

3rd Annual



**hazon**

JEWISH FOOD FESTIVAL

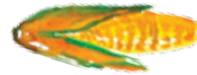
*the intersection of food, sustainability & Jewish life*

Co-hosted by Reform Congregation Keneseth Israel and Congregation Kol Ami

**Sunday, November 15, 2015**

**Local Food • Sustainable Agriculture • Jewish Living**

We are incredibly grateful for our sponsors:



**Hosts:**

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Reform Congregation Keneseth Israel

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The Humane Society of the United States

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Old York Road Temple - Beth Am  
Pennsylvania Horticultural Society  
Repair the World  
Runa  
Temple Beth Hillel-Beth El  
Tiferet Bet Israel - Blue Bell



## **Food Festival Planning Committee Co-Chairs:**

Janice Schwartz-Donahue and Ellen Friedman

## **Programming:**

Arielle Friedlander, Shayna Marmar,  
and Rebecca Frimmer

## **Food:**

Liz Traison and Rachel Loonin

## **Marketing and Community Engagement:**

Neil Wernick, Risa Waldoks, Ira Blum,  
and Daniela Eskenazi

## **Planning Support:**

Amanda Ross, Burt Siegel, and Nati Passow

## **Hazon Philadelphia Intern:**

Abby Lowe

Shalom,

Welcome to Hazon's Third Annual Philadelphia Food Festival — Between Farm and Table. It is so exciting to come together and celebrate the importance of sustainability, Jewish thought, healthful living practices, intergenerational education, and community building. The team involved in today's success has worked tirelessly to connect with local synagogues, educational institutions, and many non-profit organizations in the Jewish world and beyond to represent Philadelphia's assortment of amazing people doing good work in our food system.

We would like to thank all of the presenters, vendors, sponsors, volunteers, and, perhaps most importantly, you — the participants — for being part of Hazon Philadelphia history. A special thank you to our planning committee and advisory board, a group of kind souls who have been models of passion and leadership in their efforts over the past 10 months.

We hope that today will fill you with knowledge, connections, and inspiration to deepen your engagement with food, sustainability, and justice in the Jewish world and beyond.

B'shalom,

The Food Festival Team

## **Hazon Philadelphia Advisory Board**

Val Yasner, Co-Chair | Joy Finkel, Co-Chair | Abby Contract | Lori Dafilou | Sally Eisenberg  
Daniella Eskenazi | Marty Feigenbaum | Eli Freedman | Mark Kaplan | Laurel Klein | Lisa Kagel  
Stuart Kurtz | Amanda Ross | Michael Solomonov | Mike Yasner

## Notes

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## Schedule at a glance:

10:00-11:30 Keynote Panel - Sponsored by The Humane Society of the United States

11:30-12:30 Lunch

11:30-4:30 Pinemere Camp Marketplace Open

12:30-1:20 Workshop Session 1

1:30-2:20 Workshop Session 2

2:30-3:20 Workshop Session 3

See the Programming section for detailed program information and locations

## Check out the Vendors in the Pinemere Camp Marketplace

Burning Bush  
Camp Galil  
Camp Harlam and Harlam Day Camp  
Camp JRF  
Challah for Hunger  
Crust Vegan Bakery  
The Energy Co-op  
Fairmount Parks Conservancy  
Feinstein Center for American Jewish History  
at Temple University  
The Food Trust  
Food Underground  
Get Real Get Raw  
GMO Free PA  
Gratz College  
Green Mountain Energy  
Grow and Behold  
Harlam Day Camp  
Hebrew Free Loan Society  
of Greater Philadelphia

"Hot Chicks!" Hummus Non-Profit  
The Humane League  
The Humane Society of the United States  
Inspire Energy  
Israeli Harvest  
JCC Camps at Medford  
Jewish Farm School  
Jewish Federation of Greater Philadelphia  
Jewish Veg  
Jews in ALL Hues  
Kind Snacks  
KleinLife  
Lancaster Farm Fresh Cooperative  
Michael's Savory Seitan  
Michele Judge Jewelry  
MilkCrate  
Mompops  
Naturally Sweet Desserts  
Ora's Amazing Herbal

Parkside Business and Community  
In Partnership  
Park Plates  
PB & Jams  
Pennsylvania Lawyers for Youth  
Philadelphia Orchard Project  
Pinemere Camp  
Jewish Federation of Greater Philadelphia  
Reconstructionist Rabbinical College  
Women of Keneseth Israel  
Gift Shop & Gallery  
Rainbow Train  
Repair the World  
ShutterBooth  
Soom Foods  
Sun & Earth  
Tribe 12  
Wissahickon Pottery



## Keynote Description:

Everyone has a unique relationship to the a morally complex and deeply cultural act of raising farm animals and eating meat. How can Jewish wisdom guide us as we navigate decision-making in a world of unprecedented distance from our food sources?



### Rabbi Mary Zamore

**Editor, The Sacred Table and Executive Director, Women's Rabbinic Network**

Rabbi Mary L. Zamore is the editor of and a contributing author to *The Sacred Table: Creating a Jewish Food Ethic* (CCAR Press, 2011) which was designated a finalist by the National Jewish Book Awards. Rabbi Zamore was ordained by Hebrew Union College-Jewish Institute of Religion in New York in 1997, graduated from Columbia College, and also studied at Yad Vashem and Machon Pardes. She currently serves as the Executive Director of the Women's Rabbinic Network. Rabbi Zamore is a frequent contributor to the Huffington Post.



