

Sunday Schedule

When	What	Presenters	Where	Theme
2:00 – 6:00 p.m.	Check-in open		Guest Services	
3:00 - 4:15	Confusing Mixtures – the Enigmatic Concepts of Kil'ayim <i>Kil'ayim</i> (mixture or confusion) are laws of various forbidden production and uses of mixtures, as provided in Leviticus 19:19 and Deuteronomy 22:9–11. Specifically, the Torah discusses and prohibits planting mixtures of seeds, grafting, mixtures of vineyards, crossbreeding animals, working with a team of different kinds of animals, and <i>shaatnez</i> (clothes containing a mixture of linen and wool). Likewise milk and meat, even when kosher in their own right, form a forbidden mixture when cooked together. We will learn the sources of these concepts, and try to come up with some meanings that speak to us personally, and keep the confusion to a bare minimum.	Greg Wall	Synagogue	JT, FFT
	Shmita: What it Meant Then, What it (Could) Mean Today	Anna Hanau	Beige Yurt	JAg, FFT
	The Biblical laws of shmita dictate a 7-year cycle in our relationship to land and agriculture. Shmita is observed in a particular way in Israel today—but was it ever “fully” followed in the past? And what can it mean for those of us outside the land of Israel? This introductory session to shmita will explore primary texts to map our first encounters with shmita, and introduce the Shmita Project, a cross-continental collaboration to apply shmita principles to communities today.			
3:00 - 4:45	Slice, Dice, Chop, Mince, Oh My!	Eli Margulies	Great Hall	HCI
	Learning to use a sharp knife properly is essential to good cooking. You will prepare meals in a fraction of the time, feel great about your cooking, and of course, impress your friends. Join Natural Foods Chef Eli Margulies at this session, where you'll learn how to chop vegetables just like a pro. We will prepare a delicious vegetable soup with your work.			
	Brewing Up the New Year	Baruch Rock	Cultural Center	HCI
	Brew-it-yourself! From choosing ingredients, to equipment preparation, the secrets and lore of home brewed beer will come to life. Come learn the art of this most ancient of fermentation experiences and how easy it is to make beer at home. You'll also have the opportunity to taste the wide range of beer styles, all while the kettle boils and the aromas of hops and barley fill the air. L'Chayim!			
3:30 – 4:30	Camp Teva Orientation	Teva Educators	Arts and Crafts	
	Get to know the Teva Educators, learn about all of the fun activities at Camp Teva, get a detailed schedule for the conference, and sign up for evening babysitting. <i>This session is required for all Camp Teva participants and their families.</i>			
4:30 – 5:00	Mechitza Mincha and Maariv (afternoon and evening services)		Red Yurt	
	Traditional liturgy service with men leading, and separate seating for men and women.			
	Traditional-Egalitarian Mincha and Maariv (afternoon and evening services)		Synagogue	
	Men and women take equal roles in this mostly Hebrew-language service.			
5:00 - 6:00	Food Conference Opening Ceremony	Daniel Infeld, Nigel Savage, David Weisberg	Great Hall	
	Welcome to the Hazon Food Conference! As we come together for the first time in our newly-formed conference community, we'll take a few minutes to get to know each other and learn the ins and outs of the Food Conference.			
6:00 – 7:30	Dinner		Dining Hall and Lounge	
7:45 – 9:30	DIY Extravaganza		Great Hall	HCI
	Roll up your sleeves for the annual Food Conference DIY Extravaganza! Try your hand at new cooking techniques and homesteading skills at this round-robin event.			
7:45 – 8:45	Yoga – Laughter Yoga	Shimon Darwick	Beige Yurt	
	This class bridges the movements of traditional yoga with lightness, playfulness, and laughter. Open to all ages and levels.			
	Contemplative Night Hike	Sarah Chandler, Lizzy Cantor	Meet at Arts and Crafts	
	As this first day of gathering comes to an end, join us at the foot of the mountain for both inner reflection and strengthening of the senses. Learn to explore at night, when our ability to see is diminished. No flashlights, cameras or watches please. Dress warmly!			
8:30 – 10:15	Growing Cities	Dan Susman	Synagogue	JAg
	A documentary film that examines the role of urban farming in America and asks how much power it has to revitalize our cities and change the way we eat. Take a road trip and meet the men and women who are challenging the way this country grows and distributes its food, one vacant city lot, rooftop garden, and backyard chicken coop at a time. Join filmmaker Dan Susman for a screening of the film and a Q&A about urban farming across the country.			
9:30 p.m.	Pub Trivia	Ari Witkin	Lounge	
	Do you answer any inquiry in the form of “what is?” Do all of your friends look to you for the answer to obscure pop-culture references? Do you finish the Sunday Times crossword every single week? Gather a team of new friends and join Quizmaster Witkin for foodie trivia, fun competition, and exciting prizes for the winners!			

