



State of Alaska
Division of Agriculture

Alaska Farm to School Conference
January 13-14, 2015



Sponsors

Schedule at a Glance

Program Details

Speaker Biographies

Local Producer Showcase

Contact Information

Thank you to all of our sponsors!



Wild, Natural & Sustainable®



Classrooms and School Community

- 8:00 – 8:15 am Coffee and Welcome
- 8:15 – 8:30 am Opening Remarks
Senator Lisa Murkowski (5 minute DVD welcome)
- 8:30 – 9:00 am Alaska Farm to School

‘Where are We Now, Where are We Headed’
- 9:00 – 10:00 am Building Your Own Soil & Composting Basics
- 10:00 – 10:15 am BREAK (networking)
- 10:15 – 11:00 am Garden Based Education
- 11:00 – 11:30 am Ag in the Classroom
- 11:30 – 12:00 am The Future of the Farm to School Program:

What are Your Ideas? Part 1
- 12:00 – 1:00 pm LUNCH provided

(Marriott Hotel will feature the Alaska Grown Fish Chowder recipe developed by the collaboration between the Farm to School Program and Cooperative Extension Services at UAF.)
- 1:00 – 2:00 pm Greenhouses and Hydroponic Growing
- 2:00 – 3:00 pm Sustaining Farm to School
- 3:00 – 3:15 pm BREAK (networking)
- 3:15 – 3:30 pm Farm and Fish to School Showcase Introductions
- 3:30 – 4:45 pm Farm and Fish to School Showcase
- 4:45 – 5:00 pm Networking

If you are not returning for tomorrow's events please turn in your evaluation and pick up some resources at the resource table!

Cafeteria and Producers

- 8:00 – 8:15 am Coffee and Welcome
- 8:15 – 8:30 am Opening Remarks
Deborah Kane, National Director, USDA Farm to School Program
- 8:30 – 9:00 am Alaska Farm to School ‘Go Further With Partners’
- 9:00 – 9:30 am UAF Recipe Development Project
- 9:30 – 10:00 am Nutritional Alaskan Foods for Schools Update
- 10:00 – 10:15 am BREAK (networking)
- 10:15 – 11:15 am Procuring Local Food; Federal, State, Local Examples
- 11:15 – 12:00 pm The Future of the Farm to School Program:
What are Your Ideas? Part 2
- 12:00 – 1:00 pm LUNCH provided
(Marriott Hotel will feature an Alaska Grown stir fry potato and carrot dish.)
- 1:00 – 1:30 pm Potato Wedge Project
- 1:30 – 2:45 pm Panel Working with Schools and Producers
- 2:45 – 3:00 pm BREAK (networking)
- 3:00 – 3:15 pm Local Producers Introductions
- 3:15 – 4:30 pm Local Producers Showcase
- 4:30 – 5:00 pm Networking

Don't forget to turn in your evaluation and pick up some resources at the resource table!

Classrooms and School Community

8:00 – 8:15 amCoffee and Welcome

8:15 – 8:30 amOpening Remarks
Senator Murkowski Remarks-DVD

8:30 – 9:00 amAlaska Farm to School; ‘Where are We Now, Where are We Headed’
Johanna Herron, Alaska Farm to School Program Coordinator,
Division of Agriculture

Hear about the current state of farm to school in Alaska and a vision for where we can go with it. Johanna will share program efforts in the cafeteria, classroom, and community ending with a long term vision of impact and culture change that results from strong farm to school commitment.

9:00 – 10:00 amBuilding Your Own Soil & Composting Basics
Jodie Anderson, HDR Inc.

Using what you have around you to make garden soil! A very brief look at basic soil properties and then a conversation about the materials around your community that could be used as components in manufactured soils so you don't have to buy bags of dirt to have a garden! Turning your cold pile of goo into beautiful compost! Composting is 10% science and 90% art. I will present a basic review of the science of composting that will give you just enough information to eventually become a master composter!

10:00 – 10:15 amBREAK (networking)

10:15 – 11:00 amGarden Based Education
Patrick Ryan & Kelly Ingram, Alaska Botanical Gardens (25 minutes)

Join Kelly and Patrick for an engaging discussion on garden-based education. Hear about the Junior Master Gardener curriculum and other resources to inspire you to get gardening. Learn fun and exciting ways to teach science, social studies, and more through gardening and nature exploration in and outside of your classroom.