### Naftali Hanau

**CEO and Founder, Grow and Behold**

Naftali is a shochet (ritual slaughterer), m'naker (ritual butcher), farmer and professional horticulturist. He grew up around the corner from the kosher butcher in Rochester, NY, and has been a carnivore from a young age. After spending a summer at Adamah and learning more about the ethical and environmental issues surrounding modern meat production, Naftali realized he had to change his lifestyle a bit. He learned shechita in Crown Heights, NY, and Scranton, PA, and has studied at butcher shops and slaughterhouses across the country with many experts in the field of kosher meat production. Naftali earned a Degree in Horticulture from the New York Botanical Garden School of Professional Horticulture and spent a year as Greenhouse Manager at Adamah, a Jewish environmental farming program in northwest Connecticut; he has also worked on several organic farms and owned his own landscaping firm.



### Paul Shapiro

**Vice President, Farm Animal Protection, The Humane Society of the United States**

Paul Shapiro has played an integral role in numerous successful legislative and corporate campaigns to improve the plight of farm animals. In his role overseeing efforts to pass state laws and corporate policies, he works with lawmakers and major food retailers alike to implement animal welfare reforms in the agricultural industry. Shapiro founded Compassion Over Killing in 1995 and served as its campaigns director until January 2005. While there, he worked as a farm animal cruelty investigator and led initiatives to end misleading advertising on factory farm products. Shapiro has been interviewed in hundreds of print, broadcast and online news sources as an authority on farm animal welfare and animal advocacy. He has also published dozens of articles about animal welfare in publications ranging from daily newspapers to academic journals.



### Moderator: Nigel Savage

**Founder and President, Hazon**

Nigel Savage, originally from Manchester, England, founded Hazon in 2000, with a Cross-USA Jewish Environmental Bike Ride. He has twice been named a member of the Forward 50, the annual list of the 50 most influential Jewish people in the United States, and is a recipient of the Bernard Reisman Award. In 2015 he was awarded an honorary doctorate by the Jewish Theological Seminary. Before founding Hazon, Nigel was a professional fund manager in London, where he worked for NM Rothschild and was co-head of UK Equities at Govett. He has an MA in History from Georgetown, and has learned at Pardes, Yakar, and the Hebrew University. He was a founder of Limmud NY, and serves on the board of Romemu.

## Schedule - In Depth

Session	Title	Room	Track
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9:15-10:00	Morning Stretch sponsored by Kaiserman JCC	Youth Lounge	Fitness
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Join **Christina Labhart**, Fitness Director at the Kaiserman JCC, for a drop-in morning stretch to wake up our bodies and minds for a full day of learning, connecting, and doing.

Keynote (10:00-11:30)	Farm Animal Awareness	Sanctuary	
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Keynote (10:00-11:30)	Baking a Difference	MBIEE Kitchen	Family-Friendly
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Challah for Hunger guides college students in philanthropy and advocacy work around issues of hunger. We are on 78 campuses making, baking, and selling challah. Chapters donate half their funds to MAZON: A Jewish Response to Hunger, and to a local hunger relief nonprofit of their choice. Join us at the Hazon Food Festival to get a taste of our program. We will braid traditional challah and introduce new and exciting flavors! In the afternoon stop by our table at the Marketplace to buy a challah. All donations will go to MAZON: A Jewish Response to Hunger and The Broad Street Hospitality Collaborative.

**Loren Shatten** is the Program Director at Challah for Hunger.

Session 1 (12:30-1:20)	Farm to Shul: Sourcing Local Food for Any Occasion	Board Room	Torah & Food
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Do your part for our environment and our local economy by buying sustainably grown local food! Learn about local food resources in the Philadelphia area and how you can use thoughtful sourcing of food to enhance meals at home, holidays, and synagogue events. **Nati Passow** of Jewish Farm School and **Alex Jones** of Fair Food will share resources around making sense of food labels and certifications, how to identify greenwashing, where to buy local in and around Philly and will answer your questions about how to translate your food purchasing into a positive impact on our region.

**Alex Jones** is Fair Food's Value Chain Coordinator, working to build relationships between sustainable local food producers and businesses like restaurants, grocers, institutions, and other wholesale food buyers. She joined the Fair Food team as Farmstand Product Manager in October 2012. With Bachelor's degrees in tuba performance and writing from the University of Michigan and a background in journalism, Alex has since found her calling promoting local food and connecting supply and demand. Before Fair Food, she spent two years as Fresh Food Manager at Greensgrow Farms, Philadelphia's premiere urban farm, where she sourced local produce, dairy, meats, and cheeses for a 700-member CSA and twice-weekly farmstand. Her writing on food and sustainability has appeared in Edible Philly, Grid, and Philly Beer Scene. Alex is currently completing the University of Vermont's inaugural Food Hub Management Certificate Program, a continuing education course to prepare the next generation of food systems leaders. **Nati Passow** has been a leader in the field of Jewish environmental education for over 10 years, was selected to the Jewish Week's "36 Under 36," and was a recipient of the Joshua Venture Group Fellowship for Jewish Social Entrepreneurs. Under his direction, JFS was named by Slingshot as one of the most innovative Jewish organizations in North America for three years. Prior to forming Jewish Farm School, Nati ran an award-winning garden construction program for the Urban Nutrition Initiative in Philadelphia and led service-learning trips in the developing world for American Jewish World Service. Nati has studied sustainable building design and natural building and is a certified Permaculture designer, and holds a B.A. in Religion and Environmental Studies from the University of Pennsylvania. Nati can be reached at nati@jewishfarmschool.org.

