

Slow Food Canada National Summit, April 6-10th 2016

~ *Feeding the Future* ~

Hosted by Slow Food Columbia Valley

Invermere, British Columbia

Wednesday, April 6th

Time	Action	Location
9:00-10:00	Tour of Kicking Horse Coffee: Canada's # 1 Organic Fair Trade Coffee Company – free- 12 spots available	Kicking Horse Coffee, Invermere Registration required
10:30am-2:30pm	Pre-Conference Tour – Columbia Valley Farm and Food Tour \$35 <i>Start at Edibles Farm, Café and Catering for a farm tour, coffee and muffins, travel to J2 Ranch, near the headwaters of the Columbia River, visit the Downey Family Farm and finish up with a great lunch at From Scratch- A Mountain Kitchen.</i> 20 spots available	- Edibles Farm and Café - J2Ranch and Downey Farm - From Scratch – A Mountain Kitchen Registration required
5pm-7pm	Conference Registration	Invermere Inn
7pm-9pm	Welcome Reception: Local Food and Flavours - Chef Marc Leblanc will prepare a menu highlighting our local bounty. Welcome Remarks- Wayne Stetski, MP Norm McDonald MLA, Slow Food in Canada and Slow Food Columbia Valley. Food for Thought Mixer	Birchwood Restaurant

Thursday, April 7th

Time	Action	Location
7:30am-8:30am	Breakfast- a casual buffet of local flavours.	Pynelogs Cultural Centre
8:00am-8:30 am	Conference Registration	Pynelogs Cultural Centre
8:30 am-	Slow Food Canada and Slow Food Columbia Valley Welcome Address, Elder Blessing	Pynelogs Cultural Centre
9:00am-10:30am	<ul style="list-style-type: none"> • Panel- Feeding the Future- Indigenous Peoples' Food Systems in Canada • Moderator- Pauline Terbasket- Executive Director Okanagan Nation Alliance • Panellists: • Deb Fisher- Education Coordinator Shuswap Band, Invermere • Dawn Morrison- Secwepemc Director, Working Group on Indigenous Food Sovereignty • Irene Neeposh- Quebec • Suzanne Johnson, BSc. Registered Dietitian Penticton Band – Okanagan Nation 	Pynelogs Cultural Centre 60 minute Panel 30 Minute Q & A
10:30am-11:00am	Nutrition Break-	Pynelogs Cultural Centre

11:00am-12:00pm	<ul style="list-style-type: none"> • Kitchen Table Conversations Feeding the Future- The Story of Meat- Good, Clean and Fair <p>Moderator: Dave Zehnder</p> <p>Participants</p> <ul style="list-style-type: none"> • Hedi Trescher- Windermere District Farmers' Institute • Abra Brynne- BC Food Systems Network, • Ian Griebel- Red Tail Farms, Alberta – Slow Meat Perspective • Richard Larson- J2 Ranch, Canal Flats 	Pynelogs Cultural Centre
12:00pm-12:45 pm	Lunch: A Taste of the Canadian Table	Pynelogs Cultural Centre
12:45-1:15	Gerry Warren- Slow Food USA- Refinements in the US Ark of Taste and Overview of Presidia Development.	Pynelogs Cultural Centre
1:30-3:00 pm	<p>Committee Presentations- <i>Pecha Kucha-Style</i></p> <ul style="list-style-type: none"> -Chef's Alliance- Bobby Gregoire -Slow Fish- Ingrid Jarrett - Slow Meat -Terra Madre/ Salone del Gusto -Membership/Communications- Caroline Cloutier -Slow Food Youth Network- Anne Steiger 	Pynelogs Cultural Centre
3:00-3:30	Nutrition Break: Sponsored by Aboriginal Education at David Thompson Secondary School	
3:30pm-5:00pm	Committee Working Sessions	Pynelogs Cultural Centre
3:30-5:00	<p>Kitchen Table Conversations with Anita Stewart- Local Food on the Menu- This session is open to all local chefs, hospitality and tourism professionals.</p> <p>Free</p>	Location TBD

5:00-6:00	Break	
6:00 pm-9:00pm	<ul style="list-style-type: none"> • Hors d'oeuvres and Art from the Heart Show- Food-themed art by Elementary School Students from SD#6 Rocky Mountain • Oyster Shucking and Tasting • Bread, Oil and Vinegar Tasting • Music: Paul Carrierre- <i>Superintendent SD #6 Rocky Mountain</i> • Columbia Valley Food Presentation: A Local Story 	Pynelogs Cultural Centre Sponsored by DTSS Chef Training

