

BETTER TOGETHER

# NORTHWEST FOOD SECURITY FORUM

Connect, collaborate & learn from game-changing thinkers and innovators in the food security community.

**May 17 & 18, 2018**  
**The Old Church | 3704 First Avenue**  
**Smithers, BC**

## PARTICIPANT PROGRAM

**SPECIAL THANKS TO OUR HOSTS:**



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## WELCOME FROM THE PLANNING TEAM

Welcome to **Better Together: Northwest Food Security Forum 2018**, a spin-off from the Bulkley Valley Food Security Forum 2017. This event is designed to provide training in Food Systems Planning and will showcase food security programs and policies across northwest BC (over 18 speakers!). Most importantly, the event will launch a Northwest BC food security network and help identify priority projects related to policy, infrastructure, education, and energy.

There are many themes to our sessions this year including: community economic development opportunities, climate change, and the significance of traditional food systems and indigenous food sovereignty.

We're very excited to bring in Janine de la Salle from Vancouver, one of Canada's leading authorities on food systems planning. She has prepared a Toolkit that can be used to build a customized Plan for our region.

Finally, a shout out to our event supporters, including the Buy BC: EAT DRINK LOCAL campaign. Marketing is a very powerful tool in normalizing behaviours such as eating and drinking more local fare. The wide range of sponsors is testament to the cross-sector support for greater community resilience, and the high level of confidence that educational events such as these really can and will make a difference.

We hope you enjoy the Forum sessions as well as the AFTER HOURS Networking opportunities including brewery tours and live music. Explore the beautiful Bulkley Valley and the Town of Smithers. We're so glad you are here with us!

**POST FORUM EVENTS:** A Community Open House is scheduled for Monday, June 4, 2018 from 6 pm to 8 pm at the Northwest Community College in Smithers, BC. If you would like an event in your community and can help us organize it, get in touch!

## The Planning Team

This Forum is brought to you by the Northwest Food Security Partnership (NFSP). Formed in November 2017, our mandate is to continue the conversation of community food security in northwest BC, foster collaboration across jurisdictions and advocate for the strategic implementation of food security policy and plans.

**Laurel Burton** works with Northern Health as a population health dietitian, with a focus on food security. She is a big proponent of taking a multi-dimensional approach to health and she is interested in the social determinants of health and how they affect overall well-being, both at the individual and population level.

**Claire Deboer** is a medical student at UNBC, and working with the Northwest Food Security Partnership on this project. Having grown up in small and relatively isolated communities, she feels strongly about the importance of food security, and, more broadly, community cooperation and spirit. She loves the outdoors and the unique opportunities of northern BC.

**Denise Gagnon** makes her home in Terrace and is involved with the Greater Terrace Food Association. Her interest in food security began after the 2008 slide just east of Terrace that closed off the highway and cut off food supplies to local grocery stores.

**Laurie Gallant** is co-owner of Bulkley Canyon Ranch and Hazelton Hops where she and her partner raise Shetland sheep, llamas, brewing and medicinal hops, and an eclectic assortment of annual and perennial edibles. She has lived off-grid for eight years, relying on solar power and batteries and a high tolerance for manure, woodsmoke and long dog walks. Her farm is a new supplier for Emergency Support Services to provide a temporary home for evacuees. Before all this, she consulted as an environmental planner for all levels of government and still works one day per week at the Smithers Courthouse Library where she is involved with a Truth and Reconciliation project.

**John Stevenson** is a Regional Agrologist for the BC Ministry of Agriculture in Smithers. His job connects him directly to producers and keeps him up to date on topics related to change and opportunity for northwest BC agriculture, including climate change, changes to the agriculture land base, and social license.

**Bryan Swansburg** has been homesteading a few km south of Smithers & built an almost-passive house he has been living in for 7 years. He & his wife Theresa have been growing as much of their own food as possible while working full time off the farm. Bryan has been the Secretary of the Smithers Farmers Institute for several years.

**Josette Wier** has lived 40 yrs in the Northwest, emigrating from France where she was trained as a pediatrician. She has been involved in environmental issues, particularly related to pesticides and succeeded in limiting the use of arsenic injected in trees against the spread of mountain pine beetles. Her recent experience with the introduction of GMO canola in the Bulkley Valley and its association with substantial amounts of pesticides, has clearly shown her the dangers of such forms of industrial farming. She is dedicated to support locally grown food without the use of chemicals and considers food security a most important issue of our times.

With special thanks to Mark Fisher (RDBN) and Linda Pierre (RDKS) for being our Regional District liaisons.

