

WELCOME TO THE

Roots of Change

Slow Meat Pavilion

VISIT US AT BOOTH NO. 223



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Welcome to the Roots of Change Slow Meat Pavilion within Terra Madre Americas, the new sister event to Slow Food's famed Terra Madre Salone del Gusto in Turin, Italy. As Turin does, every other year Terra Madre Americas will celebrate the farmers, graziers, fishers, butchers, chefs and companies that create "good, clean and fair food for all." This means food that reflects specific places and cultures, is not harmful to human health or the environment, and is priced to provide a living wage to those who produce it.



The Roots of Change Slow Meat Pavilion lifts up farmers and ranchers that deserve recognition and commitment from food lovers who value health, nature, and humane treatment of animals. Regenerative farmers and ranchers work with animals to repair nature. They are the counter argument to the anti-meat voices that ignore nature's need for animals on grasslands across the globe and the incredible and unique nutritional value of meat raised in places that cannot produce the fruits and vegetables we all love.

Our Pavilion celebrates regenerative production practices because they rebuild depleted life-giving soil; support diverse species; help to repair the climate and blunt the impacts of extreme heat, drought, fire, and flood. They allow animals to live as they have evolved to do, free of cruel forms of confinement and feed rations to which they are poorly adapted. Most importantly they produce meat that is nutrient dense: filled with healthy fats and phytonutrients that help protect your health and provide more flavor.

Roots of Change does not believe all meat is good meat. We do believe that meat raised regeneratively is good. We know our culinary demonstrations and live podcast guests will make a compelling case. I invite you to join us in the Slow Meat Pavilion to converse, taste, and connect with butchers, chefs, farmers, and ranchers with talent and integrity who make accessible healthy, delicious, and earth-repairing meat.

Finally, this Pavilion was only made possible by our generous sponsors. We thank them deeply for their support and feature them below.

Michael R. Dimock
Executive Director
Roots of Change



PROGRAM

	FRIDAY 9.26	SATURDAY 9.27	SUNDAY 9.28
10:30 AM		Butchery Demo with Artisan Butcher Danny Johnson & Pozzi Ranch Lamb	Lamb and the Land: How Shepherds are Feeding People & the Land
11:30 AM		Healthy Meat for the People, Palate, & Planet: How Regenerative Meat Increases Nutrient Density, Biodiversity, & Flavor	Cooking Demo with Chef Matthew Dolan & StarWalker Organic Farms Pork
12:30 AM	We're All Afraid of the Big Bad Wolf! Wolves & Grizzlies: The Challenge of Ranch Coexistence When Committed to Species Diversity	Buy Direct, Grow Change: Regenerative Ranchers Share How Direct Sales Heal the Land & Support Ranchers	Meat as Medicine for People and the Planet
1:30 PM	Cooking Demo with Chef Sean McGaughey & Audubon Certified Beef	Cooking Demo with Chef Dennis Sydnor & Big Bluff Ranch & Fogline Farm Chicken	
2:00 PM			Butchery Demo with Artisan Butcher Eric Miller & TomKat Ranch Goat
2:30 PM	Regeneration and Resilience: Stewarding California's Lands and Future with Secretary Wade Crowfoot	Banking on Regeneration: Financing the Ranches of Tomorrow	
3:00 PM			Cooling the Planet, Restoring the Land: How Animal Grazing Strategies Can Rebuild Resilient Landscapes in a Changing Climate
3:30 PM	Every Purchase Counts: How Your Dollars Fuel Regenerative Ranching and a Good, Clean & Fair Food System	Cooking Demo with Chef Chris Cosentino & Richards Regenerative Beef	
4:00 PM			Cooking Demo with Chef Daniel Kedan & Pozzi Ranch Lamb
4:30 PM	Free the Chicken: How Pastured Poultry is Joining the Regenerative Revolution	Harvest Path: A Tool for Regenerative Producers	
5:30 PM	Butchery Demo with Artisan Butcher Anica Wu & Paicines Ranch Lamb	Cooking Demo with Chef Mary Sue Milliken & Boek House Hearth & Husbandry	
7:00 PM	Who Can You Trust? Understanding the Range of Regenerative Certifications on Meat Packaging		