Session 1 (12:30-1:20)	Pasture to Plate: Understanding Local Meat	106	Production
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**Heather Marold Thomason** of Kensington Quarters Restaurant and Butcher Shop and **Rebecca Frimmer** of Kitchen Table Consultants bring a wide range of hands-on experience with our local meat economy, from livestock farms to butcher shops and slaughterhouses. During this session, they will share the stories of local farmers, the realities of processing meat for sale, and pathways of local and values-based meats in our region. They'll also cover the lexicon of terms used in the marketplace and share some tips and challenges of consuming responsibly raised meats.

**Heather Marold Thomason** is head butcher, instructor and shop manager at Kensington Quarters, a restaurant, butcher shop and classroom in the Fishtown section of Philadelphia. She works closely with area farmers to source responsibly-raised and humanely-slaughtered animals to provide meat for retail customers and restaurant chefs. She previously practiced whole animal butchery at The Local Butcher Shop in Berkeley, CA and learned to raise pastured animals from birth to slaughter at North Mountain Pastures, a livestock farm and meat CSA in Newport, PA. Heather is also the co-director of Eat Retreat, an annual creative retreat and national community of food leaders. **Rebecca Frimmer** is a business coach and advisor to small farms and food businesses across the region with Kitchen Table Consultants. She has worked with multi-species livestock farms, and done extensive research around the industry's slaughter and butchery facilities related to economic development of the sector. After visiting many farms and slaughterhouses, she's been behind the scenes firsthand with "boots on the ground". Prior to her consulting work, Rebecca was the General Manager of Greensgrow Farms in North Philadelphia.

## Schedule - In Depth

Session	Title	Room	Track
Session 1 (12:30-1:20)	<b>Drexel Food Lab: Culinary Solutions for Real World Problems</b>	Chapel	Food and Society
<p>Learning to cook is the easy part of culinary school. In addition to teaching recipes that have been cooked millions of times before, we feel culinary education (especially at a university) must apply hands on skills to solve real world problems, breaking down the divide between theory and practice, head and hands or academic and vocational. In this workshop, Drexel Food Lab principals will present some of the good food projects that embody this commitment and extend an invitation to join our learning community.</p> <p><b>Jonathan Deutsch, Ph.D.</b>, is Professor of Culinary Arts and Food Science and Director of Drexel University's Center for Hospitality and Sport Management. Before moving to Drexel, Deutsch built the culinary arts program at Kingsborough Community College, City University of New York (CUNY) and the Ph.D. concentration in food studies at the CUNY Graduate Center. At Drexel, he oversees the Drexel Food Lab, a student-run product development and food innovation lab focused on solving real world problems for industry and good food projects. He is the author or editor of six books including <i>Barbecue: A Global History</i> (with Megan Elias), <i>Culinary Improvisation</i>, and <i>Gastropolis: Food and Culture in New York City</i> (with Annie Hauck-Lawson) and numerous articles in journals of food studies, public health and hospitality education. He earned his Ph.D. in Food Studies and Food Management from New York University (2004) and his culinary degree from the Culinary Institute of America (AOS, Culinary Arts, 1997), and is a proud alumnus of Drexel University (BS, Hospitality Management, 1999). A classically trained chef, Deutsch worked in a variety of settings including product development, small luxury inns and restaurants. When not in the kitchen or in meetings he can be found behind his tuba. <b>Alexandra Zeitz</b> is the Manager of the Drexel Food Lab, a culinary research lab that specializes in food innovation and recipe development. While working for the Food Lab, Zeitz also works part-time for High Street Hospitality, as a part of the bread and pastry team. She specializes in hand rolling croissant dough, and making bread. Zeitz is a 2015 graduate of Drexel University's Culinary Arts program, where she assisted in founding the Food Lab and wrote a cookbook, titled <i>From Toque to Tassel</i>.</p>			
Session 1 (12:30-1:20)	<b>GMOs: Genetically Engineered Seeds, Food Justice, Climate, Health, &amp; the Jew</b>	104	Food Production
<p>Essential knowledge for anyone who eats. A dozen European Union nations recently fully banned GMO food production. Studies show that agroecology can reverse climate change. 64 countries require that GMO foods are labeled. Over 90% of Americans want GMOs labeled here, yet Congress passed a bill that outlaws GMO labeling. Find answers to: What foods are genetically engineered and what are they engineered to do? What effects does the GMO farming system have on food justice, and on human and environmental health? Don't we need GMOs to feed the world? What's this got to do with being Jewish?</p> <p><b>Phyllis Rubin</b> is a lifelong activist for peace, environmental justice, and sustainable farming systems, currently serving on the executive committee of GMO Free Pennsylvania. She manages Anselma Farmers and Artisans Market, teaches Hebrew reading and sustainable Jewish cooking, makes custom tallitot, writes freelance feature articles, and consults with individuals who want to eat more real food.</p>			
Session 1 (12:30-1:20)	<b>All-Ages Cooking Inspired by Jewish Foods &amp; Values</b>	105	Family-Friendly
<p>In this interactive and intergenerational workshop, we will learn how to make homemade, healthy dishes that celebrate Jewish culture. Join us as we cook in ways that can engage children as young as two-years-old up through teens and adults, and everyone in between. A variety of ideas will be presented, encouraging meaningful, age-appropriate, safe, and fun cooking. All individuals interested in hands-on cooking and looking for seasonal recipe ideas are invited to participate.</p> <p>Trained in early childhood education, <b>Shayna Marmar</b> has applied her teaching skills in the context of working as a food and cooking educator for over ten years. She founded HoneyPie Cooking in 2008, providing classes, program development, and recipe writing for educational institutions and food-focused organizations. Shayna specializes in creating skill-based programs for ranging abilities, needs, and experience levels. Her commitment and passion is to present whole foods in ways that are joyful, approachable, and practical. In addition to her work in food, health, and access, Shayna has worked in the Jewish education community as both a teacher and an administrator. Reach her at <a href="mailto:shayna@honeypiecooking.com">shayna@honeypiecooking.com</a></p>			
Session 1 (12:30-1:20)	<b>What is Bread?: An Exploration of Whole Grain Bread</b>	MBIEE Kitchen	DIY
<p>What is bread? With the explosion of factory-made bread even for so-called "artisan" breads, we are wise to take a step back and explore exactly what bread was historically and how bread has evolved to what we find today in our bakeries and supermarkets. We will explore use of quality ingredients (i.e. grains, yeast, salt), production techniques (from hands to machines), bread ovens, and transportation. And we will bake off real sourdough bread, the only bread baked before the advent of commercial yeast circa 1876.</p> <p><b>Michael Dolich</b> is founder and head baker at Four Worlds Bakery, a 10-year-old retail and wholesale bakery in West Philly specializing in a line of sourdough breads and authentic French croissant. After 10 years working as a trial lawyer, Michael finally accepted the insight he was much happier working with his hands and on his feet in a bakery so he started his own bakery.</p>			

