

FARMAGEDDON

Directed by Kristin Canty

90 MINUTES / ENGLISH / 1.85:1 / COLOR

DISTRIBUTION CONTACT:

Jeff Reichert
917-414-4043
jeffreichert9@gmail.com

www.farmageddonmovie.com

SYNOPSIS:

Americans' right to access fresh, healthy foods of their choice is under attack. *Farmageddon* tells the story of small, family farms that were providing safe, healthy foods to their communities and were forced to stop, sometimes through violent action, by agents of misguided government bureaucracies, and seeks to figure out why.

Filmmaker Kristin Canty's quest to find healthy food for her four children turned into an educational journey to discover why access to these foods was being threatened. What she found were policies that favor agribusiness and factory farms over small family-operated farms selling fresh foods to their communities. Instead of focusing on the source of food safety problems -- most often the industrial food chain -- policymakers and regulators implement and enforce solutions that target and often drive out of business small farms that have proven themselves more than capable of producing safe, healthy food, but buckle under the crushing weight of government regulations and excessive enforcement actions.

Farmageddon highlights the urgency of food freedom, encouraging farmers and consumers alike to take action to preserve individuals' rights to access food of their choice and farmers' rights to produce these foods safely and free from unreasonably burdensome regulations. The film serves to put policymakers and regulators on notice that there is a growing movement of people aware that their freedom to choose the foods they want is in danger, a movement that is taking action with its dollars and its voting power to protect and preserve the dwindling number of family farms that are struggling to survive.

DIRECTOR'S STATEMENT:

When my son Charlie was four years old, he had horrible allergies and asthma. Doctors said he was allergic to “the world”. Charlie was allergic to animals, flowers trees, grass and dust. He was always sniffing and had excess fluid in his ears, causing a hearing loss. Our life was full of many drugs, epipens, asthma inhalers, beds wrapped in plastic, and Hepa filters. We could not have pets, carpets or even curtains.

Drugs were not helping, and had many side effects. I did some research and learned that some people found their allergies subsided when they consumed raw milk directly from grass fed cows. This is because unpasteurized milk contains healthy bacteria and enzymes that are missing in so many of the foods consumed today. I cautiously gave my son the raw milk, and his allergies and asthma eventually diminished until he was fully cured. Charlie is now fifteen. He is six feet tall, an amazing athlete, and doesn't even sniffle.

The effects of raw milk on my son, inspired me to make an effort to introduce healthier foods into our diets, We decided that we didn't want to eat factory farmed foods tainted by antibiotics, steroids, and genetically modified grains. We tried to get as much food as possible from smaller, grass fed and organic farms. I joined a food co-op, an agreement to share the resources needed to get milk, meats, vegetables and eggs from local farms and have them delivered close to us. This arrangement has worked well for our family.

One day I heard about a raid that occurred at a food co-op in Ohio. Armed agents, by order of the Ohio Department of Agriculture, entered a private home and held eight children and their parents at gunpoint for six hours, while they ransacked their house, took their personal food, food from their co-op, and their cell phones. I then learned that there were more farms and co-ops that had been raided for simply providing the foods that the members wanted to eat. This hit me hard.

Why is the government raiding small farms? There are a few reasons. The main reason for many of the raids is to crack down on the sale of raw milk. The United States Department of Food and Drug Administration, in a document entitled Healthy People 2020, stated they intend to “Increase the number of states that have prohibited sale or distribution of unpasteurized dairy products.” This is making it harder to obtain raw dairy products.

Even though the health benefits of raw milk are largely accepted as scientifically proven, many government agencies claim that it's too dangerous to drink. They don't make the distinction between milk that is meant for pasteurization, (from factory farms that are not concerned with cleanliness and that feed grains, antibiotics and steroids to their cows) and milk from grass fed, pasture rotated cows, intended to be consumed raw.

The farm raids aren't only about the milk. In the case of the Ohio Co-op, it was about control of the food retail system. That co-op formed when they discovered numerous local organic farms that had no way to get their goods to market. So, one mother formed a co-op with friends. They bought meat, eggs and vegetables from the farms, shared the pick-up, and once a week everyone came to her house to pick up the food. The Ohio Department of Agriculture found out and raided them.

