

Schedule at a Glance

Thursday			
When	What	Presenters	Where
2 – 4 pm	Registration		Tercero Main Lobby
4 – 5:15	Session I		
	Beyond the Band Aid	Karin Fleisch & Dahlia Rockowitz	1 Wellman
	Food, Sex & Money	Jordanna Flores	107 Wellman
	Women's Health Through the Years	Juliet Glaser & Rachel Shapiro	105 Wellman
	Chocolate: Our Dark Addiction	Rabbi Deborah Prinz & Ilana Schatz	7 Wellman
5:30 – 6:45	Dinner		Tercero Dining Hall
7 – 8	Welcome & Orientation (mandatory!)		Freeborn Hall
8:15 – 8:30	Maariv		
	Egalitarian	Lauren Henderson	105 Wellman
	Mechitza	Alexander Sheynis	107 Wellman
	Session II		
8:15 – 10	Movie: Food Stamped	Shira Potash	1 Wellman
8:15 – 10	Movie: The Greenhorns	Elisheva Brenner & Patrick Kiley	119 Wellman
8:30 – 10	DIY Extravaganza	Various, see p. 8	Tercero Dining Hall
10 – ?	Snacks & Gathering		105 Tercero

Friday			
When	What	Presenters	Where
7:15 – 9 am	Breakfast		Tercero Dining Hall
7:15 – 8	Shacharit		
	Egalitarian	Ruth Gelfarb	107 Tercero
	Mechitza	Aaron Potek	106 Tercero
7:30 – 8:30	Yoga	Jo Schaalman	110 Tercero
7:45 – 9:30	Morning Bike Ride	Suzie Rose	Meet at Tercero Patio
8 – 10	Food Council Meeting (Invitation Only)		
8:45 – 10:15	Session III		
	Jewish Farmers and Gardeners	Elan Margulies, Aaron Ney, Aaron Schneide & Morris Panitz (moderator)	105 Wellman
	Knish Reconsidered	Laura Silver	107 Wellman
	Chicken Shechita, Part I	Naftali Hanau (Shochet)	Cole A
	Holy Eating	Aaron Flores & Robert Schwartz	125 Wellman
	Food Justice & Policy	Judith Bell & Joel Berg	1 Wellman
10:30 – 12	Session IV		
	Chicken Shechita, Part II	Naftali Hanau (Shochet)	Cole A
	Delete the Wheat	Nadine Braunstein	125 Wellman
	Toward True Sustainability?	Maya Baron, Dasi Fruchter, Audrey Sasson & Charlotte Williams	105 Wellman
	Food Writing	Joan Nathan, Amiee Kushner, Jeffrey Yoskowitz	1 Wellman
	Kosher Nation	Sue Fishkoff	7 Wellman
12:00 – 1:30 pm	BBQ Lunch		Putah Creek Lodge
1:45 – 3:15	Session V		
	Fermentation Frolick	UCD Staff	Mondavi Center (or walk over together from PCL)

Schedule at a Glance

1:45 – 3:15 pm	Leading the Way	Devora Brous, Ariel Kohane, Leora Mallach, Pam Frydman Roza & Judith Belasco (moderator)	1 Wellman
	How the Factory Farm Became Kosher	Elisheva Brenner, Aaron Gross, Naftali Hanau, Robert Joppa & Sue Fishkoff (moderator)	234 Wellman
	New Solutions	Gail Feenstra, Ryan Galt, Sharmain Hardesty & Tracey Lerman (moderator)	7 Wellman
	Jewish Cooking in France	Joan Nathan	Putah Creek Lodge
	Colorado Cohort	Juliet Glaser & Becky O'Brien	105 Wellman
3:30 – 5	Session VI		
	How much is that Challah in the Window?	Noah Farkas	105 Wellman
	Delicious Dairy	Jan Carlson	Cole A
	Is it enough to join the cause on Facebook?	Abby Liebman	1 Wellman
	Kosher Nation	Sue Fishkoff	1 Wellman
	Good Food	Nadine Braunstein, Alicia Cohen, Rachel Friedman, Ron Weiss (moderator)	107 Wellman
	Community-Supported Agriculture	Naomi Abelson, Steve Deheeger, Sasha Feldstein & Audrey Sasson (moderator)	7 Wellman
5 – 6	Get ready for Shabbat		
5:15 – 6:00	Elves! Gnomes! Fairies! And Shretelech?	David Arfa	Meet at Tercero Patio
6 – 6:30	Candlelighting	Rachel Shapiro, Marc Soloway, Jacob Udell	110 Tercero
6:30 – 7:45	Shabbat Services		
	Egalitarian *family friendly!*	Noah Farkas, Renna Khuner-Haber	110 Tercero
	Mechitza	Aaron Potek	107 Tercero
	Musical	Dusty Klass, Jay Levine, Samantha Safran-Bodner	Outside Kearney
	Shabbat Shmooze		Tercero Patio
7:30 – 9:15	Shabbat Dinner		Tercero Dining Hall
9:30 – 11	The New Jewish Food Movement: Visions and Action	Oran Hesterman, Maya Shetreat-Klein, Leon Vehaba & Judith Belasco (moderator)	123 Sci Lec
11	Tisch	Rebecca Farber & Noah Farkas	105 Tercero
Saturday			
When	What	Presenters	Where
7:30 – 9:15 am	Breakfast		Tercero Dining Hall
8:30 – 10	Bike Ride	Ilana Horwitz	Meet at Tercero Patio
8:30 – 10:45	Morning Services (full length)		
	Egalitarian	Josh Ackerman, Ilana Mantell, Scott Perlo & Ariella Rosen	Putah Creek Lodge
	Mechitza	Noach Bittleman & Alexander Sheynis	107 Tercero
8:30 – 9:30	Morning Services (part I)		
	Avodat Lev	Adam Berman	Campfire (Putah Creek Lodge)
	Yoga	Julie Wolk	110 Tercero / Outside
9:45 – 10:45	Morning Services (part II)		
	Shabbat Awakening	Deborah Newbrun, Steven Wynbrandt & Aki Yonekawa	Campfire (Putah Creek Lodge)
	Yoga	Carley Hauck	106 Tercero / Outside
11 – 12:30	Kiddush & Community-Wide Beit Midrash		110 Tercero
12:45 – 2:30	Lunch		Tercero Dining Hall