## Schedule - In Depth

Session	Title	Room	Track
Session 1 (12:30-1:20)	Growing Enough to Share	107	DIY
<p>Growing your own food gives you so much more control over what you feed your family... And there are so many ways to improve on the traditional food garden, so that you actually have enough to share with others. Learn about intensive gardening, extending the growing season, improving soil, and connecting with local folks in need. Suitable for beginning as well as advanced gardeners. Weather permitting, we will spend part of the class outside in the Mitzvah Pantry Garden.</p> <p>Jeremiah stated: "Happier were the victims of the sword than the victims of hunger, who pined away, stricken by want of the yield of the field" (Lamentations 4:9). Let's do our part to grow good food, and connect our surplus with those who need it.</p> <p><b>Sally McCabe</b> has been growing vegetable for more than 50 years, since her parents gave her the option of doing that or doing dishes. Since then she has grown many vegetables and done few dishes. In 1995 she started the Garden Tenders program, which has since graduated 40 classes of community gardeners. She currently divides her time between Garden Tenders, Green City Teachers, the Flower Show, and other food- and garden-related issues. In her copious (!) spare time she plays with power tools and grows her own winter vegetables. Email: <a href="mailto:gardentenders@pennhort.org">gardentenders@pennhort.org</a>.</p>			
Session 1 (12:30-1:20)	A Virtual Kosher Slaughter Presentation	103	Torah & Food, Production
<p>Join professional shochet and current Kosher Meat and Animal Welfare Specialist at the (insert initiative name here) <b>Yadidya Greenberg</b> for an in depth look into the life and death of the animals we eat. With a special focus on his journey from vegetarian to shochet and animal welfare advocate, <b>Yadidya</b> will use his considerable knowledge and experience to transform and expand the way you look at meat forever. This is a virtual presentation, no animals will be used but some images of slaughter and processing may be shown. The session will end by offering opportunities to use your new knowledge and understanding to make concrete change in both your home and community.</p> <p><b>Yadidya Greenberg</b> is Program Coordinator and Kosher Meat &amp; Animal Welfare Specialist at the Jewish Initiative for Animals (JIFA) where he works to increase access to and popularity of higher welfare kosher meat products. <b>Yadidya</b> is a certified shochet (kosher slaughterer) who's worked in an industrial kosher slaughterhouse and has taught about shechita and animal welfare throughout the country.</p>			
Session 2 (1:30-2:20)	Leaves, Stems & Scraps: Using the Whole Plant in Your Cooking	105	DIY
<p>It's great to stock our fridges with fresh fruits and vegetables, but we often end up tossing much of it in the trash before it even makes it to our mouths. Come learn how to minimize your food waste, cook more sustainably, and eat healthier from two Integrative Nutrition health coaches! We'll talk about how to use parts of vegetables you never thought to save and why you're missing out on eating them, and what to do with ugly or bruised produce. You'll never look at a broccoli stem the same way again! You'll also get to enjoy some tastings and take home lots of recipes.</p> <p><b>Arielle Margot Friedlander</b> is a certified holistic health coach and a lover of food, health, cooking, mindfulness and community. Through her work as a coach, she loves to help people bring more balance, energy and happiness into their lives. In addition to individualized coaching, <b>Arielle</b> also teaches workshops about healthy living and facilitates events and dinners that bring people together around healthy food. Explore more about her at <a href="http://www.ariellemargot.com">www.ariellemargot.com</a>. <b>Elizabeth Traison</b> spent many years working on farms and admiring plants. She spent 3 years working at Hazon, is an integrative health coach, and currently works at Einstein Hospital doing Community Nutrition Education.</p>			
Session 2 (1:30-2:20)	Chasing Summer: The Mixed-Up World of Fresh Fruits & Vegetables	107	Food Production
<p>Ever wonder about the strawberries at your local roadside stand in October? How about the onions at your favorite restaurant or arugula on your kids' school salad bar in the dead of winter? Where did it come from? And how? In this talk, we'll explore the process of conventional produce distribution from farm to plate and every truck in between, including a look at how global and domestic policies have created a climate incentivizing that system at almost every level of the food chain – and a discussion of our best bets for influencing change in a hard and hungry world.</p> <p>Anthropologist by training, communications professional by trade, and epicure by nature, <b>Emily Kohlhas</b> is a self-proclaimed eatables explorer. She has investigated the world of food from field to fork first hand on farms, in warehouses, at schools, on shelves and menus, chopped, roasted, sous vied and, finally, in our bellies. Now, as a produce wholesaler and board member of the South Philly Food Co-op, <b>Emily</b> is endeavoring to bring the realities of our food system and the people behind it to the table for some candid conversation about our victuals.</p>			



