DAY 1 – RESEARCH SYMPOSIUM

HANS BLONK
Blonk Environmental Consultants
Amsterdam, The Netherlands

BIOGRAPHY

Hans Blonk received a drs. Biology degree (equivalent to a master's degree in the U.S.). He established his own business, Blonk Environmental Consultants, in 1999. Before then, he worked for two years at the Dutch Ecolabelling Foundation as account manager for the ecolabelling of agricultural products. Previously he worked as an environmental consultant at the University of Amsterdam and at the Fuels and Raw Materials Bureau, a small environmental consultancy in Rotterdam.

The main focus of his career has always been the environmental assessment of food products. He has carried out many studies of food products and has made important contributions to the development of Life-cycle Assessment and Carbon Footprinting methods. In 2008 he was awarded an important assignment from the Dutch government to conduct a study on the environmental impact of food dietary choices at the national level. This was the springboard for many of his consultancy’s subsequent studies in this field. Blonk Environmental Consultants now consists of ten specialists in the impact assessment of food products and is one of the leading Dutch companies in the field.

As a biologist and typical Dutchman, Hans enjoys walking and cycling in the countryside and is a lover of nature. He plays guitar in a rock band, with a special fondness for recreating the seventies music of Eric Clapton and Jimi Hendrix.

ABSTRACT

Evaluating the Environmental Impact of the Food Production and Consumption System and Options for Reducing This Impact by Making Healthy Dietary Choices

The environmental impact of food consumption patterns is an issue of growing concern in the Netherlands and other European countries. The greatest concern is not the direct impacts of the activities of consumers, such as the purchase, storage, preparation and wastage of food, but the impacts of the production chain from crop growing and livestock farming to the consumer products available in the shops.

In Europe, food consumption and related production chains make a significant contribution to the total environmental impacts of production and consumption activities. A recent European study estimated this contribution to be as much as 20% to 30%, depending on the specific impact category. Protein-rich products, high-calorie foods and beverages make the greatest contribution. In most European countries more food is consumed than required, or even desired, from a nutritional point of view. There is therefore a big opportunity to reduce environmental impact by reducing over-consumption.

Other options for reducing the impacts of consumption are related to a change in diet, such as a shift to a more vegetarian menu or a more local and seasonal menu. These shifts certainly do have potential, both for the environment and human health. However, the environmental reduction is often difficult to estimate because the environmental impact of the substitute products is highly variable.
On the production side, the increasing efficiency of production automatically leads to a reduction in some environmental impacts. However, the global trends in environmental impact and the depletion of natural resources caused by food production are too alarming to make this a reliable option.

HANK CARDELLO
Author

BIOGRAPHY
Hank Cardello is a former food-industry executive turned author, guest columnist, and advisor to corporations regarding solutions to obesity and practical food policy. He serves as a Visiting Fellow with the Hudson Institute and is the author of *Stuffed: An Insider’s Look at Who’s (Really) Making America Fat* (Ecco). The book’s premise is that an engaged food industry is key to solving the obesity crisis.

Cardello is the former President of Sunkist Soft Drinks, Inc., and served as a marketing executive with The Coca-Cola Company, Canada Dry, Anheuser-Busch and General Mills. His perspectives have been shared in numerous media, including U.S. News & World Report, Forbes, the New York Times, Newsweek, the Los Angeles Times, NPR, Good Morning America, NBC and Fox News. He is a regular contributor to the Atlantic (www.theAtlantic.com/hank-cardello).

Cardello’s B.S. was awarded magna cum laude in Materials Science and Metallurgy from Lehigh University, and he holds an M.B.A. in marketing from the Wharton Graduate School, University of Pennsylvania.

ABSTRACT
The Role of the Food Industry in Improving Public Health

Despite efforts to reverse soaring rates of childhood and adult obesity, little progress has been made. The impasse stems from acute differences between the two primary players in the obesity debate with the public health community insisting that food companies immediately transform the nutritional profile of their products, and food corporations declaring that the free-market and consumer demand should determine which products are sold. Continuing on this path is doomed to failure.