These were just the beginning. Yet no one has ever been made sick by this food. There were no complaints about any of these businesses. These were all successful farms and co-ops with happy, healthy members and customers.

I decided I needed to tell this story. My goal was to let these honest farmers using centuries old farming practices tell their side of the stories. So, I set out to make a film. *Farmageddon* is in no way meant to convince anyone to drink raw milk, or eat grass fed beef, but rather an argument to allow those that want to make those choices to do so. It is simply about freedom of food choice. The government needs to stop harassing small farmers, private food buying clubs and co-ops without food freedom.... we are not free.

WHAT'S AT STAKE:

Americans' right to access fresh, healthy foods of their choice is under attack. *Farmageddon* tells the story of small, family farms that were providing safe, healthy foods to their communities and were forced to stop, sometimes through violent action, by agents of misguided government bureaucracies, and seeks to figure out why.

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Learn more about the farms featured in *Farmageddon*:

- Linda Faillace, the Vermont farmers whose sheep were confiscated and destroyed in 2000, wrote a book about the experience she and her husband Larry went through, entitled *Mad Sheep* [http://www.chelseagreen.com/bookstore/item/mad_sheep/].
- More details about the ongoing case involving Steve and Barb Smith's Meadowsweet Farm in Lodi, New York, which was raided in 2007, can be found here [<http://www.farmtoconsumer.org/meadowsweet%20dairy.html>].
- News clips from the 2009 incident when Athens Locally Grown [<http://athens.locallygrown.net/>], the cooperative buying group in Georgia that was forced to dump hundreds of gallons of raw milk, are available here [<http://thebovine.wordpress.com/2009/10/19/raw-milk-seized-in-athens-georgia/>].
- An article about Mark Nolt, whose Newville, PA farm was raided three times in 2008, resulting in the confiscation of more than \$65,000 worth of fresh food, is available here [<http://www.counterpunch.org/cohen04262008.html>].
- More information about the case involving Manna Storehouse in LaGrange, OH, where Jackie Stauers and her family were raided by a SWAT team for failing to have a permit to operate a food establishment in 2008, can be found here

[\[http://www.ftclfd.org/news/news-22dec2008.htm\]](http://www.ftclfd.org/news/news-22dec2008.htm).

- News articles are available about Rawsome Foods in Venice, CA, where armed agents raided a private food buying club in 2010 despite having no evidence of a complaint or harm [\[http://articles.latimes.com/print/2010/jul/25/business/la-fi-raw-food-raid-20100725\]](http://articles.latimes.com/print/2010/jul/25/business/la-fi-raw-food-raid-20100725), and Healthy Family Farms in Ventura County, CA, [\[http://www.fillmoregazette.com/front-page/healthy-family-farms-expands-operation\]](http://www.fillmoregazette.com/front-page/healthy-family-farms-expands-operation) where Sharron Palmer faced a similar raid.
- Joel Salatin's Polyface Farm [\[http://www.polyfacefarms.com/\]](http://www.polyfacefarms.com/) is a family owned, multi-generational, pasture-based, beyond organic, local-market farm and informational outreach in Virginia's Shenandoah Valley.
- Organic Pastures [\[http://www.organicpastures.com/\]](http://www.organicpastures.com/), Mark Macafee's raw milk dairy in the San Joaquin Valley of California, produces raw milk from 100% grass-fed cows and distributes raw dairy products throughout the state.

You can make a difference.

Make a statement with your food dollars. Where you shop and what you purchase is an excellent way to influence policies that determine how our food is produced.

