

What's on your Plate?

**the documentary film and community engagement campaign
about kids and food politics**

www.whatsonyourplateproject.org

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“What's On Your Plate? is exactly the film we need now.”

– Michael Pollan,

Ideal for families to watch together and intended for EVERYONE, *What's On Your Plate?* follows the many paths, the conflicting economics, and the disparate decision-makers that all play a part in what we eat. Through the eyes of two inquisitive eleven-year-old girls, Sadie and Safiyah, from New York City, the film presents a variety of perspectives on how food reaches an urban community and the associated challenges.

What's On Your Plate? was designed to be not only a documentary film about kids and food politics but also a tool in the large and growing food reform movement. This outreach plan, created for potential partners, will: 1) describe the project and explain why it is important RIGHT NOW; 2) demonstrate the potential for a community engagement campaign around the documentary film and its corollary materials (website, curriculum, and theme-based DVD clips; and 3) offer suggestions for how existing and possible partners may incorporate the project into their own organizations' mission and outreach. Aubin Pictures seeks alliances with parents, teachers, food activists, policy makers, journalists, corporations, scientists, and, most importantly, kids to spread the message about the importance of local, healthy food in a young person's life.

THE FILM AND ITS POTENTIAL

Synopsis

What's On Your Plate? is a witty and provocative documentary about kids and food politics. Over the course of one year, the film follows two eleven-year-old multiracial city kids as they explore their place in the food chain. Sadie and Safiyah talk to food activists, farmers and storekeepers, as they address questions regarding the origin of the food they eat, how it's cultivated, and how many miles it travels from farm to fork. Sadie and Safiyah visit supermarkets, fast food chains and school lunchrooms. They also check out innovative sustainable food system practices by going to farms, greenmarkets, and community supported agriculture (CSA) programs. They discover that these options have a number of positive effects: they are good for the environment, help struggling farmers survive, and provide healthy, affordable, locally grown food to communities, especially lower-income urban families. The film culminates with a delicious meal, with many local ingredients, cooked by the girls and friends they have made along the way. In the film, Sadie and Safiyah formulate sophisticated and compassionate opinions about urban sustainability, and by doing so inspire hope and active engagement in others.

Why this project is needed now

The United States is nearing an unprecedented crisis around children and diet-related health issues:

- **The generation of Americans born in the year 2000 is the first in history to have a shorter life expectancy than its parents.**
- **Childhood obesity has quadrupled in the last 10 years.**

- **Estimates say two out of three black and Latino children in the U.S. will develop type II diabetes during their lifetimes.¹**

What's On Your Plate? is a fun, educational and accessible movie about:

1. how kids feel about food;
2. how kids contend with the life-threatening epidemics of childhood obesity, heart disease and diabetes; and
3. how families can change the way their food is accessed, prepared, and eaten.

After watching the film, Advisory Council Member Alice Waters wrote, "It was an amazing experience to hear kids talking about these issues. This movie can have a real impact on the way we think about what we're eating."

Audience

The film's audience is broad because the issues it addresses are universal, intergenerational, and cross-cultural. Target demographics include:

- Children - ages 7-14
- Parents and Caregivers
- Teachers and Coaches
- High School and College Student Mentors
- School Administrators
- Community Organizers and their constituents
- Health Practitioners
- Local Politicians
- Environmentalists and Green Groups
- Supermarket Owners and Green Market Organizations
- Food Suppliers and Restaurateurs

OUTREACH AND MATERIALS

Distribution plans

What's On Your Plate? is the zeitgeist for a huge and growing movement, and the country is changing. The President and First Lady Michelle Obama themselves have made healthy local eating a priority. The film and its community engagement campaign are maximizing the opportunities for reaching a vast public.

The film was completed in February 2009 and has shown at major international film festivals. Beginning late Fall 2009, the film will be available for community and classroom screenings through Bullfrog Films, the leading U.S. distributor of educational media. Every day, Aubin Pictures has received hundreds of screening requests from all over the country. In partnership with Bullfrog, Aubin Pictures is launching its outreach campaign and capitalize on this enormous interest to show the film in local settings. The film has the potential to reach millions of people, especially children and their families.