**Our non-profit partner:** Music and Agritourism Society of the Hazeltons (formerly known as the Permaculture Farm Festival Club). Thanks to the Directors of MASH for agreeing to be the financial administrator for this event. Get in touch with them through social media here: <https://www.facebook.com/mashazeltons/> or by writing to PO Box 126, New Hazelton BC V0J 2J0.

**Stay in touch with us!**

[www.nwfoodsecure.org](http://www.nwfoodsecure.org)

<https://www.facebook.com/16FSN/>

**Forum Coordinator:**

**Laurie Gallant**

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**250-847-1399**



## **Our Speakers**

**(in alphabetical order)**

**Laurel Burton** works with Northern Health as a population health dietitian, with a focus on food security. She is a big proponent of taking a multi-dimensional approach to health and she is interested in the social determinants of health and how they affect overall well-being, both at the individual and population level. Laurel is a recent graduate of the UBC dietetics program, where she completed her internship with Northern Health. She has experience working with groups across the lifecycle within BC and internationally to support evidence-informed nutrition practice for the aim of optimizing health. When she is not working, Laurel enjoys cooking, hiking and travelling. She is looking forward to exploring more of the North!

**Megan D'Arcy** is a Professional Biologist with a degree in wildlife ecology from UNBC. Megan is the proprietor of D'Arcy Consulting Services, specializing in wildlife ecology and agriculture with a focus on research and extension. Recently she has been doing Environmental Farm Plan advising for the BC Agriculture Research and Development Corporation, as well as work with Species at Risk. Megan owns and operates a small farm selling chicken and lamb farm gate and at the Bulkley Valley Farmers Market. She is currently on the executive of the Smithers Farmers' Institute, the Bulkley Valley Cattlemen, and the Bulkley Valley Farmers' Market Association. She has served as part of the executive for F.A.R.M. Community Council, and as a director for both the BC Agriculture Council and the Bulkley Valley Economic Development Association. Megan is passionate about living systems, and LOVES local food.

**Janine de la Salle** brings over 12 years of experience in building healthy communities and resilient food systems with government, university, private and non-profit sectors and is one of Canada's leading professionals in the emerging field of food and agriculture system planning. As Principal of Urban Food Strategies Janine leads and collaborates with interdisciplinary teams to develop plans, strategies, policies, and designs to improve the resilience of social, economic, and environmental elements of food and agriculture systems. In 2010 after co-authoring and publishing a book entitled Agricultural Urbanism Janine received the President's award for Young Planner of the Year from the Canadian Institute of Planners. Recently, Janine has been heavily involved in systems change and social innovation in shifting the charitable food sector from short to long-term community health solutions.

**Debbie Evans** is the Agricultural Coordinator for the Regional District of Bulkley-Nechako and lives in Burns Lake. She moved from Salmon Arm for her new position, which started on Nov. 1, 2017. The position is a two-year pilot project funded by a partnership between Northern Development Initiative Trust and the RDBN. Debbie says the most important part of her job is to build relations with local producers. But it's also about identifying opportunities and she believes that climate change can be catalyst for new crops for Northern BC producers.

**Laurie Gallant** is an advocate for sustainable communities and has worked on dozens of community projects throughout BC under the banner of Footprint Environmental Consultants. Her training and experience is in zero waste management systems design included developing transition strategies that integrate financial tools, policy, multi-stakeholder consensus building and community education. Locally, she was also a co-founder and coordinator for the Bulkley Valley Airshed Management Society under contract with the Ministry of Environment to develop and implement a five year plan for Clean Air. She is currently running a 50 acre solar powered farm specializing in brewing hops and sheep with her partner and their three dogs near New Hazelton, BC. As the primary organizer behind the 2017 Bulkley Valley Food Security Forum and the 2018 Forum, she is incorporating everything she has learned to date about developing partnerships and producing food to move the food security agenda forward. When she's not on the phone or computer, she can be found on the ski hill or in the audience of a live music performance.

**Naomi Gourlay** brings 20 years of experience in communications, program development and project management to her role as Emergency Support Services Director for the Regional District of Kitimat-Stikine. She provides leadership, training and resources to support Emergency Support Services (ESS) Teams across Northwestern BC. Each year Naomi and the ESS Volunteers respond to a variety of activations to help those who have been impacted by fires, floods and other emergencies. She is also a Certified Yoga Instructor and is building a Ranch and Retreat in Smithers, BC.

**Ryan Holmes** is a transplant from the city who has set roots in the beautiful Bulkley Valley. He continues to grow after 12 years in Smithers without the need for fertilizer. Ryan is a University of Victoria Geography grad and Project Management Professional who finds fulfillment in helping people achieve great things. Ryan enjoys all manner of outdoor pursuits, is high on the OCD spectrum, and loves a good laugh.

