

# Boston Jewish Food Conference

Sunday, March 3, 2013 10:30am - 6:00pm



[www.beantownjewishgardens.org](http://www.beantownjewishgardens.org) • 617-877-2036

## Sowing THE Seeds OF Sustainability

Join us to build a multi-generational, pluralistic Jewish community

- Get hands on, study Jewish texts, delve into food justice sessions
- Explore Jewish spirituality
- Consider ethical purchasing, eating and business practices

Bring your voice to the conversation and register today.

Hosted at Tufts Hillel  
220 Packard Avenue  
Medford, MA 02155

**\$54 Adults; \$36 Students/Seniors;  
\$18 Teens & Volunteers**

What are the implications of our food choices?

What constitutes a responsible Jewish food ethic today?

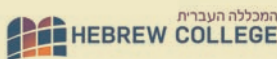
What resources exist in our community to guide my decision-making?

Shuk (marketplace)  
4:00-6:00pm  
Open to the Public

- Local craft vendors
- Educational resources
- Sustainable food goodies (to purchase and to taste)
- Community organizations
- Massage kale, grind grains on a bike, plant seeds, make sauerkraut



Co-sponsored by:

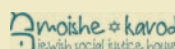


### Organizational Partners:

NOLDSO JCC



TEMPLE REYIM



Temple Beth Avodah





# SCHEDULE

10:30am - 11:00am **Welcome/Registration** Hillel

11:00am - 12:15pm **Workshops I** Eaton Hall

- Fixing Ancient Customs: Tikkun Olam, Climate Change, and Agriculture Room 206
- A Healthy & Sustainable Passover Room 203
- Jewish Perspectives on Genetic Engineering Room 201
- A Magic Recipe: How To Teach Jewish Justice & Sustainability Education Room 202
- Sustainable Growth: How to Start a Jewish Garden Room 204

12:30pm - 1:30pm **Lunch & Teen Conference Starts** Hillel

1:15pm **Mincha (Afternoon Prayer Service)** Hillel - Chapel

1:30pm - 2:30pm **Beit Midrash (House of Study)** Hillel

- Towards a Sustainable Food Ethic

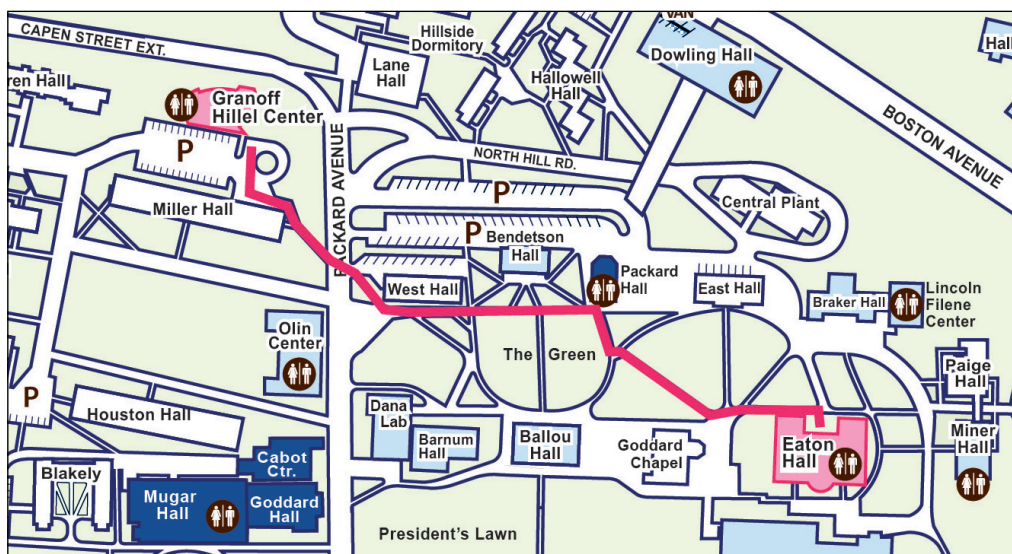
2:45pm - 3:45pm **Workshops II** Eaton Hall

- Jewish teens, gleaning and advocacy - Be part of the solution! Room 206
- Shmita: What it meant then, what it (could) mean today Room 203
- An Honest Prayer: Providence and uncertainty in Birkat Hamazon Room 204
- Planting our seeds: Tools for organizing your community to take action Room 202
- Local? Organic? Kosher? Oy Vey! Room 201