¹ Centers for Disease Control

Festivals and special screenings

The film premiered on February 13, 2009 in the Culinary Cinema Program of the Berlin International Film Festival. The organizers of the Berlinale hosted a half-day long event for 60 schoolkids, their teachers, and some parents. The audience watched the film, had a Q&A with Sadie and Safiyah, and then enjoyed a healthy vegetarian meal prepared by some of the kids with a local celebrity chef.

When the film screened at the Green International Film Festival in Seoul, Korea, it received a Special Mention. The organizers of the festival informed Aubin Pictures: “the jury wanted to single out one film for special mention which we thought deserved recognition, and that is **WHAT'S ON YOUR PLATE?** by Catherine Gund. We thought this was engaging, funny, inspiring and uplifting - a film with a real feel-good factor which treated a serious subject in a way which drew us in, and didn't turn us off. The two main characters, Sadie and Safiyah, were complete naturals and were the perfect vehicle for engaging younger audiences as well as Mums and Dads. Well done to *What's On Your Plate?*.”

At the Seattle International Film Festival, the post-screening panel was led by an editor from The Seattle Times. Participants, including people who work with farmers markets, fisheries and chefs' schools, discussed how to apply the lessons of the film in the Northwest context. Audience members said they were immediately going to join a local CSA. One viewer was so inspired that he wrote a food poem for his son and stood up to read it after the panel.

Below is a list of past and upcoming screenings:

February 11: Berlin International Film Festival (World Premiere)

May 2: Brooklyn Food Conference

May 7: Salt Lake City Film Center, hosted by Geralyn White Dreyfous

May 21: Green International Film Festival, Seoul, Korea (Asian Premiere)

June 12-13: Seattle International Film Festival (North American Premiere)

June 27: BAM Cinemafest (New York Premiere), outdoor screening in Fort Greene Park

July 7: Afro-Punk Festival, Brooklyn, NY

August 19: Swaner Center for Eco-Agriculture, Salt Lake City, UT

September 20: Wine Country Film Festival (California Premiere)

September 24: Urbanworld Film Festival, New York, NY

September 25: Solar One/Rooftop Films, outdoor screening (School Outreach Kickoff)

Outreach Tool: Curriculum

Exploring the topic of food is an opportunity for learning, in subjects like nutrition education, geography, math, science, and more. *What's On Your Plate?* has great interdisciplinary potential and will be used in schools across departments. Our curriculum puts the film into context and offers project ideas, challenges, and science experiments, while asking the question, "What is food?"



Aubin Pictures worked with Solar One and created a curriculum to be used in tandem with the documentary by thousands of schools and after-school programs throughout the country. The *What's On Your Plate?* Curriculum is a comprehensive guide to understanding the importance of food systems and the relationship food has to our communities, schools and our own bodies. The objective is to facilitate an understanding of how food affects your local community and to empower students to re-imagine where their food comes from and how it affects their local ecology. Each of three lessons, or modules, is subdivided into three sections fostering a dialogue between teacher and student about local food, school food and health issues related to the food we eat. The overall flow of the document prompts students to think about the systems, relationships and connections food has to their everyday lives:

- What's the Story
- Let's Take a Closer Look
- Let's Re-Imagine the System

One of the main goals of this guide is to provide a framework for students to understand and think about the systems behind many of the food items we eat everyday. Where does our food come from, where is our food grown, how does this affect our health? By thinking about the systems and relationships between our built and natural environment, students gain a greater understanding of the possible problems and solutions that affect our local and global sustainability.

The curriculum frames the school and neighborhood as an interactive, real-world design lab. From re-imagining cafeterias as dining rooms, and the potential for gardens, composting and community supported agriculture – what better way to address sustainability than in the students' immediate environment! Relevance is oftentimes a missing element in understanding sustainability and its relationship to food; the WOYP Curriculum encourages teachers and students to take local and immediate action in their communities.