**Tara Irwin** has lived, worked and played in Terrace, BC for almost 10 years. When she's not exploring local mountains and rivers she can often be found in the garden, taking full advantage of Terrace's generously long growing season and fertile soils. In 2017 she and her partner purchased a half acre parcel in the city and they are determined to harvest and grow as much food as possible. Tara works for the City of Terrace as the City Planner, and is continually amazed with the passion for local food and dedication to food security in the community.

**Greg Knox** has been the Executive Director of SkeenaWild Conservation Trust since 2007. He earned a Bachelor of Science in Geography from the University of Northern BC in 2000, after which he became a certified Fisheries Technician and Field Supervisor with Nisga'a Fisheries. In 2013, Greg completed a Master's degree in Environmental Management at Royal Roads University, where he developed a framework for implementing a collaborative freshwater salmon habitat-monitoring program in the Skeena watershed. Greg sits on the Northern Panel of the Pacific Salmon Commission, is a board member of the Skeena Knowledge Trust, an advisor to the Pacific Salmon Watershed Fund, and a Steering Committee member of the Friends of Wild Salmon Coalition.

**Kevin Koch** is a fish and wildlife biologist for the Gitanyow Hereditary Chiefs and in that capacity adds scientific capacity to monitor, protect and restore fish and wildlife resources that are the "Ha'nii tokxw" or "our food table" for the Gitanyow. He holds a BSc. in Wildlife

Management from UNBC in Prince George, BC, and has over 12 years experience in fisheries, wildlife and forestry management in Northwest B.C.

**Jeannie Parnell** is from the Stellaten First Nation; she graduated from SFU's Community Economic Development program in 2006 and has been working in Community Development ever since. Jeannie specializes in Health & Wellness as it pertains to Indigenous people. In 2006 Jeannie and Ron Plowright established and secured funding for the Indigenous Garden project at UBC Farm. This award winning project has helped numerous Indigenous people in the DTES gain access to healthy food while reconnecting to indigenous food systems. In 2015 Jeannie created a consulting company called Yinta Yew consulting, where she offers workshops on healthy living and gives talks on Indigenous Food Sovereignty, currently she is working with Northern Health. In the last federal election Jeannie Parnell was the Green Party Candidate for Skeena Bulkley Valley where her platform was centred around proposed developments on our Lands and sustaining our hunting and fishing grounds.

**Kevin Pegg** is a green energy off-grid infrastructure expert and owner of Energy Alternatives Ltd. Self-taught before there was any formal education available for these obscure technologies, Kevin brings a unique perspective to sustainable infrastructure systems and how they can work in harmony with what nature has to offer in that particular site. His primary expertise is design, installation and operation of solar, wind, microhydro and co-generation hybrid diesel plants, with side skills in remote communications and high efficiency water systems. Much of his work is done in remote and difficult to access locations. Kevin has been living with, consulting, designing, maintaining and operating all manner of off-grid sustainable energy green technologies since 1992. Kevin lives off-grid on a 160 acre homestead in the Bulkley Valley and when not working in his solar powered shop can often be found in his garden or cutting firewood during the summer and on skis in the winter.

**Ken Shaw** has been an instructor of Geography, Chemistry, Biology, and Math at NWCC since 1996. Ken is a registered Professional Agrologist (P.Ag.) with the B.C. Institute of Agrologists.. He has a B.A.Sc. in Bio-Resource Engineering, a M.Sc. in Agriculture Extension, and B.Ed. specializing in physics and agriculture. He has two Permaculture Design Certificates, one from the University of Oregon and the second from Pacific Permaculture, studied Urban Permaculture with Toby Hemenway, Edible Forest Gardens with Dave Jacke, and completed his Permaculture teacher training with Geoff Lawton of Australian Permaculture Research Institute. At NWCC, Ken co-founded the development of the Applied Coastal Ecology Program and currently coordinates the program. He also has been instrumental in the design of the Sustainable Communities Associate Degree Program. Prior to teaching, Ken has worked as a crop consultant with Green Valley Fertilizer and with the B.C. Ministry of Agriculture, ARDSA, Engineering, and 4-H Youth Development Branches. Outside of work, Ken's interests and hobbies are centered on sustainable living developing a small farm in Prince Rupert growing vegetables for home use and specialty restaurants. He is a co-founder of Transition Prince Rupert, and is heading up the redevelopment of a 2 acre park in the city into community gardens and a variety of recreational features. He is also working closely with the City of Prince Rupert on the development of the 2030 Sustainable City Vision.