4:00pm - 5:00pm **Workshops III** Eaton Hall

- Food for Thought for Teens Room 204
- Local kosher meat, what's happening in New England? Room 201
- From Matzah to Market: Jews, Food and Cooperatives Businesses Room 202
- Sustainability & the Business Bottom Line Room 206
- Thou Shalt Not Waste: Ancient Texts and their Modern Application Room 203

4:00pm - 6:00pm **Shuk (Marketplace)** Hillel



# WELCOME

## *Bruchim Haba'im!*

Welcome to the second Boston Jewish Food Conference,

What better way to start preparing for the upcoming growing season than with local community? I am proud to be convening such a gathering.

Ganei Beantown is building a contemporary Jewish community that is invested in the long term respect and sustainability of people and planet. Through supporting Jewish institutional awareness and shifts, building gardens, hosting pluralistic community wide celebrations and learning opportunities as well as teaching homesteading skills and Jewish texts, we are making the change we want to see in our community.

Today we will consider:

- What are the implications of my food choices?
- What constitutes a responsible Jewish food ethic today?
- What resources exist in my community to guide my decision-making?

*Tzedek tzedek tirdof.* Justice, justice shall you pursue, that you may live. (Deut. 16:20)

We might ask, why does it say "justice" twice? It is justice for ourselves and justice for the other.

Thank you for committing your Sunday to be here and engage in these issues. This day would not have been possible without the hard work of many people. Thank you. Together we will nourish our bodies and our spirits.

Rosh Hashanah 5775/2014 is the start of the next Shmita cycle, the Sabbatical year. (The land is left to lie fallow and cannot be improved upon, although preventative measures can be taken, and all debts are remitted.) As we establish environmental stewardship as an authentic and compelling expression of Jewish life, we much re-imagine the Shmita tradition outside the land of Israel as a holistic communal value system today. Stay tuned for details!

B'shalom,  
Leora Mallach  
Conference Convener  
Co-Founder and Director, Ganei Beantown

## PLANNING TEAM

To the planning team who brought their passion  
and creativity to help shape this conference:

- Alyssa Bauer - Shuk Co-coordinator
- James Boggie - Marketing Team
- Matt Brown - Programming Chair
- Sarah Bursky - Logistics
- Jess Green - Food & Donations Chair
- Melissa Hoffman - Marketing Team
- Jess Kent - Marketing Team
- Hannah Levine - Program Book
- Amie Lindenboim - Program Team
- Emily Reichman - Teen Program
- Ciara Sidell - Shuk Co-coordinator
- Hannah Weisman - Program Team
- Jake Wilkenfeld-Mongillo - Marketing Chair

## CO-SPONSORS



Founded in 1921, Hebrew College promotes excellence in Jewish learning and leadership within a pluralistic environment of open inquiry, intellectual rigor, personal engagement and spiritual creativity. Its programs include graduate degrees and courses in Jewish studies, education, and leadership; community education for adult learners; and a supplemental Hebrew high school and middle school. For more information, visit [www.hebrewcollege.edu](http://www.hebrewcollege.edu).

Tufts Hillel is the center for Jewish campus life at Tufts University. Students are empowered to take responsibility for their Jewish identity, and engage in a lifelong Jewish journey. Hillel is committed to a pluralistic vision of Judaism and has a strong commitment to social justice and building communities of meaning. We are proud to co-sponsor the Boston Jewish Food Conference and welcome you to our campus.  
[www.tuftshillel.edu](http://www.tuftshillel.edu)



## COMMUNITY PARTNERS

Congregation Beth El of Sudbury Valley  
Congregation Dorshei Tzedek  
Hazon  
Inna's Kitchen  
Jewish Community Relations Council  
Jewish Community Centers of Greater Boston  
Massachusetts Board of Rabbis  
Moishe Kavod House

New Center Now  
Progressive Asset Management  
Temple Beth Avodah  
Temple Beth David of South Shore  
Temple Beth Zion  
Temple Emeth  
Temple Israel of Boston  
Temple Reyim

# WORKSHOPS & PRESENTERS I

11:00am - 12:15pm Eaton Hall

## **FIXING ANCIENT CUSTOMS: TIKKUN OLAM, CLIMATE CHANGE, AND AGRICULTURE** ROOM 206

How do we fix what's broken? Today when we hear the term, "tikkun olam" we think of mitzvah projects and good deeds. However, the roots of the term harken back to a time when our ancestors had to radically change their society in order to survive. In this session we will explore what farmers in the US are doing to adapt to an ever-changing climate and how our agricultural system needs to radically change in order to feed our world's growing population.

