

The Nanovic Institute for European Studies presents



# THE FUTURE OF FOOD

## Urban Bio-Economies in Europe and America

MAY 8, 2013 ▪ UNIVERSITY OF NOTRE DAME ▪ NOTRE DAME CONFERENCE CENTER

A symposium at the University of Notre Dame in honor of Europe Day supported by the European Union Delegation to the United States and sponsored by the Nanovic Institute for European Studies.

[nanovic.nd.edu/food](http://nanovic.nd.edu/food)



# THE FUTURE OF FOOD?

The world's population is now more urban than rural. This historic shift has had an enormous effect on systems of food production and distribution in Europe and America. In recent years, metropolitan farming and local sourcing of ingredients have grown rapidly in response. New social and economic models are emerging alongside these developments. What are the best and most sustainable practices? What can Europeans and Americans learn from each other as they seek to establish new, effective ways of transforming their food systems?

# THE DAY'S EVENTS

As you can see on the schedule, the day will be full. Presentations will be short (roughly 10-15 minutes) so that the audience and participants can engage the speakers in discussion. The goal is to ask questions, speak frankly about challenges, and discuss the best routes to success. We would like the conversation to be lively! Topics today will include the history of urban food systems in general; the particular history of urban food in America; the role of culture in agriculture, architecture, and city planning; the role of city government; the history and standards used in connecting small farmers to urban restaurants and larger markets; the importance of scale when it comes to feeding large urban centers; and the possibilities for direct action and social cohesion. There will be short breaks now and then, and a luncheon for participants and invited/pre-registered guests, but for the most part, please sit on the edge of your chair, be willing to ask questions and solicit advice, and enjoy the day's events as we bring Europe and America together on the eve of Europe Day.

Please also visit the book display in the hall outside. Books are available for purchase so you can take ideas with you.

# ACKNOWLEDGMENTS

The Nanovic Institute for European Studies at Notre Dame would like to thank the European Union Delegation to the United States for co-supporting this symposium on the eve of Europe Day. In particular, we wish to thank Ambassador João Vale de Almeida (Head of Delegation), Constance Whiteside (Senior Outreach Officer, Press and Public Diplomacy Section), and Mark Pituch (Program Officer, Getting to Know Europe).

Commemorating the Schuman Declaration of May 9, 1950, which proposed the creation of a European Coal and Steel Community, Europe Day marks the first step in a series of supranational European institutions that would become today's European Union. All across

# SCHEDULE

## 8:30 Meet & Greet

Coffee and breakfast in the atrium

## 9:00 Food and the City

### (9:00) Welcome

Don Crafton, Interim Director  
Nanovic Institute for European Studies

### (9:15) Remarks on the History of Food

Felipe Fernández-Armesto, University of Notre Dame

### (9:45) The Good Food Revolution

Will Allen, Founder/CEO, Growing Power

## 10:15 Break (Beverages in the atrium)

## 10:30 From Farm to City

### (10:30) Urban Agri-Culture

Lucien Steil, School of Architecture  
University of Notre Dame

### (11:00) Connecting Small Farmers to Urban Restaurants

Jean Joho, chef/owner, Everest, Chicago

### (11:30) Greening the City

Pete Buttigieg, Mayor of South Bend, Indiana

## 12:00 A Farmers Market Luncheon (Registered participants only)

Dining Room, Lower Level

### The University's Role in Promoting Sustainable Agriculture

Don Miller, Executive Chef of Food Services  
University of Notre Dame

Europe, thousands of people take part in visits, debates, concerts, and events to raise awareness about the EU.

Please visit the EU Delegation's website for more information: [www.euintheus.org](http://www.euintheus.org).

We would like also to thank Harriet Baldwin (Office of Academic Conferences), Mark McDonald and Linda Hall (LaSalle Grill), and all the students and faculty at Notre Dame, Saint Mary's College, and Indiana University-South Bend, who expressed interest and helped to bring the Michiana community together on issues of sustainable urban food production and security.

