



**SPEAKERS FOR GRAZING AMERICA –
KENTUCKY – FEBRUARY, 2010**

**Speaker Presentations will be available
post conference**

**Please contact American Grassfed
Association for Information
aga@americangrassfed.org**



BETTY FUSSELL – Keynote Speaker Friday & Saturday Dinner

Author

Best known for her book *The Story of Corn*, Betty Fussell is the author of twelve books, ranging from biography to cookbooks, food history and memoir. Her essays on food, travel and the arts have appeared in scholarly journals, national magazines and newspapers over the past 40 years. She has lectured throughout the country in venues as varied as New York’s Metropolitan Museum of Art and Iowa’s State Fair. She has won many awards, including the first Jane Grigson Award (for a book of scholarship) given by the IACP, Food Arts’ Silver Spoon Award, a James Beard Foundation Journalism Award, and the JBF Who’s Who in Food & Beverage. She has presented courses and/or workshops in food writing, food history and food preparation at universities, colleges, culinary schools and cooking stores across the United States and in Mexico. Her memoir, *My Kitchen Wars*, was performed in Hollywood and New York as a one-woman show by actress Dorothy Lyman. Her most recent book on American food, published in October of 2008, is *Raising Steaks: The Life and Times of American Beefsteak*. She is now at work on *How to Cook a Coyote: A Manual of Survival*.



Dr. Gary Nabhan – Keynote Speaker Friday & Saturday Dinner

Since *Coming Home to Eat* was first published in 2001, the local food movement has exploded, and more people than ever are “going green” in an effort lead healthier, more eco-friendly lives.

Gary Nabhan's year-long mission to eat only foods grown, fished, or gathered within 220 miles of his Arizona home offers striking, timely insights into our evolving relationship with food and place—and encourages us to redefine “eating close to home” as an act of deep cultural and environmental significance.

As an avid gardener, ethnobotanist preserving seed diversity, and activist devoted to recovering native food traditions in the Southwest, Nabhan writes about his long campaign to raise awareness about food with contagious passion and humor.



John van Willigen

is a professor of anthropology at the University of Kentucky. His books dealing with rural life in Kentucky include *Tobacco Culture: Farming Kentucky's Burley Belt* and *Gettin' Some Age on Me: Social Organization of Older People in a Rural American Community*. His daughter and coauthor, Anne van Willigen, is a regional consultant for the Kentucky Department for Libraries and Archives.

His latest book, ***Food and Everyday Life on Kentucky Family Farms, 1920-1950*** recalls a vanishing way of life in rural Kentucky. Focusing on the family farm in the first half of the twentieth century, John van Willigen and Anne van Willigen illuminate how the revolutionary change from subsistence to market-based agricultural production that was prompted by economic stress and government policy altered not only the production, preparation, and consumption of food in Kentucky, but the social relations within the state's rural communities. Based on interviews conducted by the University of Kentucky's Family Farm Project and supplemented by archival research, photographs, and recipes.

SPECIAL THANKS TO OUR UK HOST AND COORDINATOR:



Chef Bob Perry

Bob Perry is a native Kentuckian, an avid gardener, food researcher and self-taught chef. His career has included stints as professional bartender; private yacht chef off the coasts of the Caribbean & New England; Chef/Owner of Farmer's Hall Restaurant in the oldest continuous Farmer's Society building in Pendleton, South Carolina; consultant for high speed ferries in Japan and on the Great Lakes; general manager of the oldest Steamboat in America, the Belle of Louisville; and general manager/executive chef of My Old Kentucky Dinner Train in Bardstown, Kentucky where he founded the National Dinner Train Symposium.

As the Director of Food Service and the Commonwealth Executive Chef for the Kentucky Department of Parks he redeveloped the concepts of 17 resort park restaurants, 3 employee cafes and the Café at the Kentucky Artisan Center at Berea. His program to facilitate government operations purchasing produce, meat and dairy products directly from farmers gained national attention.

He is currently the Coordinator for the Food Systems Initiative in the College of Agriculture at the University of Kentucky and serves as the hub of the sustainable food and farm diversification network. His task is to connect university research and extension efforts with governmental agencies, advocacy groups, farmers and chefs.

Bob lives in a 120 year old home on an historic farm in Garrard County with his wife and two sons, Mac and James.



