

Thursday Schedule

When	What	Presenters	Where	Track
2:00 – 5:30	Registration		Rec Hall	
4:15 – 5:30	Nes Katan Yikrah Po - Making Oil for the Hanukkah	Jim Lando	Tent	DIY
	During this session participants will learn about the history and methods of olive oil production in Maccabean Israel and the temple requirements for this oil. They will then have the opportunity to help produce a small quantity of oil for use on the first night of Hanukkah. Participants should be prepared to get their hands dirty as we pit the olives, press them and then spin not the dreidel but the olive juice to make our small miracle of oil.			
	Green Restaurants	Dasi Fruchter, Michael Oshman, Bryant Simon	Synagogue	FJ
	You make good decisions about your food when cooking at home, but when nearly 50% of America's food budget is spent in restaurants, what do we need to know about the other half of our food impact? Pioneers in the world of ethical and environmentally responsible restaurant practices will share what should you know about worker's rights, cleaning supplies, energy use, and more, that are also part of your special night on the town or go-to order-in fix.			
	Bubbie Talk: Stories, Memories and Recipes	Dina Mann & Myrite Rotstein	Cultural Center	JHC
	"Add a cup of sugar. No, it was a <i>yorzeit</i> cup of sugar." "That's not how Bubbie made it." Ever heard conversations like these in your kitchen? Join us to learn why and how you can preserve your most cherished foods. We will watch clips from <i>Dishing Up the Past</i> and share family recipes that touch on themes of identity and tradition. Bonus: You know Bubbie always has a little treat...			
	Jewish Farm Educators - Building the Field	Nigel Savage	Beige Yurt	
	This is a special opportunity for those working in the field of Jewish farming education to gather, share your strengths and challenges, and dream together about the future of this field. <i>This session is for people currently working in Jewish farming educational programs only.</i>			
5:45 – 6:30	Orientation	Eli Margulies & Anna Hanau	Rec Hall	
	Kids and Family Orientation	Teva Educators	Arts & Crafts	
	Learn about the fun activities kids will be participating in, meet the Teva Educators who will be with your kids all weekend, and sign up for evening babysitting. Mandatory for parents and kids age 0-12.			
6:45 – 7:45	Dinner		Main Building	
	Ma'ariv (evening services) - Traditional Egalitarian	Elisha Herb	Beige Yurt	
	Ma'ariv (evening services) - Mechitza	Alan Mendelsohn	Red Yurt	
8:00 – 9:15	Peeling Back the Cellophane Veil: Part I	Naftali Hanau, Rachael Goldman, Stephen Sherman, Rabbi Moshe Yurman, Andy Kastner (moderator)	Synagogue	J Ag
	Wherever we buy our meat, it probably comes perfectly cut and wrapped in cellophane, discouraging us from thinking about where or what this hunk of meat may have been before. Before we slaughter a goat and some chickens tomorrow, learn about the process and intention of <i>shechita</i> (kosher slaughter), how we can appreciate the lives of the animals, and how kosher meat goes from farm to plate.			
8:00 – 10:00	Dive Right In!	Lori Dafilou, teens from the Bina School	Lounge	FJ
	Dive Right In! Start off your conference experience by joining us for an enlightening movie and discussion on the problem of food waste. Beginning with a presentation by students of The Bina School about their exploration on the topics of food waste, hunger and gleaning. Following this presentation we will have a screening of the movie, <i>Dive!</i> "Inspired by a curiosity about our country's careless habit of sending food straight to landfills, the multi award-winning documentary follows filmmaker Jeremy Seifert and friends as they dumpster dive in the back alleys and gated garbage receptacles of Los Angeles' supermarkets."			
	FeastForward.org: How a 2 Minute Video can Reach the Masses	Aram Rubenstein & Nati Passow	Tent	JHC
	Earlier this year, Jewish Farm School launched FeastForward.org, a platform for using short videos to teach about contemporary food and environmental issues. Come to this session to see some interesting videos, take a tour of the site, and learn how film can be used as a powerful tool for teaching important concepts to the masses.			
