

GOOD FOOD SUMMIT PRESENTER BIOS

2019 Good Food Summit: Growing Resilience

www.goodfoodnetwork.info/the-good-food-summit

Session Title: A Resilient Food System in the Face of the Climate Crisis

SAMANTHA CHARLTON - Samantha Charlton is a Project Manager for the BC Agriculture & Food Climate Action Initiative (CAI). The CAI develops tools and resources to enhance agriculture's ability to adapt to climate change. Samantha has been in this role since 2013, co-developing Regional Agricultural Climate Change Adaptation Strategies in 7 key agricultural regions across BC and overseeing project implementation in a number of these regions; the projects pertain to wildfire preparedness, pest management, drought planning, water management and applied agricultural research and demonstration for innovative practices. Samantha is a registered professional planner and has a background in Urban Agriculture, Organic Agriculture, Food Security, Sustainable Transportation and Resource Co-Management. Outside of work, Samantha is an avid gardener, dog-lover and does nearly every water sport.

JIM MCISAAC - Jim is the executive director of the TBuck Suzuki Foundation, a fisheries foundation created by fishermen in 1981 to protect habitat, prevent pollution and promote sustainable fisheries. He is the Pacific Vice-President of the Canadian Independent Fish Harvester's Federation, an organization built to protect independent fishermen and coastal community fisheries interests. Over the decades Jim has participated in various integrated Ecosystem Based Management (EBM) initiatives involving federal, provincial and First Nations governments. One, the Marine Plan Partnership (MaPP), has just released a major study looking at the impact of climate change on B.C. marine sectors, central in this is B.C. fisheries.

TAYLER KRAWCZYK - Tayler, with his wife Solara, co-manages Hatchet & Seed, an edible landscaping & ecological design company based in Victoria, BC. Since 2011, they've been transforming barren, boring landscapes into thriving 'edible landscapes'. As a Reagrarians® Team Member, Tayler also provides a design-consulting service to farmers, ranchers & land-managers looking to develop climate-adaptive, regenerative farms on Vancouver Island.

GARY MCDOUGALL - Gary and his wife Petra have been gardening and growing most of their fruits vegetables and raise chickens along with their 3 wonderful children. On their quarter-acre property they host workshops, do consultations, offer talks educating and inspiring people to grow food. Learn more about what they do on the Facebook page Grow the Food You Love where you can learn how to:

- grow in a no-till system to grow the food, less time weeding.
- how to improve your soil naturally with no chemicals and little to no fertilizer - how soil can be a solution to climate change and be a carbon sink - what regenerative farming is how it leaves the planet better.

Breakout session: The Next Generation of Young Harvesters, from Farm to Fish

CHRISTINE SAYEGH – FARMER - Originally from Montreal, Christine started her farming career as an intern for a non-profit urban agriculture center in the heart of the city. Ever since then, she has been working hard growing organic food and fostering local food security in her communities. After farming for 7 years on a wide variety of urban and rural land projects across the country, Christine has settled down just outside of town to tend to her dream of starting her own farm!

FRASER MACDONALD - FISH HARVESTER - Fraser MacDonald lives in Vancouver and operates a small commercial fishing business on the BC coast. Fraser got involved in the fishing industry as a deckhand while attending university and has been fishing for 15 years now. In 2011 Fraser started working as a hired fishing vessel captain, in 2013 he bought and started running his own vessel. While based out of Vancouver in the winter, during the fishing season he operates on the coast anywhere from Prince Rupert to Southern Oregon participating in the albacore tuna, spot prawn and longline groundfish fisheries. When not on the water fishing or working in the shipyard on boat maintenance, Fraser enjoys travelling and taking advantage of coastal BC's natural beauty and its many outdoor activities.

ARIELLA FALKOWSKI – FARMER - Ariella Falkowski is a farmer and food lover who has been learning and growing on mixed vegetable farms across BC for the last 9 years now, the last 2 of which have been as the owner/operator of Sweet Acres Farm. Sweet Acres Farm is a small, diversified mixed vegetable farm that operates on 2 leased acres at Lohbrunner Community Farm, located in Langford, BC. Ariella sees sustainable and organic agriculture as a way to take steps to tackle current social and environmental problems as well as a way to contribute in a meaningful way to her community. It also happens to be fun and delicious, and she can't seem to imagine living (or eating) any other way!"

ANGELA FORTUNE - MANAGER OF NOVA HARVEST LTD. - Angela Fortune is a shellfish grower and manager of Nova Harvest Ltd., a shellfish hatchery and oyster farm in Bamfield, BC, on the West coast of Vancouver Island. Angela started working with Nova Harvest Ltd. in 2017 while finishing a Master of Science degree with the University of Victoria and the Department of Fisheries and Oceans, which focused sustainable aquaculture production at a shellfish farm. Prior to joining the Nova Harvest Ltd. team Angela spent time teaching university and college students about environmental management and aquaculture, through the University of Victoria as well as North Island College. Angela cares equally for both the local community and local environment and strongly believes oyster farming is a unique industry that can have positive social outcomes and positive environmental interactions. As oysters are the most sustainably produced animal protein in the world and oyster farms physically have a net positive on their surrounding environment – as they act as an artificial reef for surrounding marine life, increasing biodiversity and marine health.

