

Slow Food WISE Board Members 2013

New Board Members

Genya Erling, Biodiversity Chair

Genya Erling moved to Milwaukee in March after spending most of the last ten years in Madison as a graduate student at the University of Wisconsin researching sustainable agriculture and urban food systems. During that time she was active in the community, volunteering with local food organizations, farmers' markets, and both neighborhood and university planning committees. She first joined Slow Food in 2004 and then in 2006 served as a liaison to the Slow Food group in sister city Freiburg, Germany while on a Fulbright Fellowship studying the environmental history of Germany's urban gardens. Back home in the US in 2007 she founded one of the nation's first university chapters of Slow Food, through which she helped develop a student-run local food cafe, a successful internship program, outreach programs to local communities, influenced campus dining halls to increase local purchasing, and served as the food sustainability assistant to the university-wide multi-stakeholder coalition to improve campus sustainability.

In 2012 Genya was honored with the Bold Food Fellowship for professionals working in food security, which included an exchange program with local food activists in Uganda and Kenya, East Africa. She is also a proud member of Limanya West African Dance Company, and she has traveled multiple times to Senegal to study dance and culture, and to develop a relationship with urban farmers in the area through the Slow Food Foundation for Biodiversity's 1000 Gardens in Africa program. Genya recently began a new business as a creative consultant, doing project development, event planning, marketing, and sales for organizations interested in food, justice, culture, and sustainability.

Amy Giffin, Secretary

Amy Giffin was raised in Kohler, Wisconsin and has always had a love for cooking and eating delicious and healthful food. She followed her passion by obtaining a degree in Nutritional Science from the University of Wisconsin – Madison in 2009 and then moved to Milwaukee in 2010 to complete a dietetic internship through Mount Mary College. Amy first became involved with Slow Food when she was an intern at Fondy Farmers' Market working with Lisa Kingery. Since then her passion for good, clean, and fair food has continued to grow.

She now is a SouthEast Wisconsin Master Gardener Volunteer and Registered Dietitian. Previously working for the Milwaukee Center for Independence in school nutrition, she recently began working for the Clement J. Zablocki VA Medical Center and hopes to assist them in creating a more sustainable food culture. She also enjoys teaching others to cook and eat healthfully using fresh, local ingredients at NuGenesis Farm in Oconomowoc.

Gregory León, Slow Food in Schools Chair

Greg was born in Oklahoma, but at the age of 5 moved to Venezuela with his parents. He feels fortunate to have grown up in such an amazing and diverse culture. His dad is Venezuelan Catholic and his mother was American Jewish. His life was, and still is, ALL ABOUT THE FOOD. Family meals were always shared around the table, made from scratch and out of fresh ingredients.

Greg recently moved to Milwaukee after 18 years of living in San Francisco, CA working as a Pastry Chef and Chef de Cuisine for several well regarded restaurants. He believes that food doesn't have to be expensive or complicated to be good, but it should always be fresh, local and honest. Above all we should always remember it should be shared.

Carolyn Swabek, Outreach Chair

Carolyn relocated to Milwaukee from Cincinnati, Ohio in 2010 to attend graduate school at Marquette University as a Trinity Fellow, and immediately felt a connection to the local and sustainable food movements happening in the city. She immediately began volunteering with local nonprofits in Milwaukee focused on local and sustainable food, hearing more about Slow Food WISE, and finally attended Slow Soup in 2011. Slow Food was originally introduced to Carolyn while she was living in Chicago as an AmeriCorps VISTA, but she was previously involved in local food initiatives, from working on an organic farm, canning salsas for a small business, and celebrating native fruits by participating in the annual PawPaw Festival in Athens, Ohio. Growing up in a tight-knit Italian-American family, harvesting vegetables, making food and sharing stories (and wine) around the dinner table have been a constant throughout her life.

Carolyn has worked in various capacities within the nonprofit sector since graduating from Ohio University in 2008 with a BS in Communications and International Studies. She received her MA in Nonprofit Leadership from Marquette University in May of 2012, and is currently the Development Associate at Discovery World.

Sue Chartrand, Membership Chair

Sue loves to cook for family and friends. Though her kitchen is small and some would say cramped, it has been the venue for homework; thousands of meals; many, many shared glasses of wine; and conversations about getting along with others, table manners, high school heartaches, careers, wedding planning, political issues, and Slow Food itself. Sue cares about the quality and health benefits of the food she serves, and also wants people to continue gathering around the table to share, support each other and pass down traditions.

