

GROW NWT is designed for all those in the NWT agri-food sector – participants, supporters, and allies – as well as interested members of the public. The conference focusses on emerging NWT agri-food issues as well as issues common across the North. The conference is designed to be an interactive knowledge exchange with opportunities to speak directly with NWT agrifood pioneers, funders and sector experts.

Location

The conference will be held in Yellowknife, NWT.

Activities Overview

Conference activities are spread over 2 days and you are invited to attend any or all days. Registration is required. The conference is free to attend, supplemental activities and events may be priced.

Thursday afternoon is a Blue Sky Brainstorming session exploring the future of the agrifood sector in the NWT facilitated by Shirley Coumont and sponsored by the North Slave Metis Alliance. 2-4pm. Register: https://www.eventbrite.ca/e/grow-nwt-agrifood-conference-tickets-483436350137

Thursday evening is a reception at Copperhouse Eatery and the launch of the Territorial Agrifood Association's new cocktail book "*Frontier Spirits – cocktails with a taste of place*". Participants sample a signature cocktail and receive a complimentary copy of our book. 6-9pm.

Register: https://www.eventbrite.ca/e/grow-nwt-agrifood-conference-tickets-483439790427

Friday begins with a breakfast sponsored by the NWT Egg Board and the opening of our conference. **Friday's buffet lunch** introduces an exciting new upcoming summer project and is sponsored by Riverside Growers.

Register: https://www.eventbrite.ca/e/grow-nwt-agrifood-conference-tickets-483437002087

Friday evening, a plated dinner and Chocolate Talk is offered at \$50 per person excluding tip. Register: Email ed@nwatagrifood for reservations. Fee paid to restaurant.

Agenda

Thursday Feb 23, 2023

1:30pm-1:45 pm Hotel pickup for bus to event

2:00pm-4:00pm Blue Sky Brainstorming - Future-proofing Agri-food in the NWT

> Roundtables of growers, processors, chefs, government, subject matter experts, big thinkers, and interested others. Facilitated by Shirley Coumont, North Slave

Metis Alliance

Tree of Peace Friendship Centre Meeting Room

Hotel pickup for bus to event 5:30pm-5:45 pm

Launch "Frontier Spirits: Cocktails with a taste of place" book 6:00pm-9:00pm

Copperhouse Eatery and Lounge

Bus pickup for hotel return 9:00pm - 9:15 pm

Friday Feb 24, 2023 Explorer Hotel

7:30am- 8:45 am Conference Check In and Buffet Breakfast sponsored by the NWT Egg Board

9:00am-9:10am **Conference blessing**

9:10am-9:30am Welcome

The Honourable Caroline Wawzonek

Minister of Industry, Tourism and Investment

Kevin Wallington, President of the Territorial Agrifood Association

9:30am - 9:45am Moving Forward while Looking Back: Farming and Food Security in the NWT

> Scarcely known but fiercely defended, agriculture in the NWT has a long history involving fur traders, missionaries, farmers, Indigenous communities, home growers, processors, and retailers. Some individuals and communities produce

to promote food security, and others to secure livelihoods. In her

talk, Mindy shares preliminary results from more than three years of archival and ethnographic research in NWT agriculture. She discusses how community food security and commercial food production have been practically treated as separate initiatives, what the consequences of this have been for the agrifood

sector, and how we might envision them together in the future.

Mindy Jewell Price PhD Candidate, NSF Arctic DDRIG Fellow Department of Environmental Science, Policy & Management

University of California Berkeley

Mindy Price is a PhD student at UC Berkeley researching the history and growth of agriculture in the NWT. Prior to researching in the north, she studied food

security in dairy value systems in Tanzania. Her love of agriculture comes from a personal history of farming in Wisconsin, where her family has owned and operated a corn and soybean farm for five generations.

9:45am-10:15am

The Culture of Food: A panel of perspectives

ICCs Country Food Program (Inuvik, NT) Ray Solokai, Green Iglu (Red Deer , AB)

To be announced

10:15am- 10:30am

Health break

10:30am-11:30am

Table Talks – the speed dating of the conference world (2 sessions)

Choose two topics and visit the speakers at their tables for a short talk and Q&A. Then visit the next on your list until time is up.

- Composting for healthy soil: from vermicompost to industrial scale – Ecology North
- The commercial fishing industry ITI
- Funding for agri-food in the North ITI, Agrifood Canada
- NWT interactive food map project Aurora Research Institute
- The buzz about bees Matt Vincent
- Little Green Thumbs project for youth Jocelyn Apps TAA
- o Farm Loans CIBC
- Agritourism and Culinary Tourism NWT Tourism
- Territorial Agrifood Association
- Riverside Growers
- Small Business Marketing & Social Media North Creative Agency

11:15am - noon

Laws, legislation and food safety in the agrifood sector

Environmental Health, NWT Health and Social Services

Noon- 1:00pm

Buffet LUNCH and Video announcement

1:30pm- 2:15pm

Hyrdroponics in the North panel – challenges and lessons learned

Alex McMeekin, Riverside Growers, Adi Scott, Inuvik Hydroponics project

Nick Fullerton, Behchoko teacher and Green Team Teacher/Mentor

2:30pm - 2:45pm

Health break

2:45pm - 3:30pm

NWT success stories and sector best practises

Panel of successful NWT participants at each stage of the agri-food value chain share their best tips

Coombs Fish Batter - Distribution

Flat World Alpacas - Innovation and creating value add

Blatchford Lake Lodge – Off grid growing

Fort Liard Community Garden – Community engagement

Cabin Snacks – The challenge of packaging and supply chain

Fishy People – Highlighting the taste of place

3:30pm- 4:15pm Amplifying Voices

Small group discussions on issues of the day

4:15pm – 4:30pm Closing remarks and event summary

Janet Dean, Executive Director Territorial Agrifood Association

Optional Friday Dinner

5:00-5:10 pm Explorer pickup for bus to event

5:15 pm Delegate Dinner and Chocolate Talk

Plated dinner, set menu including a talk on chocolate and your own chocolate

takeaway from an enterprising local entrepreneur.

\$50 (excluding tip) per person to be paid to restaurant.

Registration in advance required. Copperhouse Eatery and Lounge

Sponsors

Thank you to the generous sponsors who help make this conference experience possible.



Canadian Northern Economic Development Agency

Agence canadienne de développement économique du Nord

Industry Tourism and Investment
Government of the Northwest Territories



Riverside Growers

NWT Egg Producers Board



North Slave Metis Alliance



North Creative Agency

Participant Discounts



The Yellowknife Bookseller is offering a 10% discount off book purchases Feb 23-25— show your badge or ticket to receive the discount.



The Copperhouse Eatery and Lounge is offering 10% off meals (food only) Feb 23-25 – show your badge to your server to receive the discount.