	Lactofermentation	Adin Zuckerman	Cultural Center	DIY
	Learn about the magic and science of lactofermentation from our expert picklers. Participants will make their own jar of kosher organic seasonal fermented veggies.			
9:30 onwards	Challah Braiding & Story Telling	Marion Stein	Rec Hall	DIY
	Let your body unwind as you braid, twist and coil strands of dough into challah for shabbat -- and enjoy good company around the table as we settle into the Food Conference community. Beginners welcome!			
10:30 onwards	Herbal Chat - Teas And More	Alexa Weitzman	Lounge	
	Relax with a cup of herbal tea, and learn about the wild herbs and grasses that bring such goodness into our lives.			

Friday Schedule

When	What	Presenters	Where	Track
6:30 – 7:30 am	Avodat Lev	Claire Diamond & Yonit Sylvan	Beige Yurt	
	This hour of joyful singing and meditation will awaken your senses to the miracles of creation and create a space for a moment of contemplation to begin your day.			
7:15 – 7:45	Shacharit (morning services) Traditional Egalitarian	Ariella Rosen	Synagogue	
	Shacharit (morning services) Mechitza	Josh Androphy	Red Yurt	
7:30 – 8:45	Breakfast		Dining Hall	
7:45 – 8:30	Capracinos	Adamah Fellows	Barnyard	J Ag
	Grab a cub of coffee or tea in the main building fill it up with hot fresh goat milk.			
8:00 – 11:30	Peeling Back the Cellophane Veil: Part II	Naftali Hanau, Stephen Sherman, Rabbi Moshe Yurman	Beebe Hill	J Ag
	Respectfully witness the <i>shechita</i> (kosher slaughter) of a goat and some chickens. Participants will have the opportunity to help with plucking feathers, soaking, salting, and butchering, and watch the entire process of transforming live animals into meat ready for your table. Participants will gather outside the Great Hall before walking or riding the van to an offsite outdoor location. Please dress to be outdoors, with boots and warm clothes. This is a 3.5 hour session; participants are encouraged but not required to stay for the entire morning.			
8:30 – 9:00	Learn to Milk with Zola	Adamah Fellows	Barnyard	J Ag
9:00 – 10:15	Fighting for a Fair Food System	Daniel Gross & Ari Hart	Tent	FJ
	Following last spring's Flaums campaign, where kosher food workers in deep partnership with the Jewish community won a \$500,000 settlement for long standing abuses, join Daniel Gross, executive director of Brandworkers International and Focus on the Food Chain, and Ari Hart, co-founder of Uri L'Tzedek, for stories, inspiration, and concrete tools to help you get on the front lines of the fight for fair food.			
	It's All About the Oil: Fried Hanukkah Foods From Around the World	Leah Koenig	Cultural Center	DIY
	Hanukkah food in America has become synonymous with <i>latkes</i> (fried potato pancakes) and <i>sufganiyot</i> (jelly doughnuts). But across the globe, Jewish communities celebrate Hanukkah's miracle of the oil by deep frying any number of other sweet and savory goodies. In this interactive session, explore the fascinating history of some less common Hanukkah foods like <i>frittelle di riso</i> (sweet Italian rice fritters) and <i>perashki</i> (Bukharian fried turnovers) with <i>tamat</i> (fresh tomato sauce), learn how to make these dishes at home, and get a taste of Hanukkah's deep-fried global palate.			
	Sustaining Volunteer Leadership	Naomi Rabkin & Leah Davida	Synagogue	CSA
	You may have heard of FRD (Financial Resource Development) but what about Volunteer Resource Development? The Hazon CSA Program and the Jewish Food movement as a whole gained momentum, strength and energy from volunteers. Come learn and share how to identify the best talent in your communities, find meaningful ways to utilize their strengths, and nurture their passion so they maintain their drive and motivation to contribute to your cause.			
