

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 Mordicai Leibling of RRC, and Rebecca Frimmer of Greensgrow Farm.

10:30AM Children's Programming with Eden Village (concurrent with Keynote Address)

12:00 Noon Lunch and Shuk (Marketplace). The Shuk will remain open throughout the afternoon, until 4:00pm

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 and third speaker TBD.
- **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 Change: 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
- **Sustainability/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 JKidsPhilly
 - **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