- Whenever possible, buy food from the source. The growth of farmstands, farmers markets, CSAs and buying clubs has made access to fresh produce, dairy products, meats and baked goods for everyone. [\[http://www.localharvest.org/farmers-markets/\]](http://www.localharvest.org/farmers-markets/) [\[http://www.localharvest.org/csa/\]](http://www.localharvest.org/csa/) [\[http://www.eatwellguide.org/\]](http://www.eatwellguide.org/)
- Ask your local grocers to carry products from local farms.
- Talk to restaurant owners and chefs about local foods, and encourage them to source their ingredients locally.
- Work with your town's school lunch program to encourage them to purchase ingredients from local farms [\[http://www.farmtoschool.org/\]](http://www.farmtoschool.org/).
- Encourage local health care providers to teach their patients about the value of eating local, nutrient-dense foods.
- Get to know your local farmers, and encourage them to educate their consumers as well.

Educate yourself, your friends and your family. There are many excellent sources of information about food freedom, local foods, and food policy.

- The Farm to Consumer Legal Defense Fund [\[http://www.ftclfd.org/\]](http://www.ftclfd.org/) defends the rights and broadens the freedoms of family farms and protects consumer access to raw milk and nutrient dense foods.
- The Weston A Price Foundation [\[http://www.westonaprice.org/\]](http://www.westonaprice.org/) is dedicated to restoring nutrient-dense foods to the human diet through education, research and activism.
- National Independent Consumers and Farmers Association [\[http://www.nicfa.com/\]](http://www.nicfa.com/) promotes and preserves unregulated direct farmer-to-consumer trade that fosters availability of locally grown or home-produced food products.
- The Farm and Ranch Freedom Alliance [\[http://farmandranchfreedom.org/\]](http://farmandranchfreedom.org/) works to

save family farms and individuals from expensive and unnecessary government regulation.

- The Northeast Organic Farming Association (NOFA) [<http://www.nofa.org/>] is a membership organization of more than 5,000 farmers, gardeners and consumers working to promote health food, organic farming practices and a cleaner environment.
- The National Sustainable Agriculture Coalition (NSAC) [<http://sustainableagriculture.net/about-us/>] is an alliance of grassroots organizations that advocates for federal policy reform to advance the sustainability of agriculture, food systems, natural resources, and rural communities.

Contact your elected officials [<http://www.congress.org/>]. Let your federal, state and local representatives know that their positions on agriculture and food issues matter to you. Remind them that policies that support small family farms are good for the economy, the environment, and for everyone's health.

INTERVIEW SUBJECTS:

David Acheson, Food Policy Consultant

David was a former FDA Food Safety Chief and is now in private practice as a food safety consultant.

Kevin Brown, Author, *The Liberation Diet*

Kevin Brown is president and co-founder of Visionary Trainers Inc., one of the largest in-home personal training companies in the Mid Atlantic Region. Visionary Trainers is the fitness arm of Liberation Wellness. He is also the creator of LiberationFitness.com, an online interactive fitness website which provides exercise, diet, and health information to people around the world at an affordable price. about good nutrition and the important role it plays in disease prevention.

Laurie Bucher, Maryland Dept. of Health

Laurie is the Chief of the Division of Milk Control at the Department of Mental Health and Hygiene in Baltimore, MD.

Gary Cox Esq., General Counsel, Farm to Consumer Legal Defense Fund

Gary Cox practices environment and agricultural law is counsel to the Columbus, Ohio law firm of Lane, Alton and Horst, LLC. Gary formerly served in the Environmental Enforcement Section of the Ohio Attorney General's office for 14 years and prosecuted such Fortune 500 firms as General Motors, BP Chemical, Philips Electronics, Sun Oil Company and AK Steel for violations of state and federal environmental laws.

Paula Crossfield, Civileats.com

Paula Crossfield is the managing editor of Civil Eats. She is also a regular contributor to the Huffington Post and is a contributing producer at The Leonard Lopate Show on New York Public Radio where she focuses on food issues. An avid cook and gardener, she currently tends a vegetable garden on her roof in the Lower East Side. You can follow her on Twitter for the latest food policy news.

Linda and Larry Failace, Three Shephard's Cheese

Linda and Larry Failace own Three Shephard's Cheese, an artisanal cheese making business in Mad River Valley, Vermont. They also travel extensively teaching cheesemaking classes.

Dr. Donald Fields, Children's Hospital Central California

Dr. Fields is a doctor of Osteopathic Medicine who practices pediatrics in Fresno, California.