Outreach Tool: Website

Aubin Pictures has created www.whatsonyourplateproject.org to serve as an informational, intergenerational, and interactive hub for its audience. Young visitors to the site can play games that educate them about healthy food vs. unhealthy, and sustainable local food vs. global industrial farming. Community leaders can find information about how to schedule local screenings. And everyone can upload their own ideas, photos and videos. The site is a wealth of information on actions people can take in their own communities, and a portal linking much excellent policy, organizing and educational work nationwide.



Our partner, Fledgling Fund, generously granted the seed money to develop the website, which is nearing completion under the guidance of design collective Futurefarmers.

IDEAS FOR NON-PROFIT PARTNERSHIPS AND USES OF THE FILM

To maximize the community engagement campaign, Aubin Pictures continues to develop alliances with outreach partner organizations. These groups are coordinating screenings and discussions, promoting events, providing guidance on content, and suggesting resources. Most significantly, they are using the film, curriculum, and website as tools in their own campaigns.

On January 12, 2009, Aubin Pictures and Working Films hosted a summit for the documentary film, *What's On Your Plate?*. This full-day event, held at the Office of the Borough President of Manhattan Scott Stringer (who also appears in the film discussing his Go Green initiative), brought together the *What's On Your Plate?* filmmakers with partner organizations to jumpstart the development of the collaborative campaign.

Participating organizations in the summit included: Active Citizen Project, Alliance for a Healthier Generation, Children's Aid Society, Cuyahoga Valley Countryside Conservancy, The Fledgling Fund, Garden Project, James Beard Foundation, Just Food, National Farm to School Network, Nelson Institute For Environmental Studies, The New York Coalition for Healthy School Food, Office of the Manhattan Borough President, Slow Food USA, Solar One, Stone Barns Center for Food and Agriculture, and Sustainable Table.

A number of organizations noted the power of the stories in *What's On Your Plate?* that can be helpful for fundraising purposes. For example, the Cuyahoga Valley Countryside Conservancy stated that the film can “be used to build public (and funder) understanding of the profound consequences of where and how food is grown – and, hence, the

significance and need for these innovative ‘food literacy’ programs.” Just Food stated, “We are excited about the film because it so eloquently portrays both the dire need for good food options in schools and communities of color throughout the City and the spirited independent efforts being made to grow, market, and distribute high quality produce in the neighborhoods that need it most. The need for our organization's work and the successes we have attained are well represented (if not specifically named) in the film.”

Participants discussed and planned how *What's On Your Plate?* can fit specifically into their existing programs. Here are a few examples of collaborations that are underway:

The Alliance for a Healthier Generation

- It is using the movie to inspire the 1.5 million “health-oriented” kids in its empowerME movement to take notice of local food systems and where food comes from. The Alliance is also co-sponsoring a video and poster campaign to get even more young people involved.

Children’s Aid Society

- Funded by an NYC grant, located in Harlem and Brooklyn at six sites, the Fun Food Smart Food program is a 12-week curriculum for middle school students. They will show the film halfway through the program to inspire the students’ final projects. Their youth market program is tied to greenmarkets located in East Harlem and the Bronx. They are using the film with kids who work the farmers’ stands in their own schools.

Cuyahoga Valley Countryside Conservancy

- The Countryside Conservancy is now working with Cuyahoga Valley National Park, Cuyahoga Valley National Park Association, and Old Trail School (an independent K-8 school located in the National Park) to develop a demonstration farm on a 15-acre portion of the school’s campus. The school will adopt the *What's On Your Plate?* curriculum and use the three modules of the film in the classroom. CVNPA will develop and run a complementary residential “farm school” program bringing area school children to the site (25-30 kids, 3-4 days per visit). The project will develop model local curricula and training for use by other schools in the region.

