Liberty, Food and Justice for All, October 20th, 2013, Philadelphia, PA

9:30 AM Registration Opens

10:00 AM Choice of Services and other activities

- Egalitarian Minyan led by Rabbi Geri Newburg and Danielle Stillman
- Meditation Session with Robbie Russack
- Torah Yoga with Jamie Brotz
- Service Project preparing meals with Cook for a Friend
- **10:30AM Keynote Address**: Panel Discussion Looking at the Issue of Genetically Modified Foods. Featuring Senator Daylin Leach, author of the bill requiring labeling of all GMO foods in PA; Rabbi Mordichai Leibling of RRC, and Rebecca Frimmer of Greensgrow Farm.
- **10:30AM** Children's Programming with Eden Village (concurrent with Keynote Address)
- **12:00 PM Lunch and Shuk (Marketplace**). The Shuk will remain open throughout the afternoon, until 4:00pm. Lunch provided by <u>Blackbird Pizzeria</u>.

1:00PM Session I – Select a Workshop to Attend

- Shuk/Marketplace
- Children's Programming with JKidPhilly
- **DIY** Pickle Making with Amanda Feifer
- **DIY** Home Brewing with Rabbi Eli Freedman
- Torah and Food What is "Kosher" in Today's World? panel discussion with Rabbi Sue Levi Elwell & Rabbi Arthur Maskow..
- Torah and Food The Shmita Project with Nati Passow
- **Torah and Food** Dr. Paula Hesse, Lecturer, Jewish Studies Program, Department of Classical and Ancient Mediterranean Studies at Penn State University
- Sustainability/CSA Climate Chage: How a changing climate has impacted the way we garden and farm locally Sally McCabe, PHS
- **Sustainability/CSA** Doing a Food Audit of your Synagogue or Business, Judith Belasco and Robin Rivkin
- Food Justice Dealing with Food Insecurity Barbie Izquierdo, A Place at the Table
- Sustainabilitry/CSA Genetic Roulette: Gambling with the future of our food systems. This session will start at 1:00 and run for two hours (ending at 3:00pm) and will include a showing of the movie (85 mins.) followed by a moderated discussion.

2:10PM Session II – Select a Workshop to Attend

- Shuk/Marketplace
- Children's Programming with JKidPhilly
- **DIY** Small Batch Canning with Marisa McClellan, author of "Food in Jars"
- **DIY** Fuel Your Ride making energy bars and smoothies. Sally Eiesenberg and Lisa Kagel will share recipes and demo how to make energy bars and smoothies for pre and post rides.
- Torah and Food Curb Your Consumerism: Developing a Bal Tashchit Food Ethic for Today. Taught by Rabbi Kevin Kleinman
- Sustainability/CSA Preston's Paradise Learn about this unique community with found Ryan Kuck
- Torah and Food Let them Eat... Grasshoppers, Ronit Treatman
- DIY Beekeeping Basics Anne Herman, Philadelphia Beekeepers Guild
- Torah and Food Rabbi Lauren Grabelle Hermann
- Food Justice -- Feed People, Not Landfills Moderator: Lorna Rosenberg, US EPA; Amy Krulick, Executive Director, Jewish Relief Agency; Kristina Guttadora, Director, Farmers Against Hunger; and Lee Meinicke, Philly Compost.

3:30 PM Session III – Select a Workshop to Attend

- **DIY** Vegetarian Cheese 101 with Tenaya Darlington, author of DiBruno Bros. House of Cheese: A Guide to Wedges, Recipes and Pairings.
- **DIY** Vegan Comfort Food Cooking Demo with Sara Glassman
- Torah and Food Dara Lovitz, Adjunct Professor of Animal Law at Temple University Beasley School of Law and the Earle Mack School of Law at Drexel University
- Sustainability/CSA -- Henry Got Crops -- A Collaboration between Weaver's Way Coop and Saul Agricultural High School -- Clare Hyre, Education Coordinator for Saul Agricultural High School
- Food Justice Urban Farming Panel Discussion Nati, Chris and Ty
- Torah and Food The Spirituality of Food, Emille S. Passow, PhD
- Sustainability/CSA -- How Much Do You Know About Fracking? -- Tim Schwab, Food & Water Watch PA

4:30PM Closing Session – Showing of the film "Seeds of Change" followed by closing remarks.

www.hazon.org/phillyfoodfestival