10:30 – 11:45	How to Start a Jewish Garden	Robert Nevel, Morris Panitz, Julie Rosenbaum, Casey Krebs	Synagogue	J Ag
	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 people together across generations and provide an innovative setting for learning about bible stories, blessings and tikkun olam. Come learn from successful garden founders about how their gardens -- and communities -- are growing, and insider tips for starting your own community garden.			
	Made in Brooklyn: A Gefilte Revival	Liz Alpern & Jeffrey Yoskowitz	Cultural Center	DIY
	The Old World meets the New when it comes to a sustainably-sourced, hand-crafted gefilte fish in Brooklyn. Jeffrey Yoskowitz and Liz Alpern from The Gefilteria, a boutique purveyor of Old World Jewish foods, lead a hands-on session. Come prep, cook and taste The Gefilteria's signature sustainably-sourced gefilte fish and learn the unique history, as well as the future, of this humble dish.			
	Kosher Food Bloggers Dish	Mary McVean (moderator), Liz Reuven, Gayle Squires, Leah Koenig, Liz Traison	Tent	JHC
	Blogs and websites like Tastespotting increasingly whet our appetite for delicious food. Join cookbook authors and Jewish Food bloggers and editors as they discuss the in's and out's of Jewish Food writing in the blogosphere.			
	Ch-Ch-Ch-Changes: Greening Your Institution from the Inside Out	Judith Belasco (moderator), Jennifer Clair, Andrea Most, Jenni Sussell	Beige Yurt	MS
	Whether we are talking about our synagogue, community center, school or even our favorite restaurant, getting folks to see a need for change is extremely difficult. But change, we must. Changes big and small can make a difference for our environment and each of us can play a part by helping our favorite institutions find ways to make even little changes. Come hear experts in the field talk about strategies for helping our institutions identify the problem areas and implement cost-effective, doable changes. Be prepared to ask questions and get involved!			
12:00 – 1:15 pm	Lunch		Main Building	
	We'll have several special interest tables available at lunch -- check the sign on your way in for a full list of the options.			

Friday Schedule

When	What	Presenters	Where	Track
1:30 – 2:45	Hebrewing with Hazon	Baruch Rock	Cultural Center	DIY
	In this do-it yourself workshop, come learn all you need to know about the craft and lore of brewing your own beer. Come learn how easy it is to create quality beers in the comfort of your home, as well as tips on creating a homebrewer's garden.			
	Everyone Says I Should Start A Business...	Lori Dafilou, Robert Joppa, Eli Margulies, Emily Freed, Liz Alpern, Jeff Yoskowitz	Synagogue	MS
	Are you passionate about baking, crafting, growing things? Do all your friends always tell you that you should turn that hobby into a business? Don't know where or how to get started? Join our panel of experienced experts who will talk about how they made the transition and found success and satisfaction. Here is your opportunity to pick the brains of people who have actually done what you are still dreaming about. Take advantage of this opportunity to start making your dreams a reality!			
	Reversing Hunger Locally: Distinctive Approaches	Pam Frydman-Roza, Anna Goren, Blair Nosan, Chava Knox, Rebecca Marcyes	Tent	FJ
	Usually we think of soup kitchens and food banks as the front lines of the battle against hunger, but these important emergency food providers don't always address the root causes of injustice and poverty. Meet leaders from four programs pioneering innovative responses to hunger, and discuss how to address larger issues of food justice using interfaith collaboration, allyship, social entrepreneurship, empowerment, and education.			
2:45 – 3:45	Shake it up: Institutional Food Change from the Top Down	Carolyn Cohen & Michal Oshman	Beige Yurt	FJ
	In this session, two changemakers working on the institutional level will share their strategies for shifting the needle of our food culture in the large systems that really have the potential to make an impact, including the New York City public school system, university campuses, national institutions. FoodFirst begins with education for both students and teachers; the Green Restaurant Association meets with CEOs and marketing VPs with the bottom line on their minds. Each will share how they've tailored the message to get real results—and what we can learn to create even broader cultural shifts.			
