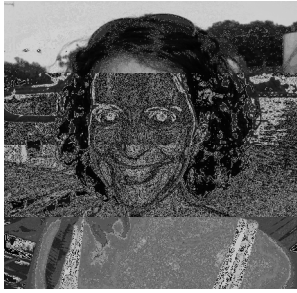


## Friday



Welcome to Hazon's 2<sup>nd</sup> annual Food Conference! Thank you all for coming!

Planning this has put me in contact with so many of you. I'm amazed at the breadth of your experiences and interests - people who had kosher heirloom turkeys for Thanksgiving; former Brooklynites now raising goats; rabbinical students who hope to incorporate food as a focus of their pulpits; vegetarians who now eat meat; and meat-eaters going veggie. So many different Jewish journeys. Above and beyond the formal sessions, we hope that you'll share your own stories with new friends and old.

A key moment in my own food journey occurred when I was camping on the beach of Kaulalau in Hawaii. One afternoon, a walk led me to three enormous mango trees, and a ripe mango fell right in front of my feet. I picked up the mango, peeled it, took a bite

and it changed my life. The relationship between producer and consumer was suddenly incredibly clear; together with the knowledge that food choices that are good for the land are also healthy for my body and soul. For me, part of my own journey became conveying this to others.

After returning to New York, I entered graduate school in Nutrition at Teachers College, Columbia University. After completing my graduate studies I became a registered dietitian, and worked on a nutrition curriculum for NYC public schools. But the question remained: how could I strengthen people's understanding of the connection between land, body, and soul?

This is where my story intersects with Hazon's. Like Nigel and Elena and so many of you here today, I'm excited by Hazon because of the opportunity it provides to examine and to strengthen the clear connections that exist between the Jewish traditions that we inherit, the Jewish and wider communities we live in, and the food that we eat. Doing that work is nourishing and sustaining – and *important* - in many different ways. We hope that by the end of the conference you'll indeed feel that your body, your brain and your soul have all been both stimulated and pampered ☺.

This conference reaches out to wider communities all around the country that are strengthening and renewing Jewish life through Hazon's food work. I especially want to welcome – and to thank and acknowledge – the many people here who have been centrally involved in moving this work forward within and beyond Hazon. There are leaders and members from Tuv Ha'Aretz, Hazon's Jewish Community-Supported Agriculture program, including people from eight new sites that are about to embark on their first season of providing local, organic food to their Jewish communities. There are teachers and administrators who are training to teach Min Ha'Aretz: Hazon's Family Education Initiative to elementary and middle school students along with their parents. We're excited that bloggers and readers of the virtual community of Hazon's blog, the Jew and the Carrot, ([www.jcarrot.org](http://www.jcarrot.org)) will have a chance to blog to each other in person.

Finally: I look forward to hearing more about your story as we join together to nurture the seeds of the New Jewish Food Movement. The word Hazon means "vision." And the vision we're working towards – the central mission that infuses all our programs, including the Rides and the new Israel Hike that you're all invited to go on! - is **to create a healthier and more sustainable Jewish community, as a step towards a healthier and more sustainable world for all**. Engaging with food is a vital way to do this work. We hope you have a great time; and we hope also that this conference will encourage and inspire you to renew the Jewish community, and change the world, in the year to come.

Judith

## Food Conference Themes

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### **Sustainability**

Learn where your food comes from and about the role of sustainable agriculture. Food sustainability is a term used to describe the impact our methods of food production have on the environment. The most common definition generally characterizes it as harvesting that meets the needs of the present without compromising the needs of the future. Sessions inspired by this theme look at sustainability from both a Jewish and a secular perspective, covering everything from pickling and worm composting to sustainable business practices and schmitta.

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## The Hazon Food Conference

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### History & Culture

Delve into historical and contemporary Jewish culinary traditions from around the world. From the latkes we eat during Chanukah to the matzo we eat during Pesach, there is no question that Jewish history and culture is inextricably intertwined with food. Sessions associated with this theme explore the Jewish food connection by taking a closer look at what we eat and why we eat it. Presentations explore everything from the origins of our food blessings, to Sephardic cuisine and the fascinating history of bagels.



### Food Justice

Explore the connection between food justice and the choices we make about food. Food justice encompasses the intersection between healthy food and the people who have access to it. On one side are the food policies that regulate sustainable, healthy food production, on the other are the people who want access to it (yet perhaps can't afford it), and in the middle are the farm workers who bring that food to your local food market or grocery store. Food justice affects both the national and international sphere. Sessions inspired by this theme cover topics like the farm bill, connections between poverty and obesity, and genetically modified food.



### Health & Nutrition

Discover a distinctly Jewish flavor to healthy eating and better nutrition. The food you put into your body affects your physical & spiritual well-being, and is unmistakably influenced by our modern day lifestyle. Sessions associated with this theme explore the connection between what we eat and who we are from the perspectives of Judaism, psychology, chefs and farmers, among others. From body image issues to cooking demos and looking at changes in institutional food the sessions in this theme will give you much food for thought.



