



A SUMMIT ON SCALABLE SOLUTIONS TO CREATING COMMUNITY FOOD SYSTEMS

Presented by Central Appalachian Network in partnership with the United States Department of Agriculture
*SPONSORED BY: THE EDUCATIONAL FOUNDATION OF AMERICA, FOUNDATION FOR A HEALTHY KENTUCKY,
AND SUGARBUSH VALLEY IMPACT INVESTMENTS*

Time	Topic	Presenters
9:00–9:10	Welcome to Day Three of the Summit	Leslie Schaller, ACEnet
9:10–9:40	USDA Disaster Response	Ashley Mueller, USDA NIFA
9:40–10:20	Eastern Kentucky Flood Response	Gwen Johnson, Black Sheep Brick Oven Bakery & Catering
10:20–11:20	Nonprofit Response to Eastern Kentucky: Flood Relief & What's Next	Betsy Whaley, Mountain Association Chris McKenzie, Grow Appalachia Jennifer Weeber & Martin Richards, Community Farm Alliance
11:20–11:30	Active Break: What does Climate Resilience look like in Central Appalachia	Jennifer Weeber, Community Farm Alliance
11:30–12:10	Climate Resilience & Climate Smart Agriculture New CAN Working Group	Debbie Phillips & Paul Patton, Rural Action
12:10–12:50	Philanthropy Partners in Resilience	Lindsey Ofcacek, The Lee Initiative Lora Smith, Foundation for Appalachian Kentucky
12:50–1:00	Wrap-up & Highlights for Next Session	Leslie Schaller, ACEnet

A Fair Food System is a six-part summit series that will discuss scalable solutions to creating community food systems. The summit will include educational presentations, panel discussions, networking events, and breakout sessions to address community food system issues within Central Appalachia. Topics include Local Food Value Chains, Climate Resiliency, Healthcare, SNAP Incentive Programs, and Food Policy.

Our goals for this Summit:

1. Facilitate a learning environment regarding the problems related to nutrition security such as healthy food access and affordability.
2. Engage a coalition of organizations who are working to build and support resilient and accessible community food systems.
3. Employ targeted technical assistance from the USDA and other qualified providers.
4. Attract federal, public, and private funding for scalable programs addressing nutrition security in Central Appalachia.
5. Invite nonprofit partners within Central Appalachia who are working on related projects to join the network.



**Ashley Mueller,
USDA National
Institute of Food &
Agriculture**

Dr. Ashley Mueller is a National Program Leader in the Division of Family and Consumer Sciences within the Institute of Youth, Family, and Community. She provides leadership for programs in civic engagement and leadership which include the Extension Disaster Education Network (EDEN); Smith-Lever Special Needs Competitive Grant Program; and the Healthy Homes Partnership, a partnership with the US Department of Housing and Urban Development (HUD).

Ashley also co-leads the AFRI program Rapid Response to Extreme Weather Across Food and Agricultural Systems (A1712). Before joining NIFA, Ashley was a statewide Extension educator and disaster education coordinator for Nebraska Extension.



A FAIR FOOD SYSTEM

SUMMIT 3 FEATURED SPEAKER: GWEN JOHNSON
FOUNDER OF BLACK SHEEP BAKERY & CATERING, KENTUCKY



Black Sheep Brick Oven Bakery, located at the Hemphill Community Center is a community-owned, social enterprise that offers work, ownership, and training opportunities to local residents, as well as supplying the community handmade brick oven pizzas and fresh baked breads.

Startup costs, including construction of the brick oven, were funded through a partnership with Appalshop, the Whitesburg-based arts & education center and the Letcher County Culture Hub, a network of about 20 community organizations administered by Appalshop. Hemphill Community Center has been a founding member of the Letcher County Culture Hub.

"There is nothing like hearth baked bread," said Gwen Johnson, the community center's secretary and treasurer. "It feeds the body and seems familiar even if you have never before tasted it."





The notion of having a brick oven originated from an ARC Flexi Grant Hemphill Community Center was granted April 2017. The project was called "The Back to Our Appalachian Roots Project." Cooking over the open fire was a large component of the grant along with old time music and skill demonstrations from mountain artists and crafters.



The volunteers at the Center became really good at cooking with fire and began to envision a brick oven although at the time it seemed impossible. A few months after the close of the Flexi Grant period funders came to visit to ask questions about another local non-profit. While at our facility they asked if we had a wish list. Of course the brick oven we longed for was at the top of the list.



Our friends at Appalshop are big visionaries. They helped us believe we could re-envision our community and our situation. Appalshop and the Letcher County Culture Hub had already, one year before, given us a \$5000.00 seed money grant to open a social enterprise called Hemphill Catering Company.



Once a thriving coal camp in Central Appalachia, Hemphill is now a community struggling with unemployment, addiction, and poor health outcomes.

Many of our citizens, in the throes of addiction, have been incarcerated. When they emerge from their cells, they find it almost impossible to find a job. We operate as a social enterprise. Black Sheep Bakery brings a values-driven purpose.