Danny Sparrell, Calypso Farm and Ecology Center (20 minutes)

School gardens are growing as the benefits of kids getting their hands dirty become more evident. Gardens can be a vibrant and exciting educational tool. This session will address issues such as usage, short seasons, funding, and summer maintenance through Calypso's experience managing school gardens in the Fairbanks Northstar Borough School District.

11:00 – 11:30 am....Ag in the Classroom (AITC)

Melissa Sikes, Fairbanks Soil and Water Conservation District

Agriculture in the Classroom Programs seek to improve student achievement by applying agricultural-based activities to teach core curriculum concepts. AITC cultivates an understanding and appreciation of the food and fiber system that we all rely on every day. Come and learn what is available for AITC in Alaska.

11:30 – 12:00 am....The Future of the Farm to School Program: What are Your Ideas? Part 1

Shelly Wade and Molly Mylius, Agnew::Beck

In this session participants will share and prioritize the future Alaska Farm to School program goals and activities.

12:00 – 1:00 pm.....LUNCH provided

Wallstreet Buffet: Featuring Alaska Grown Fish Chowder

1:00 – 2:00 pm.....Greenhouses and Hydroponic Growing

Jason Fastenau, Farm to School Director - AK Gateway School District (30 minutes)

This school district's greenhouse in Tok provides fresh fruits and vegetables to the seven school sites in the Alaska Gateway School District (AGSD). This session will discuss the lessons learned in this implementation, as well as where AGSD plans to go from here with Farm to School implementations.

Matthew Shelborne, Teacher at McGrath (30 minutes)

Come hear a 'how-to' on setting up a mobile hydroponic table using construction materials for Career and Technical Education while fulfilling NCCER module completion requirements. You will also get a thematic unit overview on how to use hydroponics as an educational tool within each core educational subject areas, including cultural and community outreach.

2:00 – 3:00 pm.....Sustaining Farm to School

Emily Becker, Farm to School Grant Coordinator (20 minutes)

Emily will share her community specific success and challenges to sustaining their Farm to School Program at Airport Heights Elementary.

Lauren Kelsey & Ellen Hackenmueller, State Agency (20 minutes)

'Sustainability is Key!' Lauren and Ellen will discuss strategies and success stories of incorporating long-term Farm to School goals into district and school administrative policies.

Deborah Kane, National Director USDA Farm to School (20 minutes)

Deborah will share some Farm to School Sustainability strategies she has seen work on the national level.

3:00 – 3:15 pm.....BREAK (networking)

Tuesday Programs

3:15 – 3:30 pm.....Farm and Fish to School Showcase Introductions

Farm and Fish to School Showcase Participants

Each of the projects being showcased will introduce themselves briefly before we start the rotations.

3:30 – 4:45 pm.....Farm and Fish to School Showcase Rotations

Rotate between tables of your choice every 15 minutes to hear more about the specific projects.

(Table 1) Kathleen Vik, Family and Consumer Science Teacher,
Chugiak High School

The Chugiak Family and Consumer Science Program has received four Farm to School grants. The grants were used to develop Programs featuring Healthy Meals, Healthy Families; Code Green Salad Bar; Taste the Freshness and Color Me Healthy Programs. These included working with local chefs, farmer's, businesses and recipe development.

(Table 2) Danny Sparrell, Calypso Farm and Ecology Center

Come hear more about how Calypso Farm and Ecology Center's School Garden Initiative works.

(Table 3) Dona Helmer, Librarian at College Gate Elementary

'At Anchorage School District (ASD) Successful school Projects Mean You Don't Have To Do It All By Yourself' In today's busy world, there is never enough time for everything. Sometimes planting a seed is all that you can do. Other times, you get to deal with a bumper crop of projects and ideas. Helmer will discuss her Second Grade Chefs Project. You will learn how to simply, find a friend and combine lessons that integrate art, social studies, language arts, writing, and science to successfully engage students as they study plants, nutrition, and cooking locally grown foods.

(Table 4) Cassee Olin, Business Manager at Sitka School District

Come hear the history of the Sitka fish to schools Program started and the curriculum that the Sitka Conservation Society has done, and also where they are now and where they intend to go.

(Table 5) Nicole Swenson, Agriculture Educator in Tyonek

In 2012, the people of the Native village of Tyonek asked their tribal conservation district (TCD) for help creating a local agriculture Program. After hard work on behalf of the community, TCD, funders, and school there is a working farm that runs completely off the grid.

