Agenda

**PLANNING, GROWING AND HARVESTING**

**Edible Urban Forests**

**September 22 – 24, 2017, Tucson, Arizona**

**Presented by the LEAF Network and Tucson’s City of Gastronomy**

**Participants may preregister for one or all of the conference events listed below at leafnetworkaz.org**

* **Day 1: METHODOLOGIES AND TEMPLATES For Planning, Growing and Harvesting Edible Urban Forests** Friday, September 22, 8:00 to 5:00, Registration $50. See agenda below.
* **Day 2: COMMUNITY ENGAGEMENT in Planning, Growing and Harvesting Edible Urban Forests** Saturday, September 23, 8:30 to 4:00, Registration $40. See agenda below.
* **Day 3: Tours of Tucson Edible Tree sites**
	+ Tour of Mission Garden conducted by Friends of Tucson’s Birthplace

 Sunday, September 24, 9:00 to 11:00, Registration $10

* + Tour of Edible Trees at University of Arizona conducted by Iskashitaa Refugee Network

Sunday, September 24, 11:15 to 1:15, Registration $10

**DAY 1 Conference, Friday, September 22, 2017, 8am to 5pm**

**METHODOLOGIES AND TEMPLATES for Planning, Growing & Harvesting Edible Urban Forests**

Audience: Technical and policy personnel from government, non-profit organizations and academic institutions and the public

Venue: Tucson Chinese Cultural Center, 1288 W River Rd, Tucson, AZ 85704

Day 1 Registration: $50 at leafnetworkaz.org

| TIME | DAY 1 CONFERENCE  | **PRESENTER** |
| --- | --- | --- |
| 8:00 – 8:30 | Participants check in. Participants must be preregistered.  |  |
| 8:30 – 8:50 | Welcome, LEAF Network and Tucson UNESCO City of Gastronomy | Jonathan Mabry |
| 8:50 – 9:30 | The value of Edible Urban Forests and role of best practices | Ann Audrey |
| 9:30 – 10:15 | Bringing Tucson’s history of edible trees to life at Mission Garden | Mission Garden |
| 10:15 – 10:45 | Break. Coffee and edible tree and local culinary treats |  |
| 10:45 – 11:20 | Best Practices: Know the edible trees in your area | Rafael de Grenade |
| 11:20 –12:30 | Best Practices: Edible tree placementBest Practices: Multiple water supplies for edible trees | Brad Lancaster |
| 12:30 – 1:30 | Lunch prepared using edible tree products and foods from Tucson area culinary traditions. Lunch is included in registration fee. |  |
| 1:30 – 2:30 | Best Practices: Putting edible trees in the ground Best Practices: Caring for edible trees | Rafael de Grenade |
| 2:30 – 3:30 | Best Practices: Edible tree harvesting, safety, sharing the bounty | Barbara Eiswerth |
| 3:30 – 4:00 | Best Practices: Developing teaching tools and engaging the community | Ann Audrey |
| 4:00 – 4:15 | Conclusion and next steps for LEAF Network and Tucson COG | Jonathan Mabry |
| 4:15 – 5:00 | Videos of Chinese Cultural Heritage in Tucson and tour of Tucson Chinese Cultural Center | Richard Fe Tom |
| PRESENTERS* Jonathan Mabry, Ph.D., Tucson City of Gastronomy, City of Tucson Historic Preservation Officer
* Ann Audrey, LEAF Network Steering Committee Chair
* Rafael de Grenade, Ph.D., Southwest Center, LEAF Network
* Brad Lancaster, Rainwater Harvesting for Drylands and Beyond, LEAF Network
* Barbara Eiswerth, Ph.D., Iskashitaa Refugee Network, LEAF Network
* Richard Fe Tom, The Architecture Company, Mission Garden Board of Directors
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**DAY 2 Conference, Saturday, September 22, 2017, 8:30am to 4pm**

**COMMUNITY ENGAGEMENT in Planning, Growing & Harvesting Edible Urban Forests**

Audience: Community members from Tucson and beyond

Venue: Tucson Chinese Cultural Center, 1288 W River Rd, Tucson, AZ 85704

Day 2 Registration: $40 at leafnetworkaz.org

| **TIME** | **DAY 2 CONFERENCE TOPIC** | **PRESENTER** |
| --- | --- | --- |
| 8:30 – 9:00 | Participants check in. Participants must be preregistered. |  |
| 9:00 – 9:15 | Welcome, LEAF and Tucson UNESCO City of Gastronomy | Jonathan Mabry  |
| 9:15 – 10:30 | The Benefit of edible trees and how to select and place them. Demonstrations of sun patterns, cold air drainage, tree spacing for growth and wildfire protection and more. | Ann Audrey |
| 10:30 – 11:45 | Water resources in site design including harvesting rainwater, graywater, stormwater and air conditioning condensate. Demonstrations of bunyip water level, tree positioning in basins, mulch materials and more. | Brad Lancaster |
| 11:45 – 12:00 | Introduction to today’s lunch |  |
| 12:00 – 1:30 | Lunch prepared using edible tree products and foods from Tucson area culinary traditions. Lunch is included in registration fee. |  |
| 1:30 – 2:40 | Tree propagation, planting and care. Demonstrations of grafting, bare root trees, potted trees, soil amendments, pruning techniques, tools and more.  | Rafael de Grenade |
| 2:40 – 3:50 | Tree harvesting and sharing the bounty. Demonstrations of harvesting tools, harvesting techniques, safety measures, harvesting containers and more.  | Barbara Eiswerth,  |
| 3:50 – 4:00 | Conclusion, LEAF Network resources, info about Sunday’s tours | Ann Audrey |
| * Jonathan Mabry, Ph.D., Tucson City of Gastronomy, City of Tucson Historic Preservation Officer
* Ann Audrey, LEAF Network Steering Committee Chair
* Brad Lancaster, Harvesting Rainwater in Drylands, LEAF Network
* Rafael de Grenade, Ph.D., Southwest Center, LEAF Network
* Barbara Eiswerth, Ph.D., Iskashitaa Refugee Network, LEAF Network
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**DAY 3: TOURS OF TUCSON EDIBLE TREE SITES**

Registration: $10 per site. Participants pre-register at leafnetworkaz.org for one or both sites

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| **TIME** | **LOCATION** | **TOUR LEADERS** |
| Sunday, September 24, 9:00 – 11:00, $10 | Tour of Mission Garden at the base of A-Mountain in Tucson* Tours of the recreated 4000 year prehistory and 300 year cultural history of food resources on the Santa Cruz River.
 | Friends of Tucson’s Birth Place |
| Sunday, September 24,11:15 – 1:15, $10 | Tour of Edible Trees at the University of Arizona Campus, Tucson* Tours of the many varieties of edible trees growing at the UA, with examples of harvested and processed tree products.
 | Iskashitaa Refugee Network  |