Andrew Gunther joined the Animal Welfare Approved program in April 2008 as program director. Previously, he was the senior global animal compassionate product procurement and development specialist for Whole Foods Market, leading the team that designed and launched the company's five-step welfare program in the United Kingdom. From a truly agricultural background, Andrew originally left the countryside in despair over the terrible state of European agriculture. Later returning to farming with his wife and children, he pioneered the world's first organic poultry hatchery for chickens, and then added ducks. The Gunther family also managed the production for the largest independent organic chicken producer in the United Kingdom. Additionally, Andrew has served as the organic voice within the UK's Department for Environment Food and Rural Affairs (DEFRA) poultry working group. Andrew is currently part of the Texas State Board of Agriculture's organic advisory board and a member of the American Association of Agricultural scientists.



Don Davis ranches in the Texas Hill Country.

Don began dabbling in ranching in 1992 when Don surprised his wife Debbie with two longhorn heifers for her 30th birthday. From what began as a hobby on family-owned land near Austin, evolved over the years into a seedstock and grassfed beef operation. The Davises are passionate about preserving historically correct, genetically pure Texas Longhorn cattle. They became active with the Cattlemen's Texas Longhorn Registry, **were founders of the Cattlemen's Texas Longhorn Conservancy and in effort to preserve the longhorn they were instrumental in establishing a longhorn beef co-operative .**

Their business evolved into the Grassfed Livestock Alliance (GLA), that Don operates. The new business plan is to group market only whole carcasses grass-finished by their owners. The goal is to bring healthy, humanely raised, grassfed meats into the mainstream while providing a sustainable, profitable market to family farms. Members supply Whole Foods Markets in Texas, Louisiana, Oklahoma and Arkansas with premium quality, humanely raised grassfed beef and lamb, which is healthy for the consumer and the environment. Through cooperative effort and group marketing, duplication is reduced, which allows producers to spend more time with their family and farms. GLA standards are animal centered and pasture based. Eligible animals are born and raised their entire life on open grass pastures without the use of antibiotics, growth hormones, animal by-products or ionophores and are never confined to a feedlot. Animals are traceable from birth to harvest and must meet the **American Grassfed Association's Grassfed Standard** as well as **Animal Welfare Approved** animal welfare standards. Members are required to adhere to a holistic approach to their farm/ranch management designed to sustainably enhance environmental quality of the land, water and air. Don sits on the AGA board as Director at Large and chair of the certification committee.



Ulla Kjarval

Is a New York City-based photographer and food blogger who advocates for family farms and grass-fed beef. With B.A.'s in History and Political Science from SUNY Albany, Ulla has worked in politics at both the state and federal levels. Along with her sister, she founded Sheepdog Print & Design, LLC, a company specializing in web design and social media strategy that caters specifically to rural interests. As the respected blogger behind "Goldilocks finds Manhattan," Ulla has also contributed to blogs such as "The Good Life" and "Farm to Table." Her childhood on a farm in upstate New York sparked her life-long interest in family farms and the sustainability of a rural lifestyle. Ulla believes that social media holds many opportunities for farmers to promote their product and engage with the current food movement.



Dr Lee Meyer: Extension Professor

Department of Agricultural Economics
University of Kentucky

The programs developed and implemented focus on topics including: marketing strategies, market selection, market structure and institutions, alternative livestock and meat enterprises, price risk management and profitability analysis. These programs have been oriented toward innovation, collaboration and team efforts. Delivery methods used include electronic media (the Internet, video and computer programs), publications, workshops, county meetings, agent training and collaboration with colleagues. Outcomes include improved marketing skills among farmers, changes in institutions and successful launches of new enterprises and businesses. Clientele include agents and government agency staff as well as farmers, agribusiness managers and consumers.

Research efforts, funded by the USDA and Ky. Dept. of Ag., are showing that direct/local and value-adding meat. Research efforts, funded by the USDA and Ky. Dept. of Ag., are showing that direct/local and value-adding meat marketing alternatives can be practical for Kentucky livestock producers. Participating farmers, processors and merchants collaboratively learn about marketing; costs and returns are measured. Implementation is done with publications, a monthly newsletter to project participants, workshops, field days and direct contact. The Safe Meat Marketing Alternatives through Research and Technology (SMMART) group, (which includes farmers, consumers, processors, the KDA, Kentucky Department of Health and USDA officials), assists in implementing, guiding and even advocating for the Project.



Dr. Gregg Rentfrow

Meat Science and Muscle Biology Professor

Dr. Rentfrow is opening his meat science lab to us for a complete walk through of fabrication and muscle profiling.

Education

Ph.D. Meat Science and Muscle Biology

University of Missouri - Columbia

M.S. Meat Science

University of Illinois – Urbana - Champaign

B.S. Animal Science

University of Illinois – Urbana - Champaign, IL



Greg Halich

Greg Halich is an Assistant Extension Professor in the Department of Agricultural Economics at the University of Kentucky. He works in the general area of farm management economics, but has specific emphasis in the areas of forages, livestock, grains, biofuels, and forest management. A current focus is the economic evaluation of grazing systems including grass-finished beef production. Greg has a small farm where he raises stocker cattle, as well as forestland that he manages for high-quality, long-term hardwood timber production. He would like to transition into grass-finishing stocker cattle in the future.



Dr. Glen Aiken

Dr Aiken is currently a Research Animal Scientist at the Forage-Animal Production Research Unit (FAPRU), Lexington, KY, and has been in this position since June of 2003. His research is in direct support of NP 101- Food Animal Production and NP 205-Rangeland, Pasture, and Forages. He is Lead Scientist over a complex (molecular bench to systematic field approaches) and highly integrated NP 101 Project Plan entitled “*Optimizing the Biology of the Animal-Plant Interface for Improved Sustainability of*

Forage-Based Animal Enterprises". As Lead Scientist, he coordinates the research efforts of 17 principal investigators for a total of 4.9 full time equivalents under this project plan (Note: this is a collaborative effort between FAPRU and the University of Kentucky). The ARS Unit's mission is to improve the productivity, profitability, competitiveness, and sustainability of forage-based livestock enterprises within the transition zone of the Eastern and Midwestern United States. This research covers a broad area of research requiring a systematic approach of a series of related forage and livestock studies to improve production efficiency as well as product quality and safety. Research results provide new knowledge and technology for the American cattle industry. He is also responsible for purchasing and management of calves used in grazing and controlled physiology experiments. The Research Leader has further tasked Dr. Aiken with outreach activities to transfer technology developed by FAPRU and collaborators to livestock producers via direct presentations and demonstrations to producers.



Dr. Ray Smith

is a native of Georgia and received his undergraduate degree from Asbury College in Kentucky in 1983. After teaching high school biology for two years he entered a graduate degree program in agronomy at the University of Georgia. Ray's masters degree was completed in 1988 and he went on to complete a Ph.D. in the same program in 1991. His graduate research focused on breeding and management of alfalfa and tall fescue. From 1991 to 2001, Ray held a research, teaching and extension position at the University of Manitoba, Canada with a focus on alfalfa and perennial grass breeding, seed production and forage management. He was the Extension Forage Specialist in Virginia from 2001 through 2004. Ray is currently one of two Forage Extension Specialists in Kentucky. His extension activities include working closely with county agents and producers across the state; conducting applied forage research for Kentucky and the transition zone; helping organize multi-county, state and regional forage conferences; and writing and updating forage extension publications. He current research projects include: evaluating forage varieties for grazing tolerance and yield, integrating forage and biomass production systems, horse pasture evaluation methods, and developing computer teaching models.



Brandon Foote

is Manager of Redmond Heritage Farms, LLC, in Redmond, Utah and the Western United States Regional Representative for Redmond Minerals Agricultural products. Brandon has spent his life in beef and dairy production and 6 years ago was asked by Redmond Minerals to research and develop the creation of a 100% grass-based farm that specializes in the production of raw milk and raw milk cheese, grass fed beef, eggs from pastured chickens and whey fattened pork – all of these products to be direct marketed through 4 farm owned retail health food stores. Once the farm was operating at a maintenance level Brandon moved into the Redmond Minerals Agriculture division to assist in developing product distribution in the United States. Brandon now spends the majority of his time educating livestock producers on the benefits that come from using sea minerals for soil and livestock production. Brandon is a graduate of Utah State University.

Berea College Sessions

Berea College is distinctive among institutions of higher learning. Founded in 1855 as the first interracial and coeducational college in the South, Berea charges no tuition and admits only academically promising students, primarily from Appalachia, who have limited economic resources. Berea's cost of educating a student exceeds \$23,000 per year.

Berea offers rigorous undergraduate academic programs leading to Bachelor of Arts and Bachelor of Science degrees in 28 fields. All students work at least 10 hours per week in campus and service jobs in more than 130 departments.

The College has an inclusive Christian character, expressed in its motto "God has made of one blood all peoples of the Earth." Berea's primary service region is the Southern Appalachian region, but students come from all states in the U.S. and in a typical year, from more than 60 other countries representing a rich diversity of colors, cultures, and faiths. About one in three students represents an ethnic minority.

Berea continues to build upon a distinctive history of 150 years of learning, labor and service, and find new ways to apply our mission (the Great Commitments) to contemporary times by promoting kinship among all people, serving communities in Appalachia and beyond and living sustainably to conserve limited natural resources.



Dr. Sean Clark

Associate Professor of Agriculture and Natural Resources, Chairperson of the Department of Agriculture and Natural Resources

Degrees

- Ph.D. , Entomology, conc. Ecology & Evolutionary Biology, Michigan State University, 1996
- MS , Entomology, Virginia Polytechnic Institute & State University, 1993
- BS , Biology, Virginia Polytechnic Institute & State University, 1989



Bob Harned

Berea College
Farm Manager



Dr. Mike Panciera

Coordinator of Advising; Clarence M. Clark Chair of Mountain Agriculture; Associate Professor of Agriculture and Natural Resources

Degrees

- Ph.D. in Agronomy, Pennsylvania State University, 1982
- M.S. in Crop Science, University of Guelph, 1979
- B.S. in Crop Science, University of Guelph, 1977



Dr. Pete Lammers

Assistant Professor of Agriculture

Degrees

- Ph.D. Animal Nutrition and Sustainable Agriculture, Iowa State University, 2009
- Master of Science, Iowa State University, 2006
- Bachelor of Science, University of Wisconsin-River Falls, 2001



Dr. G. Neil Douglas

- Assistant Professor of Agriculture
- B.S. Animal Science, University of Kentucky, 1990
- M.S. Nutritional Physiology, Iowa State University, 1995 Ph.D. Dairy Cattle Nutrition, University of Illinois, 2002



Chef Michael Leviton

A Newton Massachusetts native, Chef Michael Leviton learned his first cooking basics from his mother Roberta, a noted chef, and author of the now classic *Jewish Low-Cholesterol Cookbook*. He honed his skills during college at Wesleyan University, where he impressed his fellow students by cooking elaborate, multi-course meals on a single burner in his dorm room.

After graduation, armed with a degree in psychology, Leviton headed out into the world to learn his craft. And learn he did. His experience working with many of today's most celebrated chefs covers both coasts - with San Francisco mainstays like Joyce Goldstein at Square One, Alain Rondelli at Ernie's, Elka Gilmore at Liberte and at Elka restaurant in the Miyako Hotel, as well as East Coast heavyweights Daniel Boulud at New York's Le Cirque, and Francois Payard and Eric Ripert at Le Bernadin.

Returning to the Boston area, Leviton was Executive Chef at Up Stairs at the Pudding until in February 1999 he opened Lumière, an upscale French *bistro* in West Newton. With its menu of simple, seasonal dishes created from locally and sustainably raised and harvested ingredients, Lumière has received numerous accolades - Best New Restaurant to open in 1999, *Bon Appetit*, Best New Restaurant and Best New Chef, *Boston Magazine*, 1999; *Gourmet* magazine's Best Restaurant in America, 2002; *The Saveur 100*, 2002; a mention in Alan Richman's Perfect Meal Column in *GQ*, 2002; Distinguished Restaurants of North America (DiRoNA) Awards in 2005, 2006 and 2007; and Best of Boston Awards from *Boston Magazine* in 1998, 2001, 2003, 2005 and 2006.

In 2008, Leviton, who was named one of the Best New Chefs in America for 2000 by *Food & Wine* and is a regular contender for the James Beard Best Chef: Northeast Award, opened his second restaurant, Persephone at the Achilles Project in Fort Point Channel. Housed in a striking Summer Street storefront, Persephone features Leviton's award-winning cuisine on seasonally-inspired menu of small to mid-sized plates made with local, sustainable ingredients.

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Chef Jay Denham

Grew up in Maysville, Ky. where his parents used fresh and wholesome ingredients to create family feasts. His grandfather also pitched in with treasures from his amazing five-acre garden. This solid upbringing gave him a palate for good taste to complement his head for business. Demanding top quality products for his dishes, he works in the garden alongside Organic farmer Ivor Chodkowsk..i to make sure he gets the produce he wants. Denham has similar relationships with other organic and local farmers, whose products, from Cherokee purple tomatoes to Delicata squash, have appeared on his menus. While growing up on a farm influenced Denham's palate, he learned to be a chef at the prestigious Johnson & Wales University in Providence, R.L He also studied business at the University of Kentucky in Lexington. Chef Jim Gerhardt noticed the young chef's talent and brought him on as lead line cook and eventually sous chef in Kentucky's only AAA five-diamond restaurant, The Oakroom at the Seelbach Hilton. He worked in a number of impressive kitchens including the AAA five-diamond Marriott at Vanderbilt in Nashville, Tenn. In Tennessee, Denham worked with the master of country ham, Allan Benton. Benton taught him how to cure meat into a variety of products. Today, Denham uses those skills to cure and age his own pancetta and to smoke and age his own bacon.