## PARTICIPANTS

### 1:30 The Sustainable City

#### (1:30) *EU Food Quality Policies: A Step Forward for Local Food*

Giulio Menato, Counselor for Agriculture Affairs,  
Delegation of the European Union to the United States

#### (1:45) *Connecting Small Farmers to Urban Markets*

Shaun Ferris, Senior Technical Advisor,  
Catholic Relief Services

#### (2:15) *Supply, Sustainability, and Scale*

Norman McCowan, President, Bell Aquaculture

### 2:45 Break (Beverages in the atrium)

### 3:00 Taking Action in Europe and America

#### (3:00) *How to Grow a City*

Marco Clausen, Prinzessinnengärten, Berlin

#### (3:30) *Urban Farms as Social Environments*

Elizabeth Calderón Lüning, Freie Universität Berlin

#### (4:00) *A video message from* Ron Finley,

Co-founder of LA Green Grounds, Los Angeles

### 4:15 Closing Panel Discussion

Moderated by Anthony Monta,  
Associate Director,  
Nanovic Institute for European Studies

#### Reception immediately following closing panel

Dining Room, lower level

### 7:00 Additional cultural event

#### *The films of Pierre Étaix*

DeBartolo Performing Arts Center  
Tickets \$4-7. Call 574-631-2800  
or visit [performingarts.nd.edu](http://performingarts.nd.edu).

**Will Allen**, born in Maryland, is one of the most influential leaders of the food security and urban farming movement in the USA. Getting his start as a professional basketball player in the U.S. and Belgium, he then held corporate marketing positions at Procter & Gamble. Turning to urban farming in Milwaukee, he founded Growing Power, an urban farming project and nonprofit organization, and runs multiple farming locations in Wisconsin and Illinois. In 2008, he was awarded a MacArthur Foundation "genius grant" for his work in sustainable food production. In 2010, *Time* magazine named him one of the world's 100 most influential people. He is the co-author of *The Good Food Revolution: Growing Healthy Food, People and Communities* (2012), which won the 2013 NAACP Image Award in the category of biography/autobiography.

**Pete Buttigieg**, Mayor of South Bend, Indiana, holds a first class honors degree in Politics, Philosophy, and Economics from the University of Oxford, where he was a Rhodes Scholar. A graduate of Harvard, Buttigieg has worked on Capitol Hill, NBC in Chicago, and various congressional, gubernatorial, and presidential campaigns. A former consultant with McKinsey & Co., co-founder of the Democratic Renaissance Project, and a specialist in energy and economic development strategy, he has taken a leading position in revitalizing and repurposing urban districts in South Bend to create stronger, safer, and greener neighborhoods.

**Marco Clausen**, born in Germany, holds a Master's degree in Historical and Political Sciences and Philosophy. In 2009, he founded together with Robert Shaw the nonprofit organization "Nomadisch Grün" (Nomadic Green), which aims at transforming abandoned urban spaces into social and ecological gardens. He is the co-initiator of *Prinzessinnengärten*, a place dedicated to urban agriculture, environmental learning, and neighborhood participation at Moritzplatz in the poor neighborhood of Berlin-Kreuzberg. Clausen organized several thematic workshops and events on feeding the city, youth participation, urban resilience and urban farming in the European context. In 2012, Dumont publishing house published *Prinzessinnengärten: A Different Way of Gardening in the City*, which includes texts and photographs by Clausen. In the form of lectures, publications and establishing networks he contributes to the question of how our cities will face the challenges of sustainability and resilience in the future.

**Donald Crafton**, a farm-raised and free-range native of Michigan, is the Interim Director of the Nanovic Institute of European Studies at the University of Notre Dame for 2012/13. He is a specialist in film history and visual culture, holding the Joseph and Elizabeth Robbie Chair in Film, Television, & Theatre at Notre Dame. A recipient of two National Endowment for the Humanities Fellowships, he was named an Academy Film Scholar by the Academy of Motion Picture Arts and Sciences.

## ABOUT THE INSTITUTE

The Nanovic Institute for European Studies is committed to enriching the intellectual culture of Notre Dame by creating an integrated, interdisciplinary home for students and faculty to explore the evolving ideas, cultures, beliefs, and institutions that shape Europe today. Find out more at [nanovic.nd.edu](http://nanovic.nd.edu).



# PARTICIPANTS

**Felipe Fernández-Armesto**, the William P. Reynolds Professor of History at the University of Notre Dame and Faculty Fellow of the Nanovic Institute, was born in London and is a specialist in the history of the Atlantic, early America, early modern Europe, the environment, global and imperial power, Latin American, Mediterranean, intellectual, and most recently urban history. The author of *Near a Thousand Tables: A History of Food* (2011), which won the Premio Nacional de Gastronomía, he has been called by the New York Times “a skilled provocateur . . . who brings a humanity, civility, and excitement to serious food writing that may not have been seen since Brillat-Savarin.”