The speaker will highlight the reasons behind this stalemate and identify a New Paradigm that industry profits and public health do not have to run at cross purposes. Evidence will be presented that demonstrates opportunities for food marketers to attract new consumers, gain competitive advantage and improve their bottom lines by increasing their sales of healthier products. Cardello will also share his point of view that, instead of corralling marketing practices and spending, policies should be implemented that reward companies that aggressively push better-for-you items and deploy their advertising to educate consumers about proper nutrition and portion control.

In the end... it’s just good business.

KATE CLANCY, Ph.D.
School of Public Health, Johns Hopkins University
Minnesota Institute for Sustainable Agriculture, University of Minnesota

BIOGRAPHY
Kate Clancy is currently a food systems consultant, Visiting Scholar at the Center for a Livable Future Johns Hopkins University School of Public Health, and Senior Fellow in the Minnesota Institute for Sustainable Agriculture, University of Minnesota (she resides in University Park, Maryland). She has a Ph.D. in Nutrition Sciences from the University of California at Berkeley.
Clancy's resume includes positions at several universities (Cornell, Syracuse, and the Center for Integrated Agricultural Systems at the University of Wisconsin); the federal government (nutritionist and policy adviser at the Federal Trade Commission); and nonprofits (the Wallace Center for Agricultural and Environmental Policy, the Union of Concerned Scientists, and the National Center for Food and Agricultural Policy). She has served on numerous boards, including the Society for Nutrition Education, Bread for the World, Wallace Institute for Alternative Agriculture, Consortium for Sustainable Agriculture Research and Education, Michael Fields Agricultural Institute, and the Agriculture Food and Human Values Society, among others.

Clancy developed a graduate course on food systems in 1982 and since then has published, taught, spoken, and consulted widely on sustainable agriculture and food systems with government agencies, universities, and nonprofits around the country. Her present interests are the research and policy facets of “Agriculture of the Middle,” the development of regional food systems, the connections between community food security and regional food security, and the research needed to advance sustainable agriculture and food systems policy.

**ABSTRACT**

Where Are the Critical Points in the Food System for Improving Public Health?

At every point in the food supply chain, from farm inputs to waste recycling, elements which have contributed to a decline in the public’s health can be identified. They include, as examples, plant breeding which has lowered the nutrient level in hybrids, pesticide residues in food, the manufacture of countless low nutrient density foods, increased asthma incidence due to truck exhaust, lack of supermarkets in low income areas, excessive portion sizes in restaurants, and safety concerns from food waste in landfills. However, the largest number of critical points arises from the farming and processing sectors. In general more of the farming/ranching issues relate to food safety, some of which also manifest as environmental contamination. On the processing/manufacturing side most, but not all, of the public health issues are related to nutritional quality.

The interventions needed to improve health outcomes should be instituted as soon as possible, given that the problems have existed for decades. In the longer term though, with climate change predicted to have a variety of negative effects, and the economy lagging, much more inventive, systems-oriented research, policies and solutions need to be identified and implemented to effect a truly improved and healthy US food system.

**ROBERT J. JONES, Ph.D.**

Senior Vice President, System Academic Administration

University of Minnesota

**BIOGRAPHY**

Robert J. Jones is Senior Vice President for System Academic Administration at the University of Minnesota. Dr. Jones earned a bachelor’s degree in agronomy from Fort Valley State College, a master’s degree in crop physiology from the University of Georgia, and a doctorate in crop physiology from the University of Missouri. After earning the Ph.D., he joined the University of Minnesota faculty as a professor of agronomy and plant genetics. He is an internationally recognized authority on plant physiology and has published numerous scientific papers, manuscripts and abstracts. His research focuses on stabilizing grain yields of maize against environmental stresses and global climate change. He is a fellow of both the American Society of Agronomy and the Crop Science Society of America.
MINDY S. KURZER, Ph.D.
Director, Healthy Foods, Healthy Lives Institute
Professor, Department of Food Science and Nutrition
University of Minnesota