Monday Schedule

When	What	Presenters	Where	Theme
7:15 – 8:15 a.m.	Mechitza Shacharit (morning prayers) with Torah Service		Red Yurt	
	Join us for uplifting, spiritual, and transcendent morning prayers as we use traditional liturgy to bring ourselves closer to one another and Hashem. This service has separate seating for men and women.			
	Traditional-Egalitarian Shacharit (morning prayers) with Torah Service		Synagogue	
	Join this service to feel fulfilled through prayer and community as together we lift our spirits to welcome the morning. This service has mixed seating for all people and uses the traditional liturgy in prayer.			
	Yoga – Hatha Yoga	Shelly Dembe	Beige Yurt	
	Beginner to intermediate yoga that pays particular attention to the needs of the Jewish soul - all language and style of movement that is reflective of Hindu influences has been removed.			
8:00 – 9:00	Breakfast		Dining Hall and Lounge	
9:00 – 10:15	In Every Generation: Kosher-minded Bubbies, Civil Rights Lawyers, and Jewish Food Justice Organizing Today	Helen Bennett, Davida Ginsberg, David Schwartz, Joel Wool	Great Hall	FJ
	What food issues inspire you to take action? Which issues inspired your grandparents? In this session, we will explore Jews' role, historically and overtime, in social movements (including foodie ones!). Join us for a series of participatory and creative group activities that illuminate story-based community organizing basics. Together we will examine the role of our personal and community narratives in shaping our individual and collective identities as social justice-inspired Jews.			
	Feeding the Temple of the Soul: Jewish Perspectives on Food as Medicine	Emily Sleeper Mekler	Beige Yurt	HM, FFT
	An integrative, holistic approach to the Jewish concept of <i>shmirat haguf</i> , guarding and caring for the magnificent gift of the body through healthy eating! Hippocrates said, "Let food be thy medicine and medicine be thy food". Our food choices can be healing or harmful, having a profound effect on our health, especially for those with chronic illnesses. Using a historical and modern day Jewish lens, we will explore alternatives for a healthier life.			
	Peeling Back the Celophane Veil: The Kosher Meat Industry	Robert Joppa, Joe Regenstein, Josh Katzan (Moderator)	Synagogue	MS
As Jews we have a responsibility to live responsibly—our tradition gives us stewardship over land and animals from the beginning of Genesis. Over the past 50 years governmental policy and corporate efficiency has promoted the growth of a huge industrial farming system which challenges our notions of stewardship. What should our response be, what are our options, and how do we move forward? Join a noted expert on the kosher meat industry and Kol Foods, a kosher sustainable meat producer, to begin to answer these questions for ourselves and our community.				
	Pesach: Feeding Liberation	Bonna Devora Haberman	Red Yurt	JT, FFT
	Along with breathing and, for women, sex, eating is among a few interactions with the created world whereby we take external matter and internalize it into our being. We inhale, ingest, encompass something outside and internalize it within us. Commemorating passage outward from inside, delivery from confinement into exterior space, Pesach feeds release from oppression. We explore ingesting liberation at the seder, evocative embodied interplay between inside and out that gives birth to Exodus.			
	Jam Session: Produce Preservation Through Canning	Ruhi Sophia Rubenstein	Cultural Center	HCI
	One key "locavore" skill is canning: preserving abundant produce in season, preventing spoilage and allowing you to enjoy it throughout the year. Through canning applesauce in this hands-on workshop, you will learn the basics of canning and become empowered to can all sorts of produce in your own kitchen.			
10:30 – 11:45	Ethiopian Cookery: A Culinary Journey	Gil Marks	Great Hall	HCI
	For more than two millennia, the land lying to the west of the Red Sea served as home to a group of black Jews calling themselves Beta Israel (House of Israel). The Beta Israel maintained their independence and own kings and queens until being defeated in the 1620s, then banished to the Gondar region adjacent to Sudan and subjected to centuries of persecution, poverty, and proselytizing. To get a taste of this ancient and distinct segment of the Jews, we will explore their vibrant food, including Alicha (Mild Vegetable Stew), Kae Misir Wot (Red Lentil Stew), Gomen (Braised Cabbage), and lab (curd cheese).			
	Farm to Fork: A Look at Struggles Throughout the Food System	Lauryl Berger-Chun, Alex Galimberti, Heriberto Gonzales, Neza Leal-Santillan	Synagogue	FJ
	Who are the people that are responsible for getting food from farms and factories to our forks? In the U.S. alone, nearly 20 million workers grow, harvest, produce and serve the food that we eat each day, yet the majority earn poverty wages, without healthcare and other benefits. In this panel discussion, workers throughout the food system—from farmers to restaurant workers—will share their stories of struggle and the fights for justice coming out of these struggles.			
	Food as Boundary	Ethan Tucker	Red Yurt	JT, FFT
	Jews love to eat together. However, while many people may think kosher food separates Jews from non-Jews, it often can be divisive within the Jewish community as well. Explore sources that enable communities with diverse practices to eat together while allowing individuals to maintain their religious integrity, and discuss the prohibition on "Gentile food", as we try to understand what this category is about and how it has translated to different contexts in Jewish history.			