### Jewish Tradition

How do traditional Jewish texts inform the food choices we make today? And how do 21<sup>st</sup> century food concerns shed new light on ancient tradition? Jewish learning, celebration including our Shabbat and Chanukah traditions, and divrei Torah are vital sources for the new Jewish Food Movement.

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**Thursday, December 6<sup>th</sup>**

Time	Events	Location
4:00 pm	<p><b>Arrival and Registration</b></p> <p><b>UniTea Lounge – Tea Lounge &amp; Tastings</b></p> <p>Welcome to the conference! As you register, Tali Weinberg and the Adamahniks are serving up delicious blends of teas that will warm you inside and out, and make you smile.</p>	Arts and Crafts
4:30 – 5:30pm	<p><b>Eat Local Longer</b></p> <p><i>Josh Rosenstein</i></p> <p>Vegetables are only good for you if they're fresh, right? Not so! Making fermented foods such as pickles and sauerkraut using the traditional method of lacto-fermentation not only preserves your vegetables so that you can eat local longer, it also makes the nutrients more bioavailable (in other words, it's really good for you). Anyone can practice lacto-fermentation in a home kitchen. In this session we will learn the basics of lacto-fermentation, as well as discussing other ways to extend your harvest through the winter months. We'll also do some taste tests and sample a variety of products from the Adamah farm.</p>	Game Room
	<p><b>Challah: Kneading, Taking and Giving</b></p> <p><i>Julie Seltzer</i></p> <p>"The world was created for the sake of challah." (Bereishit Rabbah 1:6) This quote from the midrash is not referring to the sweet braided bread we eat on Shabbat, but to the original meaning of the word challah: the portion of each bread batch set aside as a gift for the priests. In this hands-on workshop, we will bake bread together and look at Jewish texts associated with the ancient tradition of taking challah.</p>	Rec Hall
	<p><b>Food Chanukiot</b></p> <p><i>Teva Educators</i></p> <p>Let's make Chanukah creative! Create a food chanukiah (menorah) to light tonight and start decorations and a mural for our space! All ages welcome.</p>	Teva Lounge (Kids Session)
5:45 – 6:15pm	<p><b>Chanukah Candle Lighting</b></p> <p>Join us by the lake, weather permitting, to light our large, communal chanukiah on the third night of Chanukah. Afterwards, everyone will light chanukiot inside the rec hall.</p>	By Lake/Rec Hall
6:30 - 7:30pm	<p><b>DINNER - (Kids &amp; Family start at 6:15pm)</b></p>	Dining Hall/Lounge
7:30- 7:45pm	<p><b>Ma'ariv/Evening Prayer Service</b></p> <p>In order to support a member of our community who is saying Kaddish, we will provide a traditional Orthodox service. Even if you might not typically attend services, we encourage you to be a part of this service.</p>	Synagogue
7:45 - 8:15pm	<p><b>Orientation</b></p> <p><i>Judith Belasco, Anna Stevenson, Simon Feil</i></p> <p>We ask that all participants attend this session. Welcome to the Food Conference!</p>	Rec Hall
	<p><b>Seed Sprouts: Edible Jewelry</b></p> <p><i>Teva Educators</i></p>	Teva Lounge (Kids Session)

## **The Hazon Food Conference**

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Explore the Green House and discover the role of sprouting in farm life. Use seeds to create your own edible necklaces. Open to kids 6 and up.

## The Hazon Food Conference

Thursday/Friday

**8:30 - 10:00pm**     **Lifting the Cellophane Veil: Shechting a Goat...**     Rec Hall  
*Dr. Shamu Sadeh (moderator), Simon Feil, Rabbi Seth Mandel, Rabbi Yehuda ben Chemhoun, Aitan Mlзраhi*

**This session is compulsory if you're planning to attend the goat shechting in the morning. But you're warmly welcome to attend if you haven't yet decided- or if, indeed, you've already decided not to attend.**

What is involved when an animal is shechted? In this session, we'll learn about what will take place during the shechting from the goat farmer who raised the goats, the shochet who will slaughter the goats and the masgiach who will oversee the kashrut of the animal. Small group discussions will allow you to thoughtfully prepare for the shechting, and the panelists will answer questions.

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**Movie: The Real Dirt on Farmer John**     Synagogue

Meet Farmer John, a man who will turn every idea you ever had about what it means to be an American farmer, or an American dreamer, on its head. Watch this inspirational story of revolutionizing a family farm through the growth of Community Supported Agriculture (CSA) on his farm.

## Friday, December 7<sup>th</sup>

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**6:15 – 7:00am**     **Shacharit / Morning Service**     Synagogue  
In order to support a member of our community who is saying Kaddish, we will provide a traditional Orthodox service. Even if you might not typically attend services, we encourage you to be a part of this service.

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**6:30- 7:00am**     **Early Light Breakfast**     Dining hall

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**7:00 - 9:30am**     **Shechting a Goat**     Gather Outside the Green House  
Please be on time.  
This session will give participants the opportunity to see a goat being shechted. Participants will gather outside the Green House before heading to an offsite outdoor location. Please dress to be outdoors, with boots and warm clothes.