BIOGRAPHY
Mindy Kurzer is a professor in the Department of Food Science and Nutrition at the University of Minnesota, where she also directs the Healthy Foods, Healthy Lives Institute. Her current research interests focus on the biological effects of bioactive constituents of plant foods such as soy and green tea. She currently is principal investigator of a clinical trial funded by the National Institutes of Health to evaluate the breast cancer preventive effects of green tea in postmenopausal women. She received her Ph.D. in nutrition from the University of California, Berkeley, in 1984 and received postdoctoral training at the National Nutrition Institute in Rome and Odense University, Denmark (as a NATO postdoctoral fellow) and the University of California, San Francisco (in Reproductive Endocrinology).

ALLEN S. LEVINE, Ph.D.
Dean, College of Food, Agricultural and Natural Resource Sciences
University of Minnesota

BIOGRAPHY
Allen Levine is Dean of the College of Food, Agricultural and Natural Resource Sciences at the University of Minnesota. Prior to this position, he was Head of the Department of Food Science and Nutrition. He was the Associate Director of Research and a Senior Career Scientist at the Minneapolis VA Medical Center. He is also Director of the Minnesota Obesity Center, a National Institutes of Health funded collaborative research group of over 55 federally funded investigators from the University, the Mayo Clinic, the Minneapolis VA Medical Center, Health Partners, and Hennepin County Medical Center. His research focus for the past 25 years has been on neural regulation of food intake, particularly related to the opioid peptides and Neuropeptide Y. He has published over 285 scientific papers and over 90 review articles, editorials and book reviews. He has received three major awards for his research efforts: one from the American Institute of Nutrition (Mead Johnson Award), one from the American College of Nutrition (Grace A. Goldsmith Award), and one from AAAS (Fellow). Dr. Levine is a Professor in the Departments of Food Science and Nutrition, Psychiatry, Neuroscience, Medicine.

Marilyn S. (Susie) Nanney, Ph.D. M.P.H., R.D.
Department of Family Medicine and Community Health, University of Minnesota
Program in Health Disparities Research

BIOGRAPHY
Susie Nanney received her B.S. in Nutrition and Dietetics from Southeast Missouri State University, her M.S. in Community Nutrition from Eastern Kentucky University, and an M.P.H. emphasizing Behavioral Science and a Ph.D. in Public Health Research from Saint Louis University.

Dr. Nanney’s research interests include addressing obesity prevention in community settings serving children and families through healthy diets. She has
worked with parenting, preschool, tutoring and mentoring programs, middle and high schools, and churches to implement environmental and policy changes, especially those impacting underserved and minority populations. Dr. Nanney has been very active in community efforts to promote healthy lifestyles by serving on boards for hunger relief and school wellness.

Currently Susie is an Assistant Professor at the University of Minnesota, Department of Family Medicine and Community Health and an active member of the Program in Health Disparities Research.

ABSTRACT

The Role of Food Security & Economic Well-Being in Promoting Human Health

Hunger in the United States and Minnesota is on the rise. The impact of hunger affects brain development, academic performance and health outcomes. Access to affordable and healthy foods varies by income levels and neighborhood locations and contributes to health disparities. The face of hunger has changed due to the economic downturn and our diverse Minnesota communities. Local emergency food-assistance programs and youth-serving organizations are responding creatively to these changes. Promising federal initiatives to improve the food offerings in communities, schools and early-care settings will be highlighted. Innovative local interventions of a major Minnesota food bank and school efforts will also be presented.

