

✿ PROGRAM ✿

5:00

Reception with small plates featuring regional Food Alliance Certified ingredients and Washington beer & wines

6:30

Inspiration from Food Alliance Certified producers & handlers allied in values-based supply chains:

Country Natural Beef, *certified producer*

Fulton Provision, *certified processor & distributor*

Pure Country Pork, *certified producer*

Wilcox Family Farms, *certified producer & processor*

*Special Guest:*

Laurie Demeritt, President, The Hartman Group

7:30

Keynote presentation by Dr. Temple Grandin, followed by a book signing (*book signing upstairs*)

8:15

Special courtesy showing of the HBO film, *Temple Grandin* starring Claire Danes

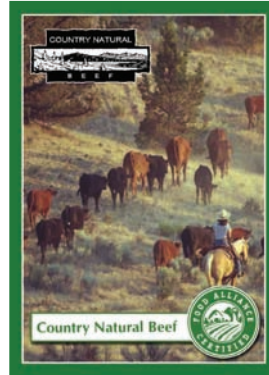
*Furnishings provided by Ecobalanza & Slab Art, Seattle*

**ABOUT FOOD ALLIANCE**

Food Alliance is a nonprofit organization that works at the juncture of science, business, and values to define and promote sustainability in agriculture and the food industry, and to ensure safe and fair working conditions, humane treatment of animals, and careful stewardship of ecosystems.

Started in 1995 as a project of Oregon State University, Washington State University, and the Washington State Department of Agriculture, Food Alliance was incorporated as an independent nonprofit organization in 1997.

✿ FEATURED FOOD ALLIANCE CERTIFIED PRODUCERS & HANDLERS ✿



**DAVID BREWER, EMERSON DELL FARM**  
**COUNTRY NATURAL BEEF MEMBER**  
THE DALLES, OR

Country Natural Beef (CNB) is a cooperative of family ranches throughout the Western US. Our roots extend a century and a half deep to a time when many of our ranch families' ancestors were crossing the Oregon Trail.

Caring, thoughtful stewardship of land and cattle is a responsibility we take seriously. As part of our commitment to growing cattle in harmony and balance with nature, we choose not to use growth hormones or antibiotics for a beef product that you can savour and trust.

CNB was the first beef company in the United States to be third-party certified by Food Alliance.

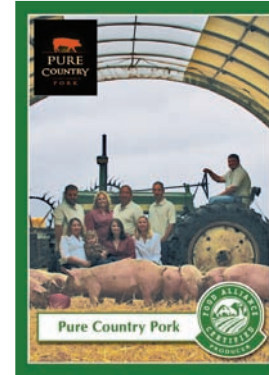


**PAT ANSBURY, VP OF OPERATIONS**  
**FULTON PROVISION CO.**  
PORTLAND, OR

Since 1921, Fulton has been working with leading Northwest foodservice partners to source, process and deliver the finest quality protein products across the region.

We know that consumers are increasingly concerned with where their beef comes from and how it was grown. At Fulton, our processing is designed and continually monitored to minimize environmental impact. We have also always been committed to ensuring our people and products are the safest in the industry.

Out of thousands of beef processors in the country, Fulton was the first and remains the only such business to be certified by Food Alliance.

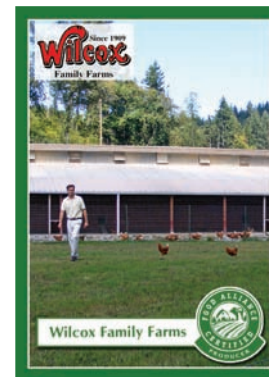


**PAUL KLINGEMAN**  
**PURE COUNTRY PORK**  
EPHRATA, WA

From birth to harvest Pure Country Pork strives to raise the most economical, highest quality, free range pork.

Our animals are raised in open hoop structures with natural bedding and complete access to the outdoors at all times. Our gilts and sows freely choose their nesting areas, and are never confined in gestation stalls or farrowing crates. We compost animal waste and spread it onto neighboring fields for fertilizer. Our animals are completely free of antibiotics, added hormones, GMO grains, and animal by-products.

We are proud to be a Food Alliance Certified producer. Their standards, as well as ours, help promote sustainable farming and environmental practices - including care for the community and individuals.



**BARRIE WILCOX, PRESIDENT**  
**ANDY WILCOX, DIR. OF EGG OPERATIONS**  
**WILCOX FAMILY FARMS**  
ROY, WA

A fourth generation, family-run business, Wilcox Family Farms is the first company in the U.S. to grow and process Food Alliance Certified eggs.

Food Alliance's certification program verifies practices in both Wilcox's farm and processing facilities. Egg production operations are certified for healthy and humane treatment of animals, safe and fair working conditions, soil and water conservation, other agricultural concerns.

The company's egg handling and processing facilities meet standards for safe and fair working conditions, conservation of resources, elimination of toxic and hazardous materials, and other facility management concerns.

**CERTIFICATION**

Food Alliance defines sustainability in agriculture and food handling management with a comprehensive third-party certification program that addresses a wide range of consumer and industry concerns.