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**7:45 - 8:45am**     **Gentle Yoga**     Red Yurt  
*Naomi Aborn*  
This class combines yoga postures, breathing, and meditation to bring recuperation to the internal organs, the nervous system, and the consciousness. A delightful balance of effort and ease that will leave you aware and joyful.. an excellent way to absorb the goodness of the conference!

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**Farm Chores**     Pasture  
Registration is required. This is open to a limited number of participants on a first come basis. Sign up in the Arts/Crafts lounge.

Join the Adamah Fellows to milk the goats in the morning or evening. You will meet at the pasture and help feed and water the chickens and milk the goats.

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**8:00 – 9:30am**     **BREAKFAST**     Dining Hall/Lounge

<b>9:00 - 9:30am</b>	<b>Meet your Madrichim! For Kids and Parents</b> <i>Teva Educators</i>	Beige Yurt (Kids Session)
<p>Meet the staff of the Teva Learning Center who will teach, play, learn and adventure with your kids &amp; teens this weekend. Teva will discuss ground rules, share important information for parents and play some introductory games. Mandatory for all parents who will send their children to Kids and Family programming.</p>		
<b>9:45 – 11:00am</b>	<b>The Transformational Power of Nourishment</b> <i>Halé Sofia Schatz</i>	Synagogue
<p>Nourishment has the potential to awaken, to heal and to empower us. In these turbulent and transformational times, we need flexibility and strength to manifest vision for the many new directions life is now presenting. How do we remain firmly rooted and flexible at the same time? Can we eliminate what is no longer necessary in our lives and embrace the new directions with lightness of being and clarity of heart? This session will cover how we need to nourish ourselves fully to align with our deeper, natural rhythms, and to support our soul's vision.</p>		
	<b>Food Fight: How Congress Impacts Who Eats What and How</b> <i>Melissa Boteach</i>	Rec Hall
<p>Take a closer look at how the United States Congress sets food policy. Come ready to learn about and discuss the 2007 Farm Bill Reauthorization. Think it's just about cotton subsidies? Surprise, it's food stamps, nutrition programs for children and pregnant women, and even money for farmer's markets around the country. And while it doesn't always say so, the Farm Bill impacts not only what food is grown in the U.S., but everything from the economic viability of small scale crop farming in Africa to what kind of corn is grown in Mexico.</p>		
	<b>Urban Worm Composting</b> <i>Josh Reich</i>	Game Room
<p>After cooking a delicious dinner, what should you do with carrot tops, corn husks, and onion skins? Come and learn how to turn your scraps into soil-through composting! This hands-on workshop will give you an introduction to the basics of composting - it's history, science, and practice. We'll be focusing on urban composting systems appropriate for even the smallest of apartments. Approximately 12 bins will be built and available to take home on a first-come, first-served basis.</p>		
	<b>Six Years You May Sow Your Field...But in the Seventh Year the Land Shall Have a Sabbath</b> <i>Shuli Passow, Nati Passow, &amp; Yigal Deutscher</i>	Red Yurt
<p>What are the philosophical implications of the shmitta year on a society and how do they contribute to a culture of collective sustainability? How does shmitta address issues of social inequity? A look at some of the texts and reasons for shmitta from the Torah and throughout Rabbinic literature.</p>		
	<b>Breads and Braids</b> <i>Julie Negrin</i>	Teva Lounge & Cob Oven (Kids Session)
<p>Prepare for Shabbat with challah making and a trip to Freedman's cob oven for baking. Yum! Open to kids of all ages; children ages 4 and under need to be accompanied by an adult.</p>		

<p><b>9:45-11:00am</b> <i>(continued)</i></p>	<p><b>Find-it-Yourself: Wild Food from Nature</b> <i>Teva Educators</i></p> <p>Adventure around the beautiful lands of Isabella Freedman to collect acorns and learn about wild edible plants with Teva experts. Learn brachot and wilderness awareness skills. Enjoy some free food from nature. All ages are welcome. Outdoor dress attire required.</p>	<p>Meet in front of the Teva Lounge (Kids Session)</p>
<p><b>11:15 – 12:15pm</b></p>	<p><b>Incorporating Real Food into your Real Life – Cooking Demo</b> <i>Chef Linda Lantos</i></p> <p>Warm up with stew and other delicious winter fare. This cooking demonstration and discussion will explore the realities of people's busy lifestyles with a focus on how to realistically incorporate nourishing whole foods into their daily routines.</p>	<p>Game Room</p>
	<p><b>Bagels – From Shmeor to Eternity</b> <i>Rabbi Gil Marks</i></p> <p>Bagels have become the quintessential Jewish bread in America, yet this obscure Polish treat is more than a satisfying vessel for our lox or cream cheese. Beyond its culinary merits, bagels are also a symbol of the Jewish experience in America, serving as a tangible measure of the way Jewish tradition has adapted and changed in reaction to the cultures it has encountered.</p>	<p>Synagogue</p>
	<p><b>Kopali Organics, A Business Experiment in Tikkun Olam.</b> <i>Stephen Brooks &amp; Zak Zaidman</i></p> <p>Would-be proponents of eating local are stumped: what about all the global economies that rely on food trade with North America? What if you really like bananas? Is it the case that buying tropical fruit and vegetables always represents a moral or environmental compromise? Taking care of everyone and all life in the supply chains of food is not just important, it is critical to global food security and to the future of all life. Learn about the global capitalist food system, what one organization is doing to improve it, and why it's Jewish to pay attention.</p>	<p>Rec Hall</p>
	<p><b>Justice, Justice Your Shall Pursue: Addressing Hunger and Food Justice Issues Through Your Tuv Ha'Aretz</b> <i>Elena Sigman &amp; Leah Koenig</i></p> <p><u>This session is mandatory for ALL Tuv Ha'Aretz Track members.</u></p> <p>Eating fresh, organic produce through a CSA is a blessing – but the blessing of healthy, sustainable food is not equally accessible to everyone. In this session you will explore the roots of Jewish food justice in Biblical texts and consider ways to weave these values into your Tuv Ha'Aretz.</p>	<p>Red Yurt <b>CSA</b></p>
	<p><b>Feeding Our Feathered Friends</b> <i>Teva Educators</i></p> <p>What role do birds play in providing food for people? Learn about our feathered friends and why people aren't the only ones out there who need food this winter. Make and decorate a bird feeder out of re-used materials to take home and to share with the birds at Isabella Freedman. All ages welcome; children under 5 must be accompanied by an adult.</p>	<p>Beige Yurt (Kids Session)</p>



