

Schedule For the Day (Keynote, Lunch, Session 1)

When	What	Presenters	Where	Track
9:30AM-10AM	Registration		Pre-Function Area	
10AM-10:30AM	Meditation Session	Robbie Russack	Bride's Room	Mind&Body
	Egalitarian Minyan	Rabbi Newburge and Danielle Stillman	Groom's Room	Prayer
	Torah Yoga	Sara Swati		
	Cook for a Friend -- Meal preparation service project	Rachel Gucwa	Gutman B	Food Justice
10:30AM-12PM	Children's Programming	Eden Village Camp	Bride's Room	Arts & Crafts
10:30AM-12PM	Keynote Address - Genetically Modified Organisms Panel with three perspectives.	PA State Senator Daylin Leach; Rabbi Mordecai Leibling, Rebecca Frimmer	Teller Hall	
12PM-1PM	Lunch	Blackbird Pizzeria	Teller Hall	
12PM-4PM	Shuk Marketplace		Gutman/Pre-Function Room	
1PM-2PM	Children's Programming	jkidphilly with Lori Rubin	Bride's Room	Arts & Crafts
	Pickles: A Lacto-Fermentation Workshop	Amanda Feifer	Groom's Room	DIY
	Pickling isn't just a preservation method! Learn how the simple process of lacto-fermentation can make seasonal vegetables into the best-tasting, healthiest, probiotic pickles you've ever had.			
	Vegan Comfort Food	Sara Glassman	Kitchen	DIY
Become enlightened about delicious and nutritious plant-based cuisine, otherwise known by the bland word of vegan. If you hear the word "vegan" and instantly think of cardboard and tofu, then this is the lecture for you! Sara will open your senses and free your mind with a whole new outlook on plant-based chow, finishing with a sample of her handcrafted fare.				
What is the Definition of "Kosher" in Today's World? -- panel discussion	Rabbi Sue Levi Elwell, Rabbi Arthur Waskow	302		Torah & Food
The Hebrew word "Kosher" literally means "fit." The rules of kashrut are a set of instructions, derived from Leviticus and Deuteronomy, in which Jews are told which plants and animals are "fit" for consumption and which are not. The Talmud specifically adds a prohibition against eating poisoned foods. This would seem rather obvious, but is it? In the 21 st century, many of the foods found on our tables today could be considered poison: genetically engineered food and foods that cause allergies, for example. What about the treatment of animals raised for food and the workers caring for these animals and harvesting the crops? Does their mistreatment cause the food to be "poisoned?" Join us as we explore these important questions and try to determine "What is Kosher in today's world."				
The Shmita Project	Nati Passow	303-304		Torah & Food
What is this "Shmita year" that everyone is talking about? When does it begin, and what does it mean to my life? Join Nati Passow, Jewish Farm School Director and Co-Founder of Hazon's Shmita Project, to explore the laws, practices, and profound implications of the Shmita year; a year in which we let the land rest, transform our private spaces into public commons, and completely transform our relationship to food and commerce. Come be prepared for the next Shmita year, which begins in September 2014.				
Climate Change For Gardens & Farms	Sally McCabe	400		Sustainability/CSA
Climate change is very evident here in the mid-Atlantic region—but not all the news is bad! Learn planning, planting & growing techniques that work around or with the changing temperature and rainfall that enables us to grow food in the Philadelphia area almost year-round. Take-aways include planting charts, cold-frame instructions, seeds for winter crops, and random climate-related door prizes.				

Schedule For the Day (Afternoon)

When	What	Presenters	Where	Track
1PM-3PM	Dealing with Food Insecurity	Barbie Izquierdo	401	Food Justice
	<p>This session will include the showing of “A Place at the Table”, the award winning documentary, featuring our presenter, Barbie Izquierdo. A Place at the Table shines a light on the fact that 50 Million Americans—1 in 4 children—don’t know where their next meal is coming from. This film tells the powerful stories of three such Americans who maintain their dignity even as they struggle just to eat. In a riveting journey that will change forever how you think about the hungry, “A Place at the Table” shows how the issue could be solved forever, once the American public decides—as they have in the past—that ending hunger is in the best interests of us all. Following the film, there will be time for discussion with Ms. Izquierdo. Please note that this workshop will run for 2 hours.</p>			
1PM-3PM	Genetic Roulette	Karen Stark, Anmarie Cantrell	402	Sustainability/CSA
	<p>When the US government ignored repeated warnings by its own scientists and allowed untested genetically modified (GM) crops into our environment and food supply, it was a gamble of unprecedented proportions. The health of all living things and all future generations were put at risk by an infant technology. After two decades, physicians and scientists have uncovered a grave trend. The same serious health problems found in lab animals, livestock, and pets that have been fed GM foods are now on the rise in the US population. This seminal documentary provides compelling evidence to help explain the deteriorating health of Americans, especially among children, and offers a recipe for protecting ourselves and our future. Anmarie Cantrell and Karen Stark, co founders of GMO FREE PA will be answering questions after the screening of Genetic Roulette and will give you updates on the labeling bill that is currently sitting in the Rural and Agriculture Committee in the PA Senate. Please note that this workshop will run for 2 hours.</p>			