## Schedule - In Depth

Session	Title	Room	Track
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Session 2 (1:30-2:20)	Professional Foraging: A How-to Guide	104	DIY
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Learn how to make an income from foraged wild plants and mushrooms

**David Siller** is a skilled farmer, forager, builder and permaculturalist. A native of the Philadelphia region, David has devoted his life to learning natural and sustainable ways and is excited to share them with others. He has been foraging for sale in the Philadelphia area for 8 years.

Session 2 (1:30-2:20)	The Growing Cooperative Economy: Food Co-ops & Their Impact on our Communities	Chapel	Food and Society
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Cooperative organizations allow co-owners to create and oversee a business for their collective benefit where a typical business may not be feasible. While food markets are the most well-known types of coops, where shoppers co-own their market, coops also exist where workers, producers and even individual business owners join together to work a farm or other business (like a kibbutz), distribute products, and share business overhead costs. Come hear from several panelists representing multiple types of coops how the cooperative model works for them and their communities to help bring food to the table.

Moderator: **Max Minkoff** is a well-rounded career entrepreneur with extensive experience in software and product development. He has been part of a dozen startups or small companies in his 25-year career. He earned both a masters degree in industrial engineering from the University of Washington in Seattle and an MBA from the Wharton School. He lives in Elkins Park, PA with his wife and two children, where he recently served as board member and president of CreekSide Food Co-op (opened November 2012, has over 2,500 member households, and achieved first year revenue of \$4.5 million). Panelist: **Alec Gioseffi** is the president and head farmer of the Cooperative 518 Community Farm in Princeton, NJ. Being raised in the kitchen and an early exposure to the food industry left a lasting impression on Alec on the importance of high quality produce and eating in-season. While studying at Rutgers University, traveling to various countries and studying Permaculture Design, Alec solidified his idea of culture, food, and community in the understanding of its interconnectivity. Alec is devoted to building community through strengthening the ecology that we live in. Panelist: **Ben Adams** is Vice President of CreekSide Co-op, a community food market in Elkins Park, PA supported by 2000 member/owner households. In his regular work life, Ben is a Partner at MaGrann Associates – a locally based energy engineering firm specializing in green, sustainable and energy efficient construction and retrofit for residential and commercial buildings. Ben has played leading roles on the Boards of several national and regional standards-setting and energy advocacy organizations. He has an MBA from Drexel University and a BS from the University of Canterbury and is a graduate of the Hazon Israel Bike Ride. Panelist: **Jon Roesser** is the General Manager of Weavers Way Co-op, a consumer-owned, natural grocery cooperative with stores in Mt. Airy and Chestnut Hill. Jon has been serving in the General Manager role since June, 2015. Prior to that, Jon served for over six years as Weavers Way's Human Resources Manager and on the Co-op's senior management team. Jon's previous experience is in operations and human resources. He and his family are residents of Cheltenham Township, assisted in founding the Food Lab and wrote a cookbook, titled From Toque to Tassel.

Session 2 (1:30-2:20)	Talking Turkey with Naf Hanau	MBIEE Kitchen	DIY
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Has it been a year since you've cooked a turkey? Brush up on your roasting skills with Naftali Hanau, CEO of Grow & Behold Foods, to get ready for Thanksgiving in a serious way. You'll taste an expertly-roasted pastured bird (and learn how to keep it from drying out) and learn how to spatchcock a whole bird (so it cooks in a fraction of the time). All your questions, from gravy to pinfeathers to leftovers, shall be answered. Grow and Behold Foods offers OU Glatt Kosher pastured meats (beef, lamb, veal, chicken, turkey, and duck) as well as sausages made from animals raised on pasture on the East Coast. While the turkey cooks, you'll also hear from Naf about this exciting 5-year old business, what's involved in making good meat and tips for folks looking to live their dream of starting a values-based food business.

