



# FOOD SUMMIT 2019

## *Resilience and Regeneration*

January 25, 2019 | 8:30 am – 4 pm | Latah County Fairgrounds & Events Center, Moscow ID

**8:30 Registration & Morning Refreshments**

**9:00 Welcome to the Food Summit**

Palouse-Clearwater Food Coalition — Colette DePhelps, PCFC Chair, University of Idaho Extension  
University of Idaho — Mike Howell, Director, University of Idaho Northern District Extension

**9:10 Artistic Presentation: Pasta Extrusion**

Soft Kernel Durum Wheat: A New Crop for the PNW — Craig Morris, Director of USDA-ARS  
Western Wheat Quality Laboratory and Alecia Kiszonas, Research Biologist USDA-ARS at the Western  
Wheat Quality Laboratory

**9:30 Keynote — Stories Weaving Together Past and Future, Multiple Generations**

Merna Ann Hecht, Nationally known storyteller, social justice educator & published poet & essayist

**10:15 Ignite! Session 1: Production**

Fruit Explorers: Bringing Back Lost Apples, Pears and Fruits — Deborah Berman, Palouse Permaculture  
“We’re Farmers!” — Gretchen Bowman, Thousand Hills Farm  
Bees! — Melanie Kirby, WSU Bee Lab

**10:40 Morning Break — Tables & Poster Exhibits**

**10:55 Sensory Trial Palouse Honey** — Melanie Kirby, WSU Bee Lab

**11:20 Ignite! Session 2: Markets, Processing, Distribution**

Palouse Heritage & the Grain Shed — Don Scheuerman, Co-founder of Palouse Heritage  
Creating a Local Food Culture: Maialina & Sangria Farm-to-Table Restaurants — George Skandolas  
C&L Locker — Sam & Lauren Hunt, Owners

**11:45 Ignite! Session 3: Access & Food Assessments**

Palouse Tables Project — Joseph Astorino, Garden & Nutrition Specialist, Community Action Center  
Poverty on the Palouse — Jessica Brierly, Chair of the Poverty on the Palouse Steering Committee  
Nez Perce Tribe HIPT Food Coalition — Danielle Scott, UI Extension, Nez Perce Reservation

**12:00 PNW Co-op Specialty Foods** — Kaitlin Calvert & Albert Radloff, Crop Consultants

**12:10 Sensory Trial Hummus Varieties** — Led by Helen Joyner and Carolyn Ross, UI/WSU School  
of Food Science — Made from local legumes donated from PNW Co-op Specialty Foods

- 12:30 Lunch, Networking & Poster Exhibits** — Pasta & winter vegetable soups,+ build your own sandwich with PNW hummus and bread made with Harvest Ridge Organic flour (GF and vegan options available) — Catered by the Moscow Food Co-op
- 1:20 Resilience & Regeneration — Using Storytelling to Build Understanding, Alliances and the Future** — Joe Astorino, Merna Hecht, and Colette DePhelps
- 2:15 Afternoon Break — Table and Poster Exhibits**
- 2:30 Gallery Walk — The Wheels of Resilience and Regeneration**
- 2:50 Connections, Reflections & Actions**
- 3:15 Children’s Poetry Presentation**
- 3:30 Closing Session** — Evaluation, Recognition of Local Food Leader, Raffle

*Hosted by:*



*Thank you to all our sponsors for monetary and in-kind donations:*



*And much gratitude to all our community members and volunteers for making Food Summit 2019 possible!*