

Gary Hirshberg is CEO of the Hirshberg Entrepreneurship Institutes and Co-Founder and Chief Organic Optimist of Stonyfield Farm, the world's leading organic yogurt producer. The author of *Stirring It Up: How to Make Money and Save the World* (Hyperion, 2008), Gary frequently speaks on topics including sustainability, organic agriculture and the profitability of green business. Gary serves on several corporate and non-profit boards, including AtLast (plant-based meats), Beyond Broth (organic broths), Blue Apron (meal kits), Hälsa (plant based dairy alternatives), Orgain (organic nutrition), Organic Voices (organic messaging and education), Peak Organic Brewing (craft beer), and Wildgood (plant-based ice cream), as well as an Advisory Board member for Applegate (organic and natural meats) and Handsome Brook Farms (organic pasture raised eggs). He has received 12 honorary doctorates and numerous awards for corporate and environmental leadership including a 2015 Champion for Children Award from Mount Sinai Hospital's Children's Environmental Health Center and a Lifetime Achievement Award by the US EPA. He is an Edmund Hillary Fellow in NZ where among his current projects, he is establishing an Organic Entrepreneurship Centre on a farm that he and his wife own in Motueka.