Friday, April 8th

Time	Action	Location
7:30am-8:30am	Breakfast- a casual buffet of local flavours.	Pynelogs Cultural Centre
8:45am-10:15 am	<ul style="list-style-type: none"> • Feeding the Future- Access to Good,Clean and Fair Food for All • Moderator: Gerri Brightwell • Panelists: • Meagan Meyers, Coordinator of the Columbia Valley Food Bank. • Aart Schuurman-Hess, CEO Greater Vancouver Food Bank/ Food Secure Canada • Diane Collis, Greater Vancouver Food Bank and BC Food Systems Network • Rick Hutchins, Managing Director of the New Brunswick Food Security Action Network 	Pynelogs Cultural Centre
10:15am-10:30am	Nutrition Break: Sponsored by Circle Cafe	Pynelogs Cultural Centre
10:30-11:00	Lauren Howe and Andy Nowak- Presentation: Slow Food USA Global School Garden Project	Pynelogs Cultural Centre

11:00am-12:00pm	Slow Food Canada AGM: Heather Pritchard- Chair- Slow Food in Canada	Pynelogs Cultural Centre
12:15	Depart for Brisco	Pynelogs Cultural Centre
12:45pm-5:00pm	Food Tour and Lunch: Brisco Farm Tour and Honey Tasting. The Story of Meat Part 2- follow-up session	Brisco Community Hall, Trescher Farm, Patty's Greenhouse and Upper Ranch Lunch sponsored by the Windermere District Farmers' Institute
6:15	Shuttle Busses depart Invermere Inn for Edibles Farm/Winderberry Nurseries	
6:30pm-10:30	Farmfest: Pulses, Pork and Pinot- A Celebration of local food and music, dancing and fun! Slow Food Heroes	Edibles Farm/Winderberry Nurseries
10:30	Shuttle busses depart Edibles Farm/Winderberry Nurseries for Invermere Inn	Edibles Farm/Winderberry Nurseries

Saturday, April 9th

Time	Action	Location
7:30am-8:15am	Breakfast	David Thompson Secondary School
8:30-10:00am	<ul style="list-style-type: none"> • Feeding the Future- Young Farmers Producing Good, Clean and Fair Food • Moderator: Lin Egan • Panellists: • Oliver Egan, Edibles Farm, Windermere, BC • Callum McLeod, BSc (Hons) in Agriculture- Country Thyme Farm in Alberta • Erin Harris- Kootenay Meadows Farm, Creston, BC • Nigel Francis- Young Agrarians 	David Thompson Secondary School

10:30am-2:30pm	<p>Slow Food Fair: Calgary's Cookbook Company Pop-up Cookbook Store Food Beverage Producers, Environmental Groups, Local Food: BBQ Sausages, Vegetable Curry, Soups, Sweets, and more.</p>	Downtown Invermere <i>Concurrent Event</i>
Time TBD	Snail Art at Black Star Gallery- <i>registration required</i>	Black Star Gallery
10:00am-11:00am	<p>Nutrition break and Tour of Groundswell's Community Greenhouse and Permaculture Gardens</p> <p>Sponsored by Resonate Organic Juicery</p>	David Thompson Secondary School
11:15-11:35	<p>Slow Food FARM TO SCHOOL:</p> <ul style="list-style-type: none"> • Andrea Salzbrenner- Chef Training at DTSS 	David Thompson Secondary School
11:45-12:30	<p>Slow Food SCHOOL GARDENS:</p> <ul style="list-style-type: none"> • Lauren Howe and Andy Nowak: Slow Food USA National School Garden Program • Ally Candy- Education Coordinator Groundswell Network Society 	David Thompson Secondary School
12:30-1:00	Breakout Sessions: How can these initiatives thrive in your community? How can Slow Food support this?	David Thompson Secondary School
1:00-1:20	Group Discussion	
1:30	Walk to the Slow Food Fair	Downtown Invermere
1:45-2:45 pm	Lunch* and Slow Food Fair	Downtown Invermere * lunch provided to delegates at the Fair

2:45	Shuttle to Arrowhead Brewery	Pick-up Invermere Inn
3:00-5:00	<ul style="list-style-type: none"> • Artisanal Beer Tasting and Committee Meetings • Presentation by Slow Food Calgary 	Arrowhead Brewery
5:00	Shuttle to Invermere Inn	
6:30pm-10:00 pm	<p>Gala Dinner: 5 Course- 5 Chefs- a Taste of the Valley</p> <p>Keynote: Anita Stewart- Member of the Order of Canada, Food Laureate University of Guelph, President of Food Day Canada</p> <p>Espace Francoise Kayler</p>	<p>Radium Resort</p> <p>Shuttle departs Invermere Inn at 6 pm</p>
10:00	Shuttle busses depart Radium for Invermere Inn	

Sunday, April 10th

Time	Action	Location
9:30am-12:00pm	Brunch National Summit Round Up Presentation Slow Food in Canada Wrap up celebrations and conviviality	Invermere Inn
12:pm	Delegates depart	