<p><b>11:15 - 12:15pm</b> <i>(continued)</i></p>	<p><b>Paint with Veggies, Fruits and Roots</b> <i>Teva Educators</i></p> <p>Make block print Chanukah cards for your family and friends with vegetables and washable paints. We will be cutting out beautiful shapes from potatoes and apples and stamping them onto cards with paint. Hear a silly story about a rabbit who didn't know his veggie heads from tails! For 8 years and younger.</p>	<p>Teva Lounge (Kids Session)</p>
<p><b>12:30 - 1:30pm</b></p>	<p><b>LUNCH/ OPEN TABLES- (Kids &amp; Family start at 12:15pm)</b></p>	<p>Dining Hall/Lounge</p>
<p><b>1:30 - 1:45pm</b></p>	<p><b>Mincha/Afternoon Service</b></p> <p>In order to support a member of our community who is saying Kaddish, we will provide a traditional Orthodox service. Even if you might not typically attend services, we encourage you to be a part of this service.</p>	<p>Synagogue</p>
<p><b>1:45 - 3:00pm</b></p>	<p><b>KEYNOTE: From the Farm to Your Plate: The Journey of One Meal</b> <i>Chef Dan Barber</i></p> <p>Dan Barber, chef and co-owner of Blue Hill and Blue Hill at Stone Barns, explores the connection between a plate of food and a place that grows the food. Blue Hill restaurants emphasize knowing both where the ingredients come from, and how they are grown: An impossibly juicy and delicious leg of lamb? It turns out that it was not so much the workings of a great chef but a great farmer, a great pasture and a healthy animal. In this session Dan will offer a recipe, at once philosophical, gastronomical and environmental--but ultimately a recipe for flavor. Through the lens of one Blue Hill dish, he will discuss the best agricultural practices behind each ingredient—not just what you're eating, but what you're eating is eating—emphasizing how to utilize the latest farm technology to grow the tastiest foods in the Northeast.</p>	<p>Rec Hall</p>
<p><b>Sustainable Simchas</b></p> <p><i>Dasee Berkowitz (moderator), Edith Stevenson, Barbara Lerman-Golomb, Sharon Halper</i></p> <p>A simcha should be a joyous event that exemplifies your values. Whether you're planning a gala wedding or a small-scale bar/bat mitzvah, learn how your celebration can be an occasion for thoughtful living, sustainable consumption and building community. We'll discuss healthy and sustainable food options, ways to green your synagogue, and starting a cooking committee at your shul.</p>		<p>Synagogue</p>
<p><b>Min Ha'Aretz: Hazon's Family Education Initiative</b></p> <p><i>Elena Sigman &amp; Judith Belasco</i></p> <p><u>Mandatory for 2008 Min Ha'Aretz school attendees and open to especially everyone who cares about family education.</u></p> <p>What is family education and how can it be successful in your Jewish day school? Learn about the Min Ha'Aretz program model by exploring the developing field of family education and by engaging in study of the curriculum. Identify potential benefits, challenges and way to strengthen the program in your own school.</p>		<p>Red Yurt</p>
<p><b>The Food Adventurers Take on America! (Part I)</b> <i>Teva Educators</i></p> <p>Become a Food Adventurer and create a dramatic performance about our food system. Where does our food come from? Who grows it? How does it get here? From the script, to costumes, prop design, and acting, be a part of the show. Participation in all three of the Food Adventurer sessions and final performance is requested. This play will be preformed on Sunday morning for</p>		<p>Teva Lounge (Kids Session)</p>

# The Hazon Food Conference

Friday

all conference participants. Open to kids of all ages.