**Sarah Stevenson** grew up in Vancouver, and since moving from the big city in her early 20's, she has spent her time hopping islands on the West Coast. Five years ago, she settled in Massett on Haida Gwaii, where she has become increasingly involved in food and medicine culture. For the past 3 years, she has worked as the Local Foods Pantry Coordinator, and in this

capacity, she has become deeply involved in the inspiring food system on Haida Gwaii. She is also a trained herbalist and can often be found roaming in the woods or the dunes, harvesting plants, or pouring over herbal formulas in her apothecary. If she's not making medicine, she's probably in the garden, working on fish or deer, or sharing a laugh with her friends.

**Alison Watson** is a registered professional planner with a background in municipal land use planning, policy & community sustainability. She brings over a decade of local government experience in a planning capacity as the former Planner with the Town of Smithers and now works with communities as an independent planning consultant. As a member of the NW Food Security Forum organizing team, she has a strong interest in local food policy development & implementation, identifying opportunities for cross-jurisdictional collaboration & project development.

**Anissa Watson** is a longtime resident of the Hazeltons and makes her home in Two Mile with her children and a healthy stock of laying hens. She works as a Community Organizer for Storytellers' Foundation in the areas of Literacy, Learning, Safety, and Local Health Food to School. She is also a key coordinator for the Youth on Water and Women on Water program for the Skeena Watershed Conservation Coalition and in that role teaches white water rafting guiding skills on our local rivers.

**Josette Wier** is a new resident of the Hazeltons but a longterm resident of the Bulkley Valley Smithers area. She is a strong advocate for sustainable agriculture and a healthy communities. As a retired medical doctor, she draws on her extensive understanding of what keeps a body healthy and lives her life with passion including hiking, kayaking and cross-country skiing with her partner David.

**Manfred Wittwer** is the owner/operator of W Diamond Ranch in Telkwa, a multi-generational family farm operating since 1994. Our ultimate goal is to produce an agricultural product that is clean, healthy, and good for the environment. He is also the driving force behind the Bulkley Valley Custom Slaughter enterprise as well as being a regular vendor at the Bulkley Valley Farmers Market and the Tuesday Night Market held during the winters.

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## BURSARIES

Five bursaries to deserving individuals were distributed thanks to the generosity of sponsors including First Nations Health Authority, Regional District of Kitimat-Stikine and Energy Alternatives.

## Our Food

We are proud to offer participants a unique, delicious and nutritious off-site lunch experience on both days of our event. Each lunch option can accommodate half of our group and we will set up lunch registrations to identify dietary needs and arrange transportation to make our lunch break go smoothly.

**Option 1** - Grendel Group will serve us carefully prepared vegetarian entrees featuring produce grown in their gardens and greenhouse.

**Option 2** - IKitchen will fill our bellies drawing from the many specialities they have perfected in their commercial kitchen.



## About our lunch partners...



**The Grendel Group** (Family Advocates) is a values-based organization established in 2000, dedicated to providing programs and support for educational and ongoing meaningful work experience for people with cognitive and physical disabilities. Our fundraising efforts and events have enjoyed support from a broad base of volunteers and contributors ranging from families, organizations, businesses and government.

We have three ongoing programs: GRENDELivery, GRENDELGrow and our newest program GRENDELicious.

**GRENDELivery** is catering delicious food for your personal, corporate and social events. WE use in-season, locally grown vegetables and herbs produced by GRENDELGrow and other area farmers. We support local, artisan food vendors to support sustainability and build community.

**GRENDELGrow** provides an opportunity for individuals to learn about and engage in gardening activities and help support food security through the production and sale of healthy, locally grown food.

**GRENDELicious** uses locally grown vegetables and fruit, produced by GRENDELGrow and other farmers from the area and makes healthy and nutritious preserves such as apple sauce, relish and jam. A monthly soup lunch, during the winter months and baked goods, such as strawberry-rhubarb pies are also part of the program.

Some of the many ways Grendel Group work towards lightening our environmental footprint!

- We grow naturally-grown produce
- Our building is equipped with solar panels
- We use a bicycle and trailer for catering deliveries and to pick up dishes
- We limit packaging and waste by using real serving ware



IKitchen opened its doors in April 2015 and is operated by HIGH ROAD Services Society as a social enterprise opportunity for individuals with disabilities. IKitchen is a commercial grade kitchen providing frozen or fresh home style meals to the community at an affordable price, while providing skill development and employment opportunities for adults with disabilities. All meals are prepared in a food safe environment with fresh local vegetables and meats, when possible, with delicious preservative free sauces.

