1. SUMMARY REPORT

The Columbia Basin Agriculture Forum was an opportunity to surface and align conversations that have been happening for many years in the Basin. We brought those conversations, concerns and ideas into one room and came together as a Basin - a region of diverse food and agriculture activity. A mixture of small group and large group discussions, the Forum was designed to extract the expertise of each participant to inform both individual and collective thinking. This report summarizes the idea development and Basin café group discussions.

To support the growth of food and agriculture economies in the Basin, building an entrepreneurial culture means recognizing when to support individual businesses to do what they do best and when a collective response is needed. Food system resilience comes when we are able find solutions for ourselves, but know that we are acting with the support of a network of relationships working towards common goals.

Expanding existing and developing new markets needs sustained energy and attention. It is imperative to have strategies that identify and develop new markets for our primary and value-added products. The realities of our common Basin limitations - rural, remote, fringe, mountainous, far from big urban centres with a diversity of terrain and cultures - present a context from which creative solutions emerge. We are a region of innovative responders.

This report captures the many important issues, ideas and recommendations that were discussed at the Forum and that can be addressed by a variety of organizations. The Trust is committed to reviewing the outputs of the Forum and identifying recommendations that fit within our role and mandate. At the same time, the Trust will continue taking action to support the agriculture sector in the Basin.

The presentations from the event can be found [here](#).
2. IDEA DEVELOPMENT SESSIONS

Sessions on the topics of direct sales, retail and institutional procurement, aggregation and distribution, value-added and regional branding were designed to have participants discuss and generate strategies, explore options and identify what is needed to support market development for food and agriculture in the Basin.

DIRECT SALES

This session highlighted the importance of developing an education plan when approaching a new market, the value of social media for being a medium for education and sales, and that sales channels can be layered for greater efficacy. Social media can be used to support new market development like bulk online sales and could be combined with education such as processing workshops.

Key recommendations identified by the group included supporting affordable housing investments for agricultural workers, undertaking a market analysis of the needs of different sectors and identifying the carrying capacity for local food in the Kootenays. Participants reflected on the question of whether areas of the Basin had reached capacity to purchase local food and, if they had, how to respond with a regional export marketing strategy.

Additional recommendations included:

- Choosing one or two new marketing strategies (e.g. bulk online sales, regional export, building food culture through festivals) per community/area and provide support with marketing planning/coordination.
- Offering education about standards and what's comparable (e.g. organic standards in Mexico versus standards in BC.)
- Profitability - what does this look like and how can we support producers to understand true cost accounting?

Note: the following highlights and recommendations were transcribed from participant notes and comments captured on the Direct Sales session flipchart.

Highlights:

- Education - any new market development (whether a crop or a medium) needs to be partnered with education (e.g. press releases and talk shows).
- In some cases like Invermere, there is a lack of supply for the demand. More farmers are needed. Support for land access, training and farming school needed (eg. http://thegrower.org/news/course-direct-farm-marketers).
- Identified the value of social media for supporting sales. Could be used to support new
market development like bulk online sales and could be combined with education such as processing workshops (e.g. pickling workshops and sales of flats of pickling cucumbers).

- Layering of sales channels, recognizing that it’s a spectrum of services that reinforce each other.

Recommendations:

1. Even when adequate farm workers are found, in many areas, there is not enough affordable housing (e.g. Creston, Invermere, Nakusp and Kaslo) for accessible transportation to support labour needs.

2. Do a market analysis of the needs of different sectors and identifying the carrying capacity for local food in the Kootenays. Have certain areas of the Basin reached capacity to purchase local food (based on current pricing)? And if so, how do we support with a regional export marketing strategy?

3. Marketing analysis - have it be easier for producers to get their product to consumers and for consumers to access the products.

4. Choose one or two new marketing strategies (e.g. bulk online sales, regional export) possibly per community/area and provide support with marketing plan/coordinatio.

5. Help build food culture: Palooza anything + hold a festival eg. turnip-palooza or a festival of fermented foods.

6. Pricing - education about standards and what’s comparable e.g. organic standards in Mexico are different from standards in BC.

7. Getting clear about profitability - what does this look like, how can we support producers to understand true cost accounting?
RETAIL & INSTITUTIONAL PROCUREMENT

This session included two Basin retailers (from Creston and Trail/Rossland) and a research associate from the Institute for Sustainable Food Systems at Kwantlen Polytechnic currently exploring institutional procurement throughout the province. The participants explored challenges and opportunities with getting products into retail and institutional locations.