<p><b>1:45-3:00pm</b> <i>(continued)</i></p>	<p><b>Make Way for Seedlings: Paper Making</b> <i>Teva educators</i></p> <p>Learn about seed-saving including the storage of vegetable seeds &amp; wild edibles in homemade paper. Make your own seed saving paper filled with seeds from this year's harvest. Plant your paper in the spring and watch it grow. The first half of this program start in the Green House and the second half will be outside. For ages 7 years and up.</p>	<p>Green House (Kids Session)</p>
<p><b>3:00 – 3:30pm</b></p>	<p><b>Free Time: Get Ready for Shabbat &amp; Chanukah</b></p>	
<p><b>3:30 – 4:15pm</b></p>	<p><b>Community Chanukah / Shabbat Candle Lighting</b> <i>Rabbi Steve Greenberg</i></p> <p><u>Please be on time.</u></p> <p>Gather as a whole community by the lake (if there is no rain/snow) and join together to light our chanukiah on the fourth night of Chanukah. Afterwards, everyone will light their chanukiot inside the Rec Hall followed by Shabbat candle lighting. Candle lighting is at 4:04 pm.</p>	<p>Outside/Rec Hall</p>
<p><b>4:30-5:45pm</b></p>	<p><b>Kabbalat Shabbat/Ma'Ariv (Orthodox)</b> <i>Rabbi Avi Finegold</i></p> <p>This Hebrew-based service will have separate seating and a lot of singing.</p>	
	<p><b>Kabbalat Shabbat/Ma'Ariv (Traditional Egalitarian)</b> <i>Dassee Berkowitz &amp; Rabbi Fredric Marguiles</i></p> <p>This Hebrew-based service will have mixed seating and a lot of singing.</p>	
	<p><b>Kabbalat Shabbat/Ma'Ariv (Alternative /Musical)</b> <i>Tali Weinberg &amp; Zelig Golden/ Ben Shalva</i></p> <p>This will include singing, drumming and spiritual reflection as we welcome Shabbat.</p>	
	<p><b>Tea Time</b></p> <p>This alternative to services on Friday night is a time to relax, enjoy warm tea and the photographs.</p>	
<p><b>6:00-7:45pm</b></p>	<p><b>DINNER - (Kids &amp; Family start at 5:45pm)</b></p>	
<p><b>6:30 – 7:30pm</b></p>	<p><b>Farm Chores</b></p> <p><u>Registration is required. This is open to a limited number of participants on a first come basis, Sign up in the Arts/Crafts lounge.</u></p> <p>Join the Adamah Fellows to milk the goats in the morning or evening. You will meet at the pasture and help feed and water the chickens and milk the goats. In keeping with Jewish tradition and our biblical shepherd ancestors, we milk on Shabbat so that the goats do not suffer but we do not use the Shabbat milk.</p>	
<p><b>8:00 – 9:00pm</b></p>	<p><b>Fast world, Fast Food and Jewish Wisdom</b> <i>Teva Educators</i></p> <p>Consider the food challenges faced by youth in a fast-paced, fast-food world. What can we do to address those challenges and live a strong, healthy life? Share experiences from your own life and learn how you can help build a</p>	<p>Beige Yurt (Kids Session)</p>

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**8:00-10:00pm**

**KEYNOTE: Planting Seeds for the New Jewish Food Movement**

Rec Hall

*Nati Passow and Nigel Savage*

*Respondents: Brenda Berry, Rabbi Steve Greenberg, Becca Schoen*

Jewish tradition encourages the use of food as a vehicle for social and environmental sustainability. Through ancient Jewish food systems emerges a model with significant philosophical and practical implications for contemporary life. What are the ways we can learn from our traditions to address the growing need for sustainability? How do we integrate the lessons from the past in creating a new Jewish food movement?

In this keynote session, we will pull together the conference's various threads in the context of Hazon's own food work and the larger emerging movement around Jewish life and contemporary food issues.

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**10:15pm -**

**Maple Syrup Tisch**

Game Room

*Rabbi Shmuel Simenowitz*

Tisch means table. Come sit and tell stories, sing songs, drink drinks, and celebrate the mystical, creative and sometimes a little wild world of the Rabbis' table

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healthy sustainable world for all. Ages 9 and up.