Jason Garnish, High Lawn Farm

Jason is the pasteurization expert at High Lawn Farm in Lee, Massachusetts, a certified Jersey Cow grass fed dairy farm.

David Gumpert, The Complete Patient

David is the author of *The Raw Milk Revolution: Behind America's Emerging Battle Over Food Rights*. Gumpert is a journalist who specializes in covering the intersection of health and business. His popular blog, www.thecompletepatient.com, has chronicled the increasingly unsettling battles over raw milk. He has authored or coauthored seven books on various aspects of entrepreneurship and business and previously has been a reporter and editor with Inc. magazine, The Wall Street Journal, and Harvard Business Review.

Pete Kennedy, Esq., The Farm to Consumer Legal Defense Fund

Pete Kennedy is an attorney who works on dairy issues for the Weston A. Price Foundation, particularly, the right of farmers to distribute raw milk and raw milk products direct to consumers. He has helped farmers get started in the business of distributing raw milk and raw milk products in many other states.

Jack Kittredge, NOFA/MA.org

Jack is the owner of Many Hands Organic Farm and the Policy Director of the Northeast Organic Farmer's Association: Massachusetts Chapter.

Sarma Melngailis, Pure Food and Wine

Sarma is the owner and co-founder of Pure Food and Wine restaurant in New York City and the founder and CEO of One Lucky Duck.

Mark McAfee, Organic Pastures

Mark McAfee is the founder of Organic Pastures dairy in Fresno, California. This is the largest commercial raw dairy in the United States.

Judith McGeary, Farm and Ranch Freedom Alliance

Judith McGeary is the founder and Executive Director of FARFA, is an attorney and sustainable farmer. She has a B.S. in Biology from Stanford University and her J.D. from the University of Texas at Austin. She and her husband have a farm in Central Texas with sheep, cattle, horses, chickens, and turkeys.

Sally Fallon Morell, Weston A Price Foundation

Sally Fallon Morell, MA, is the author of *Nourishing Traditions: The Cookbook that Challenges Politically Correct Nutrition and the Diet Dictocrats* as well as *Eat Fat Lose Fat* (with Mary G. Enig, Ph. D). She is the President of the Weston A. Price Foundation and founder of A Campaign for Real Milk.

Annie Novak, Eagle Street Rooftop Farm

Annie Novak is founder and director of Growing Chefs, field-to-fork food education program; the children's gardening program coordinator for the New York Botanical Gardens, and co-founder and farmer of Eagle Street Rooftop Farm in Greenpoint, Brooklyn in partnership with Goode Green and Broadway Stages.

Sharon Palmer, Healthy Family Farms

Sharon Palmer is an organic farmer in Ventura County, CA.

Rep. Ron Paul, M.D.

Dr. Paul is a Congressperson from the 14th District in Texas.

Trina Pilonero, Silver Heights Farm

Trina owns and operates Silver Heights Farm, where she specializes in certified organic, heirloom & unusual, open pollinated vegetable transplants. She grows food with great flavor and plants that perform excellently in the Northeast. In addition to vegetables, she also grows a wide variety of culinary and medicinal herbs. She is an activist and advocate of non genetically modified food.

Morse Pitts, Windfall Farm

Morse Pitts has been cultivating the same land in New York's Hudson Valley for 30 years. His operation, Windfall Farms, is the very picture of local, sustainable agriculture.

Jessica Prentice, Three Stone Hearth

Jessica is a professional chef, author, and founding member of Three Stone Hearth, a Community Supported Kitchen in Berkeley, California. She is known for coining the word locavore, which defines a movement in which people seek to eat locally grown foods, often defined as those available within a 100-mile radius. Jessica's book *Full Moon Feast: Food and the Hunger for Connection* not only provides recipes but also seeks to re-connect the reader with the traditions of food and how it is grown.

Liz Reitzig, Maryland Independent Consumers Association

Liz Reitzig is a certified Liberation Wellness Nutritionist and a regular contributor to Liberation Wellness (www.LiberationWellnessBlog.com) She serves as President of the Maryland Independent Consumers and Farmers Association and Secretary of the National Independent Consumers and Farmers Association. As a champion for real foods and farm freedom, Liz is the co-founder and partner in a farm fresh buying club and raises her own family on real foods from local farms. She is also a Chapter Leader for the Weston A. Price Foundation.