JUAN ANGEL RIVERA DOMMARCO, Ph.D.
Director, Research Center in Nutrition and Health
National Institutes of Public Health

BIOGRAPHY

Dr. Juan A. Rivera is the Founding Director of the Center for Research in Nutrition and Health at the National Institutes of Public Health and he is Professor of Nutrition in the School of Public Health of Mexico. He is also an adjunct professor in the Division of Nutritional Sciences at Cornell University, Ithaca, N.Y., and in the Rollins School of Public Health at Emory University, Atlanta, Ga. Dr. Rivera earned both his master’s and doctorate degrees from Cornell University in International Nutrition with minors in Epidemiology and Statistics.

Dr. Rivera has published more than 200 scientific articles, book chapters, and books, and made more than 300 presentations and conferences in scientific events. His research interests include the epidemiology of stunting (under-nutrition and obesity); the short- and long-term effects of under-nutrition during early childhood; the effects of zinc and other micronutrient deficiencies on growth and health; the study of malnutrition in Mexico; and the design and evaluation of policies and programs to improve nutritional status of populations.

Dr. Rivera is a former director of Nutrition and Health at the Nutrition Institute of Central America and Panama (INCAP). In 1999, he served as President of the Health Sciences Committee at the Mexican National Council for Science and Technology (CONACYT). He is a National Researcher Level III and a member of the National Academy of Medicine, the Mexican Academy of Sciences, the Latin American Society of Nutrition, and the American Society of Nutrition.

Dr. Rivera is Vice President of the International Zinc Nutrition Consultative Group. He is a member of the group of experts of the World Cancer Research Fund (WCRF) and a member of the International Nutrition Foundation in Boston and the National Council for the Evaluation of Politics of Social Development (CONEVAL). Dr. Rivera is also a member of the Organ of Government of the National Institute of Medical Sciences and Nutrition “Salvador Zubirán;” the Scientific Consulting Committee of the Carso Health Institute; the Academic Council of the Human Nutrition Institute at the Guadalajara University Health Sciences Center; and the Publishing Committee of the Mexican Public Health Journal.
Dr. Rivera served as president of the International Nutrition Council of the American Society for Nutrition, representative of Latin America at the board of the International Union of Nutritional Scientists (IUNS), and member of the Global Alliance for Improved Nutrition (GAIN).

Dr. Rivera has been honored with the 2010 International Hippocrates and the Scopus Award 2010 in the area of Health Sciences, also the Kellogg International Nutrition Prize 2009 awarded by the American Society for Nutrition.

**ABSTRACT**

*The Global Nutrition Transition from Undernutrition to Obesity - Can It Be Prevented?*

México is undergoing a rapid nutrition transition. In almost two decades for which national nutrition data are available (1988-2006), wasting has been virtually eliminated, stunting was reduced to half, while anemia has declined more modestly. During the same period, excess BMI (overweight and obesity) increased in most age groups (doubled in adults, increased three times in adolescents, and also raised in children), rural and urban areas and all socioeconomic groups. Nutrition related chronic diseases (NRCD) such as T2D and CVD have also increased.

Among the factors that are likely responsible for the decline in wasting and stunting are a sustained poverty reduction, as measured by income, and consequently enhanced access to food by the poor; improvements in water, sanitation and public health programs; and implementation of a new generation of evidence-based nutrition programs that were well designed, had high coverage, were well targeted and evaluated.

The rise of excess BMI parallels increases in known risk factors for obesity: increased availability and intake of total fat, sugar-sweetened beverages, whole milk, and refined carbohydrates, and a decline in the intake of whole grains, beans, fruits and vegetables. Trends in other preventative factors, such as physical activity are unknown, but there is evidence of low levels of physical activity. “Obesogenic” environments have been documented in schools and other settings. The government is implementing a national multisectorial strategy for the prevention of obesity, with goals and actions that include regulation of food and beverages in schools and other actions that are promising.

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**JORDI SERRATOSA, Ph.D.**

European Food Safety Authority Liaison Officer
U.S. Food and Drug Administration

**BIOGRAPHY**

Jordi Serratosa has a Ph.D. in probiotics used as feed additives from Hanover University, Germany; a bachelor's degree in hygiene, science and food technology from Universidad Complutense of Madrid, Spain; and an M.B.A. from EADA in Barcelona, Spain. Since 1986, he has served as Associate Professor in Veterinary and Food Legislation at the Autonomous University of Barcelona.