Saturday, December 8<sup>th</sup>

<b>7:45 – 8:30am</b>	<b>Farm Chores</b> <u>Registration is required. This is open to a limited number of participants on a first come basis. Sign up in the Arts/Crafts lounge.</u> Join the Adamah Fellows to milk the goats in the morning or evening. You will meet at the pasture and help feed and water the chickens and milk the goats. In keeping with Jewish tradition and our biblical shepherd ancestors, we milk on Shabbat so that the goats do not suffer but we do not use the Shabbat milk.	
<b>8:00-9:30am</b>	<b>BREAKFAST</b>	Dining Hall/Lounge
<b>8:30 - 11:15am</b>	<b>Traditional Egalitarian Shabbat morning services</b> <i>Jennifer Handy &amp; Professor Gary Rendsburg</i> Traditional service, with mixed seating, based in Hebrew with a full Torah reading, some explanations and a lot of singing.	Synagogue
	<b>Mechitza Minyan Shabbat morning services</b> <i>Jay Lipsey, David Rendsburg &amp; Avi Robinson</i> Orthodox service with separate seating, based in Hebrew, with a full Torah reading	Game Room
<b>9:00 – 10:00am</b>	<b>Kids &amp; Family Service</b> <i>Laura Bellows</i> Sing, dance and celebrate! Join us for shabbat prayers, stories and song. This service will loosely follow the traditional structure of Saturday morning prayer. Parents are strongly encouraged to attend with their children. We may go outside briefly, please dress appropriately.	Beige Yurt
	<b>Gentle Yoga</b> <i>Naomi Aborn</i> This class combines yoga postures, breathing, and meditation to bring recuperation to the internal organs, the nervous system, and the consciousness. A delightful balance of effort and ease that will leave you aware and joyful.. an excellent way to absorb the goodness of the conference!	Red Yurt
<b>10:00- 11:15am</b>	<b>Shabbat Stories &amp; Storytelling</b> <i>Teva Educators</i> Can we learn about nature and food through the Torah and other Jewish stories? Listen to stories about food from Genesis through to today to learn how.	Beige Yurt
	<b>Adamah Led Nature Hike</b> <i>Naf Hanau</i>	Outside Arts/Crafts
	<b>Groovin with G-d</b> <i>Adam Berman</i> Not your bubbe's prayer service. A little singing, a little meditation, a lot of ruach.	Red Yurt
<b>11:15 -11:45am</b>	<b>Kiddush</b>	Dining Hall

<b>11:45-12:45pm</b>	<b>Beit Midrash/ House of Learning</b>	
	Come study together and in chevruta (pairs) from Hazon's Food for Thought adult education curriculum. Three concurrent sessions are offered highlighting different sections of the curriculum. The Food for Thought sourcebook will be provided to all participants during this session.	
	<b>Kashrut: What is "fit" to eat?</b>	Rec Hall
	<i>Rabbi Avi Finegold</i>	
	<b>Brachot</b>	Synagogue
	<i>Nigel Savage</i>	
	<b>Food and Ethics</b>	Game Room
	<i>Anna Stevenson</i>	
	<b>The Food Adventurers Take on America (Part II)</b>	Teva Lounge
	<i>Teva Educators</i>	(Kids Session)
	Continue creating a play about the untold tales of our food. Participation in all three of the Food Adventurer sessions and the final show is requested. This play will be performed on Sunday morning for all conference participants. Open to kids of all ages.	
	<b>Movement and Music for Seedlings</b>	Beige Yurt
	<i>Teva Educators</i>	(Kids Session)
	What does it feel like to be a seed in the ground, pushing your roots down and shooting towards the light? Find the answer to this question and other Jewish food questions during this Shabbat-friendly movement and music session for our youngest children. For kids ages 5 and under	
<b>1:00-2:30pm</b>	<b>LUNCH - (Kids &amp; Family start at 12:45pm)</b>	Dining Hall/Lounge
<b>2:30 - 2:45pm</b>	<b>Mincha/ Afternoon Service</b>	Game Room
	In order to support a member of our community who is saying Kaddish, we will provide a traditional Orthodox service. Even if you might not typically attend services, we encourage you to be a part of this service.	
<b>2:45 - 4:00pm</b>	<b>Professional Jewish Farmers:</b>	Red Yurt
	<i>Anna Stevenson (moderator), Rabbi Shmuel Simenowitz, Margaret Hathaway, Alan Glustoff, Jakir Manela</i>	
	"Farmer" may not be the first job that comes to mind when you think of Jewish professions. But in fact a growing number of the people of the book are also <i>ovdei adama</i> , tillers of the earth. Hear more about these farmers' journeys and the role of the Jewish farmer in the Jewish community.	
	<b>Pharaoh's Dreams (on Food Items, Of Course!)</b>	Synagogue
	<i>Professor Gary A. Rendsburg</i>	
	This session will focus on a close reading of the first chapter of Parashat Mikketz (Genesis 41), in which Joseph is brought from prison to interpret Pharaoh's two dreams, about the cows and the grain. The session will focus mainly on the literary aspects of this narrative, but will also explore some of the environmental issues involved.	

**2:45 - 4:00pm**  
*(continued)*

**The Cost of Cheap Food: Exploring New York's Poorest Neighborhoods**

Rec Hall

*Ben Thomases*

Take a close look at the intersection between poverty, obesity and public policy with New York City's first Food Policy Coordinator. The session will provide an insider's view into the most pressing food policy issues in the city, as well as an opportunity to discuss the relationship of politics and economics to the obesity epidemic, and the appropriate balance between personal freedom and public health.

**The Food Adventurers Take on America (Part III)**

Teva Lounge  
(Kids Session)

*Teva Educators*

Polish the play performance! Participation in all three of the Food Adventurer sessions and the final show is requested. This play will be performed on Sunday morning for all conference participants. Open to kids of all ages.

**Praying with your feet**

Meet at the Red Yurt  
(Kids Session)

*Teva Educators*

Experience a taste of Abraham Joshua Heschel's idea of praying. Head out into the woods to experience a Tiyul Breishit - a journey through creation. Warm up with warm drinks after the trail. Please dress appropriately. Ages 9 and up.