Schedule at a Glance

2:45 – 4 pm	Session VII		
	Qi Gong	Adam Berman	110 Tercero
	Food Sovereignty 101	Brahm Ahmadi & Shana Starobin	1 Wellman
	Tour De Farm	Leon Vehaba	Meet at 123 SciLec
	Mindful Eating Shabbat	Carley Hauck	107 Wellman
	Cycles of the Seasons	Zelig Golden & Simcha Schwartz	7 Wellman
	Yearning, Indulging, Emerging	Rachel Shapiro & Marc Soloway	105 Wellman
4:15 – 5:45	Session VIII		
	Urban Innovations	Adam Berman, Gary Oppenheimer, Susan Silverman & Rabbi David Wechsler-Azen (moderator)	119 Wellman
	Eating with Values	Aaron Potek	105 Wellman
	Torah Ecology	Noach Bittleman	125 Wellman
	Precious Water	Evonne Marzouk	107 Wellman
	Growing All Around Us	Kevin Schwartz	Meet at Wellman Lounge
	Brainmending	Maya Shetreat-Klein	7 Wellman
6:00 – 6:30	Mincha (trichitza)	Josh Ackerman, Josh Buchin & Aaron Potek	107 Tercero
6:15 – 8	Dinner		Tercero Dining Hall
8:15 – 8:40	Maariv		
	Egalitarian	Lauren Henderson	107 Tercero
	Mechitza	Aaron Potek	106 Tercero
8:30 – 9:15	Havdallah		Tercero Courtyard
9:30 – 11:30	Storytelling & Songs	David Arfa & Steven Wynbrandt	Campfire (Putah Creek Lodge)
10:30 – ?	Dance Party	YOU!	Putah Creek Lodge

Sunday

When	What	Presenters	Where
7 – 8 am	Morning Options		
	Yoga	Ahava Zarembski	110 Tercero
	Sound Healing & Water Therapy Meditation	Rachel Shapiro	105 Tercero
7:15 – 8	Shacharit		
	Egalitarian	Jessie Gross	107 Tercero
	Mechitza	Aaron Potek	106 Tercero
7:15 – 9	Breakfast		Tercero Dining Hall
8 – 9	Food Justice Cohort Gathering		129 Wellman
8 – 9	Portland Cohort Gathering		125 Wellman
9 – 10:15	Session IX		
	2012 Farm Bill	Oran Hesterman, Dahlia Rockowitz & Judith Belasco (moderator)	7 Wellman
	Shmitta	Simcha Schwartz	107 Wellman
	City Chickens	Yadidya Greenberg, Naftali Hanau, Maya Shetreat-Klein, Margalit Shetreat-Klein, & Helen Bennet (moderator)	101 Wellman
	Food Justice, Food Systems, Food Movement	Doron Comerchero, David Schwartz, Holly Stein	105 Wellman
10:30 – 11	Food Justice Cohort Gathering		129 Wellman
10 – 11:30	Shuk		110 Tercero
11:30	Closing Ceremony		110 Tercero
12 – 1:30 pm	Lunch		Tercero Dining Hall

Thursday 4:00 PM – 10:00 PM

THURSDAY

4:00 PM – 5:15 PM – Session I

Beyond the Band Aid: Finding Long-Term Solutions to Global and Domestic Hunger

FOOD JUSTICE • *Karin Fleisch, Dahlia Rockowitz* • 1 Wellman

The world's farmers produce more than enough food to feed every person on the planet and yet 925 million people worldwide go hungry. What gives? Join us as we unpack the political, social and economic factors contributing to food insecurity in the U.S. and abroad and discuss how we can move beyond the short-term fixes of emergency food assistance to long-term, sustainable food secure communities.

Food, Sex & Money: Jewish Views of Consumption

FOOD FOR THOUGHT • *Jordanna Flores* • 107 Wellman

What are you hungry for? A range of Jewish texts will guide our conversation about all kinds of appetites, including those for food, sex and acquisition. We'll dive into Torah, Talmud, and texts by Mussar scholars Alton Brown and Charles Bukowski as we explore our personal Jewish views on consumption.

Women's Health Through the Years

HEALTH & NUTRITION • *Juliet Glaser, Rachel Shapiro* • 105 Wellman

Please join us to discuss women's wellness and nutrition at lifecycle stages of pregnancy, birth, and lactation. We will explore how to optimize health with holistic nutrition including medicinal herbs, lifestyle choices and our relationship to our Judaism.

Chocolate: Our Dark Addictions

FOOD FOR THOUGHT, FOOD JUSTICE • *Rabbi Deborah Prinz & Ilana Schatz* 7 Wellman

This talk will explore our special challenges of eating responsibly when chocolate is on the table. We'll discuss how Jewish values of caring for the needy, pursuing economic justice, protecting the environment, and promoting sustainability feed into today's Organic and Fair Trade chocolate industry and watch a clip from a recent documentary about child labor in the cocoa fields. Consideration will also be given to broader historical and liturgical connections between Jews and chocolate. Samples will be provided.

5:30 PM – 7:00 PM

Dinner

7:00 PM–8:00 PM

Welcome & Orientation

Freeborn Hall

Welcome to the Hazon Food Conference! Come together for the first time in our newly-formed conference community to learn together and begin our journey through the landscape of the New Jewish Food Movement. Attendance required!

8:15 PM – 8:30 PM

Ma'ariv

Egalitarian Minyan: This service features traditional Hebrew liturgy and mixed seating for all people. Join us as we lift our hearts and souls through song and silent prayer to connect to Jewish tradition.