Monday Schedule

When	What	Presenters	Where	Theme
10:30 – 11:45 a.m. (cont.)	All About Milk: Connecticut Dairy Farmers Speak	Glenn Katz and Shamu Sadeh in conversation with local dairy farmers	Beige Yurt	MS
	From conventional to small-scale and raw, local dairy farmers will speak about decisions that go into supplying people with dairy. In trying to keep milk costs low, how do they make their businesses successful? What do the buzzwords “conventional” and “organic” mean to these dairy farmers? What challenges do they experience working in the industry and in day to day management?			
	Permaculture and Shmita at Adamah Farm	Sarah Chandler and Yigal Deutscher	Meet at Guest Services	JAg, FFT
	Shmita is the Biblically mandated ‘Sabbatical Year’ of rest and release, when agriculture and commerce were simultaneously re-adjusted to enable a more equitable, just and healthy society, economy and environment. Through a text study that brings us to the Adamah farm, this session will open your eyes to the parallels between shmita and permaculture. <i>Dress Warmly! This entirely outdoor class begins as a sit down text study and includes walking to the Kaplan Family Farm on Beebe Hill.</i>			
12 – 1:15 p.m.	Lunch		Dining Hall and Lounge	
1:30 – 2:45	Eggplant Around the World: The Globalism of Jewish Cuisine	Joan Nathan	Great Hall	HCI
	Throughout their wandering history, Jews have adapted their lifestyles and food to local cultures. In France, Jewish cooking reflects the many origins of the French Jews, with influences from Spain, Portugal, the Balkans, Eastern Europe, North Africa, and ancient Palestine. Discover the history and culture of French Jewish Cuisine, and learn to make three Jewish salads of differing culinary origins: Georgian Eggplant Salad, Greek Eggplant Salad, and Indian Carrot Salad.			
	Women at Work: Making Bread in Ancient Israel	Gary Rendsburg	Synagogue	JT, FFT
	Bread was a staple of the ancient diet, including that of ancient Israel. Most of the work was done by women, not just the daily baking but also grinding of grain into flour. How many hours per day did this work take? Why women? How many women? How many kilos of grain were needed to supply a household with its daily bread? What did the flour mills look like? What did the ovens look like? So many questions!! Explore answers to all of them, as revealed through our ancient sources (Bible, Mishna, etc.) and archaeology (houses, courtyards, etc.).			
	The Hidden Power of Jews: Using Jewish Foodie Power	Noah Farkas	Beige Yurt	FJ, FFT
	Take a minute and think about it. Who’s got the time, the money, and the passion to come to a food conference over New Years? You do! Let’s learn some ancient and modern texts about power and privilege and how we can envision a more just and resilient world one harvest at time.			
	Growing Food, Reclaiming Tradition, Preserving Culture	Diego Angarita, Neza Leal-Santillan, Shamu Sadeh	Red Yurt	JAg, FJ
	Modern society has led many of us to feel disconnected from land and the traditional practices of our ancestors. This has a profound impact on how we relate to and care for our surroundings and connect to our histories. Join a conversation between three different communities including our very own Adamah program that are growing food as a way to reclaim tradition, connect to the land, and pass down knowledge through the generations.			
	Get to Know the Chickens and Goats – Family Friendly	Naomi Heisler and Batsheva Glatt	Meet at Arts and Crafts	JAg
	Meet our friendly goats: a dozen milking does and five yearlings. Then visit our flock of over three dozen chickens.			
2:45 – 3:10	Snack		Great Hall	
3:15 – 4:30	Tea: Demystifying Herbal Medicine	Baruch Shapiro, Maya Shetreat-Klein	Great Hall	HM
	Most of us enjoy a steaming mug of tea on a cold winter’s day, did you know that drinking tea can have numerous health benefits? Experience how accessible herbal medicine is and learn about the role of plants in gut health, immune function, detoxification, brain power, cancer prevention, and more. Participants will prepare a winter tonic tea, which promotes immune health in winter.			
	Putting our Eggs in More than One Basket: Food Resiliency	Janna Berger, Todd LeVasseur, Grace Oedel, Ron Wexler (Moderator)	Synagogue	JAg
	As locavores we strive to eat food that is produced nearby. In the interest of efficiency and cost-savings, food distributors and suppliers are consolidating and relying on technological advancement to safeguard our food supply. It is increasingly important that we ensure our local, regional, and global food systems are resilient and able to hold up under stress. Learn about how these issues are already affecting us, and what we can do to create resilient systems.			
	Singing Around the Table	Yoshie Fruchter, Greg Wall	Beige Yurt	JT
	For generations Jews have gathered around the table to sing songs, share stories, and pass along traditions. Whether its Shabbat <i>Zemirot</i> (songs) or <i>Niggunim</i> (wordless melodies), singing together connects people and creates community in incredibly powerful ways. Join musicians Yoshie Fruchter and Greg Wall to learn some old and new tunes and to think about the power of song around your Shabbat table.			
	Moving Beyond the Food Drive: Exploring the Impact of Jewish Food Justice	Noah Farkas, Rachel Kahn-Troster, Tal Rosen, Joaquin Sanchez, Margot Seigle	Red Yurt	FJ
	Historically, many Jewish institutions have utilized food drives as a way to meet emergency food needs in their communities. While meeting people’s immediate needs is vital, how do we also address the root causes of why people are hungry in the first place? Learn about four models of how Jews are stepping back, listening, and following the leadership of communities most impacted by injustice in order to create long lasting change.			
	Kneading Text: A Hands-on Bread Ritual for Daily Nurture	Bonna Devora Haberman	Cultural Center	HCI, FFT
	While some Jewish passages associate bread-making with women, the entire process, from sowing to baking, plays a dignified role in Jewish texts and sacred culture altogether. Making bread comprises eleven of the 39 acts of work that are prohibited on Shabbat, and thereby define much of the creative labor of the week. In our culture, we often take bread for granted. In this session, we combine text with flour and water as a messy, sensuous, rhythmic, and vital spiritual practice.			

