

GARDENING - A NATIONAL CALL TO ACTION

Growing Health, Economy, Natural Resources, Community & Future Generations

Food & Society Fellows Gardening Team

Fred Bahnson

**Farmer, Writer, Senior Fellow at the Oakland Institute
Brevard, North Carolina, ffbahnson@hotmail.com**

Fred Bahnson is the co-founder and former director of Anathoth Community Garden, a ministry of Cedar Grove UMC in Orange County, North Carolina. During his four years as director, Fred helped turn a five-acre piece of land into a thriving community center. Anathoth is now a place that teaches sustainable food production, hosts regular community meals, and helps deepen relationships between God, neighbor, and the land.

Fred speaks and writes widely about food and faith, covering everything from the theological and scriptural understandings of food to practical examples of how such beliefs are embodied in everyday practices. He is especially interested in churches and Christian organizations that engage the world through sustainable agriculture, both in the U.S. and abroad.

His writing has appeared in *Orion*, *The Sun*, *Sojourners*, *Pilgrimage*, *The Cresset*, *Christian Century*, and the anthologies *Best American Spiritual Writing 2007* (Mariner) and *Wendell Berry and Religion—Heaven's Earthly Life* (University Press of Kentucky). Awards include the 2006 Pilgrimage Essay Award, a 2008 Associated Church Press Award of Excellence, and a 2008 William Raney scholarship in nonfiction at Bread Loaf Writer's Conference. He is currently a Senior Fellow at the Oakland Institute.

Fred has spent a combined four years of his life in other countries: he was a missionary kid in Nigeria, taught college courses on liberation theology and indigenous resistance in Mexico, Honduras, and Bolivia, and worked as a peacemaker among indigenous coffee farmers in Chiapas, Mexico. He lives on a small farm in the North Carolina mountains with his wife and two sons, and spends most days writing in the old milk room of an abandoned dairy barn. Fred has a M.T.S. from Duke Divinity School and a B.A. in Literature from Montana State University.

Roger Doiron

**Founding Director, Kitchen Gardeners International
Scarborough, Maine, roger@kitchengardeners.org**

Roger Doiron is founder and director of Kitchen Gardeners International (KGI), a Maine-based nonprofit network of over 15,000 individuals from 100 countries who are sowing the seeds of a healthy, sustainable and food-secure world in their own backyards.

In February 2008, Roger launched the "Eat the View" campaign to replant a kitchen garden at the White House. Over the course of 14 months, the campaign attracted broad media coverage (*New York Times*, *Washington Post*, *Wall Street Journal*, *Chicago Tribune*, *LA Times*, *National Public Radio*, *Associated Press*, *International Herald Tribune* and the BBC), generated over 100,000 signatures on a White House kitchen garden petition, and won grand prize in the United Nations Foundation's "On Day One" contest for identifying the best idea for President Obama to undertake upon taking office, unleashing a flood of e-mails to the White House in support of a "First Garden."

Roger's work on the "Eat the View" campaign earned him significant recognition including 3rd prize in the Climate Matters video contest (for his video "This Lawn is Your Lawn"), the Heart of Green award, and the Garden Crusader award.

In addition to his advocacy work, Roger is a free-lance writer and public speaker specializing in gardening, cuisine, and sustainable food systems. His articles on food, agriculture and gardening have appeared in the *Chicago Tribune*, *Christian Science Monitor*, *Organic Gardening magazine*, *Mother Earth News*, and *Saveur*.

Although grounded in his own local food system, Roger remains interested in and connected to international food issues. He first became involved in food issues in Europe as head of Friends of the Earth's European office in Brussels during the 1990s at the height of the Europe's mad cow furor. He was also part of the American NGO delegation to the last UN World Food Summit. Roger is a Phi Beta Kappa graduate of Holy Cross College and holds a Master of International Relations degree from the Fletcher School of Law and Diplomacy. He enjoys cooking, gardening and eating with his three Belgo-American boys Francois, Maxim and Sebastian, and his wife Jacqueline.

Rose Hayden-Smith

**Garden Educator, Historian, Ventura County Director, University of California Cooperative Extension
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Rose Hayden-Smith has served as a 4-H Youth Development Advisor and Master Gardener Coordinator with the University of California's Division of Agriculture and Natural Resources in Ventura County since 1992, developing educational programs about agriculture and gardening for youth, educators and community audiences. Her work focuses on facilitating school, home and community gardening efforts; garden-based learning in both formal and non-formal educational settings; food systems education; and volunteer development. Rose also provides leadership for educational programming at UC's Hansen Agricultural Center, located at the historic Faulkner Farm in Santa Paula, CA. Rose chairs UC's Garden-Based Learning Workgroup, which links research and practice to promote school gardening efforts, and is a member of California's Instructional School Garden Advisory Committee.

Rose is also a practicing U.S. historian, and has been an instructor at the University of California, Santa Barbara, where she also served as Assistant Review Editor and Book Review Editor for *The Public Historian*, a UC Press journal. Her work as a historian focuses on gardening, horticulture and agriculture, especially during the Progressive Era and WWI; government and educational policies relating to that topic; the American home front during wartime; and digital history. She is a nationally recognized expert on the topic of Victory Gardens and the school gardening movement in America. Rose is completing her Ph.D. in U.S. History/Public Historical Studies at the University of California Santa Barbara, she has masters degrees in U.S. History and Education, specialization in Reading as well as a B.A. in English from the University of California Santa Barbara.