Dr. Serratosa has also worked for the private sector, including ten years as Technical Director of Rhône Mérieux and Head of International Business in feed additives at Lucta (Spain). At the European Commission in Brussels, he served DG SANCO* as principal administrator for legislation on veterinary aspects of public health. In this capacity, he initiated legislation on animal products and their residues, such as hormones, BST, and dioxins. He also supervised residue plans applicable to E.U. member states and other countries exporting products to E.U., including the coordination of four Community Reference Laboratories.

From 2003 to 2009, Dr. Serratosa was head of the Animal Health and Welfare Unit with the European Food Safety Authority. Since September 2009, he has been in Washington, D.C. at the U.S. F.D.A., working on increasing collaboration between the E.U. and U.S. on scientific risk assessment in food safety.

*Directorate General for Health and Consumers at the European Commission*
ABSTRACT

Food Safety Risk Assessment in the E.U. versus U.S.

In matters of food safety, legislation and risk assessment in the U.S. and European Union (E.U.) have to comply with the rules set forth in the World Trade Organization's Sanitary and Phytosanitary (SPS) Agreement. In the E.U., food safety is increasingly regulated as compared with U.S. However, recently changes are taking place within the F.D.A., U.S.D.A. and E.P.A.

In the E.U., the food safety "integrated approach" started with Regulation 178/2002, fixing the food safety principles and establishing an independent body for risk assessment, the European Food Safety Authority (E.F.S.A.). Since 2002, the E.U. has decided to compartmentalize the process of risk analysis for food safety into two steps: the first, the scientific assessment (risk assessment), and the second, risk management. Risk communication of the risk assessment and risk management can be done separately. Risk assessment is carried out by E.F.S.A. and risk management by European legislative bodies.

Since 2003, E.F.S.A. has provided scientific advice on food safety, including such issues as having a direct or indirect impact on the safety of food and feed supply chains (e.g., animal health and welfare, plant health, and nutrition) to the European Commission, member states and the European Parliament. Ten scientific E.F.S.A. panels provide advice on risk factors related to different areas of the food chain: Nutrition, Biological Hazards, Food Additives (two panels), Feed Additives, Contaminants, Pesticides, Genetically Modified Organisms, Animal Health and Welfare, and Plant Health. Since 2002, through different legislative tools (regulations, directives, or decisions), the E.U. has been developing the procedures for the evaluation of risks in different areas of the food chain.

DAY 2 – HEALTHY FOODS, HEALTHY PLANET

TODD CHURCHILL
President and Co-Owner, Thousand Hills Cattle Company

BIOGRAPHY

Todd Churchill grew up on a farm south of Moline, Ill, where his family raised row crops, cattle, and horses. He graduated with a degree in Speech-Communications from St. Olaf College in Northfield, Minn., and completed additional coursework in accounting at the University of Minnesota.

After working in public accounting for several years, he formed his first company, called CFO Insights, LLC. That company provided part-time CFO (Chief Financial Officer) services on a contract basis to startups and small businesses. During a period of eight years, he functioned as the CFO and/or VP-Administration of more than 90 small companies, many in the agriculture industry. This provided incredible real-world experience to blend with his education in marketing, sales, communications, strategic planning, finance and accounting, and organizational management.

Todd started Thousand Hills Cattle Company (THCC) in early 2003, after reading an article in The New York Times Magazine by Michael Pollan, titled “This Steer’s Life.” This article described in detail the difference between conventionally raised cattle and 100% grass fed cattle. Todd realized that he (like many Americans) didn’t really eat beef anymore. This wasn’t a conscious decision – beef just didn’t taste the way he remembered it, and it didn’t digest well. Michael Pollan’s article got him thinking that maybe what he didn’t like was the impact of the confinement feedlot diet and experience on the flavor and quality of the beef.