Monday Schedule

When	What	Presenters	Where	Theme
4:30 – 5:00 p.m.	Mechitza Mincha/Maariv		Red Yurt	
	Traditional-Egalitarian Mincha/Maariv		Synagogue	
5:00 – 6:00	Food as Art: Collaborative Workshops			
	Whether you meditate with a plate of fruit and nuts to create a symmetrical food mandala, sing a few rounds of farmer folks songs, or join in a collaborative art project, these workshops will spark creativity and give you fun ideas to bring home to your community.			
	Farmer and Folk Song Sing Along – With Banjo!	Benji Elson, Jonathan Strunin	Synagogue	
	Food Values Self Portraits	Annie Jacobs	Great Hall	
	Homemade Recycled Paper and Packaging	Batsheva Glatt	Arts and Crafts	
	Fruit and Nut Mosaics	Shimon Darwick	Dining Hall	
	Poetry Writing	Glenn Katz	Red Yurt	
	Yoga as a Path of Self-Nourishment	Carole Caplan	Beige Yurt	
	We are certainly talking a lot about food at this conference, but have we considered what it might mean to be nourished? Join in this heart-centered class as we seek to become more aware of the simple joys of our own physical movement and breath.			
6:00 – 7:20	Dinner		Dining Hall and Lounge	
7:30 – 9:00	The State of the New Jewish Food Movement – A Keynote Panel	Noah Farkas, Rachel Kahn-Troster, Andy Kastner, Itta Werdiger-Roth, Nigel Savage (Moderator)	Great Hall	
	In 2008 the Hazon Food Conference introduced a set of seven-year goals, designed to envision where the Jewish Food Movement would be at the end of the shmita cycle in September 2015. As we approach that milestone, where are we as a movement and where should we be going? Join leaders at the forefront of the Jewish Food Movement to explore their journeys, and envision where we want to go together by the end of the next shmita cycle – September 2022.			
9:15 – 11:15	A Place at the Table	Lisa Levy	Synagogue	FJ
	Fifty million people in the U.S.—one in four children—don't know where their next meal is coming from. <i>A Place at the Table</i> shows us how hunger poses serious economic, social and cultural implications for our nation, and that it could be solved once and for all. See the film and discuss how you can make change on a local and national level with Lisa Levy, Director of Policy, Advocacy, and Organizing for the New York City Coalition Against Hunger.			
9:15 p.m. onwards	Beit Café / Open Mic	Matthue Roth	Great Hall	
	Now that we're all friends, let's delight each other until the wee hours! The annual Food Conference Beit Cafe Open Mic reveals amazing hidden talents and stories of your fellow participants—come and share.			