This session created a space for participants to engage directly with retail buyers and allowed them to walk away with tangible ideas and connections for retail procurement within the Basin. The retailers stressed the importance of having a strong brand, product or business story when selling local products. The group discussed the need to better understand how to build similar connections and generate ideas to open institutional procurement opportunities.

Note: the following opportunities, limitations and recommendations were transcribed from participant notes and comments captured on the Retail & Institutional Procurement session flipchart.

Retail opportunities

- One regional brand.
- Make it unique (the product tells the story).
- Promotion through demos.
- Packaging to tell the story.
- Work with retailers to tell your story.
- Build a regional co-op to promote/broker local products.
- Producers accountable to supply retailers.
- Promoting healthy communities (support your neighbours).

Institutional opportunities or limitations

- Potential/need to value-add products (e.g. cut up squash, potatoes, jams, etc.)
- Seasonal supply/quantity does not have to be a limitation, but quality is.
- Opportunity to approach buyers with local product.
- Price expectations are a limitation.
- Provincial and federal certifications and regulations are expensive.
- Contracts with Sysco and GFS dominate purchasing, but this is an avenue to work within.
- Work with schools & institutions to change their policies.

Recommendations

1. Employment grants.
2. Basin coordinator for producers to help make connections, educate and coordinate pricing, provide direct to consumer marketing with minimal overhead/servicing fee.
3. Production support.
4. Infrastructure development.
5. Transportation & distribution (developing a hub), shipping & timing
6. Replace or work with GFS and Sysco.
8. Region-wide support that can be tailored to accommodate local needs.
AGGREGATION & DISTRIBUTION

This session was facilitated by two small-scale local food and drink distribution businesses. A diverse group of approximately thirty participants ranged from community and economic development stakeholders to agri-food producers and distributors. Participants shared current best practices, explored leverage points and brainstormed obstacles and future opportunities to assist small-scale producers to collaborate through shared aggregation and distribution facilities and/or businesses.

A key short-term opportunity to address the Basin-wide distribution gap is to explore backhauling options and systems with existing companies. A mid-term opportunity is to pilot a Basin-wide delivery service for fresh and value-added products. A long-term, yet vital opportunity, is to establish three to four strategically located food hubs around the Basin.

These infrastructure catalysts go hand-in-hand with any distribution system, allowing small-scale producers to aggregate products, share marketing efforts, and reach different and larger markets together. Food hubs are multi-use facilities that offer dry/cold storage, processing and aggregation prospects. There was consensus in the group to solve the distribution gap within the Basin in the short-term, before directing energies towards exporting outside our region.

Note: the following points and recommendations were transcribed from participant notes and comments captured on the Aggregation and Distribution session flipchart.

From/within the Okanagan and Coast

- **Successes** - Kootenay Meadows, GFS/Sysco, Export Navigator.
- **Potential options** - backhauling options with existing suppliers.
- **Need to saturate Basin first, before spreading energy elsewhere.**
- **Work with value-added products that have shelf life and merge with existing brands.**

Recommendations

1. **Producer event in Basin (meet your maker) with buyers from within the Basin, invite buyers to Basin, promote local products.**
2. **Identify supportive institutions across BC to work with (e.g. UBC, Choices, others).**
3. **Local Food Fair.**
From/within the Columbia Basin

- Successes include Kootenay Farm to Folk, Kootenay Boundary Farm Producers. Coop, Kootenay Coop, Fields Forward, Farmers’ Market, Just-a-Mere Organics, large-scale exporters.

Recommendations

1. Back hauling, sharing resource database, equipment and tool library.
2. Purchasing power & more knowledge-sharing forums/relationship building.
3. System design - distributors, producers, buyers, subsidy.
4. More specific action forums - reflect on previous actions and build on solution outcomes.
5. Multiple multi-use storage/processing/cold and freezer storage/distribution hubs.
6. Shared delivery service (not just food?).
7. Analysis of what we can and cannot do in the Basin.

VALUE-ADDED

This session was attended by a diverse mix of current and future value-added food producers, including several primary producers looking to expand their businesses along the agri-food value-chain by adding or growing value-added products.