2:45 – 3:45	Get ready for Shabbat			
	Goat Meat Snack	Andy Kastner, Stephen Sherman	Arts & Crafts	
We'll sample a taste of locally-raised organic Adamah goat meat, and continue conversations around what it means to really know where your meat comes from.				
3:45 – 4:15	Candlelighting	Marc Soloway	Rec Hall	
	We invite everyone to gather to light Shabbat candles as a community to mark the transition into shabbat. No previous experience required!			
4:30 – 6:00	Shabbat Services			
	Traditional Egalitarian Minyan	Renna Khuner-Haber, David Seidenberg	Synagogue	
	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.			
	Mechitza Minyan	Daniel Infeld	Red Yurt	
	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.			
	Meditative Minyan	Sarah Chandler	Beige Yurt	
Heschel writes: "on the Sabbath we try to become attuned to holiness in time." Through chanting, breathing and silent meditation, this service will allow you to let go of the week and enter a shabbat of rest. No meditation or Hebrew experience necessary.				
4:30 – 6:00	Shabbat Shmooze		Lounge	
	Come for lively conversation and snacks as we ease into the weekend.			
6:15 – 7:45	Shabbat Dinner		Main Building	
8:00 – 10:00	Legislating What We Eat: Government Food Policies and the Jewish Food Movement	Oran Hesterman, Ruth Messinger, Robert Nevel, Blair Nosan, Nigel Savage (moderator)	Tent	
	From local ordinances to the national Farm Bill, government policies impact what we eat and what the world eats. Hear from four different perspectives how the Jewish Food Movement is responding to—and helping to shape—these policies. Ruth Messinger from American Jewish World Service, Oran Hesterman from Fair Food Network, Robert Nevel from KAM Isaiah Israel Congregation, and Blair Nosan a Jewish community organizer/farmer with the Eden Gardens Farm project will share their stories. Find out how you can be a part of food policies that create a healthier and more sustainable world for all.			
10:00 – onwards	Tisch	Aryeh Canter & Renna Khuner-Haber	Lounge	
	"Tisch", Yiddish for table, we'll gather together at a table during this late night session to sing songs and melodies while <i>nosching</i> (eating) on various foods and drinking wonderful beverages. Join us as we elevate ourselves and one another through song and melody into the night.			
10:00 – onwards	Food Justice Cohort Meeting	Audrey Sasson & Ruth Messinger	Beige Yurt	

Saturday Schedule

When	What	Presenters	Where	Track
7:45 – 8:45	Breakfast		Main Building	
8:30 - 9:00	Learn to Milk with Zola	Adamah Fellows	Barnyard	J Ag
8:30 – 11:00	Traditional Egalitarian Minyan	Ariella Rosen, Morris Panitz, Alana Alpert	Synagogue	
	Men and women will take equal roles in leading this mostly Hebrew-language service, with a triennial Torah reading. 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	Garth Silberstein, Naf Hanau, Alan Mendelsohn	Red Yurt	
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.				
8:45 – 9:45	Avodat Lev	Melanie Rivkin	Beige Yurt	
	Join the Adamahniks for this hour-long service that involves singing, chanting and meditation in the context of a Shabbat morning service.			
10:00 – 11:00	Yetzirah Yoga	Cari Gardner	Beige Yurt	
	A rejuvenating yoga class that draws inspiration from Jewish traditions of mindfulness and gratitude. All levels welcome.			
11:00 – 11:30	Kiddush		Rec Hall	
11:45 – 12:45 pm	Food For Thought Sessions			
	In the spirit of Shabbat, these shorter sessions use Jewish texts to shed light on some of the most pressing food questions of today.			