Tuesday Schedule

When	What	Presenters	Where	Theme
6:30 a.m.	Sunrise Orchard Contemplative Walk	Jonathan Strunin	Meet at Guest Services	
	Enjoy a slow walk through the Adamah orchards. Awaken your senses as the sky transitions from dark to light.			
7:30 – 8:30	Mechitza Shacharit		Red Yurt	
	Join us for an uplifting, spiritual, and transcendent morning prayers as we use traditional liturgy to bring ourselves closer to one another and Hashem. This service has separate seating for men and women.			
	Avodat Lev Shacharit	Naomi Heisler, Aaron Schwartz	Synagogue	
	Join Adamahniks and friends for this hour-long service that involves singing, chanting and meditation in the context of a morning service.			
	Yoga – Kundalini Yoga	Rivkah Bacharach	Beige Yurt	
	Kundalini yoga combines movement and mantra, words or sound used to free the mind from habitual unhealthy thought patterns. Kundalini yoga has been called a changer of destiny. We will be focusing on healing, transformation, and creating our best new year in this class. Please bring water, and a head covering (scarf, bandana, or hat).			
8:00 – 9:00	Breakfast		Dining Hall and Lounge	
9:00 – 10:15	Ten Easy Ways to Eat Healthy and Stay Happy	Eli Margulies, Maya Shetreat-Klein	Great Hall	
	Have you ever dreaded dinner time because you had no energy to whip up yet another interesting meal? Or sent pasta lunches to school for a month because you were plain out of ideas? Feeding our families and ourselves can sometimes feel like a huge challenge. Doing it well can feel even more difficult. But eating well doesn't have to be hard. Join Dr. Maya Shetreat-Klein and Natural Foods Chef Eli Margulies to discuss simple, positive ways to keep cooking for our families and ourselves fresh and fun.			
	Heirloom Recipes	Leah Koenig, Joan Nathan, Avery Robinson, Nigel Savage (Moderator)	Red Yurt	JT
	Heirloom recipes are recipes that have made their way from one generation's kitchen to the next. These recipes are treasured jewels, and through them we pass on our culture, traditions, values, and identity. Jewish food experts and home cooks will share the story of their family's special recipe, and we'll explore together how these recipes—and stories—connect us to the past and help us to view the world today.			