This led Todd to find some grass-fed beef from very small producers in Minnesota, and the quality varied considerably. He eventually found a few farmer, ranchers and industry consultants that were raising consistent gourmet-quality, healthful, great-tasting grass-fed beef. Todd felt that if it could be produced consistently throughout the year, this was a product that many consumers in the Twin Cities would like to
purchase. To this end, Todd created the THCC protocol, which describes the production practices required to raise cattle for THCC.

After only eight years, Todd and his team at THCC have built an incredibly diverse customer base of health food stores, premium grocers, restaurants, colleges, web merchants, and specialty butcher shops, primarily in the Twin Cities. In 2011, the growing interest in local and sustainable foods resulted in sales to more than 350 retail locations, restaurants, and over 30 public school districts in Minnesota. Todd continues to lead THCC as the President/CEO and work closely with existing and new farmers and ranchers, teaching them how to raise more 100% grass-fed beef.

In addition to his entrepreneurial endeavors, Todd and his wife, Dee, raise seven children, as well as assorted horses, ponies, chickens, dogs, cats and, of course, grass-fed cattle on their farm near Cannon Falls, Minnesota.

ORAN HESTERMAN, Ph.D.
President and Chief Executive Officer
Fair Food Network

BIOGRAPHY

Dr. Oran Hesterman is a national leader in sustainable agriculture and food systems. His experience in the philanthropic sector includes more than 15 years as program director for Food Systems at the W.K. Kellogg Foundation. He also played an essential role in the establishment of the Michigan Food Policy Council and has made significant contributions to the funding of healthy food and farming via his leadership of the Sustainable Agriculture and Food Systems Funders group.

Prior to starting the Fair Food Network, Dr. Hesterman was the inaugural president of Fair Food Foundation, leading their sustainable food systems programs. Prior to his work in philanthropy and the nonprofit sector, he researched and taught forage and cropping systems management, sustainable agriculture, and leadership development in the crop and soil sciences department at Michigan State University in East Lansing.

A former fellow in the Kellogg National Fellowship Program (KN FP) and the National Center for Food and Agriculture Policy in Washington, D.C., he has published more than 400 reports and articles on subjects ranging from cover crops and crop rotation to the impact of philanthropic investments on food systems practice and policy.

Dr. Hesterman earned his bachelor’s and master’s degrees from the University of California, Davis, in plant science/vegetable crops and agronomy, respectively. He received his doctorate in agronomy and business administration from the University of Minnesota, St. Paul.

BRENDAL LANGTON
Author, Chef, Proprietor of Spoonriver
Senior Fellow, Center for Spirituality & Healing, University of Minnesota

BIOGRAPHY

Award-winning chef and restau ranteur Brenda Langton is a pioneer of fresh, local and sustainable food. Since the early 1970s, she has worked directly with local producers and growers starting as a member of the early vegetarian cooperative restaurant Commonplace.

Brenda opened her first restaurant, Café Kardamena, in 1978 in St. Paul, Minn.. It featured locally sourced gourmet vegetarian cuisine and fresh seafood at a time when most Americans were still eating a meat-and-potatoes diet. From 1986 she opened the eponymous Café Brenda in downtown Minneapolis,
where she continued to provide her innovative dining experience on a larger scale. Until it closed in 2006, it was a top Twin Cities destination, receiving acclaim on both a local and national level. The *Cafe Brenda Cookbook - Redefining Seafood and Vegetarian Cuisine* was published in 1992 and has become a popular standard for healthy home cooking.

Brenda opened her third restaurant, Spoonriver, in 2006 in the revitalized Mississippi Riverfront Mill District of Minneapolis, offering seasonal menus and local products, including grass-fed beef, lamb and naturally raised pork from Minnesota sources. *The Spoonriver Cookbook* was published in 2010 by the University of Minnesota Press.

Also in 2006, Brenda founded the Mill City Farmers' Market, which showcases local, sustainable and organic foods and products. The MCFM is a community-based enterprise offering weekly educational cooking demonstrations and featuring seasonal market specialties.