**4:00 – 4:15pm**

**Seudah Shlishit / Kids snack**

Dining Hall

There will be pita and snacks available at the coffee station for those who would like to have seudah shlishit (the third meal of Shabbat).

**4:15 – 5:30pm**

**Can You Eat Meat Ethically? A Conversation**

Rec Hall

*Simon Feil (Moderator), Devora Kimelman-Block, Roberta Schiff, Andy Kastner*

Kosher, Glatt-kosher, local, conventional, pasture-raised, there are so many different ways to eat meat. The conversation about eating meat is no longer just a debate on whether to eat meat or not, but includes consideration of how far the meat has traveled and how the animal was raised and slaughtered. As Jews, is there a way to ethically eat meat? Hear about the choices four people have made about how to eat (or not) meat.

**Jewish Eating Through the Ages**

Synagogue

*Professor David Kraemer*

Whether recited during a holiday or over the bread we eat, blessings add significance to our actions. They serve as an expression of our values and preferences, and ultimately ask us to consider how Judaism will manifest itself in our lives. In this session will we examine the rabbinic food blessing system, gaining insight into the inherited values of our community as they relate to food and eating.

**Body Image Panel**

Red Yurt

*Sharon Lebewohl (moderator), Robert Schwartz, Sara Jamison*

We live in a society where obesity and anorexia are able to co-exist along with ever changing standards of beauty. How do we cultivate a healthy sense our bodies and our selves? What role can Judaism play in fostering a healthy body image?

<p><b>4:15 – 5:30pm</b> <i>(continued)</i></p>	<p><b>Feel Your Roots</b> <i>Teva Educators</i></p> <p>If you could be a plant, what type of plant are you? What does it feel like to be a plant? Explore the plant world through meditation and creative movement, close your eyes and experience the plant's journey from seed to flower. Kids 6 and up.</p>	<p>Beige Yurt (Kids Session)</p>
	<p><b>Groovin Shabbat Cooking</b> <i>Teva Educators</i></p> <p>It's Saturday, we're hungry and we are observing Shabbat. What kinds of food can we make on Shabbat? Join us to make yummy, Shabbat-friendly snacks. Open to kids 9 and up.</p>	<p>Teva Lounge (Kids Session)</p>
<p><b>5:30 – 5:45pm</b></p>	<p><b>Ma'ariv/ Evening Service</b></p> <p>In order to support a member of our community who is saying Kaddish, we will provide a traditional Orthodox service. Even if you might not typically attend services, we encourage you to be a part of this service.</p>	<p>Synagogue</p>
<p><b>5:45 – 6:30pm</b></p>	<p><b>Musical Havdallah / Chanukah Candle Lighting/ Gift Swap</b></p> <p>Close Shabbat with singing and dancing. Bid farewell to Shabbat for another week and welcome in the new week. Light candles and in the spirit of Chanukah, bring your gently used book to exchange with others. As is our custom, Nigel Savage will lead our communal singing of an important and underappreciated traditional Chanukah song, prior to lighting. The libretto will be provided.</p>	<p>Rec Hall</p>
<p><b>6:30 – 7:30pm</b></p>	<p><b>Farm Chores</b></p> <p><u>Registration is required. This is open to a limited number of participants on a first come basis, Sign up in the Arts/Crafts lounge.</u></p> <p>Join the Adamah Fellows to milk the goats in the morning or evening. You will meet at the pasture and help feed and water the chickens and milk the goats.</p>	
<p><b>6:45 – 8:00pm</b></p>	<p><b>DINNER- (Kids &amp; Family start at 6:00pm)</b></p> <p>By long-standing minhag (ie, this is what we did last year) this is the meal at which we will celebrate and eat Chanukah latkes. This year they are accompanied by homebrewed beer from Isabella Freedman!</p>	<p>Dining Hall/Lounge</p>
	<p><b>San Francisco Bay Area Conversation</b></p> <p>Do you live in the San Francisco Bay Area or have family and friends in the area? Join Nigel and Judith for an informal dinner gathering to discuss expanding Hazon's food work to the Bay Area- including holding the food conference there next year.</p>	<p>Lounge</p>
<p><b>8:15 – 9:45pm</b></p>	<p><b>Latke vs. Hamentaschen Debate</b></p> <p><i>Simon Feil (moderator), Professor David Kraemer, Ben Thomases, Nancy Lipsey, Anna Stevenson</i></p>	<p>Rec Hall</p>
<p><b>10:00pm</b></p>	<p><b>Music &amp; Dancing</b></p> <p>Contra Dance with the Homegrown Band Shake your groove thing! Enjoy live music and a caller; traditional New England folk dance has never been so fun!</p>	<p>Rec Hall</p>

