NASHVILLE YOUTH CLIMATE SUMMIT

SPEAKER BIOS: SUSTAINABLE FOOD SYSTEMS PANEL

GABRIELLE HATHAWAY (SHE/HER) - CANEY FORK FARMS

Gabrielle Hathaway is an animal scientist with a background in pasture-based livestock systems. She built the livestock program on Caney Fork Farms from 2016-2020 with animal welfare, ecological soundness, and meat quality as the central focus. Over the years, she has seen these three pillars become integral to the success of the business as each supports the optimization of the other. Her love of nature and animals brought her to farming at age 15, and the deep meaningful work of regenerative agriculture has been her life's focus ever since.

Caney Fork Farms is a 400 acre multispecies livestock, vegetable and agroforestry farm in the hills of Middle Tennessee. We grow organic vegetables and flowers using biointensive techniques, keeping the soil covered and minimizing tillage to retail soil structure and integrity; graze cows, pigs and sheet on 350 acres of pasture; and we are beginning to produce chestnuts on nearly 50 acres of orchards. Our products are sold primarily through our CSA program and to restaurants in Nashville. Our farm has been collaborating with a number of researchers to track the ecological effects of our farming practices, with a large focus on carbon sequestration.

ELIZABETH LANGGLE-MARTIN (SHE/HER) - NASHVILLE FOOD PROJECT

Elizabeth Langgle-Martin, MSW, is the Community Engagement Manager at The Nashville Food Project, a local organization working towards community food security. Their vision is a city where everyone has access to the food they want and need through a just and sustainable food system. They steward three agricultural spaces, two commercial kitchens, and a robust food recovery program all in efforts to work towards systemic change. When not talking about the work of TNFP, Elizabeth loves tending to her tiny homestead alongside her partner complete with chickens, ducks, dairy goats, dogs, raised beds, and one magical ginger toddler.

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JEREMY LEKICH (HE/HIM) - NASHVILLE FOODSCAPES

Jeremy was born and raised in Nashville, TN. He received a bachelors of science from Warren Wilson College in Swannanoa, NC (near Asheville) and majored in biology (minor = chemistry) where he focused on plants and systems design. During his last two years at Warren Wilson, he taught classes and workshops on Permaculture and Foodscaping, along with guiding countless tours of the Eco-dorm foodscape. He has also interned at Ashevillage Institute, an urban permaculture laboratory and community, read and attended conferences on Bio-dynamics, and traveled to Pine Ridge Lakota Reservation in South Dakota to build a bio-dynamic garden at a Lakota Waldorf school.

His passion is growing food of all kinds and doing it in a way that is attractive and healthy for the individual and the community. He came back to Nashville eager to work toward food security and earth restoration. In 2010, he founded Nashville Foodscapes with the help of many friends and allies. He is a community resilience enthusiast and believes in the power of a localized economy and an inspired, well-fed community.

SEEMA PRASAD (SHE/HER) - MIEL RESTAURANT

Seema Prasad is the founder-proprietor of Miel Restaurant, a Nashville restaurant that focuses on local goods and sustainability--they even grow some of their produce on-site! Seema is an experienced restaurateur who relocated from Seattle to Nashville in 2001 and opened Miel in 2008. Seema is dedicated to helping support a greener Nashville by working with companies such as Compost Nashville, Gunner's Glass (glass recycling), and Green VIllage (cardboard recycling), and locally sourcing meat from Nashville-area farms.