	What Does Vegetarianism Have to Do with Judaism?	Jeffrey Cohan	Library	HM
	This session will explore why several leading rabbis describe vegetarianism as a central component of an ideal Jewish lifestyle and as a moral imperative for our age. Judaism's extensive teachings about compassion toward animals will be discussed in the context of contemporary factory farming and kosher slaughter.			
	Drink Up! The Torah of Water	Mirele Goldsmith	Tent	JHC
	Rising seas, stronger hurricanes, and droughts challenge us to recognize the importance of water in our lives. Experience the Tikkun Mayim, a ritual of prayer and discussion for the repair of our relationship with water.			
	Shmita	Yigal Deutscher & Nati Passow	Beige Yurt	J Ag
	Ancient and modern texts explore the nature of Shabbat and <i>shmita</i> and the role of cycles in our lives.			
	Book Club – Season to Taste	Molly Birnbaum	Lounge	JHC
	Join author Molly Birnbaum and discuss this year's book club selection, <i>Season to Taste</i> . Dive right into Molly's incredible story of losing and regaining her sense of smell, and join in on the discussion about scent and food memory, the intimacy of memory and about the science of the sense of smell.			
	God's Image in Kabbalah	David Seidenberg	Tent	JHC
	The image of God in every person is the theological basis in the West for human rights, for recognizing the dignity of others, and for loving one's neighbor. But as any child will tell you, God's image is found in many more places than human beings. Find out how the Kabbalah avidly attributed God's image to trees, rainbows, the animals of Ezekiel's chariot, and many more realms!			
	A Dose of Daf Yomi	Nigel Savage	Synagogue	
	Come together for a fun and informal discussion about today's <i>daf</i> , or page, of Talmud being studied around the world as part of a seven and a half year cycle! Sources will be provided in English and Hebrew, everyone is welcome, no prior experience necessary.			
1:00 – 2:15	Lunch		Main Building	
2:30 – 3:45	Jews and Gut Health: Finding Gut Health Through Good Health	Maya Shetreat Klein, Eli Margulies, Alicia Cohen, Alexa Weitzman	Synagogue	HM
	Do you suffer from a typical Jewish stomach? Stomachaches, irritable bowel, food sensitivities and more? If so, you're not alone! Come to this panel discussion with leading experts and learn about healing your Jewish belly holistically.			
	Farming While Female	Janna Berger, Emily Freed, Kate Re	Beige Yurt	J Ag
Recent years have seen a strong interest in, and return to, small, independent farming. The surprising (or not so surprising) twist is that more and more women are taking on the job. Come and hear from these strong Jewish women farmers: has being a woman helped or hindered their success? What advice would they give to others who are thinking of farming as a new career? Are there any advantages to being a woman in this profession?				

Saturday Schedule

When	What	Presenters	Where	Track
2:30 – 3:45 pm (cont'd)	Permaculture and Compost Tour	Shamu Sadeh	Meet at Arts & Crafts	J Ag
	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 chickens, 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 compost demonstration: Psalms teaches that “the stone that the builders overlooked will be the cornerstone of the third Temple.” We are turning ‘waste’ into valuable fertilizer for our fields—something you can learn to do in your own garden.			
	Berbere: The Ethiopian Curry	Ronit Treatman	Tent	JHC
When the Ethiopian Jews began arriving in Israel in 1984, they brought with them a spice mixture called berbere. Like curry, berbere is a combination of spices that gives Ethiopian cuisine its distinctive flavor. These flavors are one of the newest additions to the fusion that is modern Israeli cuisine, especially for shabbat dinner. Please join us to learn about the history of berbere, and to prepare your own berbere mixture to take home, along with a recipe for the Ethiopian Sabbath stew called Doro Wot.				
4:00 – 5:15 pm	Fragrant Herbs: Scent, Identity and Jewish Tradition	Molly Birnbaum & Ronit Ziv-Kreger	Synagogue	JHC
	From the herbs of Havdallah to the incense at the Temple, Jewish tradition has a special relationship to fragrant things (and special blessings, too). This session will explore the roots of those traditions, and the science of how memories make their way from our nostrils to our hearts.			
