Kingston, “Farm to Table Co-Packers.” With his business partner, Luc Roels (Pika's Farm Table), they are converting an IBM cafeteria kitchen into a full production kitchen. In addition to producing Winter Sun Farms products, the kitchen will offer co-packing services to farmers and food entrepreneurs throughout the region. In partnership with the Hudson Valley Agribusiness Development Corporation (www.hvadc.org), the kitchen will also include a 1,000 sq ft incubator kitchen where farms will be able to create small-batch production and conduct product development.

MODERATOR Jennifer Small

American Farmland Trust and Flying Pigs Farm

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

ABOUT EDIBLE HUDSON VALLEY 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.