IKitchen employs eighteen individuals in part time positions. The title of IKitchen encompasses the kitchen at the HIGH ROAD main building as well as the High School Cafeteria. The goal of this social enterprise is to teach individuals employment skills that are transferrable to employment opportunities in other businesses, eventually integrating the participants into the community.

**For more information contact:**

The Grendel Group  
3768 2nd Ave Smithers BC  
250-847-4483  
[info@grendelgroup.ca](mailto:info@grendelgroup.ca)  
[www.grendelgroup.ca](http://www.grendelgroup.ca)

High Road Services Society  
3439 Fulton Avenue, Box 69  
Smithers, BC V0J 2N0  
(250) 847-2285  
[highroadservices@telus.net](mailto:highroadservices@telus.net)  
[www.highroadservices.ca](http://www.highroadservices.ca)



## AFTER HOURS

**Bulkley Valley Brewery** 3860 1st Ave, Smithers. A brand new brewery that opened its doors March 17, 2018! Join us Thursday after the day ends for a complementary beverage and a fun environment for getting creative!

**Luke Wallace in Concert** at the Old Church. Enjoy some great music from a popular performer who has toured the northwest for the past three years in support of community and ecosystem protection. This show is a fundraiser for the Youth on Water program offered by Skeena Watershed Conservation Coalition, one of our Forum sponsors. Tickets \$10, Drug and Alcohol free event.

## Northwest Fish Tacos

Salmon, (which is rich in protein, omega 3 fats, vitamin D, and vitamin A) as part of healthy diet, can help us in overall wellness. Health Canada recommends that we eat 2 – 4 servings per week of fatty fish like salmon. This taco recipe is a delicious way to get in one of those servings! Check out the [First Nations Health Authority Traditional Foods Fact sheets](#) or these [food and nutrition fact sheets](#) for more information.

### Coleslaw

- ½ head of purple or green cabbage, sliced
- 2-3 Tbsp. of vegetable oil (try olive or grapeseed oil)
- Juice from 1 lemon or 2 Tbsp bottled lemon juice
- Salt and pepper (to taste)

Mix together. Set aside in the fridge.

### Tortillas

- 6-8 corn or flour tortillas
- ½ Tbsp. of vegetable oil such as olive oil

Heat the oil in a cast iron pan. Add tortillas and toast both sides until golden brown. Put aside.

### Fish

- ½ of a left over baked salmon, broken into chunks and bones removed
- 1 Tbsp. vegetable such as olive oil

Heat the oil in a cast iron pan. Add fish and toast on both sides until a little crunchy.

### Avocado Dressing

- ½ avocado
- ½ cup of fresh dill (if using dried, use less)
- Juice from ½ lemon (or 1 Tbsp. bottled lemon juice)
- ¼ cup of water

Blend until smooth.