Visit the Shuk on the lower level of the building from 12PM-4PM for vendors with information, products, snacks and more. Vendors include:

Non-Profits & Education:

- What Is Your Food Worth
- Gratz College
- GMO Free PA
- Food and Water Watch
- Jewish Farm School
- Jewish Federation of Greater Philadelphia
- Partners for Sacred Places
- Grid Magazine
- Adamah
- Challah for Hunger



Food & Products

- Old City Coffee
- Sweet Trading Company
- Soom Foods
- Ora’s Amazing Herbal
- Vine Dining Personal Catering
- Food in Jars
- Taffet’s Bakery
- Brad’s Raw Foods
- Lancaster Farm Fresh Co-op
- Adamah

Plus Much More!

Schedule For the Day (2:10-3:10PM, Session 2)

When	What	Presenters	Where	Track
2:10-3:10PM	Children's Programming	Jkidphilly with Lori Rubin	Bride's Room	Arts & Crafts
	Small Batch Canning	Marisa McClellan	Groom's Room	DIY
	Think preserving food has to be hard and time-consuming? Think again! Join local food blogger, cookbook author and canning teacher Marisa McClellan for a small batch canning demonstration. She'll make and preserve a small batch of honey-sweetened pear vanilla jam in front of your eyes, and show you just how approachable homemade jam can be.			
	Home Brewing	Rabbi Eli Freedman	Kitchen	DIY
	In this one hour session, we will learn the basics of home-brewing from start to finish. We will have a chance to engage with the four ingredients of beer: malted barley, hops, yeast and water. In addition, we will examine Jewish sources on beer and what our tradition has to say on the subject.			
	Let Them Eat...Locusts!	Ronit Treatman	306/Art Room	Torah & Food
	Come to this unusual workshop to learn why eating locusts can be healthy for us and good for our environment! Delve into the Torah and Mishnah to discover why locusts are one of the only insects to be considered kosher and discuss the historical methods for locust food preparation. Learn the blessing traditionally said before eating locusts and then have a taste of roasted locusts imported from a locust farm in Thailand! (Allergy information will also be discussed.)			
	Habits & Habitats of the Honeybee	Anna Herman	400	DIY
	Habits and Habitats of the Honeybee: What all eaters should know about how they can help the honeybee thrive. Giving us pollination services, honey production, beeswax, propolis and apitherapy, honeybees play an integral role in our world. Anna will offer an overview of the how's and why's of hobby beekeeping. From a taste of basic bee biology to hive management, learn about this fascinating and useful insect.			
	Curb Your Consumerism	Rabbi Kevin Kleinman	302	Torah & Food
	We live in an era of unprecedented food choices. An international conversation is underway to assess the impact our contemporary food production and distribution systems have on human and environmental health. Guiding this dialogue in Jewish communities, is the re-discovery of the ancient environmental wisdom our agrarian ancestors left us in their writings. In this workshop we will explore the origins of the laws of bal tashchit (do not waste) as they pertain to growing and eating food and their modern implications for personal and communal decision making on issues of food justice and the impact they could have in navigating our own food choices.			
	Preston's Paradise: A West-Philly Community Project	Ryan Kuck	303-304	Sustainability/CSA
	Preston's Paradise is an all-volunteer community resilience project based in the Belmont neighborhood of West Philadelphia. We focus on building local food and health sustainability through strength-based recognition of community resources. Preston's Paradise is committed mainly to projects that have roots in the history or passions of its participants. Much of our work is related to community food production because agricultural traditions are shared by many of the individuals in our neighborhood, and indeed by the neighborhood itself through a long legacy of community gardens and produce sharing. We are a part of continuing those traditions in ways that are accessible, appropriate, and sustainable. With food as the common root, Preston's Paradise engages a neighborhood in assessing			
	Feed People, Not Landfills	Lorna Rosenberg, Amy Krulick, Lee Meinicke, Cathy Snyder	403	Sustainability/CSA
	Forty percent of all food in America is wasted. From farm to fork, food is lost all along the chain, in the field, in the factory, in our own purchasing/entertaining/and refrigerators. Yearly each family in America throws away \$1,600.00 of food that could be donated, composted or used as an energy source. Learn in this session what local businesses are doing to recover food, how our community is managing surplus and what you can do to be a food waste problem solver.			