- **Eli Herb** is a Maggid, a Jewish Spiritual Storyteller, and a rabbinical student at Hebrew College. He is formerly the Director of the Wisconsin Interfaith Climate Change Campaign, chairperson for the Colorado Climate Change Campaign, and Program Director of the Canyon Country Conservation Corps. Eli lives in Newton with his wife and three children.
- **Becca Weaver** currently works for New Entry Sustainable Farming Project, serving new farmers in our region. She completed the Adamah Fellowship in 2006 and became an educator and volunteer coordinator for Kayam Jewish Community Farm at the Pearlstone Retreat and Conference Center in Reisterstown, MD. She enjoys educating people of all ages about growing and eating healthy food and was co-founder of Ganei Beantown. In her spare time, she conducts multiple kitchen chemistry and domestic science experiments in her coop home in Somerville.

## **A HEALTHY & SUSTAINABLE PASSOVER** ROOM 203

Reb Shlomo Carlbach taught that each of the Jewish holidays comes to remind us of something in particular that we should be thinking of the whole year-round. This session will discuss how Passover can re-inspire us in our pursuit of sustainable living and sustainable agriculture, and how contemporary values of social justice can be brought to life at your Passover seder. Based on Hazon's series of Healthy & Sustainable holiday ideas, come and learn why the holidays offer such an important opportunity to make a statement, and some creative ways to bring your values to life in food, activities, decorations, texts and more.

- **Anna Hanau** is the Associate Director of Programs at Hazon. She is the co-author of Food for Thought, Hazon's Sourcebook on Jews, Food and Contemporary Life. Between 2007-2010 Anna was the Farm Manager at the Adamah Fellowship. She is a graduate of the Jewish Theological Seminary and Barnard College, and founded Grow and Behold Foods with her husband, Naftali. They live in Brooklyn and keep a flock of chickens in the backyard.

## **JEWISH PERSPECTIVES ON GENETIC ENGINEERING** ROOM 201

This workshop will explore what the Torah, Talmud, Codes and Responsa come to teach us about genetic engineering and its use in Genetically Modified Food. We will analyze what the sources say about the place of science and technology in Judaism and what "continuing the creation" means. The topics of Kashrut and Kilayim will be critical to our discourse.

- **Michael Alan Grodin, M.D.** is Director of the Medical Ethics and Human Rights Program at Boston University Schools of Medicine and Public Health, where he is also a Professor of Psychiatry, Family Medicine, Health Law, Bioethics and Human Rights. He is Co-Director of the joint project in Jewish Legal Bioethics of the Institute of Jewish Law at the Boston University School of Law. He is a graduate of the MIT and the Albert Einstein College of Medicine of Yeshiva University, and has been on the faculty of Boston University for the past 33 years. Dr. Grodin's primary areas of interest include: the relationship of health and human rights, medicine and the holocaust, and bioethics. Dr. Grodin has also been involved through the legislative process in clarifying the proper role of religious traditions in contemporary medical ethical discourse.

## **A MAGIC RECIPE: HOW TO TEACH JEWISH JUSTICE & SUSTAINABILITY EDUCATION** ROOM 202

In this workshop, we will discuss developmentally appropriate and experiential approaches to exploring the concepts of Jewish food justice and sustainability. We will identify key topics and explore through experiential activities how we can bring this important conversation alive in classrooms, synagogues, camps and communities with kids and teens.

- **Cara Michelle Silverberg** lives in Western Massachusetts where she works with a Reconstructionist synagogue directing its summer camp, coordinating a nature-based teen program, and working with school and family education programs. She attended Grinnell College and holds a self-designed B.A. from Prescott College in bioregional studies with an emphasis in environmental education. She served for six years as the outdoor and leadership development director at a YMCA camp, and has designed Jewish and secular curricula and facilitated learning opportunities for numerous educational institutions, including Smith College. Cara has worked with the Teva Learning Alliance since 2005 and is an alumna of the Adamah Fellowship.

## **SUSTAINABLE GROWTH: HOW TO START A JEWISH GARDEN** ROOM 204

This workshop will provide participants with a template needed to frame and begin a Jewish garden project. Participants will leave less intimidated, more motivated, and with realistic expectations about their project scope and timeline.

