



8TH ANNUAL STINNER SUMMIT

• 2014 ◦ THE GLEN HELEN NATURE
PRESERVE ◦ YELLOW SPRINGS, OHIO



THE OHIO STATE
UNIVERSITY

SPONSORED BY THE BEN STINNER ENDOWMENT
AND THE AGROECOSYSTEMS MANAGEMENT
PROGRAM OF THE OHIO STATE UNIVERSITY

8th Annual Stinner Summit: October 10th, 2014



The 8th annual Stinner Summit was held on October 10th at the beautiful Glen Helen Nature preserve in Yellow Springs, Ohio. Yellow Springs was a good fit for the Summit as it has a long standing commitment to sustainability, progressive ideas, and local food and agriculture. The inspiration for the Stinner Summit was Ben Stinner's rare ability in building relationships based on common interests and his vision, passion and commitment to building healthy agroecosystems. The Summit, held at a different location each year, is a very engaging event that draws participants from around Ohio and surrounding states. The Summit had close to 50 attendees from Athens to Youngstown and Dayton to Akron. They spent the day brainstorming collaborative projects aligned with Ben Stinner's vision of healthy agroecosystems and sustainable communities. At the end of the day, they together decided on support for the projects, pledging their own special skills, labor, expertise, equipment, and \$20,000 in financial support from the Ben Stinner Endowment.

Six projects, ranging from polycultures to senior citizen nutrition, received funding. These projects are described below. We are excited to let you know about these efforts, will follow their progress over the coming year, and hope to see you next year for the 9th annual Stinner Summit!



Working Together for Healthy Agroecosystems and Sustainable Communities

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Scalable Perennial Polyculture

Stinner Endowment funding: \$3,617

This is a continuation of a project that was funded at the seventh annual Stinner Summit. The project team will design and establish scalable demonstration sites using USDA supported agroforestry practices such as alley-cropping, windbreaks, forest farming, and silvopasture. Last year the project was able to establish polyculture sites at relatively small scales, and even though less than a year old the plantings have begun to bear fruit. This year the group plans to scale up this project to a 10-acre site at Kimbel Family Farms.

Groundswell

Stinner Endowment funding: \$3,085

Groundswell will connect consumers with local food through education, mentoring, skill sharing, and networking. The project will build on the established City Folk's Groundswell model, based in Columbus, Ohio, to create a rural sister Groundswell project in Hillsboro, Ohio. Participants will identify a hub or local food business to serve as a center for building community and offering classes. The project also hopes to train mentors who become leaders in the local sustainable food movement.



Vitality Buckey CSA

Stinner Endowment Funding: \$3,564

The Vitality Bucket CSA project will create a model senior citizens focused CSA. The group will do this by creating marketing materials, develop community relationships, build dedicated raised beds, and develop a sample program similar to meals on wheels. The model CSA is meant to fit the budgets of senior citizens who do not currently have sufficient access to fresh fruits and vegetables. The project will also encourage seniors to participate in the seniors farmers market program.



Campus Food FLIP

Stinner Endowment Funding: \$2,553

FLIP, or Forging Links Through Institutional Purchasing, will initiate a statewide dialogue around building community-based, agroecological food systems through campus purchasing power. The group plans to identify campus decision-makers in Ohio institutions who are transforming food systems through campus food purchasing. The group will then organize a statewide summit to share models and best practices. After the summit, the group plans to produce a report for all Ohio campus administrators, summarizing outcomes and proposing next steps. The goal is a unified front to shift campus purchasing behaviors toward local and sustainable foods and to create a set of best practices for institutions to follow in making this shift.

CREATE

Stinner Summit Funding: \$3,829

CREATE will design Junior Achievement style classes to teach children, especially in low income areas, how to become food entrepreneurs. The participants plan to build this curriculum with the help of other community partners such as YNDC and OSU Extension. The project will initially serve 15 students, and plans are to expand the model beyond Youngstown after the first year.



EXCELL

Stinner Summit Funding: \$1,968

This project proposed a model that anyone can gain from by investigating living/learning labs around the United States, determining what elements create the living/learning lab, and highlighting examples of success for these labs. Antioch College is uniquely positioned to take on this work given its strong relationship with the community of Yellow Springs, its commitment to experiential learning and its demonstration of that commitment through campus “laboratories” such as the Glen Helen Nature Preserve, an organic farm, alternative energy, and sustainable buildings.

Want to Get Involved? Please reach out to the following contacts

Project Name	Primary Contact	Email
Ground Swell	Analena Bruce	abruce@sociology.rutgers.edu
CREATE	Jim Converse	jwconverse@gmail.com
FLIP	Laura Kington	kington.10@osu.edu
Polyculture	Patrick O' Connell	patrick.perennial.propagation@gmail.com
Vitality Bucket	Pam Mack	grandma4p49@yahoo.com
ExCELL	Jessica D'Ambrosio	jdambrosio@antiochcollege.org

About the Poster

The Poster design comes from “Greene County Barn”, an image that was generously donated by Joe Barrish, a Dayton based artist. The oil painting was recently featured in the Glen Helen Atrium gallery, which showcases the work of local and regional artists. The image’s bright and vibrant colors complimented the excitement and lively atmosphere of the Stinner Summit. The poster was laid out and designed by Bren Munroe, another Ohio artist based in Youngstown. Our thanks to Joe and Bren for their contributions to this year’s Stinner Summit!

Ben Stinner Endowment Advisory Committee

Casey Hoy
Leah Miller
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Caterer

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