Jordan Rubin, Author, *The Maker's Diet*

After defeating an incurable disease in 2000, Jordan Rubin founded Garden of Life, Inc. When his body refused to improve with conventional and alternative medicines, it seemed he was bound for a life in a wheelchair. Jordan took control of his own fate and built his health from near death to that of a normal adult. Jordan is the author of *Patient Heal Thyself: A Remarkable Health Program Combining Ancient Wisdom with Groundbreaking Clinical Research* (2003), *Restoring Your Digestive Health: How the Guts and Glory Program Can Transform Your Life* (2003), and New York Times best seller, *The Maker's Diet* (2004).

Joel Salatin, Polyface Farms

Joel Salatin is the owner of Polyface Farms in Swoope, Virginia. He is also the author of six books and the star of *Food Inc.*, and *Fresh the Movie*. He is featured in Michael Pollan's book *The Omnivore's Dilemma*.

Mike Seymour, Timberdoodle Farms

Mike Seymour is a former USDA slaughterhouse inspector. He currently raises grass fed beef, pork and lamb in Worcester, NY.

Barbara and Steve Smith, Meadowsweet Farm

Barbara and Steve own Meadowsweet Farm in Lodi, New York. They have dairy cows, pigs, chickens and draft horses and they are raising nine kids.

James Stewart, Rawesome Foods

James Stewart is the manager of Rawesome Foods in Venice, California.

Debbie Stockton, NICFA

Deborah Stockton is the Executive Director of the National Independent Consumers and Farmers Association.

Jackie Stowers, Manna Storehouse

Jackie Stowers runs Manna Storehouse, a private "food co-op." She works with local farmers and family businesses to provide her community with nutrient rich, vibrant, loving foods.

Eric Wagoner, Athens Locally Grown

Eric is the Managing Director of Athens Locally Grown, a group of nearly a hundred small farms and gardeners located around Athens, Georgia. Each grower farms his/her land using strict standards to ensure that everything produced is chemical-free.

Tim Wightman, Farm to Consumer Foundation

Tim Wightman is the President of the Fund's sister organization, the Farm-to-Consumer Foundation, author of the *Raw Milk Production Handbook*, creator of Chore Time DVD and instructor in Cow-Share College & Goat Share University. He has pioneered CSAs, organiz cooperatives, farmers' markets, the Cow-share program, Farm-share program, and the Milk Direct raw milk testing program.

Jessica Ziehm, New York Ag and Markets

Jessica is the Director of Communications at the New York State Department of Ag and Markets.

ABOUT THE FILMMAKERS:

Kristin Canty

Director, Producer

Kristin is the mom of four kids. One of them had severe allergies and asthma until she started him on local raw milk from grass fed cows. She was horrified that farmers and consumers were getting raided around the country for doing the exact same thing, so she set out to make a movie about it.

Paul Dewey, Co-Producer

Dewey Media + partners

Paul is a former CNN journalist who now writes and produces non-profit and corporate films, as well as documentaries for his production company deweymedia + partners. He lives with his wife and two children in Concord, Massachusetts, where they feel privileged to have a wide selection of healthy, small farm grown foods.

Benjamin Eckstein, Director of Photography

Beryllium Pictures

Benjamin is a Boston-based director of photography, husband and father to an adorable son. As a member of Slow Food Boston, and a lover of good, healthy foods, he was thrilled to get involved with *Farmageddon*.

Cob Carlson, Editor

Cob Carlson has been a film editor for twenty-two years, the past twenty spent in Boston. He has worked on feature films, major network television programs, documentaries, music videos, commercials, and industrials. His colorful past has included work as a food co-op manager and as a volunteer for FARMAID.