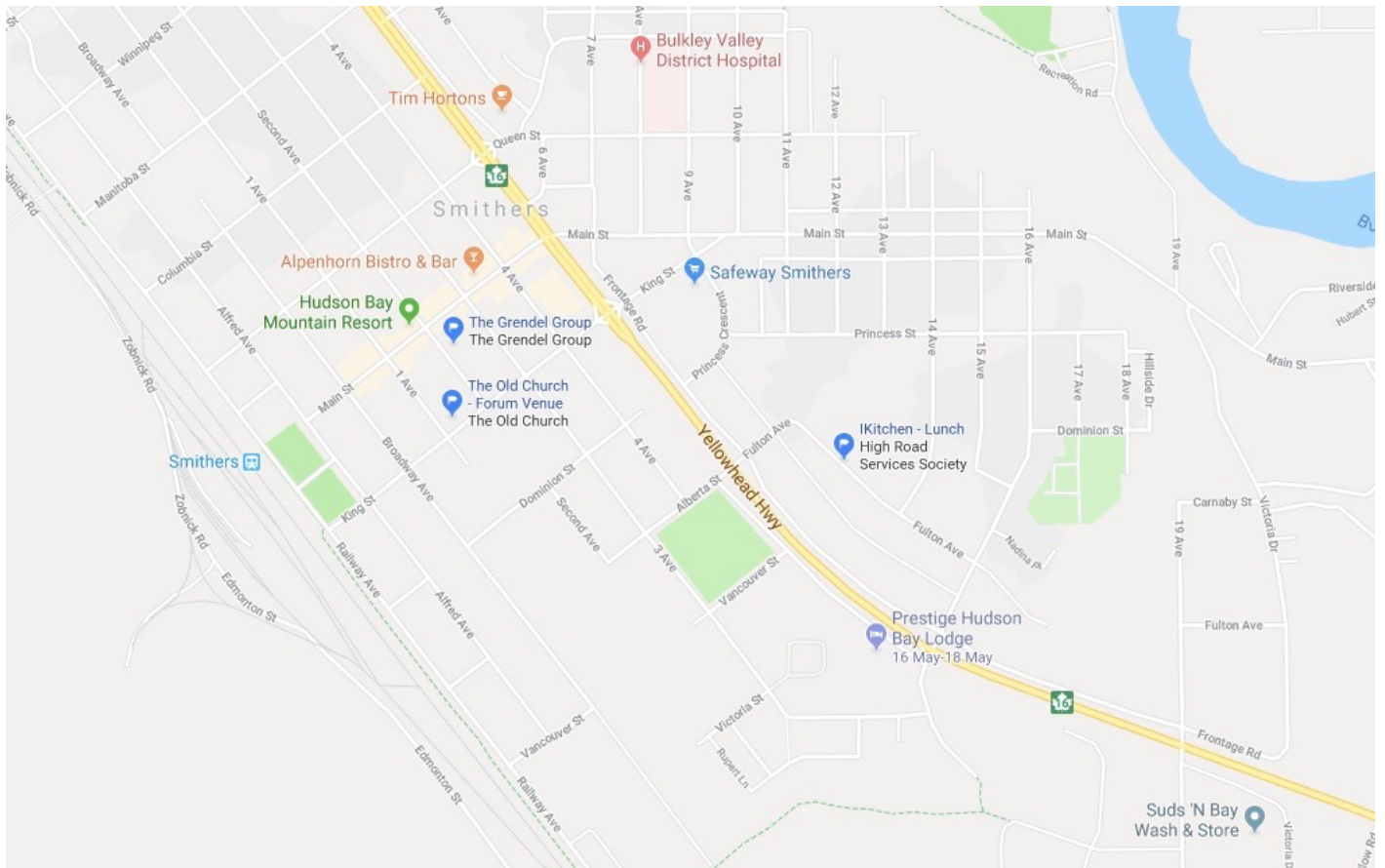
### To serve:

Put salmon into each tortilla with the coleslaw on top. Top with avocado dressing and a squeeze of lemon. Serve with salad and roasted sweet potatoes if desired. Makes 6 – 8 tacos.

**SOURCE:** <https://blog.northernhealth.ca/healthy-eating/foodie-friday-northwest-fish-tacos>; This recipe is provided by Jeannie Parnell, our guest speaker on Indigenous Food Sovereignty.



## Community Map



## Our Program

Our two day program is jam packed full of presentations and interactive sessions. The intention is to create building blocks of tools and information that will facilitate small group and full room discussions that will enable us to draft an action plan and move forward with priority initiatives.

The budget for this project includes facilitation of three meetings after the forum ends to establish a Task Force and produce a Food Systems Action Plan for Northwest BC.

Building consensus from multiple stakeholders across the northwest is key to accomplishing this goal. We hope you can join us for the two full days and be an active participant in the final session and the follow up workshops to this event.

## Day One: Thursday, May 17

| Time          | Session Description   |
|---------------|---|
| 8:30 – 9:00   | <b>Registration</b>   |
| 9:00 – 9:30   | <b>Welcome/Danowh'yeh and Opening Remarks from the Town of Smithers and Office of the Wet'su'weten</b>  |
| 9:30 – 9:45   | <p><b>Origins of the Northwest Food Security Partnership</b></p> <p><b>Laurie Gallant</b> will provide an overview of the Origin, Mandate and Membership of this emerging organization and recap what happened at and since the Bulkley Valley Food Security Forum 2017.</p>  |
| 9:45 - 10:15  | <p><b>Food Security 101 Part 1</b></p> <p>Our keynote speaker, Janine de la Salle will walk us through food system planning. This session will create a baseline understanding of a what a community food security strategy can look like, and introduce implementation frameworks using examples from other areas in BC and Canada.</p>  |
| 10:15-10:30   | <b>NETWORKING BREAK</b>   |
| 10:30 - 11:00 | <p><b>Food Security 101 Part 2</b></p> <p>Each participant will be given a customized booklet of resources to keep.</p>   |
| 11:00 - 11:45 | <p><b>Food Security and Community Economic Development</b></p> <p>We can achieve many of the economic goals that northern communities seek by courting outside economic interests simply by paying closer attention to where and how we buy our food. As we build a local food economy, we create food security through the local provision of fresh, high quality product that has not been shipped 3000 km utilizing non-renewable fossil fuels from a desert climate where water supplies are dwindling. <b>Ken Shaw</b> will make the business case for local food and how policy changes can help local producers.</p> <p>Ken has been an instructor of Geography, Chemistry, Biology, and Math at NWCC since 1996. Prior to teaching, Ken worked as a crop consultant with Green Valley Fertilizer and with the B.C. Ministry of Agriculture, ARDSA, Engineering, and 4-H Youth Development Branches. Outside of work, Ken's interests and hobbies are centered on sustainable living and developing a small farm in Prince Rupert growing vegetables for home use and specialty restaurants.</p> <p>This session includes 20 minutes for interactive discussion.</p> |
| 11:45 - 12:00 | <b>Mapping our Assets Part 1</b> - Delegates and speakers will identify and discover food security projects and infrastructure across NWBC.   |
| 12:00-1:30    | <b>LUNCH BREAK (provided)</b> Take an extended lunch break and tour one of two local social enterprises that specialize in catering. Featuring Grendel Group or iKitchen of High Road Services. Your experience includes a tour of facilities and a healthy, wholesome meal featuring locally grown and raised ingredients.   |