(Table 6) Emily Becker, Teacher at Airport Heights Elementary

Got no money? If you've got dead leaves and food waste, you're rich! In soil ingredients, that is. Come learn about "lasagna-style" garden methods that use available 'free stuff' to make a booming vegetable garden. Teachers who cringe every time students throw away their lunches will be particularly interested!

(Table 7) Jason Fastenau, Farm to School Director, Alaska Gateway School District

Come ask questions and hear more about the Farm to School strategies taking place in Tok.

(Table 8) Larissa Wright-Elson, Teacher at South Anchorage High School

Larissa will talk about permaculture and what it means for school sustainability and communication. With photos of South Anchorage High School's indoor gardening, Larissa will review the permaculture principles and the importance of learning through experience, making slow and steady progress rather than experiencing immediate success.

(Table 9) Sandy Scotton and Isabella Apfelbeck, Galena Growers

Come hear about the simple and creative approaches the Galena Growers have taken in their community to engage kids and grow food for their community.

(Table 10) Matthew Shelborne, McGrath

Come hear more about the hydroponic project in McGrath!

(Table 11) Avril Wiers, Effie Kokrine, Fairbanks

The farm at Effie Kokrine Early College Charter School provides sustainable agriculture education while providing vegetables for their 'Let's Move!' salad bar. Learn how to navigate the school garden to cafeteria programs and integrate food lessons into the classroom.

(Table 12) Kelly Ingram and Patrick Ryan, Alaska Botanical Gardens, Anchorage

Come learn more about the Alaska Botanical Gardens and their educational Programs!

4:45 – 5:00 pm.....NETWORKING

If you are not returning for tomorrow's events please turn in your evaluation and pick up some resources at the resource table!

Wednesday Programs

8:00 – 8:15 amCoffee and Welcome

8:15 – 8:30 amOpening Remarks

Deborah Kane, National Director, USDA Farm to School Program

8:30 – 9:00 amAlaska Farm to School ‘Go Further With Partners’

Johanna Herron, Farm to School Program

Ellen Hackenmueller, Child Nutrition Programs

Diane Peck, Obesity Prevention and Control Program

Kate Idzorek, Cooperative Extension Services

Debi Kruse, Community and Economic Development

Partnerships are a secret to success with any program initiative. Hear how these four state agencies and the University have benefited by working together on Farm to School, increasing the success of each Program mission. Each will present their program vision and explain how each partner organization has helped their program succeed.

9:00 – 9:30 amUAF Recipe Development Project

Kate Idzorek & Danielle Flaherty, Cooperative Extension Services

Come hear about the upcoming local food recipe book that UAF is working on! Danielle will also share some strategies to reduce sodium and fat without sacrificing flavor.

9:30 – 10:00 amNutritional Alaskan Foods for Schools Update

Debi Kruse, Division of Community and Regional Affairs

Debi will update everyone on the status of the 2016 fiscal year funds for the Nutritional Alaskan Foods for Schools Grant Program. She will also explain what happens to unspent money and how that rolls over.

10:00 – 10:15 amBREAK (networking)

10:15 – 11:15 amProcuring Local Food

Hear how Oregon state is supporting local food purchases in schools and ways to buy local following federal meal regulations.

Amy Gilroy, Oregon Farm to School Manager (30 minutes)

Oregon has made strides in developing a state-wide Farm to School and School Garden Program. In this session you will learn about Oregon’s procurement model, the history of the Farm to School and School Garden Program and what it took to get the Oregon program off the ground.

Deborah Kane, National Director, USDA Farm to School Program (30 minutes)

There are many strategies to specifying local food following federal procurement guidelines for the meal programs. Deborah Kane will provide examples of how to highlight local food and staying in compliance with federal requirements.

11:15 – 12:00 pm....The Future of the Farm to School Program: What are Your Ideas? Part 2

Shelly Wade and Molly Mylius, Agnew::Beck

Agnew::Beck will share and get feedback about day one results. This is your opportunity to reflect on what you have learned and to provide additional input.

Wednesday Programs

12:00 – 1:00 pm.....LUNCH (on site)

Little Italy Buffet: Featuring Alaska Grown Stir Fry Potato & Carrot dish

1:00 – 1:30 pm.....Potato Wedge Project

Ralph Carney, Owner Alaska Chip Company

Come hear the results and findings of the Potato Wedge Project. Hear about the process, tasting results, and opportunities for a local potato product down the road.