Mechitza Minyan: This service will have separate seating for men and women, with men leading. We invite you to come and add to our intention and prayer.

8:15 PM – 10:00 PM – Session II

FILM: Food Stamped

FOOD JUSTICE, HEALTH & NUTRITION • *Shira Potash* • 1 Wellman

"Food Stamped" follows nutritionist Shira Potash and her husband Yoav as they attempt to eat a healthy, well-balanced diet on a food stamp budget. Through their adventures they consult with members of the US House of Congress, food justice advocates, nutrition experts, and people living on food stamps to take a deep look at America's broken food system. A sneak preview rough cut of the film was shown at the 2008 Hazon Food Conference. Q&A with filmmaker Shira Potash following the film.

FILM: The Greenhorns: A Film About Young Farmers in America

FOOD SYSTEMS & POLICY, JEWISH AGRICULTURE • *Elisheva Brenner, Patrick Kiley* 119 Wellman

American agriculture is facing a crisis of attrition (the average age of a farmer is 58), but there is a growing cadre of determined, ecologically literate, and business savvy young people across the country who are pursuing farming as a profession. Farmer-filmmaker-activist Severine von Tscharner Fleming spent three years crisscrossing America, meeting and mobilizing a network of these revolutionary young agrarians resettling the land. "The Greenhorns" is the documentary film she created. Greenhorns member Patrick Kiley will be available for Q&A after the film.

8:30 PM – 10:00 PM

DIY Extravaganza!

Tercero Dining Hall

Roll up your sleeves for the second annual Hazon Food Conference DIY Extravaganza! Try your hand at new cooking techniques and urban homesteading skills at this round-robin event. Bring your jar to take home samples!

Fan-Making with Recycled Materials

Helen Bennett

It's summertime and it's HOT! Stop by and make a hand-held fan that will keep the breeze on your body all the time! There will be various style options and lots of creative opportunities; personal flare is welcome and encouraged! We'll be using a variety of recycled materials for these breeze-inducers. If you're into arts and crafts, and would like support staying cool during the Conference, this session is for you. Families and folks of all ages and artistic inclinations are welcome.

Cooking with Seaweed

A How-to Guide to Eating Your (Sea) Veggies

Thursday 10:00 PM – Friday 10:15 AM

Elisheva Margulies

We'll make a delicious salad featuring wakame, the seaweed most commonly featured in miso soup and we'll explore seaweeds of all kinds, including agar agar, hijiki and kombu. You'll leave knowing how to prepare seaweeds in easy recipes at home. We will also explore the amazing nutritional benefits of seaweeds and discuss some of the medicinal (yet still tasty) ways to use this incredible sea vegetable.

He Brews, She Brews: A Brief Introduction to Homebrewing Beer

David Radwin

Have you ever sniffed a hop? Or held malted barley in your hand? This session offers a hands-on introduction to the basic ingredients, equipment, and techniques used in making beer, with an emphasis on sourcing and growing organic ingredients. If you've never brewed beer before, this session will give you knowledge and confidence to brew your first batch of beer. Experienced brewers welcome!

Roll Your Own: Join the Knish Renaissance

Laura Silver

You are warmly invited to be a part of our communal baking session. We'll make potato knishes from scratch — including vegan and gluten-free varieties, by request. No experience needed, just a willingness to mix, roll, stretch and stuff dough — and a desire to get to know your fellow bakers.

Sweet and Spicy: Making Ginger Beer at Home

Elan Margulies

Did you know? Ginger beer can be prepared in an hour and brewed in only a week. Learn how to brew delicious ginger beer at home in this fun and interactive session.

Container Gardening with Culinary Herbs

Adam Edell

We hear the phrase "grow your own!" as a way to become less dependent upon an industrial food system, however, urban dwellers can face myriad challenges in their quest to become more self-reliant. Patios block access to the earth, neighboring homes shade out the sun, and we have little time to devote to it anyway. Gardening in containers is both a functional and beautiful solution to these challenges, and prioritizing culinary herbs in your pots means having a consistent and inexpensive source of ingredients that will encourage you to cook more at home.

Kitchen Medicine: Make Your Own Herbal Salve

Ramona Rubin

In this session we will be learning to make our own healing herbal salves. We will work with some herbs and plants that can be grown in gardens or harvested from the wild. Using natural ingredients we will prepare a simple salve that is good for cuts, wounds or dry chapped skin. You may also decorate a beautiful label for the salve you will be able to take home with you.

10:00 PM – YOU DECIDE!

Snacks & Gathering

Tercero Main Lounge

Kick back and relax with snacks and new Food Conference friends in the Tercero Lounge. You can stay out as late as you want, but remember, tomorrow is a full exciting day!

FRIDAY

7:15 AM – 9:00 AM

Breakfast

7:15 – 8:00 AM

Shacharit

See Thursday Ma'ariv for description.

7:30 – 8:30 AM

Yoga

Jo Schaalman

This super-charged practice will reignite your energy and clear your mind. You will feel cleansed, refreshed and alive. This class is designed to safely unlock habitual tension spots through focused breath work. We will tap into vital core energy and create freedom and strength in the hips, neck and shoulders. This class is using the principles of Forrest Yoga. Come ready to sweat and breathe deeply.

7:45 – 9:00 AM

Morning Bike Ride

Suzie Rose

Meet at Tercero

Join us for a gentle cruise around bike-friendly UC Davis with Suzie Rose, 2012 CA Ride Co-Chair. You must have a helmet and sign a safety waiver to participate.

8:45 AM – 10:15 AM – Session III

Jewish Farmers and Gardeners: Stories From the Field

JEWISH AGRICULTURE

Elan Margulies, Aaron Ney, Aaron Schneider, Morris Panitz (moderator)
105 Wellman

For every synagogue and Jewish day school that has planted a garden this past year, there are five more who are considering it. Jewish gardens bring the community together across generations and provide an innovative setting for learning about bible stories, blessings and tikkun olam. These Jewish farmers and gardeners are witnessing the power of a few growing plants to transform communities. Come hear their stories, and learn how you can start a garden in your own community.