**Naftali Hanau** is a shochet (ritual slaughterer), m'naker (ritual butcher), farmer and professional horticulturist. He grew up around the corner from the kosher butcher in Rochester, NY, and has been a carnivore from a young age. After spending a summer at Adamah and learning more about the ethical and environmental issues surrounding modern meat production, Naftali realized he had to change his lifestyle a bit. He learned shechita in Crown Heights, NY, and Scranton, PA, and has studied at butcher shops and slaughterhouses across the country with many experts in the field of kosher meat production. Naftali earned a Degree in Horticulture from the New York Botanical Garden School of Professional Horticulture and spent a year as Greenhouse Manager at Adamah, a Jewish environmental farming program in northwest Connecticut; he has also worked on several organic farms and owned his own landscaping firm.

## Schedule - In Depth

Session	Title	Room	Track
Session 2 (1:30-2:20)	Kashrut as a Spiritual Practice	103	Torah & Food
<p>Everyone eats. We eat a lot, we eat a little. We think about this meal, that snack, the incredible thing we once cooked or ate. What if we could transform the time that we spend considering, seeking, preparing, savoring, and digesting food into a way of connecting with God? This interactive session will help you to do just that whether you're curious about kashrut, have been keeping kosher your whole life, or are simply seeking new ways to enhance your inner, spiritual life. You'll go home with practices that you can use every day.</p> <p><b>Rabbi Becky Joseph</b> is Chaplain for the Jewish Community at Bucknell University where she leads a diverse, warmly welcoming community of students, faculty, staff, and local residents. A pioneer in farm-to-table kosher catering, she was Founder/Executive Chef of San Francisco's award-winning 12 Tribes. Among others, her work has been featured in Wine Spectator, Bay Area Bites, The Jew and The Carrot, as well as her blog, The Parve Baker. Rabbi Becky was a founding member the first Tuv Ha'Aretz CSA and served on the Executive Committee of Hazon's 1st National Food Conference.</p>			
Session 2 (1:30-2:20)	Honey and Shmaltz	Board Room	Torah & Food
<p>Sari Kamin will be presenting *Honey and Schmaltz*, a website she created that archives the family recipes, stories, and photos of Jewish food professionals. The website began as Kamin's thesis project in order to fulfill her Masters Degree in Food Studies from NYU. It is now on its way to becoming a cookbook.</p> <p><b>Sari Kamin</b> is a food writer with a strong interest in the food ways of other cultures. Her writing has appeared in Saveur, The Huffington Post, Yahoo Food, Food &amp; Wine, and Edible Brooklyn among others. Sari was a researcher and writer for the USA Pavilion at Expo Milano 2015, the first World's Fair with the theme of food and sustainability. She is the creator of the website, Honey and Schmaltz (honeyandschmaltz.com), which is an online collection of recipes and food memories from prominent Jewish food professionals. On Sundays, Sari co-hosts "The Morning After," a show about the food industry on Heritage Radio Network. She holds a Masters Degree in Food Studies from New York University. She lives in Brooklyn with her puppy, Max.</p>			
Session 2 (1:30-2:20)	Addressing Animals in Contemporary Jewish Life	106	Torah & Food
<p>Have you always wanted to advance animal issues in your home and synagogue but not known how? Your chance is finally here. Join Sarah Chandler and Yadidya Greenberg of the (Jewish Initiative for Animals (JIFA)) for a session where we will explore what you can do to better understand and implement animal conscious policies. Participants will take home samples of a range of programs that will offer up a variety of opportunities to moving on animal issues in your home, community and beyond.</p> <p><b>Sarah Shamirah Chandler</b> is the C.C.O. (Chief Compassion Officer) for the Jewish Initiative for Animals (JIFA), where she works to support Jewish institutions to establish meaningful food policies rooted in Jewish ethics and animal welfare. She recently served as the Director of Earth Based Spiritual Practice for Hazon's Adamah Farm and teaches, writes and consults on a national level on issues related to Judaism, the environment, mindfulness, food values, and farming. <b>Yadidya Greenberg</b> is Program Coordinator and Kosher Meat &amp; Animal Welfare Specialist at the Jewish Initiative for Animals (JIFA) where he works to increase access to and popularity of higher welfare kosher meat products. Yadidya is a certified shochet (kosher slaughterer) who's worked in an industrial kosher slaughterhouse and has taught about shechita and animal welfare throughout the country.</p>			
Session 3 (2:30-3:20)	Jewish Animal Ethics: Legends, Laws and Linking Values	106	Food Production
<p>In this workshop, Sarah Chandler of the (insert initiative name here) will explore ancient texts and contemporary Jewish communal rituals that highlight compassion for, and inclusion of, animals. This session is especially for community leaders, rabbis and educators who would like to familiarize themselves with a greater breadth of concepts and primary texts on the topic of Jewish animal ethics. Whether you would like to dedicate a sermon or a unit to animals, or even include animals in Jewish ritual, this session will give you sources, tools, and new ideas for your community to support all of the earth's creatures.</p> <p><b>Sarah Shamirah Chandler</b> is the C.C.O. (Chief Compassion Officer) for the Jewish Initiative for Animals (JIFA), where she works to support Jewish institutions to establish meaningful food policies rooted in Jewish ethics and animal welfare. She recently served as the Director of Earth Based Spiritual Practice for Hazon's Adamah Farm and teaches, writes and consults on a national level on issues related to Judaism, the environment, mindfulness, food values, and farming.</p>			