- **Ahron Lerman** is landscape planner and designer focused on integrating ecological processes and social needs. He works with property owners and managers on projects related to energy savings, food production, and material reuse. Ahron also teaches gardening classes at the Springfield JCC, and serves on the board of ReGreen Springfield, an organization dedicated to enhancing the quality of life in Springfield, MA, through rebuilding the city's urban forests. Ahron earned an M.A. in sustainable land use, planning, and design from The Conway School in 2011. His portfolio, select photos, and more can be found at [about.me/ahron](http://about.me/ahron).
- **Leora Mallach** co-launched Ganei Beantown: Beantown Jewish Gardens and has run the organic vegetable garden at Temple Israel for the past two growing seasons. She is the former director of the Adva Network, working with alumni of the Teva Learning Center and Adamah Jewish Environmental Fellowship in professional development, networking and job placement. When not creating new paradigms in the Jewish community, she can be found doing batik artwork (tablecloths, challah covers and baby onesies) or coordinating experiential programs for teens.

# BEIT MIDRASH (HOUSE OF STUDY): TOWARDS A SUSTAINABLE FOOD ETHIC

1:30pm - 2:30pm Hillel

What constitutes a responsible Jewish food ethic today? What does Jewish tradition have to teach us about sustainability, justice, and mindful eating? In our community *Beit Midrash* (House of Study) we will participate in an ongoing process of Jewish learning. We invite you to explore and engage with us in study and discussion of Jewish texts and our own values and experiences. We'll delve into traditional, historical and contemporary sources, exploring issues of labor rights, environment and health. *The only prerequisite is that you eat on a regular basis!*

Leading the Beit Midrash:

- **Rabbi Natan Margalit** was raised in Honolulu, Hawaii. He received rabbinic ordination at The Jerusalem Seminary in 1990 and earned a Ph.D. in Talmud from U.C. Berkeley in 2001. He has taught at Bard College, the Reconstructionist Rabbinical College and the Rabbinical School of Hebrew College. Natan is Rabbi of The Greater Washington Coalition for Jewish Life in Connecticut and Visiting Rabbi at Congregation Adas Yeshorun in Rockland, Maine. He is President of Organic Torah, Inc., a non-profit organization which fosters holistic thinking about Judaism, environment and society. He lives in Newton, MA with his wife Ilana and sons Nadav and Eiden.
- **Rabbi Toba Spitzer** has served Congregation Dorshei Tzedek in West Newton since she was ordained in 1997 at the Reconstructionist Rabbinical College. She is a popular teacher of courses on Judaism and economic justice, Reconstructionist Judaism, new approaches to thinking about God, and the practice of integrating Jewish spiritual and ethical teachings into daily life. Rabbi Spitzer has a special interest in Jewish approaches to economic justice and the mindful use of money in daily life. Her writings on process theology, Judaism and social justice, and explorations of Biblical texts have been published in *The Reconstructionist Journal* and in the anthology *Torah Queeries: Weekly Commentaries on the Hebrew Bible*. She is a devoted and relatively patient Red Sox fan and also has a life goal of bowling in all 50 states. She has 31 down so far!

## WORKSHOPS & PRESENTERS II

2:45pm - 3:45pm Eaton Hall

### **AN HONEST PRAYER: PROVIDENCE AND UNCERTAINTY IN BIRKAT HAMAZON** ROOM 204

Birkat Hamazon (Grace after Meals) is often recited by observant Jews, but seldom studied as a text. With the help of a new English translation that is both literal and singable, we will discover surprising insights into Israel's relationship with God, as mediated by food. Exploring the Rabbis' view of our religious ties to the agricultural process, we will engage the ancient prayer from farm to table to soul.

- **Jeremy D. Sher** is a student with the hope of becoming a rabbi. His studies include a Master of Divinity program at Harvard Divinity School, as well as Organic Torah's Beit Midrash Torat Chayyim. He is Treasurer of Organic Torah, and works as a Pastoral Care Intern at Lemuel Shattuck State Hospital. He brings extensive experience in teaching, facilitation, and synagogue leadership. He is an avid cyclist and serves as Chaplain of a Masonic Chapter.

### **JEWISH TEENS, GLEANING AND ADVOCACY - BE PART OF THE SOLUTION!** ROOM 206

Come watch a multimedia presentation made by students from The Binah School from their interviews with farmers, food pantries and a local gleaning organization as students speak about food waste and hunger in Massachusetts and America. Students compare the biblical practice of gleaning with modern-day gleaning practices and advocate for gleaning to become a widespread response to these real world problems.