Knish Reconsidered:

Memory, Mourning and Catalyst for Community

HISTORY & CULTURE • *Laura Silver* • 107 Wellman

All hail the knish. The wrapped pastry represents eternal life, cultural survival and co-existence. Born in the Pale of Settlement, the stuffed dough rose to popularity on New York's Lower East Side and Brooklyn's Coney Island. It carries on as a cultural signifier and catalyst for community. Baked or fried, round or square, sweet or savory, the knish encapsulates memory and serves as a vehicle for stories. Please bring yours. **I'll tell how it led me to my roots in Knyszyn, Poland.**

Friday 10:30 AM – 3:15 PM

Chicken Shechita – Part I

FOOD SYSTEMS & POLICY, JEWISH AGRICULTURE • *Naftali Hanau (Shochet)*
Robert Joppa, Rachel Shaprio, Leon Vehaba (Assistants)
Cole A

In this session, participants will learn with licensed poultry shochet Naftali Hanau about the ancient Jewish laws of kosher slaughter, or shechita, as they respectfully witness the shechita of three chickens. Participants will have the opportunity to help with plucking feathers, and watch the entire process of transforming a live bird into meat ready for your Shabbat table. This is a two part session; participant are encouraged but not required to stay for the entire morning.

Holy Eating: You're Not Only What You Eat, but How You Eat

FOOD FOR THOUGHT • *Aaron Flores R.D., Robert Schwartz* • 125 Wellman
"They tried to kill us, we won, let's eat." The Jewish tradition of celebrating with food often leads to excess. The quip should read: "They tried to kill us, we won, let's eat—with holiness." Biblical, talmudic and chassidic sources provide the framework for how our Jewish tradition stresses not only eating kosher food but also eating with "God consciousness" or spiritual awareness. To truly Eat Holy, we must also understand how the chemistry of hunger and our current food system affect our food choices. Practical strategies will be offered to promote holy and mindful eating.

Food Justice and Policy: Local Change, National Change

FOOD JUSTICE, FOOD SYSTEMS & POLICY • *Judith Bell, Joel Berg* • 1 Wellman
Not sure where to start when it comes to food policy? In this session, NYC Coalition Against Hunger Executive Director Joel Berg will discuss issues related to poverty and hunger – and policies designed to solve both on a national scale -- and PolicyLink President Judith Bell will discuss strategies that are underway at the local, state and federal levels to improve access to healthy food. This session is an excellent introduction for those looking to get more involved in food advocacy.

10:30 AM – 12:00 PM – Session IV

Chicken Shechita, Part II

FOOD SYSTEMS & POLICY, HISTORY & CULTURE • *Naftali Hanau (Shochet)*
Robert Joppa, Rachel Shaprio, Leon Vehaba (Assistants)
Cole A

Earlier this morning, participants witnessed the kosher slaughter of three chickens, and participated in the process of turning them into meat. The next step of the kashering process involves soaking the birds for 30 minutes, then letting them sit covered in salt for one hour. While the birds are kashering, participants will learn with Shochet Naftali Hanau about the laws of kosher *shechita*, what it takes to become a *shochet* (kosher slaughterer). The session will culminate with rinsing the birds and pronouncing them "kosher!"

Delete the Wheat: What's a Person to Eat?

HEALTH & NUTRITION • *Nadine Braunstein* • 105 Wellman
Not so sure that wheat agrees with you? You're not alone. Increasing numbers of people suffer from celiac disease, gluten sensitivity and wheat allergies. This session will differentiate between these conditions, and will share tips for gluten-free living, dining and traveling. Learning how to live gluten-free, even adapting Jewish traditional foods, can be challenging but it's easier than you think: come learn how to take care of yourself and your tummy, wheat-free!

Toward True Sustainability?

Rights and Dignity for Workers in the Food Chain

Maya Barron, Dasi Fruchter, Audrey Sasson, Charlotte Williams
7 Wellman

While food workers are some of the most exploited workers in the global economy, they are also leading up some of the most creative and effective organizing campaigns to improve their conditions and encourage a truly fair food economy. Their struggles remind us that a truly sustainable food system must can only be achieved when the people harvesting, packaging, preparing, and serving our food are treated with respect. Come and learn about some of their dynamic efforts and find out how you, too, can help bring us all one step closer to real sustainability.

Jewish Food Writing: Identity and Menus on the Page

Amiee Kushner, Joan Nathan, Jeffrey Yoskowitz • 1 Wellman
Join us for an intergenerational conversation about the dynamic, changing landscape of food writing over the past few decades. What did food writing look like when Joan Nathan was getting started? What does one have to do to succeed today and what is success? What impact does food writing have on people's lives and/or kitchens and/or classrooms? Should you start a food blog? Panelists will reflect on what inspires their work, how their identity as Jews, chefs and travelers finds its way onto the written page, and what's next for Jewish food writing in America.

How Much is that Challah in the Window?

FOOD FOR THOUGHT, JEWISH AGRICULTURE • *Noah Farkas* • 107 Wellman
Jewish tradition has much to say about the cost food. Let's learn together the history and philosophy that priests and rabbis have used to establish equitable and just food policy. We'll then consider if and how these values can be applied to our own eating habits.

12:00 PM – 1:30 PM

BBQ Lunch

Putah Creek Lodge
Join us for the first annual Hazon Food Conference BBQ! Come celebrate the peak of summer the old fashioned way, as you run a three-legged race, enjoy crafts, music and games over lunch. There will be tables set up inside, and room on the grass for picnicking.

1:15 PM – 1:40 PM

Mincha

This afternoon service will have three sections of seating (women, men, and all genders), with men leading. This is part of our experiment with pluralism, as we try to create a vibrant, full minyan while filling the needs of many different people.

