

# HEN @ FNCE 2015 Membership Awards

## 2015 Award for Excellence in Hunger and Environmental Nutrition Leadership

At the FNCE **HEN Film Festival**, **Melinda Hemmelgarn, MS, RD** was presented with this award just before celebrating her brainchild event for the 9<sup>th</sup> year. Melinda is the creative force behind the Festival, with her thoughtful consideration of challenging topics through the art of film and conversation, bringing film makers, community activists, and Academy members together in a welcoming atmosphere for stimulating discussion. Before the rise of social media and blogging, Melinda redefined the media role of the RD defining an “investigative nutritionist”. Beginning with her *Food Sleuth* newspaper column and now her weekly “Food Sleuth Radio” show, Melinda is leading HEN in the media world from commentator to investigator. Going beyond the nutrition and health related topics that dominate media, Melinda draws from a variety of disciplines that impact the food system with guests who have been thinking about cutting edge topics before the headlines. Melinda continues to demonstrate the skill of fostering conversation about challenging issues and placing RDs at the center of these topics.

Melinda has exposed HEN and Academy members to leadership that is both innovative and provocative. The F.A.R.M. (Food, Art, Revolution, Media) photography series captures the beauty and challenge of farmers. She is willing to challenge assumptions and respectfully delve into topics that impact the core of our health—the relationship between humans and their food system. Melinda helps us see the connection between the work of food and nutrition experts and guests ranging from farmers, doctors, dietitians and biologists to artist, publishers, community activists and teachers. Making connections between diverse topics and our practice forges new pathways for our profession and keeps HEN in the media spotlight. As one colleague described “Melinda brings innovation and authenticity to each and every program or activity she is involved in. She represents the part of HEN that reminds us to be responsible citizens, to be mindful of our motivations for partnering with food industry entities, and to spread food system truths in a variety of ways.” Meet Melinda at the FNCE 2016 HEN Film Festival, celebrating the 10<sup>th</sup> anniversary of this unparalleled event!



the Academy to connect agriculture and nutrition. Chris brought her knowledge of the history of food systems as well as the recent research to educate many non-HEN members of the complexity of sustainability in agriculture. Chris is a champion for sustainable food systems that are environmentally responsible and socially just. She is a clear thinker who is able to support her position with evidence and logic. One of her letters of recommendation stated “All of us have benefitted from her supremely, well-curated posts, including not only the reference, but a well-chosen excerpt from the article, book or web post that she is recommending. I’m sure I’m not alone in wondering how she can possibly be so erudite and knowledgeable while also being a simply lovely and sharing person!”

HEN is pleased to acknowledge the important role of the **RD-Farmer** with our **Excellence in Hunger and Environmental Nutrition** award winners: **Diana Dyer, MS, RD; Mary Jo Forbord, RD; and Dianne Lollar, MPH, RD, LD**. Each of these leaders has continued to forge the path for dietitians in advanced technologies in agriculture. Farmers who continue to thrive in the challenging economic, environmental and social conditions are rare breeds, evidenced by the disappearance of farming as a profession on the U.S. census. Even more rare, are the RD-Farmers who must constantly innovate as both agriculture and food experts. Our award winners form a more elite group as farmers who are leading HEN into the next era of food production in the face of climate change. Built on years of experience and experiments, these RD-Farmers have been consciously improving food production without compromising the resources that we depend upon for our future—seed, soil, water, biodiversity and air. Their farms exemplify how a low-carbon future places sustainable food production and resilient food security as the agro-ecology solution, now recognized by the United Nations as the agricultural path of the future. Farming for most is a full-time occupation, yet these farmers also have dietetic careers, sharing their expertise to lead HEN, Academy members, and interns into the next innovation of our food supply, and helping all of us connect the dots between earth-farm-home-waste in ways that are just and equitable. Modeling stewardship by dietitians to new (and seasoned) professionals is key to developing a new approach to dietetics practice that espouses environmental nutrition and food security.

## Diana Dyer MS, RD — The Dyer Family Organic Farm



Diana co-owns an organic garlic farm with her husband, producing 40 different varieties of garlic and experiments with new agricultural techniques and varieties. Diana has been a leader in nutrition for many decades with her cutting edge approach to nutrition that melded herbal medicine, supplements, and diet in prevention and treatment of cancer, expanding the message of “food is medicine” to “nature is medicine”. Diana and her husband uniquely model evidence-based scientific curiosity

## Chris McCullum-Gomez, PhD, RD, LD

If you need a HEN expert that brings a breadth of knowledge across the expanse of the food system, we frequently call on our **2015 Excellence in Hunger and Environmental Nutrition** winner, Chris McCullum-Gomez. As a mainstay of the HEN listserve, and a scholar, her posts provide evi-



dence and research-based data to support health, sustainable agriculture, cultural sensitivity, global awareness and progressive values in food production. HEN members are called to support legislation, policy and programs that require evidence to develop and evaluate. We have used the research that Chris has provided in much of our work. She is frequently invited for presentations and committee participation. Most recently, Chris served on the RD Farmer committee, an early effort by

and problem solving with their love of nature and passion for promoting true community spirit through food and ethics-based business practices. Diana is one of the founders of the **HEN School to Farm Program** where dietetic students and interns have the opportunity to gain valuable on-farm experiences. Not only does she devote time to the interns, but she and Mary Jo Forbord, RD, the other founder of the program and fellow awardee, have been key in developing a realistic program that meets the supervised practice competencies while considering the needs of the farmer and the intern. We recognize the time and consideration in program development that is beyond the commitment of the preceptor responsibilities, and appreciate this legacy for HEN and dietetic practice. One of her supporters writes "What has stuck with me most is how her thoughtful questions and conversation lead her farm visitors to consider the big questions about issues in food and farming today—to help make the connections between soil, food, farming and human health for dietetic students and interns, RDs, and customers alike."