- **The Binah School** is a new, innovative Jewish school for girls where middle and high school students study real-world issues through the lens of multiple disciplines, in-depth analysis, hands-on experience and project-based student work. The 10 founding students of The Binah School will be sharing their semester-long learning on food, culture and justice. The Binah School has been invited to present this documentary at LimmudBoston and at Hazon's National Jewish Food Conference, where they received a standing ovation.

### **LOCAL? ORGANIC? KOSHER? OY VEY!** ROOM 201

We're confronted with so many, often conflicting, philosophies of food. Should you buy an organic apple from New Zealand or a conventional one from the Berkshires? Is there tension between kosher and humanely raised meat? (And should meat even be a factor?) It may not surprise you that there are no "right" answers, so join us to consider where you spend your food dollars and how you make your food choices.

- **Jessica Green** has been the Food Chair of both the 2012 and 2013 Boston Jewish Food Conferences. Her skills and perspective come from experiences as a former restaurant owner, urban home cook, and Jewish community builder. During the day, Jessica works as a program manager at Pathways to Wellness, promoting access to holistic health care. As a community activist, she is involved with The Network/La Red, Boston Workmen's Circle, Keshet, and SoJust. An aspiring food writer, she has taken gastronomy courses at Boston University and has been known to blog about her kitchen adventures.
- **David Warner** grew up on a small homestead farm in southern Missouri. He moved to Boston after college and in 2000, with his wife and business partner, Kristine Cortese, co-founded City Feed and Supply. They now operate 2 locations in the Jamaica Plain neighborhood of Boston. City Feed and Supply features more than 600 local products including produce, grocery, prepared foods and home/body goods and sources from more than 40 regional farms annually.



## **PLANTING OUR SEEDS: TOOLS FOR ORGANIZING YOUR COMMUNITY TO TAKE ACTION** ROOM 202

Is your passion for intentional stewardship of the earth and food justice stirred up? Is it ever tricky to think about how to translate that passion into action at home and in your community? Come learn campaign tools to engage and agitate your community to act on your food values. In this workshop we'll learn some community organizing basics and practice how to create a long term plan, get buy in, and engage your community.

- **Helen Bennett** is passionate about what brings people together. Originally from Seattle, Helen now works to build spiritual and social justice-oriented community for adults in their 20s and 30s at the Moishe Kavod Jewish Social Justice House in Brookline. An alumna of Adamah and a Jewish Farm School educator, Helen is excited to be organizing young adults through Moishe Kavod's Farm to Shul Team on a community-wide Institutional Purchasing Campaign focused on building an ethical food system where we model putting our purchasing power where our values are.
- **David Ginsberg** is a native of CT and recent transplant to Boston. She is currently a fellow in the JOIN for Justice community organizing fellowship through which she is working at Rosie's Place, a shelter for poor and homeless women in lower Roxbury. Before moving to Boston, David participated in Adamah: The Jewish Environmental Fellowship, where she learned about the intersection between Judaism and agriculture, permaculture, and animal husbandry. David is excited to be bringing raised beds to Rosie's Place this spring!

## **SHMITA: WHAT IT MEANT THEN, WHAT IT (COULD) MEAN TODAY** ROOM 203

The Biblical laws of Shmita dictate a 7-year cycle in our relationship to land and agriculture. Shmita is observed a particular way in Israel today -- but was it ever "fully" followed in the past? And what can it mean for those of us outside the land of Israel? This introductory session to shmita will explore primary texts to map our first encounters with shmita, and introduce the Shmita Project, a cross-continental collaboration to apply shmita principles to communities today.

- **Anna Hanau**, see page 7, under A Healthy & Sustainable Passover.

## **WORKSHOPS & PRESENTERS III**

4:00pm - 5:00pm Eaton Hall

## **FOOD FOR THOUGHT FOR TEENS** ROOM 204

The Food for Thought teen workshop will address food choices teens have despite not being the primary food buyer of a household. We will discuss what a responsible Jewish food ethic looks like for them, taking into account a number of resources they have available.

- **Alyssa Bauer** grew up in the Boston area and recently returned here to work on sustainable agricultural and community-based initiatives. This spring she is moving to the bustling town of Whiting, Vermont to start a vegetable-production farm. She's looking forward to hours upon hours of weeding, business planning, fruit picking, knitting, lacto-fermenting and sunset/sunrise watching throughout the next couple of VT seasons.

## **FROM MATZAH TO MARKET: JEWS, FOOD AND COOPERATIVES BUSINESSES** ROOM 202

Jews in America—since before 1909, when Hyman Cohn cofounded the Cooperative League of the USA—have sought out cooperative models to meet their economic, social and cultural needs, including the development of healthy, sustainable, and just food systems. Come learn how cooperative models have helped three local Jewish community members do just that, and what cooperatives could do for you. We will give brief presentations about our experiences across the food system, from supporting fair trade farmers and worker owned supply chain businesses to consumer owned grocery stores and collective kitchens. These experiences will help frame an open discussion based on the interests of the group with an emphasis on practical next steps.

- **Micah Josephy** serves as Program Manager for the Cooperative Fund of New England, a 38-year-old community loan fund that finances different types of co-ops. Among his responsibilities is the coordination of CFNE's Healthy Food Access project. He first joined the co-op movement as a Kosher-Halal Co-op member, affiliated with the Oberlin Student Cooperative Association, and later coordinated the development of Boston Community Cooperative's first housing co-op development, Seedpod Co-op.
- **Jennie Msall**, originally from Chicago, moved to Boston 2.5 years ago to work for The Food Project, where she supported teenagers and community members in growing food. Jennie now works as a school organizer in Lower Roxbury through JOIN for Justice's Jewish Organizing Fellowship. Jennie lives in a housing co-op in Dorchester, and also serves on the board of the Dorchester Community Food Co-op, an initiative to build a community and worker-owned cooperative market that provides economic opportunity and healthy, affordable food to Dorchester residents.
- **Jonathan Rosenthal** has spent over 30 years working in food movements building new possibilities for trade to be a healing force in society rather than its more typical role as a destructive force. He cofounded the fair trade companies Equal Exchange and Oké USA and is currently consulting to organizations throughout the fair trade movement. He is blessed to be married with two daughters and is a board member of Congregation Dorshei Tzedek in Newton.

## LOCAL KOSHER MEAT, WHAT'S HAPPENING IN NEW ENGLAND? ROOM 201

What does one need to do to get a supply of local, organic, free range, and Kosher meat? It is not easy. In this workshop the co-leaders tell of our experiences in trying to bring all these things together. The joys and the pitfalls, the frustrations and the rewards; what can we learn from these experiences in moving forward and achieving our goal of feeding our families humane, healthy, and kosher meat?

- **Rabbi Natan Margalit**, see page 6 under Community Beit Midrash.
- **Rachel Tali Kaplan** is an Assistant Farm Manager at Hutchins Farm in Concord, MA. This native Mainer grew her first vegetable as an ADAMAH fellow and is a graduate of Grinnell College and the Beit Midrash program for Talmud study at the Drisha Institute for Jewish Studies. Rachel has taught at summer camps in Maine and Canada, Hebrew school programs in Iowa and New Jersey and on-farm educational programs in Connecticut and Georgia. Off the farm, Rachel developed curriculum for the Jewish Farm School. With eight years of farming under her belt and more than a decade of informal teaching, Rachel strives to grow amazing food that nourishes communities and creates healthier food systems.

## SUSTAINABILITY & THE BUSINESS BOTTOM LINE ROOM 206

Join us to consider the intersection of morality and business practice from restaurant, business and institutional leaders. Hear how they consider their ideals, local consumer needs and Jewish values while creating a viable enterprise.