TIARE BOYES - FISH HARVESTER - Tiare is a 2nd generation Canadian commercial fisher from Vancouver Island. She has worked for her family's small fishing business, Arbegar Fishing Co. Ltd. since she was 12 and continues to work on the family boat, F/V Borealis I. With eighteen years experience working at sea in the British Columbia Integrated Groundfish Industry, she is also a Canadian delegate serving on the Conference Board for the International Pacific Halibut Commission, is a board member of the BC Seafood Alliance and is an industry representative on the Canadian Seafood Value Chain Roundtable. Tiare completed her Masters in Marine and Resource Management specializing in Coastal

and Marine Management, through the University of Akureyri in Ísafjörður, Iceland. Her thesis investigated spatial shifts and potential avoidance fishing behaviours of the B.C. halibut fleet in the presence of choke species. As owner/operator of her company Leeward Consulting Ltd. Tiare is currently employed as the Executive Director of the British Columbia Tuna Fishermen's Association (BCTFA) and works with the Pacific Halibut Management Association (PHMA).

HELEN BEANS - FISH HARVESTER - My name is Helen-Anne Beans. I am from the 'Namgis First Nation in Alert Bay, BC. I am a 4th generation commercial fisherman. I grew up on my father and my grandfather's seine boats, fishing salmon with my family. Fish harvesting is something I am very passionate about, and I am very proud to fish British Columbia. Currently, I take every given opportunity to be on the water and participate in active fisheries, gaining as much experience possible.

Breakout Session: Self-Care for Activists

TIA LARKIN - Tia (she/her) is a counsellor working on Lekwungen speaking Territory, known to many as Victoria BC. Originally from Dartmouth Nova Scotia, she has an MA in Family Studies and Gerontology, and a MEd in Counselling. Most of her volunteer work/employment/research has centered around Human Sexuality, particularly LGBTQ experience and Sexual Fluidity. As a queer female, working with and advocating for LGBTQ people, sex worker rights, and folks who use substances, she found that should was easily caught up in the goings on of her work and often neglected her own needs. Drained, she was able to get a better handle on this, with the help of her community... and in turn wanted to create space for dialogue and skill building within the community that cared for her (that's you, Victoria)! She loves petting all the dogs, karaoke, salty snacks, and looks forward to sharing space with those of you at the Good Food Summit!

Lulumexun tu Hwulmuhw Sulhtun (Guardians of First Nations Food)

- 1) MUNULTHAAT (Marylin Olsen-Page)
- 2) Tiffany Joseph
- 3) Jared Williams
- 4) Kati George-Jim

MUNULTHAAT - (Marylin Olsen-Page, tsartlip) is a long-standing community leader that holds rich teachings, and honourable responsibilities in her families, nations, and far-reaching communities. She is an elder for tseycum Head Start Programs, in addition to doing research and creating a land use database with the land manager and the archeologist at tseycum Band Nation. MUNULTHAAT carries ancient cultural knowledge into the future; is constantly giving support and building up our young people; and works with respect for our ancestors and relations every single day. She is an inspiration and role model for all of our relations to follow after.

TIFFANY JOSEPH - My name is Tiffany Joseph. My ancestry is of Sk̓xwu7mesh (Fresh Water people) and W̱SÁNEĆ (Saltwater people, Emerging people) peoples. I work in the SNIDŽEŁ Resiliency Project doing land restoration and cultural revitalization work. I grew up learning Sk̓xwu7mesh (Squamish) language

from preschool to grade 10, and I started learning SENĆOŦEN in 2015 in the W,SENĆOŦEN IST program. I'm drawn to work that promotes wellness of our minds, bodies, and the environment in which we live, because the wellbeing of the land and the people is intertwined.

XwisXwčaa (Kati George-Jim, tsouke and tseycum) - is a young community member that is honoured by the time, energy, and knowledge that has been shared with her and continues to be invested in her by her families, communities, and relations. Her most recent work has been in partnership with artist kQwat'st'not (Charlene George) and Sierra Club of BC as the "Co-Respectful Indigenous Community Engagement Facilitator" working on a place-based curriculum and learning tool called "Seeing Through Watchers' Eyes" along with transformational learning and leadership within the Sierra Club. Currently she is contracted to work with ŚW,ŹENENITEL (the Indigenous Food Systems Initiative) with CRFAIR to support the team with community-based practices informed by our local Indigenous protocols and ways of being. She is inspired by selenii such as her Aunty, MUNULTHAAT, and other women upholding cultural knowledge and legal systems, along with respectful and bold leadership styles.

Food as an Artistic Medium

REGAN SHRUMM - is a queer, disabled settler from Italian, German, Polish, Scottish, and English decent. She has been living as an uninvited guest on the traditional and unceded Lekwungen and WŚÁNEĆ territories for the past 10 years. She is currently the Assistant Curator at the Art Gallery of Greater Victoria.