|   |  |
|---|--|
| 1:30-1:45                               | <p><b>Pack your bags!</b><br/> <b>Naomi Gourlay</b>, Emergency Support Services Director for Regional District of Kitimat-Stikine will explain how ESS programs work, show us how to pack a Grab and Go Bag and challenge us to take the Emergency Preparedness Quiz. Warning: the results may shock you!</p>  |
| 1:45-2:30                               | <p><b>Food Security Policy</b><br/> This will be panel discussion moderated by <b>Alison Watson</b> where we explore common themes across communities in Northwest BC and get into the details of regional case studies.</p> <ul style="list-style-type: none"> <li>• City of Terrace and Garden Gate Sales with Tara Irwin</li> <li>• Town of Smithers Backyard Chicken Bylaw with Ryan Homes</li> <li>• Regional District of Bulkley Nechako Agricultural Plan with Debbie Evans</li> </ul>  |
| 2:30-3:00                               | <p><b>Skeena Salmon, Climate Change and Food Security – Adapting to an Uncertain Future</b> with Greg Knox<br/> This talk will look at how climate change will affect salmon availability for our local communities and the impacts we are already seeing to this important food source. Our communities are well positioned to adapt to these changes - a discussion on what we might see in future years, how our communities can ensure continued access to salmon, and how we can give our fish the best possible chance to thrive into the future will be a key focus of the presentation. This session includes 15 minutes for interactive discussion.</p>   |
| 3:00 – 3:15                             | <p><b>NETWORKING BREAK</b></p>   |
| 3:15-4:00                               | <p><b>Food Security Projects in Hazelton and Haida Gwaii</b><br/> <b>Local Food to Schools</b> is part of a national initiative that uses Learning Circles to build community networks and increase food security in local schools. Anissa Watson will speak to the Hazelton experience and touch on other initiatives on traditional Gitksan territory.<br/> <b>The Local Foods Pantry Program</b> is a pilot program that has an operational unit in the North and South end of Haida Gwaii. We work to increase access to local and traditional foods by supporting connections between schools and public programs, wild food harvesters, farmers, and food-minded community members. We facilitate a wide range of food programming, assess ways of sharing and maximizing resources in the community, and create opportunities for food-skills education, training, and employment. Sarah Stevenson will be the presenter.<br/> This session includes 20 minutes for interactive discussion.</p> |
| 3:45-4:15                               | <p><b>Imagining a Food Secure future</b><br/> Janine de la Salle will guide us through a visioning exercise that can lay the foundation for a Northwest Food Charter.<br/> This is an interactive session with a break out into smaller groups to explore regional variations and common elements.</p>   |
| 4:15-4:30                               | <p><b>Group check-in &amp; Wrap Up for Day 1</b></p>   |
| <b>Evening Networking opportunities</b> | <p>Options include a reception at a local craft brewery, live music, urban agricultural tours or just free-styling it!</p>   |