Denham featured Benton's pork in Nashville, and even later when he helped open the Viand Bar & Kitchen, a popular restaurant in downtown Chicago. Denham returned to Kentucky to open BLU, an upscale restaurant in a new Marriott in downtown Louisville .In 2001, Denham was honored with the award for Best Young Commis Rotisseur, Chaine des Rotisseurs in the Midwest region.

In October of 2005, Denham joined the team at Park Place on Main and Browning's Restaurant and Brewery. Today he has ventured out of the kitchen to work even more closely with farmers. His passion for charcuterie lead him to Italy and Spain, and now back working with sustainable pork producers in Kentucky.



Dr. Garry D. Lacefield

Professor of Plant & Soil Science Extension
Extension Forage Specialist University of Kentucky

Garry is a native of McHenry, Kentucky (Ohio County) and grew up on a crop-livestock farm in the Western Kentucky Coal Field Area. After graduation from Centertown High School, he entered the U.S. Army and served 2.5 years in Germany. He received his B.S. and M.S. degrees from Western Kentucky University with a major in Agriculture and Biology. He received the Ph.D. degree from the University of Missouri in 1974.

Dr. Lacefield joined the University of Kentucky staff in 1974 as Extension Forage Specialist. He has authored and co-authored over 300 extension publications, papers, articles and book chapters. He is co-author of the book "Southern Forages". He developed and is senior author of a monthly newsletter and writes a monthly column for the Kentucky Cattlemen's Association magazine.

Dr. Lacefield has emphasized the team approach in his forage extension program. As evidenced by his list of publications, he has worked harmoniously with other agronomists in a complementary and unified program for the benefit of Kentucky's forage-livestock industry. In addition to working closely with other agronomists, Dr. Lacefield has served in the leadership role in developing programs to meet the ever changing needs of the forage-livestock industry of the state. He organized the Kentucky Alfalfa Conference in 1980 and has served as Chairman each year.

Dr. Lacefield is a member of many professional organizations including ASA, CSSA, CAST and AFGC. He serves on the Advisory Board of the Oregon Tall Fescue Commission and Oregon Clover Commission. He is secretary of the Forage and Grassland Foundation. He received the Merit Certificate and Medallion Award from the American Forage and Grassland Council, Public Service to Forage Award from the Kentucky Forage and Grassland Council and the U.K. Outstanding Extension Specialist award. He is a "Fellow" in the American Society of Agronomy and Crop Science Society of America. He was selected 1989 Alumnus of the Year by the College of Agriculture, Western Kentucky University. He received the 1991 Alfalfa Extension Award from the Certified Alfalfa Seed Council. In 1992, he received the American Society of Agronomy Agronomic Extension Education Award. He was selected as Progressive Farmer's "1993 Man of the Year in Agriculture". He was inducted into the Western Kentucky University "Hall of Distinguished Alumni" in October 1995. The Certified Alfalfa Seed Council honored him in 2001 with their Distinguished Service Award. In recognition of his leadership in the Kentucky Alfalfa Program, the Public Service to Alfalfa Award was named in his honor in 2000 by the Kentucky Forage & Grassland Council. Dr. Lacefield was inducted as an Honorary Member of the North American Alfalfa Improvement Conference in 2002 making the third Extension Forage Specialist ever inducted. The CSREES/USDA presented him with the 2008 Regional Award for Excellence in Extension on November 9, 2008.

Dr. Lacefield serves on a number of state and National boards and committees and is Past President of the American Forage and Grassland Council. Dr. Lacefield has traveled and lectured throughout the U.S. and abroad. In the last decade, he has traveled and lectured in Japan, China, Hong Kong, New Zealand, Australia, Canada, Argentina, Chile, Brazil, Uruguay, South Africa, England, Germany, Mexico, the Czech Republic, South Korea, Switzerland, Croatia, Slovenia and Hungary.

In addition to professional responsibility, he is in demand as a banquet speaker. Garry is married to the former Cheryl Cavender and has two sons, two granddaughters, and two grandsons.