Just Food

- In the film, Sadie and Safiyah talk about one of their goals being to start a CSA in their community with the Angel Family Farm. In a partnership with Just Food, the girls have done just that! The Angel Family Farm CSA has 30 member families and is based at The Neighborhood School in downtown New York City. The families agreed that fresh produce left over after each CSA is donated to The Neighborhood School for use in its kitchen.

Slow Food USA

- It is using the film and accompanying curriculum as a resource in the Slow Food in Schools programs in inner cities. The objective is to inspire students to take action in their own communities, like improving the food in their schools or asking their parents to

join a CSA. In September 2009, Slow Food organized a national eat-in; materials about *What's On Your Plate?* were displayed at a number of local events, and the film was played at an eat-in in Williamsburg.

The initial summit took place in the dawn of the Obama administration. Policy issues were on the minds of everyone in the room. Participants knew the film had the potential to lead to advocacy efforts around school food issues, and that the film could help put a human face on policy issues, sparking audiences to add their stories of struggle and triumph to create a compelling resource for lobbying groups.

Some suggestions of resources and possible actions that surfaced at the summit included:

Child Nutrition Reauthorization Act

The Child Nutrition Reauthorization Act was identified as a key opportunity for the whole movement. It expired on September 30th, 2009 but has been postponed until March 2010. This act determines the parameters around programs to improve access, meal quality and nutrition for millions of children, particularly low-income children in child care (the Child and Adult Care Food Program - CACFP), in school (breakfast and lunch programs), during out-of-school time (afterschool, on weekends and during the summer), and at home (the WIC Program).

Organizations are working to increase reimbursement programs and increase the budget for farm to school programs. At the summit, participants suggested targeting PTA's to take action on this act. The National Farm to School Network has suggested that audience members, "...could participate in a Child Nutrition Act petition or be provided talking points on how to present to the school board on improving school lunch."

Farm Bill, 2008 – 2012

As the new bill makes its way through Congress, it can impact international trade, environmental preservation, food safety, and the wellbeing of rural communities. It is up for review every four years. It was suggested to create a learning kit on what the Farm Bill is and who gets to lobby, while illustrating how legislation shapes policy.

Participants also suggested many action steps for parents and consumers:

- Plant a garden in your yard, in a window box, or in a pot
- Join/Start a CSA
- Join your school's wellness committee
- Talk to local representatives about gardens, playgrounds, farmers markets, and healthy food initiatives for your city or town
- Get to know the food service providers at your school and work with them to improve your school food
- Grow fruits and vegetables at your school
- Start a cooking program in your school or community center
- Host a house party and show the film
- Parent-to-Parent cooking parties where you can share your children's favorite recipes
- Kid Parties: hats, giveaways, menus, recipes, cook together, menu of asks – remove

high-fructose corn syrup, RBGH, etc.

- Cook a family dinner using local food
- Seek out healthy options and educate yourself about where your food comes from

The summit marked the beginning of the development of ideas for the community engagement campaign. Aubin Pictures has since forged relationships with a number of partners and is constantly seeking new allies.

In the closing pages, we provide you with details about the many people behind *What's On Your Plate?*: the filmmakers, advisors, and partners. We hope we have sparked your interest in joining us. Thank you for reading!

WHO'S BEHIND THE SCENES

Filmmakers:

Catherine Gund, Director and Producer, is the founder of Aubin Pictures, an Emmy Award-nominated filmmaker, writer, and organizer. Her media work — which focuses on arts and culture, HIV/AIDS and reproductive health, and other social justice issues — has screened around the world in festivals and theaters, on PBS and the Sundance Channel, and at community-based organizations, universities, and museums. As a filmmaker who has worked in all aspects of production for 20 years, her interest is in telling stories and finding the details that educate and inspire. Gund's productions include *MOTHERLAND AFGHANISTAN* (AFI Fest Official Selection; PBS broadcast); *A TOUCH OF GREATNESS* (Best Documentary Award, Hamptons Film Festival; PBS broadcast; Emmy nomination); and *ON HOSTILE GROUND* (Sundance Channel broadcast). She co-founded the Third Wave Foundation and was on the founding board of Working Films. She has served on the advisory council for MediaRights.org and as a consultant for the Robeson Fund. Catherine currently serves on the Manhattan Borough President's Food and Climate Steering Committee