Schedule For the Day (Session 3 & Closing)

When	What	Presenters	Where	Track
3:20-4:20	Vegetarian/Kosher Cheese 101	Tenaya Darlington	Groom's Room	DIY
	<p>Did you know that one of the best artisan blues made in the U.S. is kosher? Have you ever tried pairing kosher jams and olive oil with cheese? Join local writer and blogger Tenaya Darlington (a.k.a. Madame Fromage) as she puts together a special board for <i>Liberty, Food & Justice For All</i>, drawing from artisan specialty foods. You'll learn about several kosher and vegetarian cheeses and be able to sample a selection of kosher products.</p>			
	Fuel Your Ride	Sally Eisenberg & Lisa Kagel	Kitchen	DIY
	<p>We want to get the most out of our Hazon bike rides and that means ensuring our bodies are receiving the best fuel possible. Our bodies need fuel before, during and after our rides. Join Sally and Lisa at this fun and empowering hands-on workshop to discover easy and delicious ways to provide yourself with sustainable energy during your Hazon bike rides or any other extended workouts. Recipes and samples included!</p>			
	Traditional Observance, Modern Realities	Dara Lovitz, Esq.	302	Torah & Food
	<p>Learn about eating ethically and the Jewish perspectives on veganism. Then join in an engaging discussion of how we balance the conflict between traditional observance and modern realities of food production.</p>			
	Food Audits: Change the Quality of Food Served in your Facility	Judith Belasco, Robin Rifkin & Shelley Chamberlain	303-304	Sustainability/CSA
	<p>Does your synagogue, JCC or other Jewish institution serve food? From sourcing to serving and ultimately minimizing landfill waste, learn how to evaluate your food offerings, adopt new policy and habits to reduce the bottom line and the environmental impact. Hear about specific tools, including the Hazon Food Audit & Guide.</p>			
	Food Justice & Education in Philly	Moderated by Nati Passow with panelists, Ty Holmberg & Chris Bolden Newsome	306/Art Room	Food Justice
	<p>Come hear from a panel of farmers and educators who are engaged in exciting and challenging work of food justice education in the city of Philadelphia. Find out what programs exist, what their successes and challenges are, and how you can get involved in making a more just and equitable local foodshed.</p>			
	The Spirituality of Food	Emilie Passow, PhD.	400	Torah & Food
	<p>While food is a universal form of nutrition, pleasure or, if abused, discomfort or illness, it also has profound spiritual meaning in many traditions, including Judaism. From the dietary rules of Kashrut to the brachot, blessings, for individual foods, and the association of specific foods with specific holy days, Judaism endows food and eating with much significance. Yes, we are not only what we eat, but how and why we eat it. This presentation, then, will explore some of the spiritual roles of food and eating (also fasting) in Jewish practice.</p>			
	How Much Do You Know About Fracking?	Tim Schwab	403	Sustainability/CSA
	<p>As government leaders in Pennsylvania and Washington trumpet a new era of energy independence with hydraulic fracturing, we must consider not only the environmental impacts, but also the impact of "fracking" on our food and water. Fracking takes place primarily in rural areas, where our food is grown. Water contamination from toxic fracking chemicals has sickened and killed livestock, and accidents and spills have contaminated cropland across the country. Fracking is also extremely water intensive, creating competition with farmers for access to freshwater.</p>			
4:30PM	Closing Program: Seeds of Freedom narrated by Jeremy Irons		Sanctuary	
	<p><i>Seeds of Freedom</i> is a short 30 minute documentary which charts the story of seed from its roots at the heart of traditional, diversity-rich farming systems across the world, to being transformed into a powerful commodity, used to monopolize the global food system. Join us for the screening of this eye-opening documentary, along with a closing ceremony to conclude our day.</p>			