



### **Food Industry News Speakers**

**Eric Renz-Whitmore, Professional Economic Developer**  
**ESHIP Communities Rio Grande**

**Erin Ortigoza, Senior Planner**  
**Santa Fe County**

**Kelly Egolf, Founder**  
**Verde Juice and CEO & Managing Partner, NM Fresh Foods, LLC**

**Dr. Camilla Busamante, Dean of Trades, Technology, Sustainability and Professional Studies, and the School of Business and Education**  
**Santa Fe Community College**

### **Panelists: Discussion of the Agriculture and Food Supply Chain**

**Nina Yozell-Epstein, Founder**  
**Squash Blossom Local Food**

Nina Yozell-Epstein is the founder of Squash Blossom Local Food, a social enterprise, serving farmers of and around Northern New Mexico, distributing their produce to restaurants and to the general public in Santa Fe. Nina has worked in food and farming in her home state of New Mexico and around the globe. Her experience in small-scale agriculture ranges from growing, to distribution, managing and vending at farmer's markets, and years in the non-profit sector. Nina's passion is to make small-scale, family farming viable for generations to come.

**Tejinder Ciano, Executive Director**  
**Reunity Resources**

Tejinder Ciano is co-founder and Executive Director of Reunity Resources . Having spent the last six years building Reunity Resources from the ground up, he knows the ins and outs and potential roadblocks and complications. More importantly, he knows how to surmount roadblocks and complications and persevere in the creation of a vision. From political relationships to systems development to business management, Tejinder's practical experience has developed into a fount of wisdom. As a member of the Sustainable Santa Fe Commission, he is not just a successful businessman but also a thought leader and committed conservationist.

**Sandra Bosben, Founder & President**  
**Marty's Meals**

Sandy Bosben is a local entrepreneur who founded Marty's Meals in 2010, a triple bottom line community-based dog and cat food manufacturing business that focuses on organic and non-GMO ingredients, local sourcing and education. Marty's Meals sources only sustainably raised ingredients, hand crafts a balanced diet that supports the health of the planet as well as the pets, and provides higher paying skilled job opportunities. Marty's Meals was founded with the support of the SBDC, the Loan Fund, and the NM Small Business Assistance program and MEP. Marty's Meals has been awarded the 2020 Award from RDC and has

twice been voted Santa Fe SBDC's Small Business of the Year. Marty's Meals continues to grow with the support of the NMEDD LEDA Grant program, JTIP Program and the Santa Fe SBDC. Sandy holds a Master's Degree in Behavior Management from the University of Wisconsin and an Associate's Degree in Project Management. She has worked closely with animal nutritionists and veterinarians to create her unique recipes.

### **Colin Keegan, Founder & CEO**

#### **Santa Fe Spirits**

Upon leaving his native country of England in 1990, Colin moved to the British Virgin Islands where he met his wife, Suzette. Two years later, Colin and Suzette moved to Santa Fe. The Keegans soon realized their dream of living in Tesuque, and built their home on a mature apple orchard with trees ranging from young saplings to massive centenarians. The orchard produces a great variety of heirloom apples, and every fall apple picking and juicing is an enjoyable and rewarding activity. However, the orchard is so productive that the abundance of apple cider is always an issue. Thankfully, a solution was literally fermenting the whole time, although Colin did not yet know where this solution would take him or how long it would be before it became a reality. Colin has always appreciated good Scotch and Brandy, so when the economy took a turn in 2009 he closed down his architectural business in order to concentrate on building a distillery where he could produce his own style of these traditional spirits. For Colin, the birth of Santa Fe Spirits in 2010 was the dream of a lifetime.

### **Breakout Session Presenters**

#### **LABS Pre-Accelerator for Food Entrepreneurs**

##### **Alice Loy, Co-Founder and CEO**

##### **Creative Startups**

Co-founder & CEO of Creative Startups, Dr. Loy has over 20 years of experience working with entrepreneurs in the creative industries. Widely considered a leading authority on entrepreneurship in the creative economy, Dr. Loy built the Creative Startups Accelerator with a vision for catalyzing high growth company formation in the under-served creative economy. Today the accelerator operates on four continents serving 50+ creative companies each year. With over 100 global mentors, an international network of investors, and 220+ alumni companies, Creative Startups has become the leading creative industries accelerator. In 2018 Alice co-authored the ground-breaking book, *Creative Economy Entrepreneurs: From Startup to Success* which makes the case for impact investment in creative economy entrepreneurs and provides economic catalysts and leaders practical advice on building creative economies through entrepreneurship. A sought-after speaker on topics ranging from developing creative economy ecosystems to investing in the creative economy, Alice frequently travels to Europe, Asia, and Latin America to work with entrepreneurs, venture investors, and entrepreneur ecosystem leaders. Alice holds an M.B.A. and a PhD in Entrepreneurship and Marketing. She lives in Santa Fe, New Mexico with her family.

#### **Expanding Your Restaurant Business**

##### **Charles Dale**

##### **Chef, Restaurateur, Entrepreneur**

Charles Dale, a past recipient of Food and Wine Magazine's Best New Chefs in America Award, is a chef, restaurateur and entrepreneur currently living in Santa Fe, New Mexico. Over his 38-year career in the culinary field, Charles has developed, owned and operated more than ten restaurants in Colorado and New Mexico, as well as starting a line of all-natural, one-minute marinades, bag-in-box soup stocks for the trade, and is currently working to bring high-pressure food processing (HPP) to New Mexico. In addition, Charles was the author and Publisher of *The Chefs' Guide to America's Best Restaurants*, which he sold to Prentiss Hall in 2001, and *Bouche: The Cookbook*. His newest venture will be re-opening the iconic Palace restaurant location with local and Texas partners as a steak and seafood house called Palace Prime.

## **Financing Over the Lifetime of Your Business**

**John Chavez, President**

**New Mexico Angels**

Mr. Chavez has served as the President of the New Mexico Angels since 2008 and has been an active angel investor since 2003. Mr. Chavez is also the Managing Director of Phase One Ventures, a start-up fund out of Santa Fe, NM, Managing Director of New Mexico Start-Up Factory I, II and III and a General Partner of NMA Ventures. Outside of the Angels, he is the President of Tafoya and Brainerd Partners LLC, a nationwide business development consulting firm. Prior to his work in consulting, Mr. Chavez was appointed Cabinet Secretary of the Taxation and Revenue Department by New Mexico Governor Gary Johnson. During his six year tenure as Tax Secretary he also served as the President of the Federation of Taxation Administrators for one year. Mr. Chavez received the following degrees from New Mexico State University: Master of Business Administration, Bachelor of Art in Economics and Bachelor of Business Administration in Finance