Tuesday Schedule

When	What	Presenters	Where	Theme
9:00 – 10:15 a.m. (cont.)	Many Seats at the Table: Coalition Building for Food Work	Elizabeth Richman, Grace Oedel	Beige Yurt	MS, FJ
	Significant social change is often made by coalitions of diverse groups working together across lines of religion, race, class, and community. Negotiating these differences while trying to effect change can be hard, but the potential reward is enormous. We'll explore best practices for effective collaborations that you can take home to your own work through real-life stories, case studies, and discussion.			
	Curds and Culture: Goat Milk Ricotta and Mozzarella	Glenn Katz	Cultural Center	HCI
	Experience the magic of cheesemaking as we take Adamah goat milk and turn it into delicious ricotta and mozzarella. Learn all about the Adamah dairy, and how you can make delicious cheese in your own home.			
	Food Manufacturing: How to Start a Food Company	Jeff Greenberg	Synagogue	MS
	It takes a lot of work in a lot of different disciplines to succeed as a food entrepreneur. Having a great recipe is maybe 4% of the project. Everything else will determine if one can be successful in the very competitive and taste sensitive marketplace. Explore the importance of Market Research, Business Planning, R&D for Manufacturability, Packaging Design and Functionality, Food Safety and other aspects to launching a food product and building a food company.			
10:30 – 11:45	Now What? Exploring the Strategic Jewish Role in the Food Justice Movement	Lauryl Berger-Chun, Hnin W. Hnin, Joaquin Sanchez, Margot Seigle, Diana Robinson	Synagogue	FJ
	Now that we have examined different struggles within the food system and explored how Jews are supporting these struggles, where do we see ourselves and our communities fitting in to this picture? How can we effectively leverage our individual and collective power? Guided by leaders in the Food Justice movement, this participatory workshop is a chance for participants to transform the knowledge they've gained throughout the food conference into tangible action steps to move towards creating a more just food system for all.			
	From Soil to Crock: The Lifecycle of Microbes	Janna Berger, Arthur Schwab	Beige Yurt	HM
	Whether we are talking about gut health, natural fermentation, or organic soil, microbes are an essential component of our food systems. Organic farmers and fermentation experts Janna Berger and Arthur Schwab will take you on a journey of the unseen, revealing the complicated roles of bacteria, fungi, yeasts, and more in your everyday life.			
	Beyond Hummus: Foodways in the Promised Land	David Krantz, Gil Marks	Red Yurt	JT
	What did our ancestors eat in biblical times? What do Israelis eat today? And what is the environmental impact of their food choices? Learn about the role meat played in Israelite society, Israel's little-known food scarcity, its simultaneous food surplus, and why there's so much more to Israeli food than hummus.			
	The Shakshuka Variations	Leah Koenig	Cultural Center	HCI
	Recently, the North African egg dish, shakshuka, which is wildly popular in Israel, has started to appear in cafes and homes across America. The best-known version features eggs poached in tomato sauce and served family style. But there are a million different ways to dress it up using up your CSA veggies. This hands-on cooking session will explore the history of this beguiling dish and demonstrate three different ways to make it: classic, spiced beet green, and baked in ramekins.			
10:30 – 12:30 p.m.	Butcher Breakdown	Ian Hertzmark	Great Hall	HCI
	Join Grow and Behold Foods' head mashgiach and butcher, Ian Hertzmark, for a demonstration of breaking and trimming primal cuts of beef into the retail cuts you prepare at home. Get a sneak peak into the back of a righteous butcher shop and see how your meat gets made!			
	Adamah Farm Tour: Compost Demo, Backyard Chickens, and Spinach Harvest	Shamu Sadeh	Meet at Guest Services	JAG
	The Kaplan Family Farm is just a short walk from the Isabella Freedman campus. As you tour our organic fruit orchards, berry hedgerows, vegetable fields, and compost-yard you will see how we are bringing the commandments in Genesis to life as we "till and tend" the land in ways that enable it to flourish for generations to come. Includes a special visit to the henpost where the chickens live in synch with our composting system.			
12 – 1:15 p.m.	Lunch		Dining Hall and Lounge	
1:30 – 2:45	You DO Want to Know How Your Sausage Gets Made...	Naf Hanau	Great Hall	HCI
	Join Naf Hanau, owner of Grow and Behold Foods, for a sausage-making workshop and learn how to make your own sausages at home! Naf will share some sausage making lore while giving over tips and methods of both commercial and small-scale production. Be prepared to get <i>fleishig!</i>			
	Building Community Under the Sukkah	Holly Stein	Beige Yurt	JT, FFT
	Come explore the holiday of Sukkot, both past and present! In this session, participants will get the opportunity to construct a Sukkah with natural building materials and sit beneath it as we reflect on the meaning of this harvest festival. Together, we will study Jewish texts on the holiday and share personal stories about how Sukkot can serve to unify and educate our communities about Judaism, agriculture and social justice issues.			
	Lay of the Land: Exploring Jewish Food Justice Programs	Janna Diamond, Davida Ginsberg, Kayla Glick, Matt Karlin, Elizabeth Richman	Red Yurt	FJ
	In the past 10 years there's been a growing movement in the Jewish world to address food justice issues. Every year the number of organizations grows and there are more people getting involved. In this program we will be talking with a number of Jewish Food Justice program participants and alumni to learn about their experiences and explore what it means to work towards Jewish food justice.			
	Passover: Raw and Vegan	Sarah Chandler, Shimon Darwick	Cultural Center	HM, HCI
	The traditional Passover diet can be heavy, starchy, high in fat, and high in cholesterol. These raw vegan dishes are great supplements to brisket and matzah brei, and perfect for anyone looking to integrate more fruits, nuts, and vegetables into their diets year round. Learn the basics of raw food preparation, as well as some delicious and nutritious dishes you can eat during Passover or anytime.			