THE ROC SLOW MEAT PAVILION

SEPTEMBER 26 | 12:00 PM - 08:00 PM

12:30 – 1:15 PM | ROC Slow Meat Pavilion Stage: Live Audience Podcast

We're All Afraid of the Big Bad Wolf! Wolves & Grizzlies: The Challenge of Coexistence When Committed to Species Diversity

- **Sponsored by Roots of Change**
- **Moderator: Dan Imhoff**, Author, Farming with the Wild & Founder, Wild Farm Alliance
- **Malou Anderson Ramirez**, Founder & Chief Executive Officer, TEAL Tag
- **Becky Weed**, President, Thirteen Mile Lamb & Wool Co.

Conservation-minded ranchers face complex changes in coexisting with coyotes, lions, wolves & grizzlies. Two ranchers & an advocate explore real-world strategies, the pain, price & payoff for in pursuit of ecologically sustainable & humane balance between predators, livestock, & people.

- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

1:30 – 2:15 PM | ROC Slow Meat Pavilion Kitchen

Cooking Demo – with Chef Sean McGaughey of Troubador & Quail & Condor

- **Sponsored by Audubon Conservation Ranching Program**
- Featuring Markegard Family Grass-fed
- **Represented by Shana Risby**, Senior Outreach Coordinator, Audubon
- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

2:30 – 3:00 PM | ROC Slow Meat Pavilion Stage: Live Audience Podcast

Regeneration and Resilience: Stewarding California's Lands and Future

- **Michael Dimock**, Roots of Change, in conversation with **Secretary Wade Crowfoot**, California's Natural Resources Secretary

California has designated "working lands" as essential to both mitigate & adapt to climate change & sustaining biodiversity. Join Michael Dimock in a conversation with Secretary Wade Crowfoot, California Natural Resources Agency, who has embraced regenerative agriculture as a tool for protecting our lands, waters, & communities.

- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

3:30 – 4:15 PM | Terra Madre Americas Stage – The Confluence presented by Wilton Rancheria

Every Purchase Counts: How Your Dollars Fuel Regenerative Ranching and a Good, Clean & Fair Food System

- **Sponsored by Richards Regenerative**
- **Moderator: Michael Dimock**, Roots of Change
- **Jib Ellison**, Founder & Chief Executive Officer, Blu Skye
- **Sara Andrews**, Founder & Chief Executive Officer, Bumbleroot Foods & The Grange
- **Carrie Richards**, Chief Executive Officer, Richards Regenerative

Join panelists in discussing the opportunities to invest in a lifestyle that improves human and environmental health by spending where it counts. You can vote with your dollars to build the future you want by purchasing products from ranches and farms that practice regenerative agriculture.

- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

FRIDAY

THE ROC SLOW MEAT PAVILION

SEPTEMBER 26 | 12:00 PM - 08:00 PM

4:30 – 5:15 PM | ROC Slow Meat Pavilion Stage: Live Audience Podcast

Free the Chicken: How Pastured Poultry is Joining the Regenerative Revolution

- **Sponsored by Big Bluff Ranch**
- **Moderator: Michael Dimock**, Roots of Change
- **Tyler Dawley**, Big Bluff Ranch
- **Caleb Barron**, Fogline Farm

Chicken is the most consumed meat in America, yet 99.9% is raised in factories that are hard on the birds & rural communities. Hear ranchers freeing their birds from confinement to create better tasting, more healthy & humanely raised poultry while progressing toward a regenerative system.

- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

5:30 – 6:30PM | ROC Slow Meat Pavilion Kitchen

Butchery Demo – with Whole Animal Artisan Butcher Anica Wu, Founder, Bonjerk

- **Sponsored by the American Lamb Board**
- Featuring Mature Lamb from Paicines Ranch
- **Shepherd: Kate Brost**, Paicines Ranch
- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

7:00 – 7:45 PM | ROC Slow Meat Pavilion Stage: Live Audience Podcast

Who Can You Trust? Understanding the Range of Regenerative Certifications on Meat Packaging

- **Sponsored by the Agricultural Institute of Marin**
- **Moderator: Andy Naja-Riese**, Chief Executive Officer, Agricultural Institute of Marin
- **Elizabeth Whitlow**, Senior Advisor & Executive Director Emeritus, Regenerative Organic Alliance
- **Carrie Balkcom**, Executive Director, American Grassfed Association

Confused by all the labels on meat packaging? Join the experts who will unpack the meanings behind the array of labels. See how your choices online, at the store, or farmers market impact the land, animals, rural families and economies.

