

When	What	Presenters	Where	Track
10 - 5	Shuk		Atrium	
10 - 11	<b>Check-In</b>		Lobby at Donor Wall	
	Partner Organization Information Tables		Kanbar Hall	
	Special Exhibit: Lexicon of Sustainability		2nd Floor Hallway	
	*Sign up for the sessions bolded below that have limited audience capacity		Kanbar Hall	
11:05 - 11:15	Welcome Address	Deborah Newbrun	Kanbar Hall	
11:30 - 12:30	<b>Session I</b>			
	<b>Advanced Coffee Brewing at Home* (15 spots available)</b>	Eric Thoreson	Catering Kitchen	DIY
	<b>Stocks from Scratch* (10)</b>	Risa Lichtman	HYC Kitchen	DIY
	Presence and Gratitude: How to Savor Food Through Yoga	Sean Haleen	Room 205	HM
	7 Easy Steps to Turn Your Million Dollar Food Idea into a Million Dollar Business	Josh Spiegelman	Room 207	FS
	The Value of Tree Crops in Cities	Booka Alon	Room 209 (Beit Midrash)	FS
	The New Farmers' Market: Healthy Food, Healthy Communities	Bobbie Peyton	Room 211	FJ
	<b>Welcoming Miriam the Prophet: Crafting a Miriam's Cup* (30)</b>	Amy Kassiola	Room 223	DIY
	Jewish Healing Food Traditions	Flora Goldman	Room 311	JT
	Shmita Part I: Origins of Hebrew Agriculture	Yigal Deutscher	Room 327	JT
	Cultivating Allyship in the Food Justice Movement	Rae Graber, Rebecca Marcyes	Room 314	FJ
	The Esau Dilemma	Rabbi James Greene	Room 315	JT
	Talkin' Dirty with Urban Worm	Zach Stein	Roof Garden	FS
12:30:00	<b>Lunch Break*</b>			
	*Those who register online before March 14 will be provided a gourmet, Kosher, vegetarian lunch in Kanbar Hall. Other lunch items are available in the Shuk or at Community Table, the JCC's cafe.			
1:45 - 2:45	<b>Session II</b>			
	On the Road: Foods That Go the Distance	Sara Gilman	Kanbar Hall West Corner	JT
	<b>Kale for Carnivores* (15)</b>	Alix Wall	Catering Kitchen	DIY
	Beyond the Table: Sustainable Eco Food Practices in the Restaurant and Manufacturing Industries	Ari Feingold, Chuck Siegel, Mark Ainsworth, Merrill Gilbert (moderator)	Fisher Hall East	FS
	Jewish Food Revival with Wise Sons Deli	Leo Beckerman, Evan Bloom	Fisher Hall West	DIY
	Bean of Affliction: Chocolate & Fair Trade	Ilana Schatz	Teen Center	FJ
	Healthy Weight and Kvell-Being	Ellen Resnick, Rabbi Nossan Potash	Room 205	HM
	Scaling Up: From Individual to Collective, Sustainable Impact	Erica Hymen, Matt Balaban	Room 207	FJ
	Shmita Part II: Embracing the Shmita Cycle	Yigal Deutscher	Room 209 (Beit Midrash)	JT
	Private Meeting: Home for Dinner Educators	Vicky Kelman	Room 211	--
	The Jewish Life of Bees	Rebecca Ets Hokin	Room 223	JT
	<b>Homemade Dumplings* (30)</b>	Gabi Moskowitz	Room 311	DIY
	Mindful Eating on Shabbat	Carley Hauck	Room 327	HM
	Fun with Fungi	David Gardella	Roof Garden	FS
	Food Meets Photo: Food Photography 101 (Bring your own camera!)	Erin Gleeson	Roof Patio	DIY
3:00 - 4:00	<b>Session III</b>			
	Eating as Tikkun	Gavriel Strauss	Kanbar Hall East Corner	JT

	Challah Back: Sponsored by Keshet	Vered Meir	Kanbar Hall West Corner	JT
	<b>Fermentation and Improvisation with Gluten-Free Baking* (15)</b>	Sadie Scheffer	Catering Kitchen	DIY
	<b>Quality Counts: Tasting Your Way Through Sustainable Cocktails* (45, must be 21 or older)</b>	Danny Ronen	Fisher Hall East	FS
	Hebraic Home-Brewing	Casey Yurow	Fisher Hall West	DIY
	<b>Behind-the-Scenes of Wine Industry: Becoming a More Conscientious Consumer* (36, must be 21 or older)</b>	Eric Cohen	Teen Center	FS
	Jewish Food Bloggers Dish	Stephanie Rosenbaum, Cheryl Sternman Rule, Gabi Moskowitz, Erin Gleeson, Lauren Wilner (moderator)	Room 205	JT
	A Jewish Food Tour of San Francisco	Avital Ungar	Room 207	JT
	How to Balance Your Hormones Using Judaism and Your Fork	Dr. Sara Gottfried	Room 209 (Beit Midrash)	HM
	Begin Eating on God's Schedule	Reuben Politi	Room 211	JT
	The People Behind the Package	Rabbi Mike Rothbaum, Julie Gilgoff	Room 223	FJ
	Judaism in a Bottle	Maggid Jhos Singer	Room 311	JT
	From Design to Harvest	David Fox	Room 327	JT
	Haroset Goes Global	Rabbi Ruth Abusch-Magder	Roof Patio	HT
	Private Meeting: Congregation Beth David			
4:15:00	<b>Keynote Presentation</b>	Vivien Straus	Kanbar Hall	