Tuesday Schedule

When	What	Presenters	Where	Theme
1:30 – 2:45 p.m. (cont.)	Sensory Walk and Tea from Trees – Family Friendly There aren't any trees blooming at this time of year, but there is still plenty to see, hear, smell, and taste on our forest trails. Whether you're looking for a leisurely walk or silly forest games, everyone will be glad they stepped into the woods. Bundle up and join us in the fresh air!	Yishai Cohen and Sonia Wilk	Meet at Arts and Crafts	HM
2:45 – 3:10	Snack		Great Hall	
2:45 – 3:10	Mechitza Mincha		Red Yurt	
	Traditional-Egalitarian Mincha		Synagogue	
3:15 – 4:30	Kosher and... Organic? Animal Welfare? Workers' Rights? The laws of kashrut are explicit as to what is and isn't kosher. Kosher certification agencies have said they are only responsible for kashrut—other values aren't their concern. Yet some agencies are starting to expand the bounds of what they look for. Learn about the history of kashrut in the U.S., how these laws relate to other food values, and how kosher certification is expanding its purview.	Tim Lytton, Ethan Tucker	Great Hall	JT
	How Many Months Can You Eat? Growing the Capacity of Small Farmers in the Global South Most rural villages in the developing world are in crisis—unable to support themselves with what they grow. For the past four years, Tevel, an Israeli based NGO has been working intensively with farmers in such villages and has succeeded in tripling their production and improving their nutrition using organic methods. Explore the food crisis and Tevel's methodology for transforming these villages.	Micha Odenheimer	Beige Yurt	JAg
	Dealing with Apathy: What Organizing Teaches us About Engaging Volunteers and Strengthening Community This session is for anyone who has been told "I'm just too busy," or "I'm just one person—what can I really do?" Don't lose hope! Together we'll debunk common myths that hold people back from participating in community projects. We'll delve deep into the nuts and bolts of community organizing and the central role of relationship-building in growing and sustaining our social change efforts.	Helen Bennett, Davida Ginsberg, David Schwartz, Joel Wool	Red Yurt	FJ
	International Small Plates for Entertaining and Everyday Tapas? Mezze? Dim Sum? Small plates are found in high-brow cuisine and street food around the world. Itta Werdiger-Roth just opened Mason & Mug, a bar and restaurant in Brooklyn, featuring small plates from various cultures. Learn how to make a bahn mi sandwich with pickled vegetables and a deviled egg with horseradish miso and seaweed. Impress your friends with your newly-found global flavors.	Itta Werdiger-Roth	Cultural Center	HCI
4:45 – 5:45	Yoga – The Nosara Vinyasa An interdisciplinary yoga class that is level 1–2. It blends vinyasa (flow) with the self inquiry of what is your yoga?	Shimon Darwick	Beige Yurt	
4:45 – 6:30	Shuk / Marketplace It's an all-out extravaganza where the Food Conference community shares its talents and opportunities! Come learn more about the amazing projects people are working on and enjoy some more DIY food.		Synagogue	
5:30 – 6:00	Heart-Centered Meditation In the Book of Proverbs, King Solomon says "Above all else, guard your heart, for everything you do flows from it." Our hearts are our spiritual core, they hold our purpose, our passion and our faith. But how much time do we spend nurturing our hearts? How much time do we spend being still? Take a little time before the New Year's Eve festivities to set yourself on a course of vitality and happiness in the upcoming months through the heart's still center point.	Maya Shetreat-Klein	Red Yurt	
6:00 – 7:20	Dinner: Open Space Got an idea? Want to move a project forward? Team up with other Food Conference participants and change the world! Sign-ups for open space tables will be available throughout the day.		Dining Hall and Lounge	
7:30 – 8:45	Shmita and Israel: Ancient Practices, Novel Approaches – A Keynote Panel The laws of shmita proscribe specific regulations for land use and debt forgiveness in the land of Israel during the sabbatical year. As we approach the next shmita year, beginning September 2014, how can we interpret these practices for our own lives and how are innovative Israelis renewing Jewish life through the frame of shmita? What can we learn from these ancient practices and how can we use them to frame change in our own communities?	Bonna Haberman, Micha Odenheimer, Ethan Tucker, Yigal Deutscher (Moderator)	Great Hall	
8:45 – 9:15	Mechitza Maariv		Red Yurt	
	Traditional-Egalitarian Maariv		Synagogue	
9:00 – 9:45	Guided Visualizations for Awakening Looking forward to the New Year's Eve activities but don't usually have the energy for late night partying? In this brief workshop, we will learn a method of simple guided visualizations to increase energy and alertness.	Sarah Chandler	Beige Yurt	
9:00 – 10:00	Get Ready to Party! Pull out your dancing shoes and get ready to boogie, the new year is just around the corner!			
10:00 – 12:30	Hazon's Rockin' New Year's Eve – With Zion 80 Dance the night away to the music of Zion 80—inspired by Shlomo Carlebach and Fela Kuti. Delicious treats inspired by The Hester from the Isabella Freedman kitchen magicians and a champagne toast at midnight!		Great Hall and Lounge	

Happy New Year!!!