1:45 PM – 3:15 PM – Session V

Fermentation Frolick: Robert Mondavi Institute Tour

DO-IT-YOURSELF, FOOD SYSTEMS & POLICY • Putah Creek Lodge
The Robert Mondavi Institute houses the UCD Food Science and Technology and Viticulture and Enology Departments, as well as the Robert Mondavi Institute for Wine and Food Science. On this tour we'll

learn about the LEED Certification of the new brewery and winery building, visit the Sensory Theater, Good Life Garden, Rossi Terrace, Teaching Vineyard and Special Collection room to name a few. Meet us at the Brewery at 1:45, or walk over from Putah Creek Lodge at 1:25 with the group.

Leading the way:

Healthy Sustainable Food Projects in Jewish Communities

FOOD SYSTEMS & POLICY • *Devora Brous, Leora Mallach, Pam Frydman Roza & Judith Belasco (moderator)*

1 Wellman

How are you making change in your community? These folks saw an opportunity to make their communities greener, healthier, more socially just and more engaged in food activism. Come hear how they did it! Projects include: Jewish community garden in Boston, a hunger project in Milwaukee, Jewish Institutional Greening in Los Angeles. Moderated by Judith Belasco, who will also discuss Hazon's new Food Audit for Jewish Institutions.

How the Factory Farm Became Kosher:

The State of Animal Agriculture and New Directions From the Sustainable Kosher Meat World

FOOD SYSTEMS & POLICY • *Elisheva Brenner, Aaron Gross, Naftali Hanau, Robert Joppa, Sue Fishkoff (moderator)*

234 Wellman

Many folks have an idea that chickens don't live on Old McDonald's farm – but we don't even know the half of it. In this solution-oriented session Farm Forward's Aaron Gross will offer insights into how animal agriculture became synonymous with cruelty, how the new Jewish food movement is changing the kosher meat industry, and how humane, sustainable kosher meat could change the world. Three sustainable kosher meat producers will share their thoughts in response.

New Solutions: Food Systems Research at UC Davis

FOOD SYSTEMS & POLICY • *Gail Feenstra, Ryan Galt, Sharmain Hardesty, Tracey Lerman (moderator)*

7 Wellman

What does it really take to change the way our country produces and consumes food? These researchers are finding out. Whether they are investigating farm-to-institution solutions, making maps of the food shed to better understand distribution and access, or charting the way for regional food hubs, their work at UC Davis is on the cutting edge of the movement to create a just and equitable food system.

Jewish Cooking in France:

Exploring French Culinary Delights with Joan Nathan

DO-IT-YOURSELF, HEALTH & NUTRITION, HISTORY & CULTURE • *Joan Nathan*
Putah Creek Lodge

What is Jewish cooking in France? In her latest cookbook, Joan Nathan travels the country to discover the answer and, along the way, unearths a treasure trove of recipes and the often moving stories behind them. She'll share stories from her travels while cooking delicious, traditional Jewish recipes with a special French finesse and a hint of Sephardic elegance.

Colorado Cohort Gathering –

Mandatory for all Colorado Scholarship Recipients

105 Wellman

3:30 PM – 5:00 PM – Session VI

Delicious Dairy: Meet the Goats and Cows Who Give Us Milk (and get your hands on some treats!)

DO-IT-YOURSELF, FOOD SYSTEMS & POLICY, JEWISH AGRICULTURE • *Jan Carlson*
Cole A

In this session, we'll meet with Jan Carlson, Director of the Goat Facility at UC Davis, to learn about the world's most common milk animal! Try your hand at milking a goat, and then head over to the UC Davis Cow Dairy to watch the afternoon milking session and learn about cow dairy nutrition.

Is it enough to join the Cause on Facebook?

Why Advocacy Matters

FOOD JUSTICE • *Abby Leibman* • 234 Wellman

Jewish tradition teaches us that it is not enough to stand idly by in the face of injustice. In America, one of the most persistent injustices is a paradox: we are the wealthiest country in the world, and yet 50 million Americans don't know where their next meal is coming from. This workshop explores who is struggling, why, and what we can and must do in response. If not us, then who? If not now, then when?

Kosher Nation: The Good, the Bad, the Treyf

FOOD FOR THOUGHT, HISTORY & CULTURE • *Sue Fishkoff* • 1 Wellman

The new Jewish food movement didn't invent Jewish ethical eating – that's at the basis of the kosher system itself, although it's not always put into action. What are the spiritual roots of traditional kashrut? What are the different ways American Jews have looked at Jewish dietary practice, from kosher-style to "eating out" to glatt beef? Through looking at the past, this session will help us develop our own spiritual practice of eating like a *mensch*. Plus, you'll hear about amazing scandals.

Good Food:

Promoting Health and Preventing Illness at the Dinner Table

HEALTH & NUTRITION • *Nadine Braunstein, Alicia Cohen, Rachel Feldstein, Ron Weiss (moderator)*

107 Wellman

This session will explore a novel approach to illness: preventing it in the first place! These doctors are challenging medical conventions by advocating for plant-based and meatless diets, educating their colleagues and their patients about food insecurity and access, and redefining health: for individuals, communities and the planet.

Community-Supported Agriculture:

A Vehicle for Collective Action and World-Changing!

FOOD JUSTICE, FOOD SYSTEMS & POLICY • *Steve Deheeger, Sasha Feldstein, Ariel Kohane, Audrey Sasson (moderator)*

7 Wellman

By pooling our resources and supporting local farmers, CSAs provide us with an opportunity to meaningfully engage in ethical consumption and to contribute to a more sustainable food system. But the power of CSAs doesn't stop there! The very structure of CSAs as member-based grassroots projects makes them ideal breeding grounds for community building towards collective action. Come and hear about innovative efforts by CSAs from across the country that are leveraging their power as community-based initiatives to advance social, economic, and environmental justice.