Tanya Selvaratnam, Producer, is a producer, writer, actor, and activist. In addition to *WHAT'S ON YOUR PLATE?*, she most recently produced Chiara Clemente's *OUR CITY DREAMS* (Locarno and Hamptons Film Festivals; Film Forum; Sundance Channel) and was the Artist Liaison for the 30 Americans exhibition at the Rubell Family Collection. She also produced Jed Weintrob's *ON_LINE* (Sundance and Berlin Film Festivals; theatrical and cable distribution), Gabri Christa's short *DOMINO* (The Black Filmmakers Foundation Lab), and executive-produced Jed Weintrob's *THE F WORD* (Tribeca Film Festival; IFC Channel). She has been a resident artist at Yaddo, Blue Mountain Center, Voice & Vision Theater, and the Institute on Arts & Civic Dialogue. Tanya has served on the boards of the Third Wave Foundation and Groundswell Community Mural Project; and worked as a Project Coordinator with the Ms. Foundation, World Health Organization and the NGO Forum on Women.

Nancy C. Kennedy, Editor, is a New York-based editor who has edited several award-winning films including Sundance Grand Jury winner *WHY WE FIGHT* (2005), *FOR THE BIBLE TELLS ME SO*, *THANK YOU AND GOODNIGHT*, and *RIDING THE*

RAILS. She has also co-directed and edited several independent documentaries, most recently, WHO DOES SHE THINK SHE IS, BLUEGRASS JOURNEY, and WHO'S ON FIRST (baseball comes to Greece) and is currently producing and directing a film about feminism, SHE'S BEAUTIFUL WHEN SHE'S ANGRY. Her many editing credits include work at all the major networks on television series such as Great Performances, American Experience, Wide Angle, American Masters, and National Geographic Specials, among others.

Sadie Rain Hope-Gund, Co-Producer, loves to read, write, travel and eat ice cream. She attends the Manhattan Academy of Technology/PS126 and lives in New York City with her three little brothers, Kofi, Rio and Tenzin. She is a vegetarian and has genetically-linked high cholesterol which she controls through diet. Her favorite sports are fencing and figure skating.

Safiyah Kai Russell Riddle, Co-Producer, is a very active New Yorker, mainly because she loves every sport, but soccer is by far her favorite. Safiyah has been a vegetarian "since the womb" (as she puts it) along with all of the other people in her family: mom, dad, older sister Aida, and younger brother Sankofa. Safiyah attends the Manhattan Academy of Technology/PS126. She loves to read, write, draw, and hang out with friends.

Mary Jeys, Outreach Coordinator, is a multi-media artist and activist. In addition to working with What's On Your Plate?, she is currently spearheading a local currency in Brooklyn. Mary has organized many events for New York academic institutions, most notably a conference on propaganda, Where the Truth Lies, sponsored by the School of Visual Arts and hosted by the CUNY Graduate Center. She has participated in various residencies, including LMCC's Swing Space in New York and _gaia's Wonder Women in New Jersey. She lives and makes art in Brooklyn.

Nell Marantz, Associate Producer, has an M.S. Ed from Bank Street College of Education. She taught for 5 years in New York City, working with children from diverse backgrounds and with a wide range of abilities and special needs. She brings her knowledge of education and development to her work at Aubin Pictures, as she strives to make documentaries accessible and educational to a wide audience. She lives in New York City.

Curriculum Developer:

Based in a solar-powered classroom on Manhattan's East River waterfront, **Solar One** has operated since 2003 as New York City's "Green Energy, Arts and Education Center." They are dedicated to providing residents of all ages and backgrounds with the vision, knowledge and resources to attain an environmentally sustainable future for New York City. Each year their award-winning public programs engage tens of thousands of New Yorkers from throughout the five boroughs of the city.