Susan Bryant, Additional Production/Sound

Susan Bryant enjoys working on small crews, and sharing ideas for inspiring projects. She serves on the Board of Women in Film and Video/New England. She brought DP Gary Griffin's *Listopad* project to the Sundance Independent Producers Conference, and is creative producer for Bryan Horch's *Sensational Life*, Co-Producer for Jeff Reichert's *Gerrymandering* (Tribeca 2010), and Virginia Williams' *Frontrunner*.

Credits

Director/Producer
Kristin Canty

Producer
Paul Dewey

Director of Photography
Benjamin Eckstein

Editor
Cob Carlson

Very Special Thanks To

Cathy Raymond at
The Farm to Consumer Legal Defense Fund
for her inspiration

Additional Camera

Regis Becker
Ian Levasseur
John Monte
Bill Parker
Joseph Stunzi

Music

Tom Phillips and Tom Martin
OBT Music

Online Editor

Dave Allen

Sound Mix

Brian Carey
Dexter Media

Additional Sound

Susan Bryant
Mike Flanagan

Graphics

Benjamin Eckstein
Beryllium Pictures

Web Design

Rob Baker
Kabimba Media

Art/DVD Design

Rori Kelleher

Transcripts

Phebe Rand

Production Intern

Amelia Fitch

Production Assistant

Caitlin Canty

Archival Footage and Pictures

Compassion in World Farming
Pesticide Education Center
Thought Equity

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Ripple Effects Films/Fresh the Movie
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The United States Army
The Office of Medical History
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Zack Schildhorn
Ebrahim Rafatjah

Legal Services
Sandra Forman, Esq.
Vincent M. Lorusso, Esq.
John F. Mee Esq.
Elizabeth A. Ahern, Esq.

Accounting
David Asadoorian

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The Northeast Organic Farmer's Association: Mass Chapter
Compassion In World Farming

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Teresa Salatin
Natural Health Expo East
Union Square Greenmarket NYC
Ana Sofia Joanes
High Lawn Farm
Rachel Mills
Donald Flagen
Pete Lowy
Verrill Farm
Spencer Brook Farm
Hutchins Farm
Millbrook Farm
Pete and Jen's Backyard Birds
Gaining Ground
Maryland Department of Health and Hygiene
Matt Rales
Adam Helfer
Ken Burns
Chris Taylor
Kimberly Hartke
Ann Marie Michaels
Brittany Cunningham

Lenny Bourin
Ann Burling
Portia Combash
Amanda Hall
Lizbeth Valdez
Trina Pilonero
Gavin Pherson
Susan Blascow
Mike Seymour
Whole Foods Market, Fresno, CA
Julian Schlossberg
Christopher Peake
Sean Hennessey
Matt Gavin
Farihah Zaman
Jeff Reichert
Chuck Clough
Gabriela Clough
Susan Brock
Eric Brock
Kathryn Lorusso
Vince Lorusso
Ryan Culver
Shannon Palmer
Max Kane
Bear Walker
Aajonus Vonderplanitz
Rawesome Foods Club
Healthy Family Farms

Thank you to everyone who participated in this movie

Jackie Stowers
Linda Faillace
Jack Kittredge
Joel Salatin
Trina Pilonero
Paula Crossfield
Pam Goar
David Gumpert
Sally Fallon Morell
Annie Novak
Kevin Brown
Dr. Donald Fields
Liz Reitzig
Sarah Bowman
Eric Wagoner
Mary Marlowe
Kim Morris
Mark Nolt

Kaleigh Lutz
Justin Gorubec
Jason Garnish
Debbie Stockton
Dr. Larry Faillace
Jackie Faillace
Katie Stowers
Jessica Prentiss
Tim Wightman
Heather Faillace
Steve and Barbara Smith
Mark McAfee
James Stewart
Jim Phillips
Sharon Palmer
Dan Kittredge
Judith McGeary, Esq.
Morse Pitts
Hilary Boynton
Sarma Melngailis
David Acheson
Julie Rawson
Billiam Von Roestenberg
Jordan S. Rubin
Jason Garnish
Laurie Bucher
D. Gary Cox, Esq
Jessica Ziehm
Pete Kennedy Esq..
Edwyna Arey
Shannon McBride
Sarah Peck
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