Friday 6:00 PM – Saturday 10:45 AM

5:15 PM – 6:00 PM

Get ready for Shabbat

Unwind and relax, then join us in Tercero Main Lounge for **Candlelighting as a community at 6:00 PM**

Elves! Gnomes! Fairies! and *Shretelech*?

PRAYER SERVICES, HISTORY & CULTURE • David Arfa

Meet at Tercero Main Lounge

Join this expedition for a slow-paced, pre-Shabbat hike in search of the kindly *Shretelech*, the Yiddish word for the little people. We'll explore the natural world through the eyes of children, hear stories of the magical *Shretelech*, and help them prepare for Shabbat. Along the way we will introduce a few Shabbat prayers, songs and blessings that connect us with wonder. Adults will learn how to reframe this walk as a contemplative nature hike and antidote to "nature-deficit disorder".

6:00 PM – 7:45 PM

Shabbat at the Food Conference

We're offering a range of different service options at the Food Conference. Whether you have a regular prayer service or haven't said the Shma since your bar mitzvah, we encourage you to try one of these welcoming and inclusive service options.

6:00 PM – 6:30 PM

Candlelighting

Tercero Main Lounge

[See description on page 26–27](#)

6:30 PM – 7:45 PM

Shabbat Evening Services / Kabbalat Shabbat

Egalitarian Minyan: Join this service to feel fulfilled through prayer and community as together we lift our spirits to welcome in Shabbat. This service has mixed seating for all people and uses the traditional liturgy in prayer. This is a family-friendly service!

Mechitza Minyan: Join us for an uplifting, spiritual, and transcendent Shabbat as we use traditional liturgy to bring ourselves closer to one another and Hashem through prayer. This service has separate seating for men and women.

Musical Service: In this festive and musical service we use English, Hebrew, and Transliteration to enhance our spiritual connection to Shabbat. Be ready to enjoy instruments, dancing, and more as we mesh our voices to the sweet sound of our hearts.

Shabbat Shmooze: Shabbat Services not your thing? Just want to hang out? Join us on the patio outside Tercero for light refreshments and make some new friends.

7:30 PM – 9:15 PM

Dinner

9:30 PM – 11:00 PM

Keynote Panel

The New Jewish Food Movement: Visions and Action

Oran Hesterman, Maya Shetreat-Klein, Leon Vehaba & Judith Belasco (moderator)

123 SciLec

Four years ago, the expression "New Jewish Food Movement" didn't exist. Now it is cited in the *Huffington Post*, touted by leaders of the Reform and Conservative movements, and is steadily changing the way Jews eat, learn and interact with their food and with each other. In this keynote, Hazon's Director of Food Programs Judith Belasco will reflect on this extraordinary moment in time, and some of the opportunities and challenges we now face. Judith will be joined by Oran Hesterman, Dr. Maya Shetreat-Klein and Leon Vehaba who will share experiences from the field that illuminate the breadth and depth of this movement.

9:30 PM – 11:00 PM

Tisch

Wellman Main Lounge

"Tisch" literally means table, and at this late night session, we'll gather together at a table to sing songs and melodies while *nosching* (eating) on various foods and drinking wonderful beverages. Join us as we elevate ourselves and one another through song and melody into the night.

SATURDAY

7:30 AM – 9:15 AM

Breakfast

Saturday Morning

In this week's Torah reading, Parshat Eikev, Moses continues his closing address to the Children of Israel and describes to them a land flowing of milk and honey. We invite you to join us in celebrating Shabbat through prayer, song, movement or reflection – or simply relaxing on your own. After the various morning options, we'll come together as an entire community for the Beit Midrash at 11am – see you there!

8:30 AM – 10:30 AM

Bike Ride

Ilana Horwitz • Meet outside Tercero Main Lounge

Join us for a gentle cruise around bike-friendly UC Davis with Ilana Horwitz, 2012 CA Ride Co-Chair. You must have a helmet and sign a safety waiver to participate (see us about signing before Shabbat if it is not your custom to write on Shabbat).

8:30 AM – 10:45 AM

Full length Shabbat Services

Egalitarian Minyan: Men and women will take equal roles in leading this mostly Hebrew-language service, with a triennial Torah reading.

Saturday 11:00 AM – 5:45 PM

We will use traditional liturgy with a variety of tunes to uplift our Shabbat prayers. This service offers mixed seating for all people.

Mechitza Minyan: This spirited traditional liturgy Shabbat morning service will include the full Torah reading. Even if you've never attended an Orthodox minyan before, join us and we will be happy to help you find your way in the service. There will be separate seating for men and women, with men leading.

8:30 AM – 9:30 AM

Mix'n'match Shabbat Morning Pt. I

Avodat Lev: Service of the Heart:

Adam Berman • Campfire – Putah Creek Lodge

This is an hour service that involves singing, chanting and meditation in the context of a Shabbat morning service.

Yoga

Julie Wolk • 110 Tercero / Outside

Come join us for a class suitable for all levels. This slow flow class is based on Anusara Yoga alignment principles and philosophy. We will focus on alignment and building strength, while creating flexibility and opening the heart. You will walk away feeling good!

9:45 AM – 10:45 AM

Mix'n'match Shabbat Morning Pt. II

Musical Shabbat Awakening – *Family Friendly!

Deborah Newbrun, Steven Wynbrandt, Aki Yonekawa
Campfire – Putah Creek Lodge

Do you miss Shabbat at summer camp? Join us for a camp-style sing-along, guitar-picking Shabbat morning service. Using popular tunes and songs and explanations of what we are singing, we will sing our way from the *Birkot ha'Shachar*, leading us to the *Shma*, and finally to an abridged Torah Service. Don't miss this chance to sing and learn about the Shabbat morning service. Kids and families welcome; we'll be outside, so you'll have plenty of room to play.