Solar One's K-12 Education courses explore relationships between the natural and built environment, using the urban ecology of New York City as a focal point to investigate

concepts of environmental sustainability. Their courses are tailored to specific grade levels and designed to meet or exceed New York State standards for math, science, and language arts.

Website Developer:

Futurefarmers is a group of artists and designers working together since 1995. They are bound together by a common interest in creating work that challenges current social, political and economic systems. The design studio serves as a platform to support art projects, artist-in-residency programs and research interests. Their work has been exhibited in the Whitney Biennial, New York MOMA, Cooper Hewitt National Design Museum and has garnered several international grants and awards, including Ars Electronica Golden Nica, Creative Capital Grant, and Transmediale New Media Award. (<http://www.futurefarmers.com/>)

Advisory Council:

Kate Adamick is the lead food systems consultant for the Orfalea Fund's s'Cool Food Initiative in Santa Barbara and for the Children's Health Foundation's Lunch for Life project in Aspen.

Dan Barber is the chef and co-owner of Blue Hill restaurant in New York City, which celebrates the farms of the Hudson Valley, and serves on the board of Stone Barns Center for Food and Agriculture.

Chef Ann Cooper is a renegade lunch lady and the author of "Lunch Lessons: Changing the Way We Feed Our Children."

John S. Johnson is the founder of Eyebeam and the Filmmakers Collaborative.

Van Jones, an eco-visionary and activist, is the author of The New York Times bestseller, "The Green Collar Economy."

Jonathan Kevles is a Senior Representative for the Sierra Club's Clean Energy Solutions Campaign.

Anna Lappé is a national bestselling author who leads the Cambridge-based Small Planet Institute.

Katrina T. Monzón helped develop the Child Nutrition Initiative at the New York office of the Children's Defense Fund.

Raj Patel is an activist and author of "Stuffed and Starved: The Hidden Battle for the World Food System."

Kimberly Perry is an executive with the Alliance for a Healthier Generation, a joint venture of the William J. Clinton Foundation and the American Heart Association.

Michael Pollan is the bestselling author of many books about the intersection of the human and natural worlds, including “In Defense of Food: An Eater's Manifesto,” and “The Omnivore's Dilemma: A Natural History of Four Meals.”

Anna Deavere Smith is an actor, playwright and university professor.

Bryant Terry is an eco-chef and author of “Grub: Ideas for an Urban Organic Kitchen.”

Alice Waters is the founder of Chez Panisse and The Edible Schoolyard in Berkeley.

Aaron Woolf is the director and producer of the critically acclaimed film, *King Corn*, the cult film about two friends, one acre of corn, and the subsidized crop that drives our fast-food nation.

Partner List (thus far and growing...):

Active Citizen Project website is a forum to turn our thoughts and ideas about politics and life into actions that change the conditions in which we live. (<http://www.thepeoplesplatform.com/>)

The Alliance for a Healthier Generation is a partnership between the American Heart Association and the William J. Clinton Foundation to fight one of our nation’s leading health threats – childhood obesity. (<http://www.healthiergeneration.org/>)

Children's Aid Society works to ensure the physical and emotional wellbeing of children and families. (<http://www.childrensaidsociety.org/>)

Cuyahoga Valley Countryside Conservancy is an innovative regional think-and-do tank working to establish entrepreneurial approaches to land use, farming and food systems across Northeast Ohio. (<http://www.cvcountryside.org/>)

Fair Food Network is a non-profit organization that works in partnership with other organizations to design a food system that upholds the fundamental right to healthy, fresh and sustainably-grown food, especially in historically-excluded communities. (<http://www.fairfoodnetwork.org/>)

The Garden Project provides structure and support to former offenders and those at risk of offending through job training in gardening, community service, counseling and assistance in continuing education. (<http://www.gardenproject.org/thegardenproject.htm>)