**Sunday, December 9<sup>th</sup>**

<b>7:30 - 8:30am</b>	<p><b>Gentle Yoga</b>  <i>Naomi Aborn</i>                  This class combines yoga postures, breathing, and meditation to bring recuperation to the internal organs, the nervous system, and the consciousness. A delightful balance of effort and ease that will leave you aware and joyful.. an excellent way to absorb the goodness of the conference!</p>	Red Yurt
<b>7:45 - 8:30am</b>	<p><b>Shacharit / Morning Service</b>                  In order to support a member of our community who is saying Kaddish, we will provide a traditional Orthodox service. Even if you might not typically attend services, we encourage you to be a part of this service.</p>	Synagogue
	<p><b>Farm Chores</b>  <u>Registration is required. This is open to a limited number of participants on a first come basis, Sign up in the Arts/Crafts lounge.</u>                  Join the Adamah Fellows to milk the goats in the morning or evening. You will meet at the pasture and help feed and water the chickens and milk the goats.</p>	
<b>7:30 - 9:00am</b>	<p><b>BREAKFAST</b></p>	Dining Hall/Lounge
<b>8:00 - 9:00am</b>	<p><b>Your Farmer, Your CSA: Building a Strong Relationship with Your Tuv Ha’Aretz Farmer</b>  <u>This session is mandatory for Tuv Ha’Aretz Track “New Site” members</u>                  Building and maintaining a strong relationship with your farmer is a crucial part of a successful Tuv Ha’Aretz. Hear from Tuv Ha’Aretz’s first partner farmers, Chris and Eve Kaplan-Walbrecht of The Garden of Eve Farm in Riverhead, Long Island, and chart a course for creating a solid partnership with your own farmer (or farmer to be)!</p>	Red Yurt <b>CSA</b>
	<p><b>Use Your Monkey! Incorporating Tuv Ha’Aretz Member Feedback from Your Online “Survey Monkey”</b>  <u>This session is mandatory for Tuv Ha’Aretz Track “Returning Site” members.</u>                  What do your members really think of Tuv Ha’Aretz, and how can you utilize that information? In this session you will have the opportunity to dissect member responses from the Tuv Ha’Aretz Member Survey and learn how to use member feedback and ideas to build a stronger CSA.</p>	Synagogue <b>CSA</b>
<b>9:00 - 9:20 am</b>	<p><b>KIDS SHOW: The Food Adventurers Take on America - Finale</b>                  Attend this one-time only performance of the Food Adventurers. The youth participating in the Hazon Food Conference created and will now perform an original show about where our food comes from and why we should care.</p>	Rec Hall
<b>9:30 – 10:15am</b>	<p><b>Planting for Next Year’s Crop: Thinking About Next Year</b>  <i>Anna Stevenson, Simon Feil, Nigel Savage, Elena Sigman</i>                  Gather together one final time as a community. Take this opportunity to share what you have learned, consider the connections between food and Jewish tradition you plan to nurture in your own lives, and be a part of creating a vision for the future of the Hazon Food Conference.</p>	Rec Hall



**9:30 – 10:15am**      **Fire Food**      Beige Yurt & Outside  
*(continued)*      *Teva Educators*      (Kids Session)

Join us in our sacred space to cook, bless and enjoy wild edible teas, roasted root veggies, and pita made from acorn flour, all from ingredients the kids have learned about and harvested themselves. This is the closing ceremony for Kids and Family programming. Weather permitting, this session will include time outdoors, please dress appropriately. All encouraged and welcome to attend!

**10:30 - 11:45am**      **Chanukah Food Around the World – Cooking Demo**      Game Room

*Rabbi Gil Marks*

We’re all familiar with these delicious Ashkenazi Chanukah foods, but what about Sephardic dishes? In this cooking demo with chef (and rabbi) Gil Marks, we’ll explore the rich history of Sephardic tradition while also sampling mouthwatering dishes that you can recreate in your own kitchen.

**Modify This: Genetic Engineering, Ecology, Law and Jewish Values**      Red Yurt

*Zelig Golden & Rabbi David Seidenberg*

Is it wrong to tamper with the genetics of species? Corporate seed companies hail biotechnology as the future of agriculture, while food advocates and environmentalists fight GMOs. The Torah itself describes a sacred order of creation, and there are Jewish laws that support the integrity of species. But genetic engineering gives us HPV vaccine, not just insecticide-producing corn. This session will explore the legal, ecological, ethical, and Jewish distinctions that can guide our choices about genetically modified foods.

**Feeding the Masses: Success and Challenges of Improving Institutional Food Systems**      Synagogue

*Julie Negrin (moderator), Shelley Chamberlain, Adam Berman, Linda Lantos*

Whereas the options for an individual to buy local, organic and kosher food have increased dramatically in recent years, institutional food service lags woefully behind. Find out about the challenges for schools, hospitals and other institutions to serve healthy, sustainable food, and hear what these institutions have done to overcome them.

**From Seed to Seed: Helpful Tips for Home Gardeners**      Green House

*Naf Hanau*

If the thought of picking tomatoes from your backyard just minutes before dinner appeals to you, come learn tips and techniques for home vegetable gardening and seed saving from Naf Hanau, the current Adamah Green House Manager. Site selection, irrigation, crop varieties, and seed saving will be discussed. All levels of experience welcome.

**11:00-1:30pm**      **FARMERS MARKET**      Rec Hall

Hazon's very own local farmer's market! Buy fresh produce from the Adamah and Tuv Ha'Aretz farmers, cheese, maple syrup, and tasty Fair Trade goods from Equal Exchange.

**12:45-1:45**      **LUNCH- (Kids & Family start at 12:30pm)**      Dining Hall