

About Us

[Buy Fresh Buy Local Chesapeake Region](#) is an affiliated member of the national [Food Routes](#) network. Buy Fresh Buy Local Chesapeake Region functions under the umbrella of the Baltimore based [Earthome](#) corporation, a 501(c)3 educational organization which promotes sustainability through preservation and protection of the planet's living system.

Steering Committee Members

Ned Atwater

Ned Atwater owns Atwater's Breads, based out of Baltimore, Maryland. Ned sells his naturally leavened, all organic, hand shaped, hearth baked breads at restaurants and farmers markets throughout the area. At Atwater's, everything is crafted by hand with fresh, local, and often times organic ingredients. Applying time-honored techniques and traditional methods, Atwater's has delicious and healthy offerings of bread, soup, and pastry from scratch as well as a selection of cheeses.

Rita Calvert

With close to 3 decades in the food, marketing and public relations fields, Rita has created myriad programs, events, cooking sessions, cookbooks and products to showcase the inspiration, art and nourishment of food. She works with food companies, celebrities and agencies as creative director, stylist, writer and event planner. Acting as an implementer of Chesapeake Bay Foundation's Locally Grown Lunch Program along as recipe developer for their Clagett Farm, Rita has merged the AgriEco and food fields.

Chrissa Carlson

Chrissa Carlson is the gardening educator and project leader for Food Stamp Nutrition Education programs in Baltimore City and County, a program administered through the University of Maryland Cooperative Extension. This position marries her education and training in ecology, agriculture, and urban horticulture with her passion for nutrition, physical fitness, and the culinary arts. Chrissa spends her free time caring for her edible landscape at her rowhome in Baltimore City, running, swimming, cycling, cooking, and preaching the sermon of local eating to anyone who will listen.

Wendy Child

Wendy Child is a social marketing and focus group consultant whose clients include mainly federal and foundation public health education programs addressing sustainable agriculture, chronic disease prevention, and many other issues. She lives as much of her life as possible outdoors and is a strong advocate for local food, environmental literacy and experiential wilderness education for children and adults.

Gaylord Clark

Gaylord Clark established Two Oceans Seafoods, Inc. in 2003. He is a fisherman and boat owner who participates in the commercial sockeye fishery in Bristol Bay, Alaska following years of commercial deep sea fishing and cargo operations in the North Pacific, Bering Sea, and Russian Far East. Two Oceans Seafoods actively promotes resource sustainability and is pleased to be able to source much of its products from the waters of Alaska where strict and efficient resource management is a primary focus.

Amy Crone

A native of the Annapolis area, Amy Crone first became interested in local foods through visits to her aunt's bountiful vegetable garden. Her passion has grown and she is now the market manager at the Annapolis FRESHFARM market, writes for the *Edible Chesapeake* magazine, and is a member of the Chesapeake Sustainable Business Alliance. Amy received her Masters degree from American University in International Development, where her thesis focused on agricultural diversification, donor policies, and sustainability. She currently works as a Research and Policy Analyst at the Center for Global Development in Washington, DC.

Susan Fort

Susan Fort first got involved with local food in college when her roommate worked making cheese at a local goat dairy. The graduation dinner the farm hosted was an amazing feast, and she was hooked. Since then, she has been a consistent student, seeker, and

supporter of local food and local business. In 2004, she attended the Business Alliance for Local Living Economies (BALLE) conference in Philadelphia and returned to Baltimore to co-found the local Baltimore BALLE chapter, the Chesapeake Sustainable Business Alliance (CSBA). She served in various positions at CSBA as co-chair, board member, and food committee chair for 3 1/2 years. Since winter of 2007, she has been involved with Buy Fresh Buy Local and the new Chesapeake Region chapter.

Janna Howley

Janna Howley is the Marketing & Outreach Manager with FRESHFARM Markets, which operates eight producer-only farmers markets in Maryland and Washington DC. Janna is also a Board Member of the Chesapeake Sustainable Business Alliance - an association that educates the public on the importance of supporting local economies, and encouraging businesses and consumers to be environmentally sustainable and socially responsible. She received a Masters degree from the Department of Nutrition, Food Studies and Public Health at New York University, with an emphasis on the environmental and social impacts of food production systems.

Louise Mitchell

Louise Mitchell is the Sustainable Foods Coordinator for Maryland Hospitals for a Healthy Environment. She works with the hospital Food Service Directors, Executive Chefs, and Purchasing Managers to educate them about the health risks of our current agricultural practices and assist

them with locating sources of healthier, local, and sustainably produced foods and implementing sustainable practices at their facilities. Working with the Healthy Food in Health Care Campaign and the Food Work Group through Health Care Without Harm, Louise is part of a national team that is also educating the group purchasing organizations, food service contractors, food distributors and other vendors about the importance of providing healthier, sustainably produced foods to our healthcare facilities. Louise has a diverse background working as a publicist to promote conferences and events for many non-profit organizations that promote nutrition, integrative and alternative medicine, sustainable farming practices, and environmental issues. She helped to start a farm in 2002 that continues to develop the expertise in re-mineralizing our soils and our food.

Joan Norman

Joan Norman tends One Straw Farm, the largest organic vegetable farm in Maryland. Established in 1985 by Joan and Drew Norman, One Straw Farm supplies families, restaurants and wholesalers with the finest certified-organic produce. They also have a Community Supported Agriculture (CSA) program and their vegetables can also be found in area grocery stores and restaurants.

Anne Palmer

Anne Palmer is a program director for Johns Hopkins Center for a Livable Future. She is responsible for directing the food and nutrition work of the Center. This includes identifying opportunities to build

awareness about the current food system and its impact on public health and the environment; working with community groups conduct community food assessments, and creating programs to build food security in Baltimore city.

John Shields

John Shields is the owner of Gertrude's Restaurant at the Baltimore Museum of Art. Often called "The Culinary Ambassador of the Chesapeake Bay," John's television series "Chesapeake Bay Cooking," was based on the book of the same title. His PBS television program, "Coastal Cooking with John Shields," currently airs nationwide. John writes columns for baltimore eats, and for Edible Chesapeake. He is an active member of many community and professional organizations such as the Chesapeake Bay Foundation, the International Association of Culinary Professionals, the Chesapeake Sustainable Business Alliance, Slow Food, and the Chefs' Collaborative.

Bridget Sampson

Gregory Strella

Greg Strella is an art making baker who recently started a small vegetable farm in central Maryland. He is a founding member of the Madeira Street Gardens in Baltimore, a novice beekeeper, and a master of identifying poison ivy after walking through it. He received his BFA in Sculptural Studies from the Maryland Institute College of Art.

Darran Tilghman