Harvest Home is committed to making farm fresh produce available to neighborhoods with limited access; to strengthen local communities by providing a place where residents can come together to share ideas; improve nutrition and support local agriculture. (<http://www.harvesthomefm.org>)

The James Beard Foundation works to celebrate, preserve, and nurture America’s

culinary heritage and diversity in order to elevate the appreciation of our culinary excellence. (<http://www.jamesbeard.org>)

Just Food is a non-profit organization operating in the greater New York City region to address the needs of regional family farmers, community gardeners and underserved NYC neighborhoods. (<http://www.justfood.org/jf>)

Lower East Side Girls Club provides a place where girls and young women (8-23 years old) can grow, learn, have fun, and develop confidence in themselves and their ability to make a difference in the world. (<http://www.girlsclub.org>)

Lunch Lessons is Chef Ann Cooper's blog, working to transform cafeterias into culinary classrooms for students — one school lunch at a time. (<http://www.chefann.com>)

The Manhattan Borough President's Office under the leadership of BP Scott Stringer preserves the mandate of protecting its constituents. One of its many initiatives includes "Go Green," which brings farmers markets and green living ideas to underserved communities. (<http://www.mbpo.org>)

National Farm to School Network sprouted from the desire to support community-based food systems, strengthen family farms, and improve student health by reducing childhood obesity. (<http://www.farmtoschool.org/>)

The Nelson Institute for Environmental Studies at the University of Wisconsin-Madison is a pioneer in the development of interdisciplinary environmental learning and inquiry. (<http://www.ies.wisc.edu>)

New York Coalition for Healthy School Food works to promote optional plant-based entrees, healthy snack foods, farm to school programs, and nutrition education to encourage healthier choices. (<http://www.healthylunches.org/index.htm>)

Plow to Plate Initiative is a community coalition that works to support local farms, food, and health, sponsored by the New Milford Hospital, in Connecticut. (<http://www.plowtoplate.org>)

S'cool Food Initiative's mission is to create a community of healthy children across Santa Barbara County who make educated food choices throughout their lives. (<http://www.scoolfood.org/welcome/index.cfm>)

Slow Food USA counteracts fast food and fast life, the disappearance of local food traditions and people's dwindling interest in the food they eat, where it comes from, how it tastes and how our food choices affect the rest of the world. (<http://www.slowfoodusa.org>)

Small Planet Institute works to further an historic transition: a worldwide shift from the dominant, failing notion of democracy — as something done to us or for us — toward

democracy as a rewarding way of life: a culture in which citizens infuse the values of inclusion, fairness and mutual accountability into all dimensions of public life. (<http://www.smallplanetinstitute.org>)

Solar One's mission is to empower people of all ages with the vision, knowledge and resources to attain a more environmentally sound and sustainable future. (<http://solar1.org>)

Stone Barns Center for Food and Agriculture is a farm, four-star restaurant, a classroom—an exhibit, a laboratory, a campus. (<http://www.stonebarnscenter.org/>)

Sustainable Table celebrates local sustainable food, educates consumers on food-related issues and works to build community through food. (<http://www.sustainabletable.org>)

The Sylvia Center is a non-profit organization dedicated to introducing children to the life-giving pleasures of fresh food from the farm. They inspire young people--predominantly in underserved communities--to discover good nutrition through joyful, delicious experiences with healthful, seasonal fruits and vegetables, on the farm and in the kitchen. (<http://www.sylviacenter.org>)

Join the campaign! We'd love to have your support. You can fill out the form below and email to info@aubinpictures.com. We'll be in touch to follow up.

Please visit www.whatsonyourplateproject.org to see more information. If you have questions, please contact 1.212.274.0551.



NAME:

CONTACT INFO:

ORGANIZATION:

MAILING ADDRESS:

WEBSITE:

A FEW WORDS ABOUT YOUR MISSION:

CONSTITUENCY:

WHAT YOU CAN DO AS A PARTNER: