

Presenters

Judith Belasco is the Director of Thought-Leadership & Capacity-Building at Hazon. She has primarily worked to develop and grow Hazon's Food Programs including writing a number of the curricula for children around food, sustainability and Jewish tradition. Judith is a Registered Dietitian (RD) with a MS in Nutrition and Public Health and a BA in Urban Studies from Vassar College. Judith lives in Brooklyn with her husband and two children who are budding sous chefs and help make dinnertime both more fun and messier.

Chris Bolden-Newsome grew up in the Mississippi Delta as the oldest son of two social justice activists turned organic farmers. He attributes his most formative education to a variety of experiences and to what he has learned from his family and community. Chris is grateful of the opportunity to use the tools that life has given him to work and live in the West Philadelphia community. As Community Farm Educator he hopes to be part of a neighborhood awakening to help the community locate its power and build sovereignty through the food system.

Jamie Konigsberg Brotz is a Yoga Alliance Registered Yoga Teacher and Certified Holistic Health Coach with a passion for inspiring ordinary people to live extraordinary lives both on and off the Yoga mat. Jamie received her Nutrition training from the Institute for Integrative Nutrition, where she was trained in more than one hundred dietary theories and studied a variety of practical lifestyle coaching methods. Schedule a free initial consultation with Jamie today. See more at: <http://www.jamiekb.com>.

Anmarie Cantrell, is a former early intervention educator who has worked with young children with special needs for nearly 20 years. In 2001, when she became interested in using food as a tool for healing oneself, she went through the culinary program at the Institute for Health and Culinary Arts. She began a career as a chef and wellness educator. As an activist and advocate for food justice and food security, Anmarie works with local, organic producers and strives to educate the public about the dangers of our corporate fun food system. She is an active member of the Weston A Price Foundation and leads a local chapter for that foundation in Chester County, PA. In 2010, Anmarie completed Jeffrey Smith's speaker training through the Institute of Responsible Technology and began speaking to groups regarding the dangers of genetically engineered foods.

Tenaya Darlington (a.k.a. Madame Fromage) is the author of Di Bruno Bros., *House of Cheese: A Guide to Wedges, Recipes, and Pairings*. She is a writing professor at Saint Joseph's University by day and a cheese blogger by night. Her work has appeared recently in *Cooking Light*, *Grid Magazine*, *Culture*, *Philadelphia Inquirer*, and *Global Traveler*. With a background in journalism, she is passionate about chronicling the stories of food artisans -- and teaching others to appreciate great food and great writing. She blogs at MadameFromageBlog.com and DiBruno.com.

Sally Eisenberg is a Certified Holistic Health Coach and founder of Nourish Ur Life – a nutrition/healthy lifestyle practice located in Center City Philadelphia. As a multi-media artist, Sally has always been passionate about food and healthy living and integrating nutritional counseling with her artistic vision. In addition to working with private clients, Sally offers cooking classes out of her home, empowering her attendees to cook healthfully in their *own* kitchens. Sally also sits on the Philadelphia Advisory Board for Hazon. You can also find Nourish Ur Life on Facebook at www.facebook.com/NourishUrLife and follow her on Twitter @NourishUrLife.

Amanda Feifer is a Philadelphia-based fermentation enthusiast intent on spreading the word that the bacteria in our food are very good and delicious things. She writes about fermentation on her blog, Phickle.com and teaches hands-on fermentation workshops on topics ranging from kraut and kefir to kombucha and kimchi. Follow her on Twitter @phicklefoods.

Rabbi Eli Freedman was ordained at Hebrew Union College–Jewish Institute of Religion in May 2010 and received his undergraduate degree from Brandeis University. Rabbi Freedman served as Rabbinic Intern at the NYU Hillel and spent the first three years of rabbinical school in London and worked as a student rabbi at Edgware and District Reform Synagogue, the largest Reform congregation in Europe. Rabbi Freedman's three major areas of work at Rodeph Shalom are the Mercaz Limud (Religious School), our RiSe Up! (Social Justice) Initiative, and young adult work which included our Young Friends group and Next Dor. Rabbi Freedman and his wife, Laurel Klein, live in the wonderful Lower Kensington neighborhood where they enjoy dining out, live music, and home-brewing!

