



#### 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.

#### LOCATION:

NGARA CHAMAYONG CULTURAL CENTER

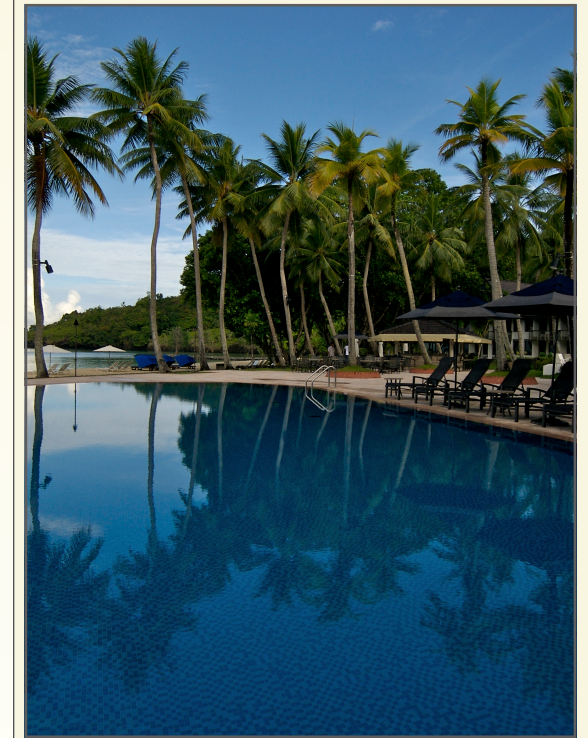
TO REGISTER EMAIL:

[addnvalueforyou@palaunet.com](mailto:addnvalueforyou@palaunet.com) or call

Kesewaol Bishop at 778 3979.

# PALAU

## FARMERS & CHEFS CONFERENCE



✿ JULY 26 & 27, 2012 ✿

## COOKING UP AN ISLAND CUISINE







## Thursday July 26, 2012

### WORKSHOP SCHEDULE

- 08:00- Registration
- 08:15- Opening presentation by Director of Bureau of Ag.: Green revolution and coconut, goat, & jungle fowl supporting projects
- 08:30- Farmers' Associations: P-T Farmers Association. (Florencio Adelbai), Palau Organic Growers Association (Mark Vereen), OISCA (Johnny Kishigawa)
- 08:45- What is a farmer/chef alliance? Why a farmer/chef alliance? (Bob Bishop)
- 09:00- History, Activities & Successes from Kona Farmer Chef Movement (Ken Love)
- 10:00- Short break/Snack Demo
- 10:10- Guam's Farmer/Chef Efforts of the Past 4 years (Chef Kevin Dietrichs – Guam Community College's Culinary Arts Program, Chef Joffery Perez -Proa restaurant, Frank Cruz and Dr. Bob Barber)
- 10:40- Farmer/chef alliance project brief (Trebkul Tellei), SWOT brief (Kashgar Rengulbai),
- 11:00- Cell phone text based marketing (Fred Sengebau)
- 11:10- Break out session: Pros and Cons working with farmers/chefs/buyers & Pros and cons of working with National Government & U.S. Federal Procurement practices
- 11:30- Lunch and cooking demonstration
- 12:30- Points of View: Chefs, Farmers (Maria Rehuher), Purchasers (Tino Faatuuala)

- 1:20- Palau Visitors Authority (Melson Miko)
- 1:30- Available produce (P-T Farmers Association & OISCA)
- 1:40- Food Technology and products developed (Dr. Lydia Marero & Richard Hung & Lyndon Masami)
- 2:30- Nutritional value of local foods (UAK)
- 2:55- Value adding and potential products (Ken Love)
- 3:55- Products available (Roberta Louch)

## Friday July 27, 2012

### WORKSHOP SCHEDULE

- 8:00- Dishes made from local produce (Barracuda), educational/promotional materials available (Ken Love)
- 8:45- Suggestions for improving the farmer- chef alliance (Panel of Guam and Hawaii participants, Bureau of Agriculture, Farmers' Associations)
- 9:30- Strategic Planning Focus Groups
- 10:00- Snack demo
- 10:15- Group Presentation
- 10:30- Prioritize Group Ideas for Strategic Plans
- 11:00- Diversifying value-added products
- 11:30- Community gardening and sources of funding (Bob Barber)
- 12:00- Special drinks