- **Register [here](#)** for event reminders & updates! Walk-ins welcome.



Photo of Richards Regenerative Ranch

THE **ROC** SLOW MEAT PAVILION

SEPTEMBER 27 | 10:00 AM - 08:00 PM

10:30 – 11:30 AM | ROC Slow Meat Pavilion Kitchen

Butchery Demo – with Artisan Butcher Danny Johnson, Taylor's Market & Two-Time Captain of the Butchers of America Team

- **Sponsored by the American Lamb Board**
- Featuring Lamb from Pozzi Ranch
- **Shepherd: Cole Bush**, Shepherdess Land & Livestock Co.
- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

11:30 – 12:15 PM | Terra Madre Americas Stage – The Confluence presented by Wilton Rancheria

Healthy Meat for the People, Palate, & Planet: How Regenerative Meat Increases Nutrient Density, Biodiversity, & Flavor

- **Sponsored by Harvest Path**
- **Moderator: Coco Sanabria**, Roots of Change
- **Stephan van Vliet**, PhD, MS, Assistant Professor, Nutrition Science, College of Agriculture & Natural Resources, Utah State University
- **Mary Purdy**, MS, RDN, Managing Director, Nutrient Density Alliance

Two expert panelists in food as medicine and nutrient density share the good food news about the connection between human health and good meat, raised regeneratively. The audience will hear why choosing healthy meat when shopping is the best choice for their family's future.

- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

12:30 – 1:15 PM | ROC Slow Meat Pavilion Stage: Live Audience Podcast

Buy Direct, Grow Change: Regenerative Ranchers Share How Direct Sales Heal the Land & Support Ranchers

- **Sponsored by TomKat Ranch**
- **Moderator: Kathy Webster**, Food Advocacy Manager, TomKat Ranch Educational Foundation
- **Carrie Richards & Tom Richards**, Richards Regenerative
- **Jason Walker**, Co-Owner & Rancher, StarWalker Organic Farms

Regenerative ranchers are building relationships with people seeking healthy & delicious meat. Hear how these direct relationships heal the land, sustain ranchers, & diminish the power of the big three meat corporations that control 85% of the market.

- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

1:30 – 2:15 PM | ROC Slow Meat Pavilion Kitchen

Cooking Demo – with Chef Dennis Sydnor, Winner of Food Network's Cutthroat Kitchen

- Featuring Chicken from Big Bluff Ranch & Fogline Farm
- **Ranchers: Tyler Dawley**, Big Bluff Ranch
- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

THE ROC SLOW MEAT PAVILION

SEPTEMBER 26 | 12:00 PM - 08:00 PM

2:30 – 3:15 PM | ROC Slow Meat Pavilion Stage: Live Audience Podcast

Banking on Regeneration: Financing the Ranches of Tomorrow

- **Sponsored by Good Earth Natural Foods**
- **Moderator: Mark Squire**, Chief Financial Officer, Good Earth Natural Foods
- **Zach Ducheneaux**, Ducheneaux Family Ranch & Former Administrator, U.S. Dept. of Agriculture, Farm Services Agency (2021-2025)

Today's ag financing system traps most farmers & ranchers in debt. Zach Descheneaux, rancher & former Administrator of USDA's Farm Services Agency, has a better approach allowing borrowers more time to grow & prosper. Learn about it in his conversation with Mark Squire, owner of Tara Firma Farms & CFO of Good Earth Natural Foods.

- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

3:30 – 4:15 PM | ROC Slow Meat Pavilion Kitchen

Cooking Demo – With Chef Chris Cosentino of Koast (Maui, HI) & Winner of BRAVO's "Top Chef Masters"

- Featuring Beef from Richards Regenerative
- **Rancher: Carrie Richards**, Richards Regenerative
- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

4:30 – 5:00 PM | ROC Slow Meat Pavilion Stage: Live Audience Podcast

Harvest Path: A Tool for Regenerative Producers

- **Moderator: Michael Dimock**, Roots of Change
- **Tom Richards**, Founder & Chief Executive Officer, Harvest Path & Co-Owner, Richards Regenerative
- **Jeremy Engler**, Chief Technology Officer, Harvest Path

Technology is a powerful ally in advancing regenerative agriculture. Learn about Harvest Path, a new tool designed to help producers track practices, impacts, & financial results in order to support relationships with shoppers & wholesale buyers who value regeneration.

- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

5:30 – 6:15 PM | ROC Slow Meat Pavilion Kitchen

Cooking Demo – with Chef Mary Sue Milliken of Too Hot Tamales, Border Grill, SOCALO & CITY Restaurants

- Featuring Chevón (Goat) from Boek House Hearth & Husbandry
- **Shepherd: Dylan Boeken**
- **Register [here](#)** for event reminders & updates! Walk-ins welcome.



THE ROC SLOW MEAT PAVILION

SEPTEMBER 28 | 10:00 AM - 06:00 PM

10:30 – 11:15 AM | ROC Slow Meat Pavilion Stage: Live Audience Podcast

Lamb and the Land: How Shepherds are Feeding People & the Land

- **Sponsored by American Lamb Board**
- **Moderator: Michael Dimock**, Roots of Change
- **Dylan Boeken**, Owner, Boek House Hearth & Husbandry
- **Sallie Calhoun**, Chief Executive Officer, Paicines Ranch
- **Robert Irwin**, Manager, Kaos Sheep Outfit

The relationship between sheep & humans stretches back 12,000 years. These docile and productive animals provide delicious meat & high quality fiber. This panel of shepherds & ranchers share why lamb matters, how thoughtful grazing sustains ecosystems & how their industry can reduce toxic waste.

- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

11:30 – 12:15 PM | ROC Slow Meat Pavilion Kitchen

Cooking Demo – with Chef Matthew Dolan of 25 Lusk

- **Sponsored by StarWalker Organic Farms**
- Featuring Pork from StarWalker Organic Farms
- **Rancher: Jason Walker**, StarWalker Organic Farms
- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

12:30 – 1:15 PM | ROC Slow Meat Pavilion Stage: Live Audience Podcast

Meat as Medicine for People and the Planet

- **Sponsored by Good Earth Natural Foods**
- **Moderator: Coco Sanabria**, Roots of Change
- **Stephan van Vliet**, PhD, Assistant Professor, Nutrition Science, College of Agriculture & Natural Resources, Utah State University
- **Mary Purdy**, MS, RDN, Managing Director, Nutrient Density Alliance
- **Sara Keough**, Integrative Eco-Nutritionist and Chief Executive Officer, EcoNutrition

Can meat heal both our bodies & the environment? This panel explores the emerging nutrient density science & how regeneratively raised meat supports human health while restoring ecosystems.

- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

2:00 – 3:00 PM | ROC Slow Meat Pavilion Kitchen

Butchery Demo – with Artisan Butcher Eric V. Miller of Corfini Meats

- Featuring Chevón (Goat) from TomKat Ranch
- **Grazier: Mukethe Kawinzi**, TomKat Ranch
- **Register [here](#)** for event reminders & updates! Walk-ins welcome.



SUNDAY

THE ROC SLOW MEAT PAVILION

SEPTEMBER 28 | 10:00 AM - 06:00 PM

3:00 – 3:45 PM | Terra Madre Americas Stage – The Confluence presented by Wilton Rancheria

Cooling the Planet, Restoring the Land: How Animal Grazing Strategies Can Rebuild Resilient Landscapes in a Changing Climate

- **Sponsored by American Lamb Board**
- **Moderator: Michael Dimock**, Roots of Change
- **Cole Bush**, Founder, Shepherdess Land & Livestock Co.
- **Spencer Smith**, Regenerative Ag Consultant & Owner of Springs Ranch
- **Lyla June Johnston**, PhD, Diné Scholar & Community Organizer

Animal grazing done right is a form of environmental stewardship, one that can promote soil health and ensure long-term land productivity. Join this panel discussion on how cows, sheep, and goats are helping in the fight against climate change. From preventing wildfires to healing the soil, our panelists will share their work in cultivating our future.

- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

4:00 – 4:45 PM | ROC Slow Meat Pavilion Kitchen

Cooking Demo – with Chef Daniel Kedan, Culinary Institute of America, Greystone Campus

- **Sponsored by the American Lamb Board**
- Featuring Lamb from Pozzi Ranch
- **Shepherd: Sallie Calhoun**, Paicines Ranch
- **Register [here](#)** for event reminders & updates! Walk-ins welcome.



Photo of Sierra Orchards

Pairing Chefs & Butchers with Producers

Roots of Change and our kitchen sponsors are proud to provide a new twist on traditional culinary demonstrations. Over three days at the Roots of Change Slow Meat Pavilion, the culinary stage will come alive with a first-of-its-kind collaboration: chefs, butchers, and ranchers working side by side to showcase the full journey from pasture to plate. Six of California's most talented chefs will present cooking demonstrations and tastings while in conversation with the ranchers and shepherds who raised the animals, offering Pavilion guests a rare chance to learn how the care of the land shapes the flavor and quality of the meat. Three of America's top artisan butchers will share the craft and precision of great meat cutting, paired with graziers who will explain how healthy soils and well-raised animals translate into exceptional taste. These unique collaborations—like pairing food and wine—reveal the magic that happens when stewardship and culinary artistry come together to create something truly extraordinary.



As a chef, farmer, and rancher, I've spent my career celebrating the whole journey from soil to plate — from our pasture-raised pigs at Black Pig Meat Co. to the snout-to-tail creations we serve on our Black Piglet food truck. This commitment to raising animals with care while protecting the planet and respecting the gift given for us to eat by uplifting each and every part is the spirit of the live cooking and butchery demonstrations within the ROC Slow Meat Pavilion. I'm excited for visitors to experience and savor this incredible food here. I hope you leave inspired to try the recipes at home and, more importantly, seek out regenerative meat at your grocery stores, and your local farmers market and restaurants, and become champions for the chefs, butchers, and producers who are leading the way toward a healthier, more delicious future.

-Chef Duskie Estes, Slow Meat Pavilion Culinary Director & Black Pig Meat Co.

COME EAT AT THE Good Neighbor by Urban Roots grill



14th Street, Between J and I



Saturday, September 27 - 10:00 a.m. - 8:00 p.m.

Sunday, September 28 - 10:00 a.m. - 6:00 p.m.



Chef Greg Desmangles and his crew at the Good Neighbor by Urban Roots grill will be preparing dishes for your eating pleasure on 14th Street between J and I Streets on Saturday 10a-8p and Sunday 10a-6p. Greg will feature dishes from four different producers of regeneratively raised animals: Big Bluff Ranch chicken, Mariposa Ranch beef, Paicines Ranch lamb, and Sweetwater Farm and Ranch pork. Enjoy the Good Neighbor preparations, while eating meat that is good for your body and the planet.



Chefs



Chris Cosentino,
Koast,
chefchriscosentino.com
Winner of BRAVO's "Top Chef
Masters"



Daniel Kedan,
Instructor,
Culinary Institute of America



Dennis Sydnor,
Alchemist Events Empress
Tavern
Winner on Food Network's
Cutthroat Kitchen



Duskie Estes,
Co-Founder,
Black Pig Meat Co.



John Stewart,
Co-Founder,
Black Pig Meat Co.



Mary Sue Milliken,
James Beard & Julia Child
Award recipient,
Co-owner of Mundo
Hospitality Group restaurants



Matthew Dolan,
25 Lusk Chef,
author of- "Simply Fish"



Sean McGaughey,
Owner of Quail & Condor and
Troubadour Bread & Bistro

Artisan Butchers



Anica Wu,
Founder, Bonjerk, &
butchery educator with
Women in Ranching



Daniel Kedan,
Owner, Taylor's Market
butcher shop since 1987



Eric Veldman Miller,
Corfini Meats, &
regenerative advocate

**Access the
paired
Cooking Demo
Recipe Booklet
[HERE](#)**



Producers



Big Bluff Ranch is a family-owned regenerative farm in Northern California specializing in organic, pasture-raised poultry. Their mission is to protect, preserve, improve, and sustain the land for future generations by integrating animal and human health with soil health & ecosystem sustainability.