## Schedule - In Depth

Session	Title	Room	Track
Session 3 (2:30-3:20)	<b>What No Other Seafood Company Will Tell You: How Community, Industry, and Innovation Can Improve Your Quality of Life</b>	105	Food Production
<p>Sharing her knowledge and experience, Amanda Bossard, Otolith Sustainable Seafood's founder, discusses her 20 years in commercial seafood, defines opportunities for local and national involvement, and offers game changing solutions to the problems that threaten our continued access to healthful and abundant seafood.</p> <p>In 1992, native Philadelphian, <b>Amanda Bossard</b>, enrolled at Alaska Pacific University in Anchorage, AK. Her career in commercial seafood started in 1996 when working as a deckhand on board a commercial salmon tender from Petersburg, Alaska. Within the ten years that she called Alaska her home, Bossard's career included captaining a commercial fishing vessel to annually harvest Alaskan Spot Prawns and collecting salmon DNA, otolith's, and scales for Alaska's Dept of Fish and Game, Division of Fishery Management. Today, Bossard manages the sales and distribution of over 10,000 lbs. of wild seafood each year, maintains Otolith's professional relationships with local Philadelphia partners, and remains passionate about her responsibilities to the market and the needs of the low environmental impact harvesters essential to a sustainable industry.</p>			
Session 3 (2:30-3:20)	<b>Get Involved with Hazon</b>	Board Room	Hazon
<p>Hazon Philadelphia is seeking passionate, thoughtful collaborators from a variety of backgrounds to grow our team of lay leaders on the Hazon Philadelphia Advisory Board. If you're seeking community, professional networks, or hands-on experience in anything from strategic planning to social media marketing, join Hazon Founder and President Nigel Savage for a conversation about who we are, what we do, and how you can get involved.</p> <p><b>Nigel Savage</b>, originally from Manchester, England, founded Hazon in 2000, with a Cross-USA Jewish Environmental Bike Ride. He has twice been named a member of the Forward 50, the annual list of the 50 most influential Jewish people in the United States, and is a recipient of the Bernard Reisman Award. In 2015 he was awarded an honorary doctorate by the Jewish Theological Seminary. Before founding Hazon, Nigel was a professional fund manager in London, where he worked for NM Rothschild and was co-head of UK Equities at Govett. He has an MA in History from Georgetown, and has learned at Pardes, Yakar, and the Hebrew University. He was a founder of Limmud NY, and serves on the board of Romemu.</p>			
Session 3 (2:30-3:20)	<b>The Seven Sacred Foods of Judaism: Why Are They More Relevant Than Ever?</b>	103	Torah & Food
<p>The Book of Deuteronomy lists seven sacred foods. What are they? And why these seven? What do they have in common? And why should we care today? Jeffrey Cohan will explain their relevance to such contemporary problems as chronic disease, resource depletion, animal abuse and even climate change. And he will share a recipe and samples of a dish incorporating several of the sacred foods.</p> <p><b>Jeffrey Cohan</b> is the Executive Director of Jewish Veg and the author of The Beet-Eating Heeb, a popular blog about the theology of vegetarianism. Jeffrey became a vegetarian in 2007 and a vegan in 2011 after studying what the Torah says about food. He worked in journalism for 18 years before starting a second career in Jewish communal service. Under his leadership, JV has emerged as the fastest growing veg-advocacy organization in the nation. Jeffrey earned a B.A. from the University of California at Berkeley and a Master's of Public Management from Carnegie Mellon University.</p>			
Session 3 (2:30-3:20)	<b>Learn the Secrets to Making Great Italian Fettuccine with Teen Chef Eitan Bernath</b>	KI Kitchen	DIY
<p>Are you tired of your usual dried pasta out a box? Want a great use for your garden's surplus of tomatoes? Well this is the session for you. Come learn how to make fettuccine from scratch! Pasta making is fun and easy. You will also learn how to make my delicious garden fresh tomato sauce and a rich and creamy Alfredo Sauce that is decadent and creamy. This session is geared towards adults and children with some audience participation. Have fun mastering an easy Authentic Italian dinner. I promise you it will be the freshest pasta you've ever had!</p> <p>Celebrity teen chef <b>Eitan Bernath</b>, an 8th grader from Teaneck, NJ, has already accomplished adult size goals. At 11 years old he appeared on the Food Network show "Chopped". A well-known kosher foodie featured in The Forward, The Jewish Week, Joy of Kosher, Kveller, and JM in the AM among many other media outlets, Eitan is a recipe developer and food photographer who has proudly displayed his love of cooking and Yiddishkeit through numerous appearances and cooking demos. When not busy in his family's kitchen preparing ethnic dishes, he can be found in his vegetable garden. <a href="http://www.cookwithchefeitan.com">http://www.cookwithchefeitan.com</a>, @chefeitanbernath.</p>			

