

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 Ranch 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** & Represented by **Shana Risby**, Senior Outreach Coordinator
- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

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

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.

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 & Fogline Farm
- 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

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

6:30 – 7:15 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 from 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

- 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
- **Rancher: Tyler Dawley**, Big Bluff Ranch
- **Register [here](#)** for event reminders & updates! Walk-ins welcome.

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

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

Banking on Regeneration: Financing the Ranches of Tomorrow

- **Sponsor:** 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.

6:30 – 8:00 PM | ROC Slow Meat Pavilion

ROC Reception for Allies, Friends & Pavilion Partners

Featuring:

- Chevón (Goat) from Boek House Hearth & Husbandry Prepared by Chef Mary Sue Milliken &
- Duck from Sonoma County Poultry Liberty Duck Prepared by Duskie Estes & John Stewart
- **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

- Featuring Beef 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

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



Photo from Sierra Orchards