

2020 Andaste District Leadership Dinner

Five Rivers Council, Boy Scouts of America

Eagles Mere Country Club

Thursday, April 23, 2020

5:00 – 6:30 PM Reception

7:00 PM – Filet Mignon, Prime Rib, & Seafood Buffet



Guest Speaker **Lucy Stitzer**

Founder
Of
Dirt to Dinner

Lucy Stitzer has an avid interest to ensure the world has safe, clean, affordable, and enough food to feed our future generations. She believes there is a delicate balance between the environment and feeding a global population. She wants to see food grown and delivered to the grocery store in a sustainable manner. This means large and small agriculture using technology and best practices to preserve water, use fewer chemicals, create healthier soil, protect clean air, and still see an increased yield per acre. She is a mother of three children, two of whom had a compromised immune system early in their childhood. She wanted to ensure that the ingredients in her meals were safe and healthy for her family. She enjoys outdoor sports, flying airplanes and, not to mention, maintaining a healthy diet. Lucy is a shareholder of Cargill Inc. and served on the Cargill Board for many years. While she has a strong understanding of the food supply chain, her perspective is completely based on independent research and her views are her own. Lucy is Chairman of Waycrosse, Inc. She also serves as a Trustee on the James Beard Foundation, on the Board of Hamlin Capital Management, and Chairman of Rush Creek Golf Course. Her prior career was in banking and she has a B.A. in English from Hollins University.

Enjoy a Night Out and Support the Boy Scouts!

Event Chairmen: Leo Lambert, P. Dean Homer, & Jeff Homer

Golf Available, Inquire for Details

----- Make Your Reservation -----

- I would like to be a sponsor for \$2,500. Includes preferred seating for 8 guests and formal recognition. (please include names of those attending)
- Please reserve a table for 8 guests at \$1,000. Includes preferred seating for 8 guests. (please include names of those attending)
- Please reserve seating for _____ guests at \$150.00 each.
- Please reserve seating for a couple at \$275.00
- Though I am unable to attend, I am pleased to enclose my contribution of: \$ _____

Name: _____ Organization: _____

Address: _____

Phone: _____

- Check enclosed for: \$ _____ Please make checks payable to **Five Rivers Council, BSA**
Mail to: Andaste District Leadership Dinner, PO Box 91, Towanda, PA 18848
- Bill me for: \$ _____
- Please charge my credit card: Visa MasterCard Discover

Account#: _____ Exp. Date: _____ CVC _____

Signature: _____

To RSVP by phone or e-mail please contact Leo Lambert at (570) 928-8184 or leo@fitzandlambert.com

About Us

Food Matters. Dirt to Dinner strives to help you better understand how your food is grown and processed, and why this is important to you and your family. We

- Bridge the knowledge gap between consumers and producers.
- Investigate the future of food and our global food system.
- Explain how our food system can be grown sustainably.
- Explore the science behind the latest trends in nutrition, health, and diet.



[Global Food](#)

We live in a world with a complex food system. We explore how food is produced, processed, and delivered with an emphasis on food supply, prices, and food safety.



[Sustainable Agriculture](#)

Every day our planet must produce more food for more people – sustainably. But sustainability has a myriad of definitions. We explore the economic, environmental, and social dimensions. We look at a wide range of topics: the environment, changing nutritional demands, changing consumer expectations, human and animal health, and more.



[Nutrition](#)

You are what you eat. How do different diets affect your health? The answer is not always clear. Is there science and research behind popular health trends?

There is no one way to feed the world. Our modern food system is a multiplicity of people, skills and capabilities, technologies, and techniques. They all play an important role in producing the food our growing world needs. Dirt to Dinner is self-funded with a commitment to objectivity and fairness, driven by sound science and rational thinking. Our research includes information gathered from universities, farmers, research professionals, companies, field experts, and scientists. We write the facts regardless of popular opinion.

Have a topic you would like us to investigate? Let us know! Send an email to info@dirt-to-dinner.com

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There are so many food labels today: Organic, Grassfed, No Hormones or Antibiotics added, Non-GMO, Certified Humane...the list goes on. D2D's here to help you understand them and to know when you're being fooled!