Mindfulness Yoga

Carley Hauck • 106 Tercero / Outside

Mindfulness yoga is a practice that helps us to develop deeper awareness of our breath, body, and feelings as they are happening. This class will teach mindfulness practices that work to enhance this connection, practices that you can bring into your everyday life. Additionally, this restorative yoga session will emphasize healing overused muscles through gentle stretching and flow.

11:00 AM – 12:30 PM

Community-Wide Beit Midrash

FOOD FOR THOUGHT: TEXT, VALUES & TRADITION

Scott Perlo, Simcha Schwartz, Josh Shupack, Aki Yonekawa
Tercero Main Lounge

Join the entire Hazon Food Conference Community for as we come together to learn from traditional and contemporary Jewish texts –

and each other. Read more about the Beit Midrash and the texts we'll be learning on [page 27](#).

12:45 PM – 2:30 PM

Lunch

2:45 PM – 4:00 PM – *Session VII*

Qi Gong

Adam Berman • Tercero Lounge

Join us for this Chinese meditative practice using slow, graceful movements and controlled breathing techniques to promote the circulation of qi within the human body and enhance your health.

Food Sovereignty 101: How Communities are Regaining Control of Local & Global Food Systems

FOOD JUSTICE • *Brahm Ahmadi, Shana Starobin* • 1 Wellman

People throw out terms like food sovereignty and food justice all the time but what do those terms really mean and what do they represent? Come and learn about a truly global movement of communities around the world taking steps to gain back control of their food systems. Brahm Ahmadi from People's Community Market and Shana Starobin from American Jewish World Service will connect the dots between the growing community food systems movement right here in the US and efforts by international peasant communities around the world who are organizing for more equitable, just, and sustainable food systems.

Tour De Farm: UC Davis Student Farm -- All Ages Welcome!

FOOD SYSTEMS & POLICY, JEWISH AGRICULTURE • *Leon Vehaba* • 123 Sci Lec
We will explore and experience the diversity of our beautiful organic farm while using our five senses to get to know the natural world around us. The farm is home to over 50 different fruits and vegetables and countless critters. If you're a farmer, come check out our small farm equipment. If you're a gardener, learn about ergonomic and efficient ways to use your body while working in your garden. If you just want to come see the farm, join us!

Mindful Eating for Shabbat

HEALTH & NUTRITION, FOOD FOR THOUGHT • *Carley Hauck* • 107 Wellman
Mindfulness is the practice of being aware of thoughts, feelings, and bodily sensations in the present moment, without judgment. By slowing down, we can re-connect to ourselves and what is really important. This workshop will provide practical ways of integrating mindfulness into the ritual of Shabbat through foundations in mindfulness, mindful eating, hunger awareness, mindful choice around food, and cultivating inner wisdom.

Cycles of the Seasons: Reconnecting our Agricultural and Spiritual Cycles to the Cycles of Nature

JEWISH AGRICULTURE • *Zelig Golden, Simcha Schwartz* • 7 Wellman

The Jewish calendar is deeply tuned to the cycles of nature. Join Zelig Golden of Wilderness Torah and Simcha Schwartz of Jewish Farm School to explore how the Jewish calendar is designed to synchronize our communal and spiritual lives with the cycles of rain and the food we grow.

Saturday 5:45 PM – Sunday 10:15 AM

Yearning, Indulging, Emerging:

The Journey of our Food from Desire to Defecation

FOOD FOR THOUGHT, HEALTH & NUTRITION • Rachel Shapiro, Marc Soloway
105 Wellman

Traditional Jewish blessings describe the spiritual and physical path of our food from craving to tasting to digesting. The amazing liturgy of appreciation and wonder includes blessings before and after food, as well as a powerful blessing recited after processing and eliminating waste. We will explore some of these *brachot* (blessings) along with classical interpretations and contemporary re-readings to depict a narrative of our relationship with food, the body and the soul.

4:00 PM – 4:30 PM

Mincha

See description for Friday Mincha.

4:15 PM – 5:45 PM – Session VIII

Urban Innovations: Solving Hunger, Apathy, Food Access and Poverty Through Unconventional Combinations

FOOD JUSTICE, FOOD SYSTEMS & POLICY • Adam Berman, Gary Oppenheimer, Susan Silverman, Rabbi David Wechsler-Azen (moderator)
119 Wellman

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Shimon ben Joseph

Michael Corbett, a green designer, once wrote "you know you're on the right track when your solution to one problem accidentally solves several others." These innovators have launched outstanding projects that do just this, including: how to get more fresh food into soup kitchens; addressing food deserts and youth empowerment; and connecting Jewish traditions of service with environmental consciousness and tikkun olam.

Eating With Values: Meat Consumption as a Spiritual Practice

FOOD FOR THOUGHT • Aaron Potek • 105 Wellman

The tension is so thick, you can cut it with a steak knife: on the one hand, meat contains many unhealthy chemicals, its mass production and consumption significantly contributes to global warming, and its production is associated with abuse of both animals and workers. On the other hand, meat is really delicious, healthy and can be part of a balanced ecosystem. Join us as we attempt to balance these conflicting views by discussing a conscious meat-eating practice based on traditional Jewish values and texts.

Torah Ecology: The Unique Nature of THE LAND of Israel

FOOD FOR THOUGHT, JEWISH AGRICULTURE • Noach Bittelman • 125 Wellman

Ecology is defined as the relationship between organisms and their environment. What is *Torah* ecology? In this workshop we will explore and discuss the Torah view of THE LAND of Israel and its unique attributes. We will look directly at various source texts that describe the unique sensitivities and potential of The Land – how that Land has particular agricultural and spiritual needs, how that Land is alive and responsive to us, and how that Land is the heart and central nourishing point of the world.

Precious Water

FOOD FOR THOUGHT • Evonne Marzouk • 107 Wellman

The world increasingly faces a water crisis, and a lack of sufficient drinking water is recognized to be a leading cause of death in the world. Yet we are not using our water resources responsibly. Jewish tradition impresses upon us the importance of water, and provides wisdom about conservation and appreciation that can illuminate today's challenges. These teachings also have special resonance around the high holidays and Sukkot. Learn Jewish teachings about water, the modern challenges we face, and how you can share these lessons with your community this year.