## Day Two: Friday, May 18

| Time         | Session Description   |
|--------------|---|
| 8:30 – 9:00  | <b>Registration</b>   |
| 9:00 – 9:15  | <b>Welcome from MP Nathan Cullen</b> , followed by a review of what was covered yesterday and our goals for Day 2.  |
| 9:15 – 10:00 | <p><b>Priority Setting Framework</b></p> <p>Working from a framework developed for the community of Oliver, BC, our keynote speaker Janine de la Salle will guide us through a process for building consensus for setting priorities using indicators that include readiness, urgent need, cost, impact, measurability.</p> <p><b>Small Group Activity:</b> What are the top 3 priorities for food security? Do they vary depending where you live?</p> |
| 10:00-10:15  | <b>NETWORKING BREAK</b>   |
| 10:15-10:45  | <p><b>Gitanyow Wildlife and Food Security Management Strategy</b></p> <p>Join <b>Kevin Koch</b> in a discussion of the Gitanyow Wildlife and Food Security Management Plan, with a special focus on rebuilding the moose population on the Gitanyow Lax'yip (Territory). This session includes 15 minutes for interactive discussion.</p>   |
| 10:45-11:15  | <p><b>Indigenous Food Sovereignty</b></p> <p>Hear from <b>Jeannie Parnell</b> of Prince Rupert and her work over the years on indigenous food sovereignty and incorporating special dietary needs into a nutritious food secure household food plan. This session includes 15 minutes for interactive discussion.</p>   |
| 11:15- 11:45 | <p><b>Mapping our Assets Part 2</b></p> <p>Delegates and speakers will have a second opportunity to add in and discover food security policies, projects and infrastructure across northwest BC.</p>  |
| 11:45 - 1:15 | <b>LUNCH BREAK</b> (provided) Choices include Grendel Group or IKitchen, and of course you may also opt for some alone time and enjoy one of many other excellent lunch choices in town. Your experience includes a tour of facilities and a healthy, wholesome meal featuring locally grown and raised ingredients.  |
| 1:15-1:45    | <p><b>Food Security and Community Health</b></p> <p><b>Laurel Burton</b>, Food Security Lead for Northern Health will reveal the support available from the BC Ministry of Health for regional food security projects and give us the scoop on collaboration at the provincial level between ministries and with the First Nations Health Authority. This session includes 15 minutes for interactive discussion.</p>                                   |
| 1:45-2:15    | <p><b>Options for Handling Power Outages</b></p> <p>Power outages can happen as a result of damage to poles or power lines and create disruptions to our modern food systems. <b>Kevin Pegg</b>, principal of Energy Alternatives Inc, will speak to the importance of having backup systems and help us strategize energy systems planning at the community level. This session includes 15 minutes for interactive discussion.</p>                    |

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|--------------------|---|
| <b>2:15-2:45</b>   | <p><b><i>Community Root Cellars Inventory</i></b></p> <p>At the 2017 food security forum, lack of cold storage for root vegetables was identified by retailers as a major barrier to selling more local vegetables. Members of the Forum planning team have been doing a roundup of root cellar/cold storage capacity and identifying design and operating best practices as well as failed projects. Josette Wier and Laurie Gallant will share the results of their research and engage the audience in a discussion on how to break through this barrier. This session includes 15 minutes for interactive discussion.</p>                           |
| <b>2:45 - 3:15</b> | <p><b><i>Got Meat?</i></b></p> <p><b>Manfred Wittwer</b> will speak to the history and growth of Bulkley Valley Custom Slaughter. He will discuss the significance of the facility to food security and share interesting facts about the meat we eat. In addition to his key role in the slaughterhouse, Manfred co-runs W. Diamond Ranch in Telkwa, BC, a multi-generational family farm operating since 1994. The farm focus is on raising grass-fed, hormone-free prime beef and goat meat, and they have experimented with soil-based products such as hemp, grains, and lentils. This session includes 15 minutes for interactive discussion.</p> |
| <b>3:15- 3:30</b>  | <b><i>NETWORKING BREAK</i></b>  |
| <b>3:30-3:45</b>   | <p><b><i>Strength in Numbers</i></b></p> <p><b>Megan D'Arcy</b> will speak to the need for effective communications between organizations that promote sustainable agriculture and food security. The Smithers Farmers Institute was founded in 1909 and while the area it serves has expanded, the mandate has changed very little. Megan will highlight the history of this organization, their current role in promoting food security, and get us thinking about next steps for local food security.</p>  |
| <b>3:45 – 4:30</b> | <p><b><i>Game Plan for Moving Forward</i></b></p> <p>This interactive session will be led by Janine de la Salle and Laurie Gallant and will draw on all the elements of designing a Food Security Strategy covered during this two day forum. Topics to be covered include:</p> <ul style="list-style-type: none"> <li>• Creating a Task Force - Defining the Terms of Reference</li> <li>• Financing a 5 year Implementation Plan</li> <li>• Future events</li> </ul>  |
| <b>4:30 - 5:00</b> | <b>Forum Wrap up with Evaluations and Acknowledgement of sponsors, speakers, and organizers</b>   |
| <b>5:00</b>        | <b>Departures &amp; Networking Opportunities</b>  |

# BETTER TOGETHER: NORTHWEST FOOD SECURITY FORUM 2018

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