1:30 – 2:45 pm.....Panel: Working with Schools and Producers

Amy Rouse, Director of Student Nutrition- Fairbanks

Rand Rosecrans, Food Service Manager- Galena

Tanya Dube, Food Service Manager – Bristol Bay

Tim Meyer, Meyer Farm- Bethel

Jennifer Becker, Pioneer Produce- North Pole

2:45 – 3:00 pm.....BREAK (networking)

3:00 – 3:15 pm.....Local Producers Introductions

Each of the producers being showcased will introduce themselves briefly before we start the rotations.

3:15 – 4:30 pm.....Local Producers Showcase

Rotate between tables of your choice every 15 minutes to hear more about the specific producers.

Bormans Farm - Frank Borman

Meyers Farm - Tim Meyer

VanderWeele Farm - Ben VanderWeele

Pioneer Produce of North Pole - Jen Becker

Black Bear Farm - Robert Shumaker

Kahiltna Birchworks - Dulce Ben-East

Bare Hands Farm - Graham Knapp

Volcano View Farm & Ugashik Wild Salmon Co. - Victoria Briggs

Alaska Sprouts - S.J. Klein

Copper River Seafood - Cassandra Squibb & Weylin Buzby

Mid State Meat - Fritz Wozniak

4:30 – 5:00 pm.....NETWORKING

5:00 – 6:00 pm.....RECEPTION (on site)

Reception brought to you by Alaska Seafood Marketing Institute



Wild, Natural & Sustainable®

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some resources at the resource table!*

Anderson, Jodie

In 2007, Jodie worked at UAF to develop and run the Alaska Community Horticulture Program through the School of Natural Resources and Agricultural Sciences. While there, she researched composting fish waste with cardboard and began Ph.D. studies in soil biochemistry. Today, Jodie is a soil scientist with HDR, Inc.

Becker, Emily

Emily founded the Airport Heights Elementary School Garden Club 6 years ago. The garden started with two raised beds and now includes 7 raised beds and a 300 sq ft greenhouse! Food grown at the school feeds our students or raises money for other school programs.

Becker, Jen

Jen Becker was raised in Rhode Island and graduated from the University of Maine with degrees in Forestry and Parks & Recreation before moving to Juneau in 2004. Jen apprenticed and managed Rosie Creek Farm before going into business as Pioneer Produce in 2011. The farm operates on six acres of rented land in North Pole and is primarily a Community Supported Agriculture (CSA) and wholesale operation.

Ben-East, Dulce

Dulce and her husband Michael started their business Kahiltna Birchworks on their homestead in 1990. In 25 years they have increased production from 200 trees to 10,000 and developed a line of birch-based confections, syrups, sauces, as well as wild berry and fruit jams and syrups.

Briggs, Victoria

The Briggs have been farming for about 5 years in the Bristol Bay area of Alaska, using a combination of high and low tunnels along with conventional growing methods to produce crops from late April into October. Victoria brought her farming background to Alaska 10 years ago growing everything from fresh greens to strawberries.

Buzby, Weylin

Weylin Buzby, Alaska Sales Manager; Weylin currently works with 16 of the Alaska school districts to develop custom programs that suit each school's individual needs.

Carney, Ralph

Born and raised on a dairy farm in Wasilla Ralph moved on and became a CPA and eventually started the AK Chip Co. Ralph founded the company in 2003 and since then has spent his time making chips from Alaska Grown Potatoes developing new markets and products.

Dube, Tanya

Tanya has served as the kitchen manager for the Bristol Bay Borough School District for the past three years after moving to King Salmon in 2010. She is the membership chair for the Alaska School Nutrition Association and a salad bar grant recipient. Tanya has professional experience in restaurant management and has been impressed by the complexity of running a school meal operation but is up to the challenge.

Fastenau, Jason

Jason began his career in education as a science teacher. He is currently the Technology Director at the Alaska Gateway School District, as well as serving as the Farm to School Director. He also oversees the district greenhouse operations.

Flaherty, Danielle

Danielle Flaherty is a 2014 graduate of the UAF/CTC Culinary Arts program. Her passion for sourcing locally connected her with Farm to School through the UAF Cooperative Extension Service and is currently working on a second Farm to School recipe development project through CES. Recipes from her previous project are currently being used in school kitchens statewide.