The Black Sheep Bakery, is a place willing to forgive. Part of our purpose is the creation and training of a local job force from the population of folks who have either lost employment from loss of service jobs when the coal production waned and folks emerging from the incarceration “brain drain” created by the opioid crisis.



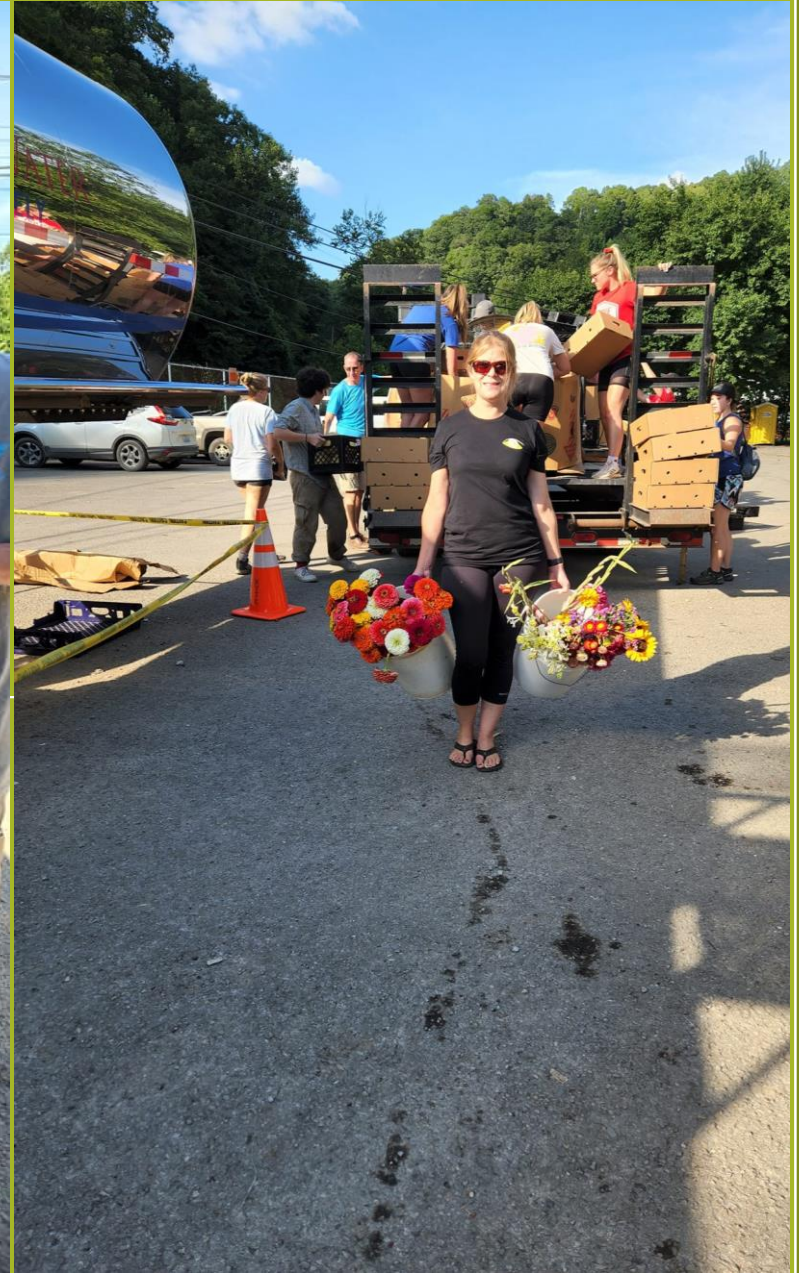






**AND THEN THE
FLOOD CAME TO EKY**



















What's Next

How do we help?



Jennifer Weeber & Martin Richards, Community Farm Alliance / Betsy Whaley, Mountain Association / Chris McKenzie, Grow Appalachia

Nonprofit Response to Eastern Kentucky: Flood Relief & What's Next

Active Break:

**What does Climate Resilience
look like in Central Appalachia?**

What does Climate Resilience look like in Central Appalachia?

Increasing agroforestry across the region, to help build soil, mitigate flooding, and sink carbon while having production on the land at scale.

Shorter value chains for food and other necessities to help have more resilience when disruptions happen

Adaptable and affordable scale-appropriate technology and methods to assist with profitable/efficient production of diverse food products throughout the year.

Working with farmers and residents to make food hubs which limit food shortage during disaster AND serve to alleviate food deserts.

Lift up farmer/PAD businesses and models that are successfully implementing climate resiliency practices, so we can learn from their stories.

Share resources on "Trauma Informed" mental health training so more of us can be positioned to help when/if disasters occur.

with farmers and growers to adapt production toward environmentally responsible practices while taking into account shifting average temperatures and rainfall and helping to maintain a consistent local food

Share 'Family Forest Carbon Program' with landholders who own as little as 30 acres; the program helps folks with smaller acreage access the carbon market and make income from their forest.

Lifting a shared voice to policy makers

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Rural Action: Debbie Phillips & Paul Patton

Climate Resilience & Climate Smart Agriculture



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