Sales of Food Alliance Certified products result in better working conditions for thousands of farm and food workers, more humane treatment of livestock, reduced use hazardous materials in food production and handling, and healthier soils, cleaner water, and enhanced wildlife habitat on millions of acres of range and farmland.

**MEMBERS NETWORK**

More than a certification program, Food Alliance is a growing network of individuals, restaurants, retailers, and affiliate businesses that are allied through shared values for a safer, healthier, and more socially and environmentally responsible food supply. Members are committed to Food Alliance's *Recipe for a Better Food System*.

Members help support Food Alliance and increase demand for certified products by displaying "We Eat/ We Choose/ We Trust Food Alliance Certified" membership badges in public locations.

**We Eat**



## ❁ RECEPTION MENU ❁

### Pulled Pork Sliders

*Food Alliance Certified Pure Country Pork (Washington)*

### Beef Skewers

*Food Alliance Certified Country Natural Beef (Western US)*

### Pork Skewers

*Food Alliance Certified Pure Country Pork (Washington)*

### Blue Cheese Shortbread

*Food Alliance Certified Stone Buhr/Shepherd's Grain flour (Washington)*

### Rustic Breads and Bean Spreads

*Food Alliance Certified beans from Central Bean (Washington)*

### Seasonal Quiches

*Food Alliance Certified eggs from Wilcox Family Farms (Washington)*

### Antipasto Platter

*Produce distributed by Food Alliance Certified Pacific Coast Fruit*

### Asparagus Selection

*Produce distributed by Food Alliance Certified Pacific Coast Fruit*

*Catering by Cameron Catering, Seattle*

## ❁ ABOUT TEMPLE GRANDIN ❁

Temple Grandin, Ph.D., is the most accomplished and well-known adult with autism in the world. She didn't talk until she was three and a half years old, communicating her frustration instead by screaming, peeping, and humming. In 1950, she was diagnosed with autism and her parents were told she should be institutionalized. She tells her story of "groping her way from the far side of darkness" in her book *Emergence: Labeled Autistic*, a book which stunned the world because, until its publication, most professionals and parents assumed that an autism diagnosis was virtually a death sentence to achievement or productivity in life.

Even though she was considered "weird" in her young school years, she eventually found a mentor, who recognized her interests and abilities. Dr. Grandin later developed her talents into a successful career as a livestock-handling equipment designer, one of very few in the world. She has now designed the facilities in which half the cattle are handled in the United States, consulting for firms such as Burger King, McDonald's, and others.

Dr. Grandin has been featured on NPR (National Public Radio), various major television programs, and has been written about in many national publications. Among numerous other recognitions by media, Bravo Cable did a half-hour show on her life, and she was featured in the best-selling book, *Anthropologist from Mars*. Recently, HBO Films produced the full-length film *Temple Grandin*, starring Claire Danes.

Dr. Grandin's current bestselling book on autism is *The Way I See It: A Personal Look at Autism and Asperger's*. She also authored *Unwritten Rules of Social Relationships*, *Animals Make us Human*, *Animals in Translation*, *Thinking in Pictures*, *Emergence: Labeled Autistic* and produced several DVDs. Dr. Grandin presently works as a Professor of Animal Science at Colorado State University. She speaks around the world on both autism and cattle handling.

## RECIPE FOR A BETTER FOOD SYSTEM

*Combine in equal measures:*

- ★ Protect & improve soil resources
- ★ Protect & conserve water resources
- ★ Protect & enhance biodiversity
- ★ Conserve energy, reduce & recycle waste
- ★ Reduce use of pesticides, & other hazardous materials
- ★ Maintain transparent & sustainable food supply chains
- ★ Support safe & fair working conditions
- ★ No GMOs or artificial ingredients
- ★ Ensure healthy, humane animal treatment without growth hormones or non-therapeutic antibiotics
- ★ Continually improve practices *(serves everyone)*

## TEMPLE GRANDIN, PH.D.



*"People are always looking for the single magic bullet that will totally change everything. There is no single magic bullet."*

## MINDFUL MOUTHS: SEATTLE A BENEFIT FOR FOOD ALLIANCE

*featuring*

## TEMPLE GRANDIN, PH.D. REVOLUTIONIZING THE LIVESTOCK INDUSTRY

JUNE 18, 2010

*made possible by:*

**Bon Appétit Management Company**  
**Burgerville • Clif Bar Family Foundation**

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**Stone-Buhr Flour Company • SYSCO Food Services**

**Brotherton Strategies • Charlie's Produce Seattle • Country Natural Beef**  
**Ecobalanza • Food Services of America - Seattle • Grand Central Baking**  
**HBO Films • Hot Lips Pizza • Kettle Foods Inc. • Marler Clark, L.L.P., P.S.**  
**Maxwell PR • Oregon State University • Pacific Coast Fruit**  
**Pennsylvania Association for Sustainable Agriculture • Pike Brewing Co.**  
**Portland Roasting • Portland State University • Provvista Specialty Foods**  
**Rogue Creamery • The Standard • Starbucks Coffee Co.**  
**Truitt Brothers, Inc. • Washington State University**  
**WhiteWave Foods Co. • Wilcox Family Farms • Wildlife Forever Fund**