**Shaun Ferris**, born in the United Kingdom, is the Senior Technical Advisor for Agriculture and Environment at Catholic Relief Services. He provides technical assistance to CRS programs in Africa with an emphasis on agro-enterprise development, focusing on best practices that enable poor farming communities in more than 35 countries to engage with markets more successfully. Before joining CRS in 2007, he served as a consultant to organizations and government agencies such as the US Agency for International Development (USAID), the International Foundation for Agricultural Development (IFAD), the Danish International Development Agency (DANIDA), the World Bank, and many others. He is currently working on cloud-based distance learning systems and ICT solutions for young farmers.

**Jean Joho**, born in the Alsace, is a renowned chef and restaurateur who operates five restaurants (Everest and Paris Club in Chicago, Brasserie Jo in Chicago and Boston, and The Eiffel Tower in Las Vegas). One of the earliest proponents of local sourcing in the American Midwest, Chef Joho began his formal training at the age of 13 in France. At the age of 23, he was the sous chef at a three-star restaurant in Basel. Since then, his own restaurants have gone on to win numerous awards; last year (2012), Joho himself was voted Best Restaurateur in the US by Gayot. With a home in Baroda, Michigan, he has close connections with farmers, cheesemakers, and winemakers in Michiana.

**Elizabeth Calderón Lüning**, born in Germany, holds a Master in Political Science from the Freie Universität Berlin. She has followed the work of Prinzessinnengärten since its initiation in 2009. Since 2011, she has been in charge of the organizational development and the finance management of the garden. She is also part of the project management team of the European network UniGrowCity. Lüning is also co-founder and CEO of Common Grounds, a non-profit association supporting and developing new local practices to foster resilient living in cities. Common Grounds is currently building up the platform “new urban green,” a consultation network for new garden initiatives and local government, to build long-lasting frameworks supporting urban agriculture and the proliferation of community gardens. She is currently developing a handbook for urban garden initiatives and local governments.

**Norman McCowan**, President and CEO of the nation's largest producer of yellow perch (Bell Aquaculture), is dedicated to sustainability in every link of its operation. Sustainably-farmed yellow perch has developed into a booming business for this young company that already produces 24,000 pounds of perch monthly from its aquaculture facilities in nearby Albany, Indiana. The goal is to produce fish and seafood in sustainable, innovative ways at a scale sufficient to supply major populations. “Within the next five to ten years, Bell hopes to become the world's largest producer of yellow perch and be recognized for producing a premium and locally-grown sustainable product using sustainable feed with sustainable technology.”

**Giulio Menato**, Counselor for Agriculture Affairs at the European Union Delegation to the United States, holds a degree in Political Science from the University of Padua, Italy and a diploma in International and European Relations from the University of Amsterdam, Netherlands. His mandate covers the area of agricultural policy, trade affairs, and trade negotiations related to agriculture, production standards, organic agriculture, and protection and promotion of geographical indications. On these issues he coordinates and represents the position of the European Union in relation to the United States. Menato joined the European Commission in 1994 and his career was entirely devoted to international relations both in agriculture and, more generally, in trade matters. He contributed to the negotiations of various trade agreements with third countries.

**Don Miller**, Executive Chef of Food Services at Notre Dame, won the American Culinary Federation's award for professionalism in 2012. The culinary leader and mentor for a staff of over 150 professionals, Chef Miller has been a driving force in the university's efforts to become Marine Stewardship Certified — the first university in the nation to achieve such designation for seafood sustainability in the nation. After graduating from the Culinary Institute of American in 1976, Chef Miller went on to open kitchens across the country. He came to Notre Dame because of its emphasis on education and outreach, to which he contributes.

**Lucien Steil**, born in Luxembourg, studied architecture and urbanism in Paris and Vincennes before working on commissions for the Ministry of Public Works in Luxembourg. With long and wide international experience, he has taught and worked with scores of organizations such as the Oregon School of Design, the University of Bologna, the Universidade Catolica di Portogallo, and the Université de Luxembourg. Since 2007, he has been lecturing on ecological planning and architecture with the Istituto Nazionale di Bioarchitettura (INBAR) in Italy and establishing the Council for European Urbanism (CEU). An Associate Professor Architecture at Notre Dame, Steil has been developing a website devoted to sustainable architecture and created an international non-profit organization, Katarxis Urban Workshops, to promote ecological urbanism.

**The Michiana Community**, comprising students, faculty, farmers, restaurateurs, non profits, policy-makers, planners, and people like you.

Please complete the conference survey at [nanovic.nd.edu/food-survey](http://nanovic.nd.edu/food-survey).