	Hanukkah and Christmas Chocolate Melt into Gelt	Debbie Prinz	Beige Yurt	JHC
	Learn about connections between chocolate and religion, as well as some little known information about the development of Hanukkah gelt.			
	Staying Sane While You Eat for Two: Intentional Eating Through Pregnancy and Beyond	Maya Shetreat-Klein	Tent	HM
Have you ever wondered how to sort through the vast and confusing information regarding how to bring a healthy baby into the world? Board-certified child neurologist Dr. Maya Shetreat-Klein will discuss the importance of primal health, the period from conception through the first year of life. Discover the evidence showing that both mother and father's health is important, how this period has lifelong impact on both the mother and the baby's health, and approach mindful conception, pregnancy and birth with your baby's neurological health in mind.				
4:00 – 4:45	Global Food Sovereignty, from Beijing to Brooklyn	Nancy Romer	Lounge	FJ
	Food sovereignty is the right of people to democratically define their own food and agricultural systems. In this workshop, Brooklyn Food Coalition founder Nancy Romer will lead us in examining our role supporting the farmers, fisherfolk, landless peasants, and pastoralists currently demanding a more just, equitable, and sustainable food system.			
4:00 – 4:45	Mincha (afternoon services)			
	Traditional Egalitarian	Ariella Rosen & Elisha Herb	Synagogue	
	Mechitza	Garth Silberstein & Naf Hanau	Red Yurt	
5:15 – 5:35	Ma'ariv (evening services)			
	Traditional Egalitarian	Emily Barton	Synagogue	
	Mechitza	Garth Silberstein	Red Yurt	
4:30 – 5:30	Seudat Shlishit - Snack		Rec Hall	
5:30 – 6:00	Havdallah and Hanukkah Candlelighting	Renna Khuner-Haber & Andy Kastner	Tent	
	We close Shabbat at the Food Conference in the gentle energy of the waning day, and then we fill with exuberance during a great havdallah with music and dancing.			
6:20 – 7:45	Dinner		Dining Hall & Lounge	
7:30 – 7:45	Shuk Set Up		Rec Hall	
	If you are hosting a shuk or table activity, please enjoy your dinner then come out to the Rec Hall to set up!			
8:00 – 9:30	Shuk		Rec Hall, Library	
	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, enjoy some more DIY food, and perhaps a Hanukkah treat or two.			
9:30 onwards	Beit Café / Open Mic	Daniel Silverstein	Synagogue	
	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.			
	Late Night Hang-Out		Lounge	

Sunday Schedule

When	What	Presenters	Where	Track
7:00 – 7:45 am	Shacharit (morning services) Traditional Egalitarian	Emily Barton	Synagogue	
	Shacharit (morning services) Mechitza	Jacob Siegel & Baruch Rock	Red Yurt	
	We have the special opportunity to celebrate Hanukkah together with this extended Shacharit/morning service. This service will include a joyous <i>Hallel</i> ("praise") and Torah reading for the first day of these eight days of light.			
7:45 - 8:30	Capracinos	Adamah Fellows	Barnyard	J Ag
	Grab a cub of coffee or tea in the main building fill it up with hot fresh goat milk.			
7:30 – 8:30	Breakfast		Dining Hall	
8:45 – 10:00	Frankenfruit and the Talmud	Justin Goldstein	Synagogue	J Ag
	Genetic engineering is a controversial aspect of contemporary industrial food production. Participants will receive a brief introduction to the process of Jewish law and making a legal ruling in the Jewish tradition. This session will focus on the areas of traditional Jewish law which relate to the issue of genetic engineering. No knowledge of Jewish law or Hebrew is necessary, some knowledge of genetic engineering would be helpful but is not essential.			
