

THE FAIRFIELD ORGANIC TEACHING FARM

Who We Are

Pamela Jones is the founder and President of the Fairfield Organic Teaching Farm. Pamela Jones has managed the legal and business affairs department at leading broadcast and cable television networks including BBC Worldwide Americas, CBS Entertainment and MTV Networks. For Martha Stewart Television, Pamela was responsible for overseeing the television production and distribution facility, with an annual operating budget of \$30M. As a volunteer with Habitat For Humanity International, Jones traveled to Vietnam and Cambodia last fall to build homes for people of the Mekong Delta. She is an organic gardener and has cultivated the garden at the Benedictine Grange in Redding, CT for many years. Pamela provided pro bono legal services on the popular film “Two Angry Moms”, a low-budget documentary that investigates the nutritional value of food served in school cafeterias. Ms. Jones can be contacted at pamelajonesesq@aol.com.

Gene Banks. Pursuing her passion for herbs and all things natural, Gene built from the ground up a nationally recognized herb nursery including greenhouses, display gardens, learning center, and gift shop. This became a tourist and VIP destination recommended by the Chamber of Commerce, CT Tourism, USDA, and various travel brochures and agencies. Thousands of visitors including bus tours came annually to purchase 400 varieties of herb plants produced in Gene’s greenhouses, attend classes and special events, walk through extensive display gardens, and enjoy the beautiful gift barn. Gene gained extensive knowledge in all areas of business management and retail ownership earning a national reputation leading to articles in local and national publications including *New York Times*, *Country Living Gardener*, *House Beautiful*, *Organic Gardening*, and *The Herbarist*. In addition Gene developed a highly successful on-site-classes and off-site-events program for a large natural and organic market, drawing from extensive personal and professional contacts in the natural industry, greatly increasing newspaper, radio, magazine and website coverage.

Analiese Paik chairs the Fairfield Organic Teaching Farm’s Advisory Board. She is the founder of the Fairfield Green Food Guide an online resource for Fairfield County consumers looking for fresh, local, and sustainably grown food plus a unique forum for connecting with the local green food community. Analiese holds a Master of Business Administration degree and worked in marketing management positions in various sectors of the financial services industry before starting her career as an independent marketing consultant. She received her Bachelor of Arts degree in foreign languages and has lived in Madrid, Spain and Buenos Aires, Argentina. Analiese is a graduate of the Institute of Culinary Education in New York City. She studied wine at the International Wine Center in New York City and holds a certificate in wine from the UK’s Wine and Spirit Education Trust. Analiese is an avid organic gardener and home cook. Recognizing an opportunity to marry her love of food, wine and gardening with her marketing expertise, Analiese launched the Fairfield Green Food Guide in 2009.

Dr. Raymond Poincelot is on the Advisory Committee of the Fairfield Organic Teaching Farm. Dr. Poincelot is Professor Emeritus of Fairfield University. Dr. Poincelot earned his Ph.D. in biochemistry from Case-Western Reserve University in 1970. He was an Assistant Biochemist at the Connecticut Agricultural Experiment Station in New Haven prior to joining Fairfield University in 1977. Ray's major area of research is sustainable agriculture. His other professional activities include serving as the founding Editor-in-Chief of the Journal of Sustainable Agriculture for 18 years. In addition, Ray was Senior Editor for the Sustainable Food, Fiber, and Forestry Systems books series bearing the Haworth Food and Agricultural Products Press imprint. Ray has written five books, co-edited five books, and authored over 70 other publications dealing with agriculture, horticulture and the environment. His most recent book, *Sustainable Horticulture: Today and Tomorrow*, was published in 2003 by Prentice Hall.

Michel Nischan is the owner of the 'Dressing Room', a 'farm-to-table' restaurant, in Westport he co-founded with Paul Newman and the founder and CEO of Wholesome Wave, a non-profit organization dedicated to providing underserved urban and rural communities with affordable locally-grown fresh produce. Michel is also a James Beard award-winning author and earlier this year published his third cookbook, the highly-acclaimed "*Sustainably Delicious: Making the World a Better Place, One Recipe at a Time*". Michel is committed to raising the issue of sustainable food to a national level. He is the founder and CEO of Wholesome Wave, a non-profit organization that provides affordable fresh locally grown fruits and vegetables to residents of urban areas in the U.S. Michel is a member of the Advisory Committee of the Fairfield Organic Teaching Farm.

Annie Farrell is a nationally-recognized organic farmer and expert on sustainable agriculture. Farrell is the manager of The Millstone Farm in Wilton, CT which she transformed into a model sustainable organic farming enterprise using biodynamic French intensive farming techniques. Ms. Farrell first gained notoriety when she collaborated with Paul Newman and Michel Nischan to launch The Dressing Room restaurant. Ms. Farrell will be designing the Fairfield Organic Teaching Farm.