Boek House Hearth & Husbandry is a regenerative livestock farm and butchery that focuses on land stewardship and the whole-animal butchery philosophy. Their mission is to restore the connection between the land, animals, and people by utilizing diverse, native landscapes for grazing to improve soil vitality and food quality and provide community benefits through land management.



Dawnbreaker Farms is a regenerative farm in Orange County, North Carolina, that raises pasture-raised, non-GMO chickens, forest-raised pigs, and grass-fed lamb and turkey, striving to improve the land through daily animal rotations providing healthy, nutrient-dense meat while practicing sustainable and regenerative agriculture.



Fickle Creek Farm is a small, diversified farm in North Carolina focused on producing high-quality, nutrient-dense, farm-fresh foods through sustainable practices and humane animal treatment and careful environmental stewardship.



Fogline Farm is a small, sustainable farm located just north of Santa Cruz, California with a focus on raising organic, pasture-raised poultry. Their principles include a commitment to humane animal husbandry and regenerative agriculture, as well as a focus on their local community.



Mariposa Ranch is a family-run farm in central California that specializes in producing healthy, sustainable, 100% grass-fed and pasture-finished beef.



Producers



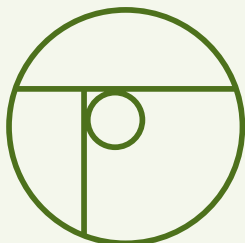
Markegard Family Grassfed is a ranch located in San Mateo County, California by Half Moon Bay. The ranch is featured in EcoFarm Watershed Stewardship Case Studies for their work in protecting and caring for their local watershed. They raise grassfed beef and lamb, and pastured pork and chicken.



Paicines Ranch is a regenerative ranch located in Paicines, California, dedicated to regenerative agriculture and ecosystem health, with a mission to regenerate soil from the ground up, grow nourishing food, and increase biodiversity and resilience to climate change. The ranch practices holistic management, which involves carefully managed grazing to rest and recover pastures, planting diverse crops, and integrating livestock like cattle, sheep, and pigs into complex systems to produce meat and other products for their community.



Pozzi Ranch is a fourth-generation family-owned ranch in Sonoma County, California, dedicated to raising natural, grass-fed lambs and cattle with a strong focus on sustainable and humane practices.



PT Ranch is a family-owned and operated regenerative livestock ranch located in Amador County, California, focused on soil health education and regenerative agriculture and raising pigs, chickens, and cows.



Richards Regenerative is a California beef company located in Oregon House, California, dedicated to providing high-quality, 100% grass-fed and grass-finished beef raised through regenerative agricultural practices. Their mission is to produce healthy, sustainable beef while revitalizing the land, enhancing biodiversity, and sequestering carbon.



Sonoma County Poultry is a farm founded in 1992 by a fourth-generation duck farmer in Petaluma, CA. Their mission is to raise larger, more flavorful ducks through a humane, slow-growth process, allowing the birds to live longer, roam freely in an open environment, and be fed a diet of local grain without antibiotics or hormones.



Producers



StarWalker Organic Farms is a third-generation Northern California farm specializing in Regenerative Organic Certified beef, pork, and chicken, along with organic hay and grain. Their mission is to restore and sustain the planet through regenerative farming practices like rotational grazing and minimal tillage, creating a healthy food system and legacy for future generations.



Shepherdess Land & Livestock Co. are dedicated to fire prevention and ecological enhancement services focused on managing vegetation using holistic prescribed (Rx) grazing methods with goats and sheep.



Sweet Water Farm & Ranch Co. is a small, family-owned ranch in the Central Sierra region of California that focuses on regenerative agriculture. The company specializes in raising heritage California Berkshire pigs for high-quality, ethically-produced meat.



Tara Firma Farms is a regenerative, organic family farm based in Petaluma, California, that specializes in meats and organic eggs, as well as educating the community through its on-site educational institute.



TomKat Ranch is a regenerative agriculture grass-fed cattle ranch in the San Francisco Bay Area, serving as a non-profit educational institution that demonstrates and advances regenerative ranching practices. Its mission is to provide healthy food by regenerating the planet, supporting economic viability for rural communities, increasing access to nutritious food, and inspiring action through collaborations and education.