	The In's and Out's of Old MacDonalds Farm	Jerry Schwartz, Glenn Katz, Yadidya Greenberg	Beige Yurt	MS
	Most animal farming takes place at the industrial scale and includes things like battery cages and CAFOs and mass use of pre-emptive antibiotics. Join a sheep, goat, and chicken farmer who are trying to care for animals ethically and Jewishly, deal with real-life logistics such as predator pressure or proximity/scale conflicts with kosher slaughter and struggling with the tension between educational mission, production, <i>tzaar baalei chayim</i> and kashrut.			
	The Shmita Project	Yigal Deutscher, Nati Passow	Lounge	J Ag
	The Shmita Project is a new educational platform to apply Shmita values and principles to design for local, grassroots food security, economic resiliency, and community empowerment. The Shmita year begins once again Rosh Hashana 2014. Come and learn how to join the movement to reclaim this radical, ancient practice for our modern era.			
	Get Cultured! Simple Homemade Dairy Delights	Blair Nosan, Amanda Aaron (assistant)	Cultural Center	DIY
Be it lactose-intolerance, veganism, or an unsurpassed love of cheese, dairy in a modern world can be a complicated topic. Looking to the wisdom of old world dairy ways, we'll master the art of making cultured butter, cream cheese, and yogurt, while exploring how these homemade dairy products can add intention to the way we engage with dairy in our daily lives. Join us in the shuk on Saturday night to see step one of these two part processes. Step two will be taught on Sunday morning, along with a tasting.				
10:15 – 11:30	Jewish Farm Educators Curriculum Meet-Up	Sarah Chandler	Tent	J Ag
	Are you putting together an amazing farming curriculum that you want to see others use? Are you looking for creative lesson plans for a certain age group? As the field of Jewish farm education grows, let's start a conversation about how to share our resources. This session is for people currently working in Jewish farming educational programs only.			
	Food Justice Cohort Meeting	Audrey Sasson	Red Yurt	FJ
	A mandatory gathering for the AJWS Food Justice scholarship recipients.			
10:15 – 11:30	Grains Galore, Exploring Nourishing Grains to Heal and Delight	Leslie Cerier	Cultural Center	DIY
	Gluten-free cooking is not about deprivation, but is pleasurable, creative, and delicious. Everyone can benefit from eating less gluten, and for those with gluten sensitivities, this class could change your life. Come taste exciting globally inspired dishes that will enhance everyone's energy and stamina, including Millet Carrot Latkes and Power Porridge with Goji Berries and an array of healing toppings.			
	Scaling Up: From Individual to Collective Impact Through Organizing	Audrey Sasson, Karin Fleish & Nancy Romer	Red Yurt	FJ
	We make choices each day that challenge our broken food system, yet inequities persist. What would it take to see large-scale, systemic change? In this interactive workshop, we'll build our skills in lobbying and organizing our communities to influence elected officials. Using lessons learned from two struggles—for healthier school food at home and for more effective food aid abroad—we'll demonstrate the power of grassroots organizing.			
	Beyond the Four Worlds... Creating a Meaningful Tu B'Shvat Seder	Nigel Savage	Synagogue	JHC
	In the darkness of winter, the 15th of the month of Shvat brings the birthday of the trees. Join Hazon Executive Director Nigel Savage on a journey through time and space to explore the roots and branches of this remarkable holiday—from public policy in Ancient Israel, to the birth of the Jewish Environmental Movement, to your dining room table. Be among the first to use the Hazon Tu'Bshvat Seder and Sourcebook, reimagined for 5773/2013.			
11:30	Four Seasons on a Jewish Farm	Elan Margulies, Aaron Ney	Lounge	J Ag
	Ever wonder what a farmer does in the winter? Which is the busiest season for farming -- spring or summer? These and other questions will be brought to life by the leaders of the Jewish farming movement.			
11:30	Closing	Eli Margulies & Anna Hanau	Rec Hall	
12:00 – 1:00	Lunch		Main Building	