## Schedule - In Depth

Session	Title	Room	Track
Session 3 (2:30-3:20)	The Story of My Lunch	Youth Lounge	Family-Friendly
<p>What's in your lunch? Where did it come from? No, not the store or a restaurant, where did it really come from? In this session we will go under cover and discover where our food was grown, who handled it, and how it got onto our plate? Did I mention, we will do it with drama?</p> <p><b>Rabbi Kevin M. Kleinman</b> is the associate rabbi of Reform Congregation Keneseth Israel in Elkins Park, PA. He lives in Philadelphia with his partner, musician Chana Rothman, and his three children, Izzy, Yarden, and Misha. Rabbi Kleinman is a former RAC Brickner Rabbinic Fellow and GreenFaith Fellow. He is passionate about Jewish environmental ethics and working with people of all ages to create lasting, social change in the Jewish community and beyond. Rabbi Kleinman was ordained by HUC-JIR in New York in 2009 and has served KI since that time.</p>			
Session 3 (2:30-3:20)	Dining Out-Justice In? Restaurant Workers and Models for Ethical Eating, sponsored by the Feinstein Center	Chapel	Food & Society
<p>Is it possible to eat out justly? By discussing restaurant workers, labor practices, and new models for how we compensate service work, the panelists will reflect on how justice should operate at restaurant and how Jewish ideas can help us eat out more justly.</p> <p>As a veteran of the hospitality industry, <b>Avram Hornik</b> combines his 20 years of experience with innovative, trend-setting concepts to develop and manage some of the most successful and unique venues in Philadelphia. Hornik, owner of FCM Hospitality, has permanently changed the city's social landscape through implementing early adoption of trends. Most recently, he created William Street Common, a fair wage restaurant in University City, as well as seasonal pop-ups such as Winterfest and the PHS Pop-up Garden of 2013. He has also produced well known establishments such as Morgan's Pier, Union Transfer, Boot &amp; Saddle and the Drinker's bars. <b>Pele Irgang Laden</b> is the City-Wide organizer for 15 Now, the movement to raise the minimum wage to \$15/hr. Pele comes from Cheltenham, a suburb north of Philadelphia and is a recent graduate from Temple University. Growing up in a Jewish leftist youth movement, Pele learned about social ills and inequality from an early age. Pele has been involved with social justice movements for several years from Occupy Wall Street to Black Lives Matter to the fight for \$15/hr for all workers. <b>Rabbi Mary L. Zamore</b> is the editor of and a contributing author to The Sacred Table: Creating a Jewish Food Ethic (CCAR Press, 2011) which was designated a finalist by the National Jewish Book Awards. Rabbi Zamore was ordained by Hebrew Union College-Jewish Institute of Religion in New York in 1997, graduated from Columbia College, and also studied at Yad Vashem and Machon Pardes. She currently serves as the Executive Director of the Women's Rabbinic Network. Rabbi Zamore is a frequent contributor to the Huffington Post. Moderator <b>Lila Corwin Berman</b> is Associate Professor of History at Temple University. She holds the Murray Friedman Chair of American Jewish History and directs the Feinstein Center for American Jewish History.</p>			
Session 3 (2:30-3:20)	Hunger Solutions in the Jewish Community	104	Food & Society
<p>Feeding the hungry has been a core Jewish value for millennia. How we do it is constantly changing. Hear from the leaders of the Philadelphia Jewish community's most innovative hunger relief initiatives about how their projects use everything from touchscreens to farmer's markets to provide healthy, fresh food those in need.</p> <p>Moderator: <b>Risa Waldoks</b> is a Project Coordinator with the National Campaign for Healthy Food Access at The Food Trust, a nationally recognized nonprofit based in Philadelphia, working to ensure that everyone has access to affordable, nutritious food. In her role, Risa works with leaders from diverse sectors to advocate for and implement programs that support healthy food retail in low-income, underserved communities across the country. <b>John Eskate</b> has served as the Hunger Relief Volunteer Manager for RSVP Philadelphia at KleinLife since June 2013. John is passionate about engaging communities and individuals who value social justice, through volunteer activities like growing vegetables and cooking meals for homebound seniors. John has a Masters of Arts in Public Leadership from the Lutheran Theological Seminary at Philadelphia, is a Penn State Master Gardener, and also a board member at Feast of Justice food pantry in Mayfair. John loves working in the Klein Hoop House and preparing freshly harvested Klein produce into nutrient-rich flavorfully-dynamic meals for our program's seniors. <b>Sabina Dopiro</b> BA in Forensic Psychology from John Jay College in Criminal Justice. M.Ed in Special Ed from East Stroudsburg University. 15+ years of not-for-profit experience. Experience working with populations including Domestic Violence victims, Juvenile delinquents, elderly and individuals with developmental disabilities. Prior to coming to the Federation, held a supervisor's position with the Area Agency on Aging in Northampton County for 7 years. Originally from Former Soviet Union (Latvia); moved to NYC in 1992. Moved with her husband and children to Philadelphia 4 years ago. Fluent in Russian and Latvian. <b>Rachel Thomas</b> has worked closely with Common Ground Marketplace, a joint partnership of The Food Trust and Congregation Rodeph Shalom, since its beginning stages. First in an administrative role as the Youth Learning &amp; B'nai Mitzvah Coordinator and assistant to Rabbi Freedman and has recently joined the committee to help with planning and marketing strategies. She moved to the Philadelphia area two years ago from Nashville, TN, where she was a Religious School Assistant. When not at Common Ground Marketplace or Rodeph Shalom, you can find Rachel walking around Philadelphia with her spouse, Tiffany and dog, Nico – who is also the official dog of Common Ground Marketplace.</p>			



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