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Erin MacDougall

**Program manager for healthy eating and active living
Public Health - Seattle & King County
Seattle, Washington, erin.macdougall@kingcounty.gov**

Erin MacDougall is a healthy food specialist and scientist dedicated to ensuring a future in which every person has access to healthy food produced in a just and sustainable manner. In her public health role, she works with a diverse group of people and organizations to help identify and realize policy changes to improve the local food system and public health for residents in the Pacific Northwest.

Erin is passionate about community gardening in Seattle and appreciates the abundance and diversity of the foods grown and harvested in the Pacific Northwest. She is committed to promoting the work of local chefs in restaurants and institutions that focus on procuring and serving locally and sustainably produced foods.

Currently, her food-focused work in Seattle and King County, Washington, includes helping to lead the W.K. Kellogg Foundation-funded King County Food and Fitness Initiative and the Puget Sound School Gardens Collective. She is also a member of the Food Policy Council for Seattle and King County. Erin is committed to improving school food by advancing efforts to institutionalize Farm to School and school garden programs. She works to improve access to healthy foods in low-income communities through local economic development efforts.

She serves as a National Advisory Board member for Leadership for Healthy Communities, and a volunteer board member for the P-Patch Trust in Seattle. Prior to working in public health, Erin worked as a scientist studying cardiovascular disease. Her commitment to promoting lifelong health for all people comes from her understanding of the origins of chronic diseases and the importance of a healthy diet in preventing them. Erin has a Ph.D. in Nutrition from the University of California, Davis.

Lisa Kivist

**Author, Farmer and Innkeeper
Browntown, Wisconsin, lisa@innserendipity.com**

Lisa Kivist embodies the growing "ecopreneuring" movement: innovative entrepreneurs who successfully blend business with making the world a better place. With her husband, Lisa is co-author of *Rural Renaissance: Renewing the Quest for the Good Life*, capturing the American dream of farm living for contemporary times. Her latest release, *ECOpreneuring: Putting Purpose and the Planet Before Profits*, is a compact, dynamic toolkit for a fresh approach to entrepreneurial thinking, blending passion for protecting and preserving the planet with small business pragmatics. A national advocate for rural women's issues, Lisa leads the Midwest Organic and Sustainable Education Service (MOSES) Rural Women's Project, raising the voice of women in agriculture and farm-based businesses by providing networking, training and support, aiming to increase media and public awareness of issues of female farmers and rural entrepreneurs.

Lisa runs the award-winning Inn Serendipity Bed and Breakfast in southwest Wisconsin, completely powered by renewable energy and considered amongst the "Top Ten Eco-Destinations in North

America." Her culinary focus on local and seasonal cuisines "with most ingredients traveling less than 100 feet from her organic gardens to B&B plates" earned recognition in publications from *Vegetarian Times* to *Country Woman* and inspired her cookbook, *Edible Earth: Savoring the Good Life with Vegetarian Recipes from Inn Serendipity*.

In addition to feature writing for publications such as *Hobby Farm Home*, *Mother Earth News* and *Wisconsin Trails*, Lisa regularly blogs for Green Options and is the lead writer for Renewing the Countryside, a nonprofit organization showcasing rural entrepreneurial and agricultural success stories. Lisa also penned *Kiss Off Corporate America: A Young Professional's Guide to Independence*.

Angie Tagtow

**Dietitian, Environmental Nutrition Consultant
Elkhart, Iowa, angie.tagtow@mac.com**

Angie Tagtow is a registered dietitian, environmental nutrition consultant and international speaker who educates eaters, opinion leaders and policy-makers on sustainable food systems that promote good health, vibrant communities and environmental stewardship. Her consulting firm, Environmental Nutrition Solutions, takes an ecological approach to food and health by leveraging policies to build resilient and sustainable food systems that advance public health. Her "Good Food Checklist" series has been distributed to audiences across the country. She works with a variety of groups including regional food and farming coalitions, not-for-profit organizations, professional associations, government agencies, universities and industry.

Angie serves as the managing editor of the *Journal of Hunger and Environmental Nutrition*, a publication she helped launch in order to coalesce local, national and international hunger and environmental nutrition issues. She is a guest co-editor on a special issue of the Journal devoted to sustainable food systems. Angie has held several leadership positions in dietetics and public health at the state and national levels. She is a past chair of the Hunger and Environmental Nutrition Dietetic Practice Group of the American Dietetic Association (ADA); a member of the ADA Sustainable Food Systems Task Force of which she co-authored the primer "Healthy Land, Healthy People: Building a Better Understanding of Sustainable Food Systems for Food and Nutrition Professionals;" and co-produced an online continuing education module for dietitians titled "Healthy Land, Healthy Food, Healthy Eaters - Dietitians Cultivating Sustainable Food Systems."

For ten years, Angie worked at the Iowa Department of Public Health as a regional nutrition consultant in the WIC program. Her work within public health included investigating the extent of food insecurity and hunger among WIC participants, community health needs assessment, health improvement planning, evaluation and public health performance standards. Prior to working in state government, Angie worked as a program director for the American Heart Association. Angie completed her dietetic internship and masters degree in Family and Consumer Sciences Education at Iowa State University and a B.A. in dietetics and chemistry at the University of Northern Iowa.



Soil, seeds, solution: Gardening can save the world. Revive our Victory Garden roots and call for a national gardening initiative.

For more information about the IATP Food and Society Fellows Gardening Team, go to www.foodandsocietyfellows.org.