**Mary Jo Forbord, RD — Prairie Horizons Farm**

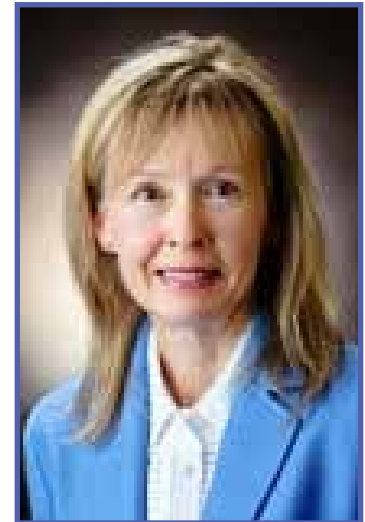


Mary Jo raises Black Angus cattle on a certified organic, restored, native prairie pasture with her husband. Research in both pastured cattle on a biodiverse farm and test plots of fruits and vegetables provide the advanced technology that can lead to small and mid-sized farm success, given the right economic parameters and social support. Navigating these agricultural challenges and providing onsite education is the latest innovation that Mary Jo has incorporated as one

of the farmers developing and refining HEN's School to Farm program. This program places dietetic interns on a farm as part of their internship rotation, meeting ACEND competencies and implementing the standards of practice for sustainable food and water systems through experiential learning. An extension of her work as coordinator of the Morris Healthy Eating initiative at University of Minnesota-Morris, Mary Jo has been challenging university students to take a closer look at their food system through innovative ways, including supporting a campus farmer's market. Mary Jo partners with Native American elders to revive traditional foods and supports the local food hub. Mary Jo is an advocate for HEN's mission, attracting young professionals into a food system that innovates using the most advanced science without compromising the land. As one past intern states, "Mary Jo envisions a food system for which dietitians can advocate for policies and access consumption patterns that support a triple bottom line for social justice, environmental sustainability and life-serving economy."

**Dianne Lollar, MPH, RD, LD**

While organic is becoming a familiar term to many, the terms *biodynamic* and *permaculture* are novel to most, which go beyond organic to experiment with integrated agriculture in a comprehensive system level. Dianne Lollar operates her family's heritage biodynamic and permaculture farm that produces vegetables, herbs and flowers, and demonstrates food preservation skills. Dianne has taken the sustainable organic methods of past generations and applied scientific integrity to develop new systems that take food production considerations in a wider biological context. While this system is better known and accepted in other parts of the world, especially Europe, there are few farmers in the U.S. who have adopted this advanced system. Dianne has been successful in pushing the boundaries of our practice into a more integrated approach that does not sacrifice environmental integrity in maintaining food security. As past chair of HEN, Dianne initiated the **SOPP for Registered Dietitians in Sustainable, Resilient and Healthy Food and Water Systems** which has placed HEN leadership in the forefront of experts developing the path forward in food and water security. Dianne was one of the first and few farmers on the RD-Farmer committee in the Academy and the only one to represent sustainable agriculture. Positioning our profession to be prepared for the challenges in food production in the face of climate change and resource depletion is made even more difficult when advanced scientific methods have not been accepted into mainstream thinking. Dianne has persistently led efforts to innovate our thinking and practice so we are prepared to meet the food security changes ahead. One of Dianne's colleagues wrote: "As our profession more fully embraces agriculture as an essential part of our expertise as food and nutrition professionals, we are fortunate to have leaders like Dianne among our ranks. She is a farmer who beautifully expresses the many concerns and challenges farmers and ranchers face today, and she thoughtfully encourages her colleagues to think broadly about these complex issues."



**2015 ACADEMY MEDALLION AWARD HONORS FORMER HEN CHAIR JOHN A. KRAKOWSKI, MA, RDN, CDN, FAND**

The Academy of Nutrition and Dietetics presented its prestigious **2015 Medallion Award** to HEN Member **John A. Krakowski, MA, RDN, CDN, FAND** during FNCE held in Nashville in October. John was one of just eight Academy members to receive the recognition for outstanding service and leadership in the Academy, and the nutrition and dietetics profession.

A specialist in hunger response, food advocacy, food safety, emergency preparedness and disaster relief, John is a public health sanitarian at the Suffolk County, New York department of health services. Previously, he worked at City Harvest in New York City as director of food operations, director of policy and community affairs, and director of policy and public information. John developed and lead City Harvest's disaster response following the attacks of September 11, 2001. He worked for nearly 20 years in foodservice administration within acute and long-term care settings. In addition to chairing HEN, John chaired the Academy Foundation's Scholarship Committee; was a member of the Nominating Committee and the House of Delegates' Emergency Preparedness Task Force; and is a past president of the New York Academy. John is a graduate of the State University of New York—Oneonta and earned a master's degree from New York University.