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Rebecca Frimmer is the General Manager of Greensgrow Farms, a non-profit organization that aims to improve communities via sustainable and entrepreneurial urban agriculture, and winner of the 2012 Leader in Sustainable Agriculture Award by the Pennsylvania Association for Sustainable Agriculture. At Greensgrow, Rebecca operates a farmstand, CSA, garden center, community kitchen, and mobile food markets, aggregating produce and proteins from over 50 farms in the region. Rebecca also runs Frimmer Family Farm with her husband Ben, an urban micro farm that uses non-traditional methods to grow greens in their backyard greenhouse. Rebecca is thrilled to be dedicating her business skills to drive progress in organizations that benefit the local food movement and encourage a more sustainable future for our planet. She holds a MBA in Entrepreneurship and Small Business from George Washington University, and a BS in Marketing from Penn State.

Sara Glassman, owner of Vine Dining, is a certified Natural Foods Chef who specializes in plant-based, organic cuisine in the greater-Philadelphia region. She teaches individuals and groups about the health benefits and the history of the ingredients she uses to make nourishing, homemade meals. She cares deeply about the food she cooks, feeling most satisfied when she uses new ingredients to cook innovative cuisine. For more information please see www.vinedining.com.

Ty Holmberg Since graduating from Muhlenberg College with a BA in Environmental Studies, Tyler has had extensive involvement in the fields of youth development, food justice, and education reform. His experiences include: Teaching as fellow at Eagle Rock School and Professional Development Center, Public Allies and Habitat for Humanity AmeriCorps member, Philadelphia Teaching Fellow and PSD science teacher, Director of the Sayre-Penn Partnership, Director Health Promotion at Sayre High School and most recently as the co-director of the Community Food Resource Center at Bartram's Garden.

Anna Herman is a food and agriculture consultant, educator, backyard and community gardener & food writer. She has been keeping bees in her Philadelphia backyard for five years. She maintains several apiaries more or less successfully with a "treatment free" approach. Anna is the Culinary Director of the Awbury Arboretum Farm Kitchen, is the Coordinator of the Penn State Extension Philadelphia Master Gardener program. and is currently serving as the treasurer of the Philadelphia Beekeepers Guild.

Barbie Izquierdo puts a human face on hunger and poverty in America. She and her family have suffered from food insecurity, and as a result of it she has been a hunger advocate for the past 5 years. Barbie Izquierdo is a young mother who has found the task of feeding her children challenging. Having lost her job during the recession, she was often unable to buy enough food for her daughter, son, and herself. Some days, Barbie skipped meals to make sure that her children ate. Barbie is featured in the documentary, "A Place at the Table" and has been featured on WHY radio, BBC World News, Philadelphia Inquirer, and, many other media venues.

Lisa Kagel is the co-chair of the Philadelphia Advisory Board for Hazon and co-founded the Hazon Center City CSA. She love all things food - cooking, trying new restaurants, learning about nutrition, and eating. When she's not thinking about food or Hazon, she works in digital marketing and strategy.

Rabbi Kevin M. Kleinman is the Associate Rabbi of Reform Congregation Keneseth Israel in Elkins Park, PA. He was ordained by HUC-JIR in New York in 2009 and holds a BA from Brandeis University. Rabbi Kleinman's roots as a Jewish environmental educator and activist were planted when he was a program coordinator at the Teva Learning Alliance in Falls Village, CT before entering rabbinical school. Since then, he has continued to write and teach about Jewish environmental and food ethics throughout the country. Rabbi Kleinman is a former GreenFaith fellow and Siach participant. He and his partner Chana Rothman live in Philadelphia with their two young children Izzy and Yarden.

Amy Krulick has every Jewish mother's dream job – she feeds people for a living. Amy is the Executive Director of the Jewish Relief Agency, the largest hunger relief agency supporting the Philadelphia Jewish community. Prior to joining JRA, Amy was the VP of Marketing for the JCCs of Greater Philadelphia. She has over 20 years of management, marketing and public relations experience in both the non-profit and for-profit arenas. When she's not tooling around the JRA warehouse on a forklift, Amy chairs the board of Healthy NewsWorks, a student journalism and health education program.

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Ryan Kuck is Executive Director of Preston's Paradise, a small community organization in West Philadelphia that uses strengths-based analysis to build community resiliency around food and culture. Along with maintaining nine community gardens and orchards in Belmont and Mantua, Preston's Paradise also runs the West Philadelphia Fresh Food Hub, a mobile farmer's market and grocery store serving senior citizens. Ryan has been farming for over a decade in Philadelphia and sits on the board of several local food security organizations.

Senator Daylin Leach (D-Montgomery/Delaware) was born in Philadelphia and attended Temple University, where he graduated with a degree in political science. He earned a law degree from the University of Houston Law Center in 1983. Daylin practiced law in southeast Pennsylvania for 17 years focusing on general litigation, while also teaching constitutional law, legal ethics and First Amendment law as an adjunct professor at Cedar Crest and Muhlenberg colleges. First elected to the General Assembly in the fall of 2002, Senator Leach has focused on environmental protection, education, health care and political reform. He is the sponsor of Sentate Bill 653 which would require the labeling of genetically modified foods in Pennsylvania. He also serves as a member on the Consumer Protection & Professional Licensure, Education, Environmental Resources & Energy and Policy committees. Locally, Senator Leach is on the Board of the Bryn Mawr Film Institute and is a member of the Chamber of Commerce, Lower Merion Nature Conservancy and the Philadelphia World Affairs Counsel. He attends Main Line Reform Synagogue and is married to Jennifer Anne Mirak, a psychologist and has two children, Brennan and Justin.

Rabbi Mordechai Liebling is the founder and director of the Social Justice Organizing Program at the Reconstructionist Rabbinical College of which he is a graduate. Prior to this he was the Executive Vice-President of Jewish Funds for Justice. Earlier he was the Executive Director of the Jewish Reconstructionist Federation. He is the President Emeritus of the Shalom Center and serves on the boards of T'ruah: A Rabbinic Call for Human Rights and of the Faith and Politics Institute. He was the founding chairperson of Shomrei Adamah: Guardians of the Earth. He is a member of the Jewish Social Justice Roundtable and of the Green Hevra, a coalition of Jewish environmental organizations. He has been trained in The Work that Reconnects by Joanna Macy, a founder of deep ecology and has completed the Jewish Meditation Teacher Training program. He has published numerous articles. He is married to Lynne Iser, they have five children and their family was the subject of the award-winning documentary Praying With Lior.

Rabbi Sue Levy Elwell edited *The Open Door, the CCAR Haggadah* (2002), served as the poetry editor and member of the editorial board of the award-winning *The Torah: A Women's Commentary* (2008), was one of the editors of *Lesbian Rabbis: The First Generation* (2001) and was a contributor to *The Sacred Table: Creating a Jewish Food Ethic* (2011). The founding director of the Los Angeles Jewish Feminist Center and the first rabbinic director of Ma'yan, Rabbi Elwell also served congregations in California, New Jersey and Virginia. She currently serves as Union rabbi and worship specialist for the Union of Reform Judaism.

Dara Lovitz, Esq., is the author of *Muzzling A Movement: The Effects of Anti-Terrorism Law, Money, and Politics on Animal Activism* (Lantern Books 2010). She is also an Adjunct Professor of Animal Law at Temple University Beasley School of Law and the Earle Mack School of Law at Drexel University. She is President of Peace Advocacy Network, Legal Advisory Board Member of the Equal Justice Alliance, and a board member of Four Feet Forward.

Sally McCabe has been helping community gardens get started for more than 30 years, first with the Penn State Urban Gardening Program, then with PHS's Philadelphia Green program. For 23 years she coordinated Seedy Acres, a community garden which now is permanently preserved. She is uniquely qualified to speak on this subject, since she has already made every mistake in the book, and can help new programs to avoid some of these pitfalls. She started the Garden Tenders program in 1995, which has since graduated 38 classes of community gardeners. She also manages the Green City Teachers program which has helped more than 500 educators to start greening programs at their schools and organizations. In her copious(!) spare time, she plays with power tools and grows her own winter vegetables.

Marisa McClellan is a full-time cookbook author, canning teacher, and blogger at Food in Jars. Her first cookbook, *Food in Jars: Preserving in Small Batches Year-Round*, was published in May 2012, and her second book will be available in spring 2014. Her writing regularly appears on The Food Network, Saveur, and Food 52. She lives in Philadelphia with her husband. Visit her at www.foodinjars.com.

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Lee Meinicke earned her MBA in Sustainable Business at the Bainbridge Graduate Institute. While there, she became intrigued with the idea of replicating the large-scale composting enterprise that serves Seattle by composting yard and food wastes (Cedar Grove Composting.) While there, she learned a lot about commercial composting during no fewer than five courses. In 2009, inspired by the “can do” attitudes of Sustainable Mt Airy members, she created the website and launched Philly Compost with support from Meenal Raval. Lee’s current community activities include serving on the Board of The Sustainable Business Network of Greater Philadelphia.

Rabbi Geri Newburge was ordained at the Hebrew Union College- Jewish Institute of Religion in 2003. She served as a congregational rabbi for 10 years. Currently she is enjoying new hobbies like quilting and trying new recipes with the produce from Hazon CSA. Rabbi Newburge lives in Cherry Hill, NJ with her husband Rabbi Eric Goldberg, son Jay, and English Bulldog Butch.

Nati Passow, Co-Founder & Executive Director of the Jewish Farm School, is a writer, carpenter and educator living in Philadelphia. From 2005 to 2007 Nati ran an award-winning garden construction program for the Urban Nutrition Initiative at University City High School. Over the last several years Nati has led service-learning trips in the developing world for American Jewish World Service, and in the U.S. for Jewish Funds for Justice. He spent two fall seasons at the Teva Learning Center and has continued to work for Teva as a curriculum writer. Nati has studied sustainable building design and natural building and is a certified Permaculture designer. Nati holds a B.A. in Religion and Environmental Studies from the University of Pennsylvania, and is a recipient of the Joshua Venture Group Fellowship for Jewish social entrepreneurs.

Robin Rifkin works to promote food security and good health through nutrition education, systems and policy change currently at Healthy Promotion Council in Philadelphia and as a consultant to Penn State University. She serves on the Board of Directors of the Coalition Against Hunger in Philadelphia and the steering committee of the Jewish Federation of Greater Philadelphia’s Mitzvah Food Projects. She is co-organizer of the Elkins Park Hazon CSA at Congregation Kol Ami, now in its seventh season.

Lorna Rosenberg currently serves as the Green and Healthy Schools Program manager for US EPA Region 3 Mid-Atlantic including; Pennsylvania, Maryland, Delaware, Virginia, West Virginia and Washington, D.C. In this position, she works with schools, school districts, teachers, students and business leaders, to site and operate green and healthy schools, buy promoting EPA programs such as Tools for Schools, the EPA Schools Siting Guidelines, ENERGY STAR, EPA Environmental Health Guild lines, and Green Ribbon Schools. She has been involved with green schools since 2003; both at the EPA and through her service on the Board of the Delaware Valley Green Building Council as a director since 2003 and was the organization’s first Executive Director.