As the membership chair, Sue hopes to extend the reach of Slow Food in our community and actively engage those interested in meaningful volunteer opportunities.

Sue is a graphic artist and lives in Wauwatosa with her husband.

Renewing Board Members

Barb Heinen, Leader

Born and raised in the Milwaukee area, Barb has been a foodie her whole life. The last 18 years she has lived in some incredible cities - Paris, London, Seattle and Boston. She has been a follower and fan of the Slow Food movement, taking part in their events and programs in different places around the world and enjoying the delicacies unique to each locale. She has incorporated local and sustainable living practices into my own life, even raising chickens in Seattle and has explored the relationship between food, body and spirit.

Now back in the Milwaukee area to live, she helps others step into healthier lifestyles through sustainable nutrition. She enjoys promoting Slow Food principles to others on their Slow Food journey, and connecting the community to the growers, producers, chefs and local business owners that embody Slow Food here in Southeastern Wisconsin.

Current Board Members

Lianna Bishop, Communications Chair

Lianna is a Milwaukee native and has been active in the Slow Food WISE chapter since 2006 when she attended Marquette University. Food and social justice have been at the crux of her richest experiences. Whether she was working with local farmers in Montana on forming a new relationship with the University, learning the true labor it takes to maintain an organic farm, participating in the struggle for food sovereignty with a Mapuche community in Chile, or contributing to the meetings of the Milwaukee Food Council, food justice issues continue to demonstrate new avenues for creative social change.

Lianna is currently a graduate student at Marquette University pursuing a Master's in Communication specializing in Health, Environment, Science and Sustainability. Through the Trinity Fellowship, she also works at the Urban Ecology Center in the role of Development and Marketing Associate.

Lisa Kingery

Lisa developed her love for cooking and appreciation for local, seasonal eating in rural Japan where she lived and worked for 6 years. Inspired to spread the word on the joys and health benefits of cooking from scratch and eating with the seasons, she returned to the States to earn her credential as a Registered Dietitian and her Masters of Science in Nutrition and Public Health from Columbia University. Her interest in the environment, food, and urban agriculture led her to become both a Master Gardener and Master Food Preserver through the University of Wisconsin Extension.

Lisa worked for 7 years overseeing Milwaukee's largest farmers market, working with Hmong growers, and developing cooking-based nutrition education programming for low-income populations. She recently launched her own nutrition and culinary education service aimed at promoting cooking and eating a local, whole-food, and plant-based diet. One of her largest projects, Youth Chef Academy, teaches middle-school-aged students to be food system savvy home cooks. She lives in Milwaukee with her husband and 2 young daughters where she enjoys gardening with edibles and pickling produce.

Kathy Papineau

Kathy is a self-proclaimed local food Chefalist. Her catering business, Mke Localicious specializes in delicious food with local flair. Like Will Allen, Kathy believes that good food starts with good soil and she has facilitated the collection and distribution of compost from her catering clients to either CSA farmers or Growing Power.

Kathy has 3 children in the Shorewood school system: a freshman, a 7th grader and a 5th grader. For about 8 years she has served on the Shorewood Nutritional Advisory Committee and Physical Activity Committee. Often times, as a parent volunteer Kathy has locally sourced picnic dinners, pasta meals and graduation celebrations, using her trade mark mason jars wherever possible to limit the amount of waste going into the landfill.

Robert Stockinger, Slow Food in Schools

Robert has been leading the Slow Food WISE chapter for the last two years. He joined Slow Food for the good food and engaging events, and delved deeper into the chapter out of a desire to share and educate others

in the joys of locally produced foods. He feels that our chapter is poised to expand our network of members and our reach greatly this year!

Paula Stone, Treasurer & Farm Fresh Atlas Milwaukee-area Coordinator

Paula first heard about Slow Food four years ago and immediately loved the focus and philosophy of the organization. As a mom and home cook, she loves the opportunity to be as connected to her food source as possible, for both the health of her family, and the fact that the food just tastes so much better than what is usually found in the grocery store. She loves the emphasis on respecting local food traditions and creating sustainable ways to grow food. The Slow Food WISE website was her introduction to the local chapter when she moved to Milwaukee three years ago and she has been slowly but steadily getting involved ever since. She looks forward to the opportunity to continue spreading the word about Slow Food through her involvement on the board.