The group explored opportunities and barriers to value-added food production in the Basin. Barriers included transportation/logistical issues, regulatory barriers, lack of processing know-how and regional infrastructure. Several collaborative opportunities were identified around regional food hub models, information sharing and education, and regional branding opportunities. Specifically to food hubs, recommendations included exploring regional food hub possibilities, including mobile solutions for processing, storage and transportation.

Participants were vocal about the need to remove regulatory barriers to accessing both local and interprovincial markets, specifically regulation around processing of meat, chicken and eggs.

Note: the following highlights and recommendations were transcribed from participant notes and comments captured on the Value Added session flipchart.

Highlights

- Community/region based lab (partnership opportunity).
- Accessing new markets.
- Institutional procurement.
- Building facilities that enable processing regulations.
- Regional processing facilities e.g. micro abattoir.
- Food innovation/collective decentralized centres:
  - processing/value-added.
  - aggregated costs e.g. transport.
- Regional branding:
  - food products “Kootenay Farms”.
  - cooperative marketing campaigns.
- Identify collaboration opportunities along the value-chain:
  - mutual benefit.
  - cooperation/communication.
• Shared transportation solutions:
  • information sharing.
  • sharing economy solutions around technology & communications.
• Support programs:
  • government programs.
  • Kootenay & Boundary Farm Advisors.
• Direct marketing.
• Educate the consumer e.g. organic certification and differentiate from corporate/institutional farming.
• Use your network.
• Improve information sharing e.g. about resources and regulations - create a clearing house of information or support a local group to do it.
• Education on distribution/logistics, negotiation and sales (coaching and mentoring).
• Bridge to institutional purchasing.
• Mobile processing solutions & enough licensing to serve the entire Basin with minimal transportation.

Recommendations
1. Regional brand for Basin-produced/value-added products.
2. Food hub - aggregate/cost sharing. (processing, storage, transport, and marketing/branding).
3. Improved opportunities for info-sharing and learning.
4. Remove regulatory barriers to accessing markets both locally and inter-provincially. (Processing facilities, especially meat/chicken/eggs).

REGIONAL BRANDING
There was a strong sense in the room for both localized and regional brand(s). Participants recognised the benefits of branding and gave solutions for process and structure. The group discussed different options for a collaborative approach that includes both bottom up, localized brands promoting local flavours to a local trade area (visitors and locals) and a larger Kootenay brand that would identify and connect the overall area to the greater province and to visitors. This was seen as favourable by most and would sync collaboratively with localized brands. An external consumer or visitor travelling through the Kootenays would identify the entire area as the Kootenays and sync with the distinct, eclectic flavours offered by each localized brand.

The group also discussed barriers and challenges with the idea of a regional brand and its implementation.

Note: the following highlights, supports and recommendations were transcribed from participant notes and comments captured on the Regional Branding session flipchart.

Highlights
• Clarify who is our audience? Brand will be based around our target audience.
• Make it work for the producers, meaning don’t make more work, make it valuable.
• Clout of regional brand Kootenays with room for sub-regional e.g. Kaslo, Golden, Columbia Valley, Creston Valley, Slocan Valley, etc.

Supports
• Market research - trends and opportunities.
• Flavourize to Localize (terroir).
• Unify character of the Kootenays.
• Support local organizations/associations to do the work.
• Amalgamation of all resources.
• Make it work for the producers.
• BC Farmers Market are hoping to do a regional campaign for the Kootenays Farmers’ Markets & farmers to boost ‘local’ tourism.

Recommendations
1. Find the local champions who are already invested.
2. Provide financial, structural and coordination support for the champions.
3. Regional survey to gauge interest in developing a regional brand (builds a network at the same time).
4. Workshop/define quality control and finding the right balance (not too strict).

3. BASIN CAFE – three rounds of discussion

Notes and comments as provided by the participants of the Forum.

General notes
• What is an innovation centre? Farmers are innovating every day. What if innovation centres are places that monitor and gather what everyone is doing? Centres of excellence and sharing, example Kaslo as a centre for excellence on food security (best example in the province). Each centre scaled and focused on what is appropriate for their community.
• Use colleges as centres in our communities, use what we have.
• Labs to test soil and to test products.
• Connect with other innovation centres e.g. Olds and Thompson
• Mobile processing facilitates capacity in underserved communities.
• Room to grow in existing market (lower barriers for product replacement).

ROUND 1: What are enterprising opportunities for food processing/value-added innovation in the Basin?

Note - the following is a summary of sticky notes and discussion from the Round 1 session.

Full cycling/resource recovery
• Gleaning opportunities - can take ‘waste’ and make a product from it.
• Diverting landfill destined fruit and vegetable culls to juice/pulp for consumption and sale.
• Connect abattoirs with Kootenay Biological Soils for their feathers, blood and bones to be made into soil product.

Products
• Value-added products packaged for institutions e.g. applesauce.
• Demonstrate advantages to value-adding.
• Pasta sauce.

Services
• Point of entry for business advisory/development services.
• Development of producers/farmer specific business training.
• Mobile business incubator.
• Market, business and product development research.
• Offer technical business training.
• Provide regular reporting of market trends for products.
• Co-ordinate circle tours for agri-tourism like what happens in the Lower Mainland.

Governance Structure
• Cooperative models - bring multiple producers output to collectively sell.
• Connect existing co-ops to expertise to assist with missing links in aggregation, distribution, scale (e.g. Kootenay Boundary Food Producers Coop – KBFPC).
• Support existing regional initiatives like KBFPC. Co-op for value-added products packaging, branding and marketing at group discount rates.
• Common database of regional producers and processors (this is happening with CK Farm Directory - can it be expanded to Basin?).
• Network for sharing farm equipment (build on Kootenay Local Agricultural Society Tool Library).

Infrastructure
• Work with community food centres to house food processing services and education
• Physical place for value-added products packaging, branding and marketing at group discount rates.
• Incubator kitchen/food hub - coordinated for each region.
• Mobile slaughter facility for beef (outside the Slocan).
• More ‘blueprints’ or templates of micro-scale, multi-use processing facilities to be adapted
to local needs.
• Cold storage facilities on farm/business location built by one producer and given support so
that it can be shared by others (subsidy for accessible use).
• Affordable shared facilities.
• Shared coolers and freezers.
• Value-added opportunity for potatoes in Meadow Creek, want to make french fries or
potato chips, need equipment; commercial, HACCP certified facilities, what currently exists?
• Can use be expanded and improved? Where are the gaps that new facilities can fill? Hop
production for micro-brewery in demand. Malting facilities - local organic grain to micro-
brewery.
• Essential oil distillery & alcohol still for value-add products.
• Portable alcohol still that goes to farm and farmer (like the mobile press) make fruit brandy
(currently exists in Switzerland and Austria).
• Commercial Kitchen/food hub (3).
• Lab to support research.
• Processing facility.
• Recipe development.
• Product development.
• Storage and maintenance for large equipment and infrastructure.

Transportation
• Needs to be refrigerated; needs to be organic.
• Rentable trucks have limited function for farmers.
• From facilities to market.
• Shared transportation and distribution network for producers’ products.

Funding
• Need funding for private business to grow and expand.
• Consider granting opportunities for private businesses - could be matching funds -
 recognizing the value of businesses as backbone of community.

Human Resources
• Need more agriculture and processing staffing.
• The lack of support and coordinating staff is holding producers back.
• Co-ordination at sub and regional scales.
• More food inspectors.
• Increased coordination to realize/maximize what we can grow and sell.

Regulations/Advocacy
• Regulatory structures in place do not support rural farmers.
• Revise meat regulation so small farms can do on farm slaughter and inspection for
community sales and retail.
• Revise dairy regulations for local milk and cheese sector so that we can encourage our local
dairies to bottle and distribute locally.
• Separate industrial scale regulation and define/create cottage industry scale.
Possible Actions

• Review current HACCP certified facilities, create an inventory.
• Determine what’s viable for travel time to access facilities - depending on service required?
• Pursue high value crop like quinoa production, needs cleaning/processing equipment.
  Assessment of food processing needs in each community in the Basin.
• Utilizing/leveraging businesses and services that already exist; determine what can be done at what scale - what level of aggregation is necessary?
• Work with consumer to place higher value on local food; more market research.
• Work with existing farmers markets and/or nonprofits to support processing and value-add.
  Connect with grocers and health food stores; rentable trucks/spaces have limitations - producers want to work on their products.

ROUND 2: Share some of the ideas that came forward in Round 1. What are the infrastructure and services needed to make multiple ventures viable?

Note - the following is a summary of sticky notes and discussion from the Round 2 session. ** indicates the response came up multiple times.