Yolo Land & Cattle Co. is a family owned ranch and cattle farm in Yolo County, California, that raises high quality, grass finished Angus beef with an eye towards a sustainable future of raising meat.



Speakers

(In alphabetical order)



Andy Naja-Riese,
Chief Executive Officer,
Agricultural Institute of
Marin



Caleb Barron,
Owner, Farmer,
Fogline Farm



Carrie Richards,
Chief Executive Officer,
Richards Regenerative



Cole Bush,
Founder, Shepherdess
Land & Livestock Co.



Dylan Boeken,
Owner, Boek House
Hearth & Husbandry



Jason Walker,
Co-Owner & Rancher,
StarWalker Organic
Farms



Jib Ellison,
Founder &
Chief Executive Officer,
Blu Skye



Kathy Webster,
Food Advocacy
Manager, TomKat Ranch
Educational Foundation



Becky Weed,
President, Thirteen Mile
Lamb & Wool Co.



Carrie Balkom,
Executive Director,
American Grassfed
Association



Coco Sanabria,
Project Manager,
Roots of Change



Dan Imhoff,
Author, Farming with
the Wild & Founder,
Wild Farm Alliance



Elizabeth Whitlow,
Senior Advisor & Executive
Director Emeritus,
Regenerative Organic
Alliance



Jeremy Engler,
Chief Technology
Officer, Harvest Path



Kate Brost,
Paicines Ranch



Dr. Lyla June Johnston,
PhD, Diné Scholar &
Community Organizer

Speakers

(In alphabetical order)



Malou Anderson-Ramirez.
Founder & Chief Executive
Officer, TEAL Tag



Mary Purdy.
MS, RDN, Managing
Director, Nutrient
Density Alliance



Mukethe Kawinzi.
Grazier, TomKat Ranch



Sallie Calhoun.
Chief Executive Officer,
Paicines Ranch



Sara Keough.
Integrative Eco-Nutritionist
and Chief Executive Officer,
EcoNutrition



Spencer Smith.
Regenerative Ag
Consultant & Owner
of Springs Ranch



Tom Richards.
President, Richards
Regenerative
Founder, CEO, Harvest Path



Secretary Wade Crowfoot.
California's Natural
Resources Secretary



Mark Squire.
Chief Financial Officer,
Good Earth Natural
Foods



Michael Dimock.
Executive Director,
Roots of Change



Robert Irwin.
Manager, Kaos Sheep
Outfit



Sara Andrews.
Founder & Chief Executive
Officer, Bumbleroot Foods
& The Grange



Shana Risby.
Senior Outreach
Coordinator, Audubon
Conservation Ranching



Dr. Stephan van Vliet.
PhD, Assistant Professor,
Nutrition Science, College
of Agriculture & Natural
Resources, Utah State
University



Tyler Dawley.
Big Bluff Ranch



Zach Ducheneaux.
Ducheneaux Family Ranch
& Former Administrator,
U.S. Dept of Agriculture,
Farm Services Agency
(2021-2025)

Pavilion Allies



Agricultural Institute of Marin (AIM) is one of the Bay Area's preeminent Farmers Markets. A 501(c)3 nonprofit, AIM has evolved into one of California's leading advocates for regenerative and culturally-relevant food systems that provide access to food from the land and sea.



American Grassfed Association is a producer-founded and run nonprofit organization that supports American Family Farms and Ranchers through certification, advocacy, education and other programs. From the farm to the marketplace and in government policy, they support, advocate, and promote American grassfed and pastured-based farms and ranches.



Audubon Conservation Ranching aims to stabilize declining grassland bird populations in partnership with farmers and ranchers. Landowners voluntarily enroll in their program, and earn the Audubon Bird-Friendly Land certification when they meet requirements.



Good Meat Project is on a mission to advance an ethical meat system. They achieve their mission and vision through education, tool building, knowledge sharing, peer-to-peer learning, and marketplace experimentation and collaboration. Their programming builds communities of practice.



Siskiyou Farm Co is on a mission to catalyze innovation and sustainability across their region's food and agriculture landscape. Through their online farmer's market, they partner with producers and redefine what it means to shop local.





**THANK YOU
FOR JOINING
US AT THE**

**Roots of
Change**

**SLOW MEAT
PAVILION**



Slow Food®



**INAUGURAL EVENT
2025**