



ISLAND TO ISLAND, FARMER TO CHEF

The farmers and chefs conferences around the Pacific region will serve to support local agriculture and products and promote buying locally for chefs and restaurants. Farmers, gardeners and chefs will learn about successful efforts to increase produce availability for chefs and other island consumers.

The dialogue fostered will allow for a deeper understanding of the availability, seasonality and diversity of locally sourced produce. Each day will have planning sessions to develop future collaborative programs in farmer/chef linkages, community and home gardens, food preservation and value-added processing.

Conference Location:
Guam Community College,
Building 400, Multipurpose Auditorium
For Pre-registration
Call: 735-2080 or 735-2050

Registration Fee: \$20/day

GUAM

FARMERS & CHEFS CONFERENCE



✿ JULY 23, 24 & 25, 2012 ✿

COOKING UP AN ISLAND CUISINE

Monday
July 23, 2012

Tuesday
July 24, 2012

Wednesday
July 25, 2012



FARMER TO CHEF, ISLAND TO ISLAND

- 8:00- Registration & Breakfast
- 9:00- Welcome orientation
- 9:15- Hawaii Presenters
Kona Farmer Chef Movement
- 10:15- Break
- 10:30- Guam's Farmer/Chef Efforts: A four-year review
- 10:50 Panel Farmer/Chef perspectives (GHRA, MCA, Farmers, CES, Distributors)
- 11:35- Questions
- 11:45- Lunch & tour of GCC kitchen
- 1:30- Successful & Potential Farmer Chef Activities on Hawaii & Guam
- 2:30- Strategic Planning Focus Groups
- 3:15- Break
- 3:30- Group Presentations
- 4:00- Prioritize Group Ideas for Strategic Plans

INCREASING FRUITS & VEGETABLES FOR OUR VILLAGES & CHEFS

- 8:00- Registration & Breakfast
- 9:00- Increasing Fruits & Vegetables for our Community & Chefs
- 9:15- Other States' Master Gardener Program Development Presentation
- 10:00- Questions
- 10:15- Break
- 10:30- Local Panel on Community Benefits of Master Gardener Programs
- 11:15- Questions
- 11:30- Summary of Morning & Afternoon Plans
- 11:45- Lunch
- 1:00- Other States' Curriculum
- 1:30- Cooperative Extension on Programs & Adaptations for Guam
- 2:00- Break
- 2:15- Focus Groups on Considerations and Issues on Adapting Master Gardener Program to Guam's Needs
- 3:15- Group Presentations
- 3:45- Bus to UOG Community Garden demo
- 4:30- Bus to Hamamoto Tropical Fruit World for 3rd Farmer/Chef Grill Night
- 7-9:30- Hourly Bus Transport to UOG/GCC Campus

FOOD PRESERVATION & VALUE ADDED PROCESSING

- 8:00- Registration & Breakfast
- 8:30- Opening: Seasonality, Surpluses and Shortages - Importance of local food preservation for food security and market development
- 8:45- Master Food Preserver Program to Develop Island Expertise
- 9:30- Tropical Fruit Ice Cream: A Frozen product demonstration
- 10:00- Break & Refreshments
- 10:15- Juicing: A juice product demonstration
- 10:45- Frozen Puree: A home based product demonstration
- 11:15- Dried Jackfruit: A dried product demonstration
- 11:45- Lunch
- 1:00- Canning: Local Product Demonstration
- 1:30- Food Safety & Value Added Question & Answer
- 2:30- Focus groups on island training and technical support needs in food preservation and value added processing
- 3:30-4 Group Presentations