Information and data support

• Existing information/assets that can help move forward.
• Shared data assets.
• Compiling resources.
• Annotated directory of knowledge and service in Basin.
• Inventory of what production, services, coops, resources exist.
• Education about what producers need to do to meet regulations (invite in experts like the vegetable marketing board - this happens in the tree fruit sector every year).
• Education on how to start a successful coop e.g. UCCC, something that is specific to agriculture.
• Needs assessment of regional needs for equipment.
• Co-ordinate knowledge for product development; give research in layman’s terms; and education of distribution finances.

Services (Business/Market Development)

• Business plan,** general and operational.
• Offer loan and advice that will meet regulations. Determine where there has been market failure and why the private sector is not filling the need already.
• Consultants for building infrastructure e.g. building a CFIA certified kitchen getting help with plans and permits.
• Start-up and growth funding for cooperatives.
• Funding for nonprofits doing the work in the Basin e.g. for technical support.
• Support for nonprofits to develop enterprising activities following model of Mission Mountain Food Enterprise Centre.
• Coordinate with local restaurant availability of local food - procurement service.
• CFIA inspectors need to be knowledgeable of all ag activity e.g. honey development.
• Need access to qualified consultants about specialized and general products.
• Market analysis.
• Further exploration of interest/capacity/ viability of producers to grow “new” products (hops, blueberries, quinoa, lavender) rather than import.
• Regulatory compliance (Regulatory Navigator); grant writing.
• Education and training.**
• Procedures that give confidence to buyers.
• Establish business plans and goals. Co-ops - shared info, shared resources, shared investments.
• Interior health and CFIA coordination; lab support for small scale raw milk; and regional cooperation.

Inspectors

• Local level certified inspector licensing system; remove regulatory barriers.
• Co-ordinated service between provincial and federal regulations - streamline the process and reduce the red tape.
• Regulation for local meat needs revision.
Marketing

- Separate brand aggregation from cost sharing. Incubation services - packaging and marketing.
- Expansion of Kootenay Coop to other parts of the Basin. Marketing cooperatives.
- Regional brand.
- Storage, processing and branding co-op.
- Regional branding and sales support and marketing consultants.

Product development and testing

- Incubation services - packaging and marketing; provide support for food safety (more inspectors).

Processing

- Need small scale abattoir choices - class E was a great thing - create another class where we can sell retail and restaurants.
- Hire more inspectors.
- Why did the government take Class E away?
- Co-packing processing facility (like in Kelowna).
- Commercial inspection station for poultry and meats.

Infrastructure

- Provide subsidized equipment rental for farmers.
- Design models that can operate sub-regionally (East and West Kootenay).
- Rental companies to have large equipment - maximize the economy of it.
- Affordability of rentable space is a challenge and businesses want their own space.
- More mobile, rentable equipment (like the press).
- Large kitchen/storage/coolers/freezer space (beyond what is currently available thru Farm Kitchen).
- Shared storage at farmers’ markets.
- Metal detectors in abattoirs.
- Host sites for multiple food businesses - processing in back and store in front.
- Use empty buildings in towns around the region, this could revitalize downtown core - look at tax issues empty versus rented.
- Indoor facility (HACCP certified) to house mobile press.
- Aggregation hub for distribution.

Labour

- Labour pool.
- Co-working space and manage staff.

Funding

- Work with community halls to certify kitchens and build on existing community assets.
- Flexibility on funding to support operational costs of non-profits.
- Start-up funding for business.
- Need paid staff to run the co-ops and hubs not the farmers.
- Sharing of capital interest.
Transport

- Distribution cooperatives.
- Wheel and spoke model of distribution hub.
- Help navigate the transportation challenges regarding insurance and regulations for shared transport.
- Provide a subsidized service or subsidies for haulers.
- Local aggregation and localized distribution between producers, grocers and restaurants.
- Combining shopping logistics.
- Coordination of services for pick-up and delivery.

Policy

- Agriculture mandate that voice our local regions to governments.

Possible Actions

- Start small in each community and see what works and is needed in each place - scale and phase the development so that it is iterative and can integrate learning and more networking.
- Well researched purposeful development.
- Give lots of consideration to how farmers will access food hubs.
- Consider how to link serves to farmers and how to get farmers to use the service.
ROUND 3: What enterprise/innovation centres could be developed in the Basin and where might they live? Place them on the map provided.

Selkirk College Geographic Information Systems co-operative student, Jessica Fulcher, created this map to summarize the maps from this exercise.
4. FORUM RECOMMENDATIONS

Above all, work with what already exists, namely organizations and businesses, to strengthen existing systems rather than creating new ones.

New markets

- Explore the potential/capacity/viability of producers to grow “new” products such as hops, blueberries, quinoa, lavender. Could these provide the backbone for the regional brand while also providing training opportunities for new farmers? Support value-added opportunities that build on existing systems and use by-products to create value-add (e.g. freezer to hold bones from abattoir to make bone broth with mobile press).
- Provide support to producers trying to navigate new markets such as institutions (schools and health centres).

Local procurement

- Offer leadership on local procurement by developing relationships and templates which show how to source more local food. Set a goal of local food at events. And partner with regional districts to help create policy for local government.
- Support relationship building between processors (restaurateurs, caterers and value-added folks) and producers, such as a meet your maker event (e.g. https://www.visitrhodeisland.com/event/meet-your-maker%3A-a-tasting-marketplace-for-food-lovers/35018/). Because these are relationships within emerging systems there must be time and space given to develop trust and understanding. One-off events will not be successful. Rather, a series of events over several months/years is needed.
Structural support and capacity building

- Support existing regional organizations with coordination funding. At the same time, offer support to develop enterprising activities that promote self-sustaining models of operation.
- Use existing programs to provide regulatory and certification training (for both products and facilities). Follow the example of BC Fruit Growers who annually provide pesticide and pest training in fruit growing communities across BC.
- Host workshops on calculating production costs and how to price based on those calculations.
- Monitor changing regulatory restrictions to “Class E” licensing.

Agricultural innovation centre

- Support well-researched purposeful development, not necessarily by doing more research but by working with what has been done. Start small in each community. Offer developmental grants to create business/operational plans to articulate their community’s plans for innovation centres/services.
- Consider carefully how producers and processors will use and access food hubs. Mobile infrastructure and small decentralized centres may be more effective than a large centralized facility.
- Post-secondary institutions could offer a strong leverage in communities. Existing partnerships, such as with Selkirk College in Kaslo and College of the Rockies in Creston and Invermere, could be amplified to better support relevant and robust agriculture programming in strong agriculture communities.
- Rather than attempting to build a centralized “food hub” facility capable of serving the full complement of local food manufacturing needs, support a targeted, enterprise-driven approach to building local agri-food infrastructure (i.e. mobile and decentralized infrastructure and services).
- Often “regional food hubs” are mandated to serve a broad region, but research and experience indicates that fixed food processing infrastructure can fail to meet regional needs. In the Basin, geography poses movement challenges and there are barriers to accessing such facilities. There can be advantages to mobile infrastructure.
- Determine what’s viable for travel time to access facilities, depending on service required and the season (travel will be different in summer to winter) – e.g. 15–20 minutes for a commercial kitchen and maybe 2–3 hours for a slaughterhouse. Ask the producers how long they are comfortable travelling based on what they are processing.

Regional branding

- An investment in infrastructure can increase production therefore requiring a marketing strategy that expands markets in order to take products out of the Basin. Without this, there will be undue competition in the Basin because of saturation causing market failure. This is a critical part of any investment in production.
- Regional branding initiative may struggle due to the distinct characteristics and areas of potential within the various sub-regions of the Basin. An inclusive and well-coordinated approach would be required to support this initiative.

Future Basin Agriculture Forum(s)

- The design should focus on meaningful dialogue and networking.
- Having a tangible topic of discussion, supported by strong event design, enables a significant and deep level of networking to occur.
• The Trust could continue to focus on market development using the Forum to address market trends, certification and training, agri-tourism, distribution and aggregation, new innovation opportunities and examples, etc.

• Alternatively, the Trust could expand into other areas that are important for agriculture in the Basin including labour market development, land access, and new entrants.

• The planning of future Forums presents an opportunity to support community groups across the Basin. A partnership between the Trust (offering organizational, technical and financial capacity) and a community group (offering food and agriculture expertise, and social capital) could build the Basin food and agriculture network.

WHO IS AT THIS FORUM?

92 delegates
23 speakers and conversation catalysts

70% of participants identify as either producer, processor or distributor or a combination.

30% of the participants support the food system as non-profit groups, government and industry experts.

WHAT WE DO

50 participants grow or raise food
33 food system supporters
9 directly linked to the food system as retailers, butchers, restaurateurs and abattoirs

Many of the participants wear multiple food system hats.