Growing All Around Us: A Botanical Tour of UC Davis

JEWISH AGRICULTURE • Kevin Schwartz • Meet at Wellman Lounge

Join botanist and ecologist Kevin Schwartz for a Shabbat exploration of California native plants. We will walk through the UC Davis arboretum and learn how using native plants in our landscapes can not only surround us with great beauty and diversity, but can help protect and preserve our planet by improving energy and water conservation.

Food Justice Cohort Gathering

Mandatory for all Pursue Food Justice Scholarship Recipients

1 Wellman

6:15 PM – 8:00 PM

Dinner

Sunday 10:15 AM – 1:30 PM

8:15 PM – 8:40 PM

Ma'ariv

See description for Thursday Ma'ariv.

8:30 PM – 9:15 PM

Havdallah

Rachel Shapiro, Marc Soloway, Jacob Udell • Lawn outside Tercero
Dance, sing and celebrate an amazing Shabbat with our Food Conference community as we use fire, spices and wine to mark the separation between Shabbat and the new week. Shabbat ends at 8:37 PM.

9:30 PM – 11:30 PM

Storytelling & Songs

David Arfa, Steven Wynbrandt • Putah Creek Lodge / Campfire
Got a story to tell? A song to sing? Come be delighted, entertained and amazed by the talents of your fellow Food Conference participants, and share your voice as well! Though we can't predict everything that will transpire in the campfire's glow, under the guidance of hosts Maggid/Storyteller David Arfa and songleader Steven Wynbrandt, the evening promises endless delights!

11:00 PM – 1:00 AM

Dance Party

Putah Creek Lodge
Dance the night away with newfound friends! We know you love food and cooking, but we bet you can also strut your stuff! Come hang loose and feel good. It's Saturday night!

SUNDAY

7:15 AM – 9:00 AM

Breakfast

7:15 – 8:00 AM

Shacharit

See Thursday Ma'ariv for description.

7:00 – 8:00 AM

Yoga

Ahava Zarembski • 110 Tercero
Wake up Yoga! Join us for some movement, stretching, and alignment in a vinyasa yoga flow. You will get a great morning workout! All levels are welcome.

7:00 AM – 8:00 AM

Sound Healing & Water Therapy Meditation

Rachel Shapiro • 105 Tercero

I welcome you to join us as we reBirth our bodies through water and sound. Experience the frequency of a perfect pitch from a quartz crystal singing bowl as we adjust the frequency to that of 528 Hz, or Love and Gratitude. We will chant the Hebrew words for Love, Ahava, and Gratitude, Hoda-Y-ah, along with other releasing sounds in this session. Come experience the reBirthing of your entire Being: Mind, Body, Spirit, Heart and Soul.

9:00 AM – 10:15 AM – Session IX

2012 Farm Bill:

How the Jewish Community (and You!) Can Make a Difference

FOOD SYSTEMS & POLICY

Oran Hesterman, Dahlia Rockowitz, Judith Belasco (moderator)

7 Wellman

The 2012 Farm Bill is a key piece of legislation that affects a wide range of food policies, including crop subsidies and food stamp benefits. Understanding what it IS is the first step; learning about how you can engage your community to make a difference comes next. This session will offer both.

Shmitta: Yesterday, Today and Tomorrow

JEWISH AGRICULTURE • Simcha Schwartz • 107 Wellman

Come understand the sabbatical year and how best to incorporate it into your life and your community. What effects did *shmitta* have on communal life for the Ancient Israelites? What can it teach us today as we strive to live socially and ecologically balanced lives? The next *Shmitta* year begins Rosh Hashana 2013: come learn how to make it count.

City Chickens: Nothing to Bawk At!

DO-IT-YOURSELF, JEWISH AGRICULTURE

Yadidya Greenberg, Naftali Hanau, Margalit Shetreat-Klein, Maya Shetreat-Klein, Helen Bennett (moderator)

101 Wellman

If we can make our own pickles and milk our own goats, we ought to produce our own eggs, no? It may not be for everyone, but more and more folks are wetting their beaks in the wonderful world of chickens. What does it take to keep a few hens for eggs in your backyard? How many will feed a family of four? What happens when they escape? These chicken keepers will tell tall tales from the coop, and just might inspire you to start your own flock!

Food Justice, Food Systems, Food Movement:

Your Passions in Context

FOOD JUSTICE, FOOD SYSTEMS & POLICY

Doron Comerchero, David Schwartz, Holly Stein

105 Wellman

In this interactive and fun workshop, we will explore four levels of engagement in the Food Movement, from personal choices to structural change. Come with ideas about your organizations, your personal food decisions and/or food issues that impact your community, and leave seeing where the actions you take connect to big change. As you learn about the innovative projects these presenters are working on, you might even get inspired be a part of the movement in a new and fresh way!

Times.....

10:00 AM – 11:30 AM

Sunday Market & Shuk

Tercero Main Lounge

Ours is an amazing community. Come learn about the projects, businesses and organizations where your fellow conference-goers put their energy. We'll have ice cream making and other activities too!

11:30 AM – 12:00 PM

Closing Ceremony

Tercero Main Lounge

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.

12:00 PM – 1:30 PM

Lunch



www.pursueaction.org

Pursue is thrilled to have had the opportunity to help shape this year's **food justice track** and to guide, support, and fund, a food justice cohort. Check out some of the workshops in the food justice track to join the conversation and help strengthen the Jewish food justice movement!

Jewish change-makers are inspired, motivated and fiercely smart. Jewish values urge us to question injustice, act, and take collective responsibility. Pursue sparks and sustains social change by channeling the unlimited passion and potential of Jewish change-makers in their 20s and 30s into action for a more just world.

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