

Sault Area Food Summit Guest Speakers

Ron Sim (General Manager of The Soup Kitchen)

In 1983, the Soup Kitchen started its journey in the basement of the Blessed Sacrament Church. Today the soup kitchen is located at 172 James Street and provides services such as: hot meals, internet services, after school programs, workshops, a community kitchen and the Good Food Box Program. The Good Food Box provides a single or family sized share of fresh vegetables at a low cost. Volunteers assemble the boxes and deliver them once a month. The box can either be paid by those receiving it or be sponsored by someone else or a business.

Joan Brady (Ontario Healthy Communities Coalition)

Joan Brady is the Project Manager for the Healthy Food for All project, an initiative lead by the Ontario Healthy Communities Coalition. Joan has over 30 years of farm and food sector experience and is very passionate about food system development. The OHCCs' mission is to create innovative solutions to meet community challenges and build strong, equitable and sustainable communities in Ontario through education, engagement and collaboration.

Kendal Donahue (Thunder Bay Food Strategy)

Kendal is the Food Strategy Coordinator for Thunder Bay and Area where she facilitates policy change and project development around seven strategic action areas. Prior to this, she worked at Sustain Ontario Farming for nearly two years where she was involved in policy research and development, and supported various working groups, campaigns, and events. Kendal holds a Master's degree in Environmental Studies where she focused on the concept of food policy as an emerging area of municipal governance. Kendal has also been involved in several research projects, including one entitled: Municipal Food Policy Entrepreneurs: A preliminary analysis of how Canadian cities and regional districts are involved in food system change.

Michelle Walk (Upper Peninsula Food Exchange)

Michelle Walk is an Extension Educator with Michigan State University Extension in the Eastern Upper Peninsula of Michigan. In her current role with MSU Extension she focuses primarily on business development related to tourism and local foods. Michelle provides education and technical assistance on topics including: food hubs, regional food systems, farm to school, farmers markets, cottage food law, agritourism, and tourism development. She provides leadership and coordination for the Eastern Upper Peninsula Food Hub project and co-leads the Upper Peninsula Food Exchange, while providing technical assistance to farmers and farmers' market vendors on marketing and value-added ventures. In addition she works with connecting farmers to retail, restaurants, schools and institutions interested in sourcing local products.

Panel Members

Urban Agriculture- Laura Wyper (Fallen Fruit Program, Urban Bee Keeping)

Laura Wyper investigates urban bee keeping in Sault Ste. Marie. Her research includes: developing a working apiary, maintaining and expanding hives, as well as creating a positive perception of urban bee keeping while continuing to foster community relations through outreach and education. Laura also organizes the Fallen Fruit program. This program is a way to make sure that un-picked fruit from fruit tree owners still goes to good use. Often times there is too much to harvest and fruit goes to waste, with the help of volunteers, the fruit gets picked and is dispersed between the volunteers, the home owner and other partnering organizations such as the Soup Kitchen and the Red Cross.

Urban Agriculture- Suzanne Hanna (Community Garden Network)

In 2003, the Sault Ste. Marie Horticultural Society served as the lead for six partnering organizations in applying for funding for a community garden. The group successfully received funding to establish the Community Garden at 105 Allard Street, adjacent to the Canadian Red Cross. The garden allows people who have no outdoor space to add to their gardening skills and grow their own healthy, nutritious food. Since then, there have been many new gardens popping up in the Sault & Area. Some include: St Matthews Church, St Joseph Island, Esposito Park and The People's Garden (Algoma University)

Foraged Forest and Wild Foods - Frank Bealleau (Garden River First Nation Community Member)

Frank is from Garden River First Nation and is a member of the Crane Clan. Frank's goal is to teach the importance of conserving the 120 plus plants that were used either medicinally or as foodstuffs for thousands of years. Frank is currently in his fourth year at Algoma University where he will receive his Bachelor of Fine Arts Program.

"I know my art and my plants, my history and my culture and I am willing to share that knowledge to benefit ALL with which we share this Land."

Food Infrastructure- Jen Springett (Cloverbelt Local Food Coop)

Jen is the president of the Cloverbelt Food Coop, an online network based out of Dryden Ontario. She will explain how their model works for a northern community. With more than 220 members, 20 producers and several volunteers, the coop is a place where members can shop once a week and receive seasonal vegetables, meats and preserves. With an accessible website for people living in Northwestern Ontario, a life time membership fee of only \$25, and a variety of goods to choose from, the coop offers a unique farm to fork initiative.

Food Production- Fannie McFadden (Local Producer)

Fannie and her husband Ken, own a 102-acre parcel on Fisher Road in Thessalon. In 2007 the farm was certified organic and is 90% wooded area for wildlife to roam. McFadden Acres is a diverse farm with vegetables, fruits, herbs, preserves, eggs, chickens and turkeys. Fannie runs the VIP Club CSA program, where she serves roughly 60-100 families with fresh produce for the summer months. Fannie is also a member of The Algoma Farmers Market. She will speak to the challenges of growing in northern Ontario, and the ways in which she has overcome them.

Food Access- Zulfiya Tursunova (Algoma University Professor)

Currently, Zulfiya is a professor in the Community Economical and Social Development program at Algoma University. In her recent role with the Winnipeg Food Security Network, Zulfiya studied food access in relation to low income communities with little access to fresh, healthy, local food. Zulfiya has experience in identifying and analyzing programs and policies in health, socio-cultural, agricultural and educational sectors. She will speak about her experiences in sourcing healthy, local food in an urban setting.

Restaurant Food Procurement Todd Tremblay (Gnarly Bistro Owner)

As the recent owner of the Light House Grill in Richards Landing and with more than 20 years of experience in the food and beverage industry, Todd and his wife Emily now own and operate the Gnarly Bistro, Sault Ste. Maries first gourmet food truck. With a menu that is constantly changing, and foods that are locally sourced, the Gnarly Bistro is certainly one of a kind. Todd will speak to his experiences in sourcing local food on both of his restaurant menus.

School Food Environments- Jason Zachary (Superior Heights Culinary Program)

With a back ground in Food Services, Catering and Hospitality, Jason was previously a teacher in the Sault College's culinary program. In his current role at Superior Heights, Jason seeks to teach young adults culinary & serving skills that value fresh, healthy, local foods. Jason will speak to the challenges in sourcing local food in the post-secondary and secondary levels of education.