Robbie Russock has served as an Education Director at a variety of congregations in the Philadelphia area and one in Richmond, VA. He is a trained Jewish Spiritual Director and a teacher of meditation. Currently he aides people in learning how to meditate at Rosemont College, Congregation Adath Jeshurun and at Jai Yoga.

Tim Schwab is a senior researcher at Food and Water Watch. He has written widely on a variety of food issues including new technologies used in our food system and the corrupting influence of industry funding on academic research. With a background in journalism, Tim worked as a reporter and as a researcher on a variety of projects before joining Food and Water Watch. He has a Master’s degree in journalism from the University of Illinois at Champaign-Urbana. He can be reached at tschwab@fwwatch.org.

Cathy Snyder of Rollin Harvest Food Rescue, is a native Philadelphian who was working in broadcast sales when she left to live overseas with her family, travelling the world, until finally coming back home and settling in the New Hope, PA area. While always active in local community service wherever she lived, Cathy found herself volunteering at Fisherman’s Mark Food Pantry helping out with the day-to-day operations and interacting with the local, food-insecure and needy population of this otherwise affluent and prosperous area. This began a personal mission to provide a more balanced, more nutritious choice of foods being distributed to the pantry visitors. She has now branched out to full-time procurement of the freshest, healthiest, locally-grown produce, and has more than 19 partnering farms.

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Karen Stark is a self-proclaimed locavore who grew up on a dairy farm in Minnesota. She joined the Jeffrey Smith's organization, Institute of Responsible Technology to increase her understanding of GMO's and why it was important to buy local organic foods. Karen now serves on the Steering Committee of Slow Food Philadelphia, which maintains fundraisers, educational events, and the Snail of Approval recognition. She has enjoyed meeting and interacting with the many urban organizations and people in Philadelphia that make such a difference in preserving the local farming communities, urban farming and those that are rebuilding the local food system. She is also involved with the PA Farmer Union. She attended Weston A Price meetings in Kimberton, PA, where she meet Annmarie Cantrell. Together they started hosting informational meetings about GMO's to the local population.

Rabbi Danielle Stillman was ordained by the Reconstructionist Rabbinical College in 2009. She received her BA from Oberlin College where she studied Religion and ate, cooked and worked in campus dining co-ops. She also has an MTS from Harvard Divinity School. When she is not helping students create Jewish community at Ursinus College or writing Torah commentaries for the Philadelphia Exponent, Rabbi Danielle is trying to figure out what to cook next with her CSA veggies, picking ground cherries with her two kids, and biking in the Wissahickon Park.

Ronit Treatman was born in Israel, and grew up in Ethiopia and Venezuela. She volunteered to serve in the Israeli Defense Forces. Ronit is fluent in five languages, and has a degree in international business. She is the president and food editor of The Philadelphia Jewish Voice. Ronit is the creator of Hands-On Jewish Holidays, a celebration of Jewish culture and traditions.

Rabbi Arthur Waskow founded and directs The Shalom Center (<http://www.theshalomcenter.org>). He has pioneered in the development of Eco-Judaism through the Green Menorah organizing project of The Shalom Center; through the Interfaith Freedom Seder for the Earth; through such books as *Seasons of Our Joy*; *Godwrestling – Round 2*; *Down-to-Earth Judaism: Food, Money, Sex, & the Rest of Life*; *Trees, Earth, & Torah: A Tu B'Shvat Anthology*; and *Torah of the Earth: 4,000 Years of Ecology in Jewish Thought*. He also wrote *Jewish Environmental Ethics: Adam and Adamah*, in Oxford Handbook of Jewish Ethics and Morality. He is a member of the organizing committee of the US Council of Elders, was a founding member (2010-2013) of the stewardship committee of the Green Hevra, and is a member of the coordinating committee of Interfaith Moral Action on Climate.