Gilroy, Amy

Amy Gilroy is the Farm to School Manager with the Oregon Department of Agriculture. Amy is from the Midwest where she grew up among corn, pig and dairy farmers. Prior to her position with the Oregon Department of Agriculture, Amy worked at Oregon Public Health Institute as a Project Manager in the Food System and Nutrition Policy Program.

Hackenmueller, Ellen

Ellen Hackenmueller is a lifelong Alaskan and recent transplant to Juneau, where she is a Program Specialist with the State of Alaska's Child Nutrition Programs. She greatly enjoys her work of promoting strong nutrition foundations, active lifestyles, and overall health and wellness for Alaska's youth.

Helmer, Dona

Dona Helmer, Alaska School Librarian of the Year, spent the summers on her grandparents' farm in Montana where she learned the importance of growing your own food and eating locally. As someone who is passionate about teaching children to be self-sufficient, she shares her resources with colleagues and encourages them to try something new in their classrooms.

Herron, Johanna

Johanna Herron is the Alaska State Farm to School Program Coordinator for the Division of Agriculture, Department of Natural Resources. She serves as the Alaska State Lead for the National Farm to School Network and the USDA Farm to School team. Johanna has a MS in Community Nutrition completing a project that looked at the feasibility of Farm to School in Alaska and its use as a health promotion strategy. Johanna.herron@alaska.gov; 907-761-3870

Idzorek, Kate

Kate Idzorek graduated from Portland State University in 2004 with a BA in Sociology in a food-centric curriculum. Kate began working at the UAF Cooperative Extension Service as a Food Researcher in 2008 to develop food product from Alaska Grown ingredients. She has expanded to include recipe development for the Alaska Farm to School Program, technical assistance and trainings for specialty food producers and managing a DEC permitted Test Kitchen available for rent by small producers.

Ingram, Kelly

Kelly Ingram is the Program Director and Volunteer Coordinator at ABG. She has a passion for environmental education and loves food and foraging. She is the Program Director at Alaska Botanical Garden.

Kane, Deborah

Deborah Kane, was appointed as USDA's National Director of Farm to School in January 2012 to promote and expand USDA's Farm to School efforts. She leads the USDA farm to school team, advises the Administration on farm to school policies, key strategies and priorities, and promotes and represents federal farm to school programming to Congressional subcommittees and external stakeholders. Kane oversees the USDA farm to school grant program which awards \$5 million in competitive grants annually. Prior to joining USDA, Kane served as the Vice President of Food & Farms at Ecotrust. In 2010, Kane launched FoodHub, a first of its kind, online marketplace. Kane was selected as a White House Champion of Change where she promoted the use of technology to help schools access regionally sourced food.

Kelsey, Lauren

Lauren Kelsey is responsible for administration of the State of Alaska K-12 Obesity Prevention Grant Program. She provides one-on-one technical assistance to K-12 obesity prevention grantees and coordinates their training needs. She has lived in Alaska for 15 years, and graduated from Tulane University with her Masters of Public Health.

Kruse, Debi

Debi works in the grants section of the Division of Community and Regional Affairs (DCRA), which is part of the Department of Commerce, Community and Economic Development for the past 6 years as a Grants Administrator III. One of the highlights of my position is working with the Nutritional Alaskan Foods in Schools grant program. Prior to working for the State, Debi was a grants recipient at various non-profit organizations in Alaska, New Mexico and Debi holds a degree in Psychology, with an emphasis in Educational Leadership.

Knapp, Graham

In 2011 Graham worked as an Environmental Health Specialist for the Yukon Kuskokwim Health Corporation in Bethel, AK. Graham recently began growing micro greens and hens in Talkeetna, Alaska which was the start of Bare Hands Farm. This coming summer, they will grow their space to host food-related programs and activities. Graham is also working on a Farm-to-School practicum for Talkeetna Elementary through the Master of Public Health program at the University of Alaska Anchorage.

Olin, Cassee

Cassee Olin, SFO, is the Business Manager for the Sitka School District in Sitka, AK, and is a Certified Administrator of School Finance and Operations for the last year and half. At Sitka School District, she is the Director of Food Service. Prior to the Sitka School District, Cassee was the Director of Accounting for the Kodiak Island Borough School district where she was at for 3 and half years. She currently sits on the board of directors for the Alaska School Business Officials

Peck, Diane

Diane Peck, MPH, RDN, is a Public Health Nutritionist with the Alaska Department of Health and Social Services, Obesity Prevention and Control Program. Diane is a Registered Dietitian Nutritionist with over 25 years of experience in the field of nutrition and public health. She earned her undergraduate degree from the University of Texas Southwestern Medical Center and her Master in Public Health from the University of California at Berkeley. Diane partnered with several other state and non-profit agencies to establish the Alaska Food Policy Council and the Alaska Farmers' Market-Quest (SNAP) Program.