Brenda shares her knowledge and experience as a culinary instructor, speaker and consultant on healthy diet in the community. She's been a repeat judge for the James Beard Foundation's annual cookbook awards and is an advisor on product development to the food industry and large Minnesota-based retailers. As a Senior Fellow at the University of Minnesota Center for Spirituality, she shares her knowledge in teaching cooking class courses.

In 2009, in collaboration with the Children's Hospital Integrative Medicine program, Brenda and her daughter Celina produced a 30-minute video and accompanying *ChowKids™ Cookbook*. Available to the public, the video and book package is an entertaining tool for teaching families how a healthy diet can help them feel better and heal their bodies.

LEN MARQUART, Ph.D., R.D.
Department of Food Science and Nutrition, University of Minnesota

**BIOGRAPHY**

Len Marquart is an Associate Professor in the Department of Food Science and Nutrition at the University of Minnesota. His current research focuses on consumer understanding and factors that influence whole grain consumption. Research conducted by his group – introducing whole-grain foods into the diets of school children – has been instrumental in establishing approaches for gradually delivering whole-grain food through the school meals program. While at General Mills, he led the company’s research in the health aspects of whole grains. He received the James Ford Bell Technical Leadership Award and the General Mills Presidents' (Champion) Award for his contributions.

Len is also the founder and president of the Grains for Health Foundation. The Foundation's goal is to deliver to consumers grain-based foods that taste good, more closely meet dietary guidelines, and are highly consumed. This public health effort is facilitated by convening scientists, health professionals and policy/regulatory experts, establishing collaborative environments and working toward collective food solutions throughout the grains supply chain.
DAVE McBEAIN
Senior Director, Innovation & Technical Excellence
Malt-O-Meal

BIOGRAPHY
Dave’s career began 25 years ago upon graduating from the University of Minnesota with a B.S. in Mechanical Engineering and accepting a project engineering job with Dow Corning Corporation. While at Dow Corning, Dave completed his M.S. in Manufacturing Management from Kettering University. His career took him to the pharmaceutical industry as the Senior Project Manager for Solvay Animal Health. In 1995 he joined Malt-O-Meal (MOM, as employees affectionately call it). Working at MOM with food, specifically grain-based food, has brought Dave back closer to his roots as a farm boy from North Dakota.

Dave’s career at MOM has included positions in Engineering, Operations and leading implementation of Lean Six Sigma. Dave is currently responsible for Innovation and Technical Excellence for MOM. Functions reporting to Dave include: Corporate and Strategic Engineering, Product and Packaging Innovation, Research and Development, Quality & Food Safety and Health, Safety & Environmental Services.

MOM
Currently the largest privately held cereal company in the world, Malt-O-Meal (MOM) was founded in 1919 in Owatonna, Minn., by John Campbell. Mr. Campbell moved the operation to Northfield, Minn., and occupied the Ames Mill, where to this date the original hot Malt-O-Meal cereal is made.

In the late 1960s, Malt-O-Meal started playing with ready-to-eat cereal, and in the 1970s this venture took off. Today, MOM operates three ready-to-eat facilities and two hot cereal plants across the U.S., making more than 60 different cereals. Malt-O-Meal is currently the fastest growing cereal company in the U.S. Its brands include; Malt-O-Meal, MOM’s Best Naturals, Three Sisters, Bear River Valley, Sally’s, and Better Oats.

PATRICIA OHMANS, M.P.H.
Frogtown Gardens

BIOGRAPHY
Patricia Ohmans is a 30-year resident of St Paul's Frogtown neighborhood, where she is working along with neighbors and friends to create a park and urban farm on a 13-acre vacant parcel of land. Ohmans has degrees in journalism and public health, and was awarded a Bush Fellowship in 2011 for her coordination of Frogtown Gardens. She is a Ramsey County Master Gardener and loves growing flowers and grapes.