Wednesday Schedule

When	What	Presenters	Where	Theme
7:30 – 8:30 a.m.	Yoga – Self-Nourishment in Action To truly live lives in community, as community, and working for community will require us to break down boundaries of separation that no longer serve us. Meeting boundaries on the mat is a great place to practice this work. Join in a vinyasa flow class that will look to shed light on how we might be transformed by our self-nourishing practice and take it out into the world.	Carole Caplan	Beige Yurt	
8:00 – 10:30	Breakfast / Brunch		Dining Hall and Lounge	
8:30 – 9:15	Mechitza Shacharit		Red Yurt	
	Traditional-Egalitarian Shacharit		Synagogue	
9:45 – 11:00	From Shmeor to Eternity: The Mainstreaming of Jewish Food Over the course of the past 2,000 years, Jews symbiotically brought culinary traditions with them while also adopting local dishes, modifying them to fit their dietary laws, lifestyle, and tastes. Explore the Jewish role in American food from the blatantly Jewish Polish bagel, Romanian pastrami, and Austrian kipfel (better known today as rugelach) to items with less obvious Jewish influences, such as doughnuts and yogurt (and even Cheez Doodles).	Gil Marks	Great Hall	JT
	Climate Reality: Food and Jewish Responses to Climate Change How does climate change impact food supplies around the world? Learn about the science behind climate change, how it manifested in the world today, and what Jewish tradition and texts teach us about how to respond to this critical issue. Understand the greenhouse effect and its impact on surface land temperature, the hydrologic cycle, and the oceans, and the profound effect it will have on food sources. Recent examples of extreme weather events will illustrate what is already occurring in various parts of the world, highlighting regions that are expected to be particularly vulnerable, including Israel.	Ron Wexler	Synagogue	JAg
	Awe and Wonder in the Garden In this hands-on session we will look closely at the patterns, habits and construction of plants and take time to be amazed. We'll play with some familiar Jewish texts in some new ways and wrestle with the contradictions inherent in our relationship with the created world around us. Children, especially young readers, are welcome.	Anna Levin	Beige Yurt	JT, FFT
	Hazon Food Festival: Anytown, USA—Is Your Town Next?! Is a one-day Food Festival right for your community? Are you wondering if you could take a leadership role in making it happen? Food Festivals are a localized twist on the Hazon Food Conference and are a low barrier opportunity to get your community energized and connected to the Jewish Food Movement. Join Hazon staff and lay leaders to share stories of success and brainstorm paths forward. This session will be customized to suit the interests and needs of those who come, so bring your questions and ideas and be ready to dialogue, troubleshoot, and get answers and inspiration.	Becky O'Brien and Val Yasner	Red Yurt	MS
11:15 – 12:00	Closing Ceremony We'll gather as a community for a moment of reflection and farewell, and say the Traveler's Prayer together to wish everyone well on their journeys—both physical and otherwise! Please join us.		Great Hall	
12:00 – 1:00 p.m.	Goodbye Snack Grab a bite to eat before you head home – see you next year!		Dining Hall	

Camp Teva: Kids and Family Programming

Throughout the conference our wonderful educators will be leading Camp Teva.

About Camp Teva: Hazon strives to create a community that is multi-generational and family-friendly. We have put together what we think is a fun, educational program for kids and families. Camp Teva is open to children aged 5–12. Children aged 0–4 are welcome to enjoy Camp Teva with their parents. Programming will include a mix of indoor and outdoor activities—please drop off your children with plenty of warm clothing ready to spend time on the trails and with the animals on the farm.

Camp Teva runs throughout the day so that parents can fully attend the majority of daytime sessions.

Sunday: Camp Teva orientation is from 3:30–4:30 p.m. Parents are encouraged to come by with their kids to meet the educators, see the detailed schedule, and sign up for evening babysitting.

Mornings: Dropoff on Monday, Tuesday and Wednesday is by 8:45 a.m. and pickup is at noon, just in time for lunch.

Afternoon family-friendly activities: On Monday and Tuesday after lunch (1:30–2:45 p.m.), we will have an outdoor all-ages activity. Adults and kids of all ages should bundle up and join us on the farm and on the trails.

Afternoon Camp Teva (Monday and Tuesday): At 3 p.m., drop the kids back off in the Arts & Crafts building for more activities until pickup by 6:10 p.m. after your late afternoon sessions.