Rosecrans, Rand

Rand started out running a landscaping/catering business before pursuing a culinary degree in Portland Oregon. After graduating from Western Culinary Institute in 1995, Rand worked at a high end restaurant for 2 years before relocating to Alaska. In Alaska Rand accepted employment with the Galena City School District as the Food Service Manager/Chef/Instructor where he continues working with two of his favorite subjects – food and kids.

Rouse, Amy

Amy Rouse, SNS, is the director of Nutrition Services for the Fairbanks North Star Borough School District. She has worked in the child nutrition industry for over 20 years, served as catering chair for the 2014 Arctic Winter Games, and assisted in coordinating association conferences in Illinois and Alaska. She believes Farm to School solutions should be affordable, sustainable, and successful for all involved.

Ryan, Patrick

Patrick Ryan recently retired from 21 years in 1st grade. He joined ABG 15 years ago starting the Junior Master Gardener camp. Patrick is now ABG's Education Specialist, leading most youth programming. He is an education Specialist at Alaska Botanical Garden.

Scotton, Sandy

Sandy have been gardening and raising turkeys and chickens in Galena since 2002. Since 2005 she actively worked with the Galena City School sponsoring farm field trips, planting, harvesting and chicken incubating projects.

Shelborne, Matthew

Mr. Shelborne is an English and History teacher in McGrath, Alaska. Mr. Shelborne is also endorsed in art and is a certified Level 2 NCCER instructor in the career field of carpentry. A lifelong resident of McGrath, Mr. Shelborne has helped bring a variety of unique projects to villages in the Iditarod School District. This fall, his McGrath area CTE students designed and built a large, mobile hydroponics unit that will provide fresh vegetables to students and elders in their community for many years to come.

Sikes, Melissa

At Fairbanks Soil and Water Conservation District, Melissa co-coordinates Alaska Ag in the Classroom; the Green Infrastructure Program; teaches in-class programs; assists with AITC workshops; Project Learning Tree, Project Wet, and AK Wildlife Curriculum workshops for educators, and provides education outreach. She also serves on the Alaska Natural Resource and Outdoor Education Association (ANROE) Board. She is the Natural Resource Education Specialist for Fairbanks Soil and Water Conservation District.

Sparrell, Danny

Danny brings his love of gardening and the outdoors and his non-profit experience to managing Calypso's School Garden Initiative. Having lived throughout Alaska for the past 15 years, he has seen a variety of gardens and gets excited to see people growing their own food and the connections it creates. Currently Danny is the School Garden Coordinator for Calypso Farm and Ecology Center.

Squibb, Cassandra

Cassandra Squibb, Chief Business Development Officer. Cassandra oversees all public relations, marketing, online business, and leads the Copper River Seafood's sales team to achieve sales and profit goals for the company.

Swenson, Nicole

Nicole is working with the people of Tyonek on an agricultural program to enhance food access and education. Having grown up in Alaska, Nicole is passionate about Alaska's natural resources and food. She has worked on farms in Montana and Alaska and was a co-founder of the UAF community garden.

Vik, Kathleen

Kathy has been a Family and Consumer Science (FCS) teacher for 19 years. She teaches a variety of courses designed to provide teens with real life skills. Her culinary arts program has earned awards at the state and national levels. She was recognized in the top 5 FCS teachers in the nation in 2005.

Wiers, Avril

Born and raised in farm country in Michigan, Avril moved to Alaska to pursue agricultural education in the Arctic where she is currently an FFA advisor, ag teacher, and farm manager. She developed a sustainable agriculture program at a Fairbanks charter school.

Wright-Elson, Larissa

Larissa has been a teacher in Anchorage for the last sixteen years and is Nationally Certified in English/Language Arts. She is also a member of the Anchorage Permaculture Guild. A year-long research project with her AP students led her to studying permaculture and earning her permaculture design certificate; beginning a garden committee at South Anchorage High School; studying permaculture for school gardens; beginning indoor vegetable growing; starting the first permaculture student club in Anchorage.

Producer Contact Information

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Pioneer Produce of North Pole

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Thank You for Joining Us!