- **Rabbi David Jaffe** is the Mashgiach Ruchani/Spiritual Advisor at Gann Academy and the Founder and Dean of the Kirva Institute. In his role at Gann he helped the school create an Ethical Contractors Policy to apply Jewish values to all subcontracted labor in such industries as landscaping, maintenance and waste removal. Prior to receiving rabbinic ordination David was the Director of Social Justice Programs for the Jewish Community Relations Council of Greater Boston. He is completing a book on the inner-life and social activism.
- **Michael Leviton** is a six-time James Beard Foundation Award nominee and recipient of national awards from Food & Wine, Bon Appétit, Gourmet and Saveur, Michael Leviton is a chef dedicated to the simple and pure preparation of local and sustainable ingredients in harmony with the seasons. In February 1999, he opened Lumière in his hometown of Newton, MA and in the summer of 2011, opened Area Four, a bakery/coffee house and bar/oven in Cambridge's developing, tech-driven neighborhood of the same name. In 2010 he was appointed Chair of Chefs Collaborative, a national nonprofit network of chefs committed to local foods and fostering a sustainable food supply.
- **Debra Stark** was raised on natural food and natural medicine. She always wanted a place, a business where everyone knows your name. National television shows like "20/20" have featured Debra's Natural Gourmet, rated one of the top 100 natural food stores in the country, and magazines like Yankee and Cooking Light Magazine have raved as well. Inc. Magazine called Debra's Natural Gourmet a "home town powerhouse." Author of three cookbooks, the last called The Blue Ribbon Edition, from our kitchen to yours, Debra knows she owes it all to her mother (who marched to her own drummer way back when) and to her son, Adam Stark, the next generation in the business.

## THOU SHALT NOT WASTE: ANCIENT TEXTS AND THEIR MODERN APPLICATION ROOM 203

Join us to follow the premise and development of Judaism's prohibitions on wasting food over the past four millennia. We will start in the Torah and move into early rabbinic and medieval sources and commentary, concluding with a local, contemporary application. Consider how you can apply these principles today. All backgrounds welcome, this will also be a great introduction to Jewish classical sources.

- **Getzel Davis** is a fifth year rabbinical student at Hebrew College in Newton, graduating this June! As an alumna of the Adamah Fellowship, Teva Learning Alliance, and the Eden Village Permaculture Design Course, Getzel is dedicated to studying and teaching an egalitarian Judaism that is embodied, nature-oriented, and fun. Getzel has been the Yehadut Director at Eden Village Summer Camp and edited Torah Trek's Ejournal on Jewish Wilderness Spirituality.
- **Sasha Purpura** is the Executive Director of Food For Free - a not-for-profit organization in Cambridge that rescues fresh food that might otherwise go to waste and distributes it within the local emergency food system where it can reach those in need. Prior to Food For Free, Sasha spent 15 years in the private sector. In 2006, she and her husband founded a small organic farm in Southeastern MA, where Sasha currently resides.

## BOSTON SUSTAINABLE FOOD MAP

4:00pm - 6:00pm Hillel

Farmer's Markets, CSA Pick-up Sites, Sustainably-minded Restaurants, Learning Opportunities. We know Boston has it. But where are they? We're compiling the best information into an interactive Google Map to be used as a resource by and for our entire community. Help build this list and map that's highly in-demand and can be adapted and used for years to come as our community demands. Join us to flag all of your favorite food spots on our map.



# FOOD @ BJFC

We are pleased to be serving you a Kosher, vegetarian lunch prepared by local Kosher caterer Catering by Andrew. The BJFC Planning Team, in conjunction with the wonderful staff at Catering by Andrew, has put a lot of thought and effort into the meal that you will be enjoying between workshops, the *Shuk*, the *Beit Midrash*, and networking with new friends and colleagues.

Many factors went into the decisions that were ultimately made on what to serve and where to source it from. We wanted to serve a Kosher and vegetarian meal, with vegan and gluten-free options. In keeping with the spirit and mission of the conference we wanted it to be prepared by a local business and to source as many locally grown and produced ingredients as possible, at the end of the New England winter, at an affordable, inclusive conference.

A broader discussion of this topic and the specifics of what went into planning this meal can be found during the 2:45-3:45 workshop "Local? Organic? Kosher? Oy Vey!"

## DONATIONS

We would like to thank the following organizations for their donations to the conference:

Ayala's Herbal Waters  
[www.herbalwater.com](http://www.herbalwater.com)



High Mowing Seeds  
[www.highmowingseeds.com](http://www.highmowingseeds.com)



Dean's Beans  
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[www.wholefoodsmarket.com](http://www.wholefoodsmarket.com)





# BEANTOWN JEWISH GARDENS

בניין בינתון

Infusing the roots of the Boston Jewish community



*Just as beans add nitrogen to nourish and replenish our soil, so too this project will add vital nutrients to our Beantown Jewish community.*

Ganei Beantown: Beantown Jewish Gardens is dedicated to building pluralistic Jewish community through hands-on agriculture and sustainability education framed within Jewish tradition, history and culture. Facilitating a connection between Judaism and food and agriculture breathes new life into Jewish tradition, community, and identity and engages the Jewish community in the question of how to feed ourselves and the world in a just and sustainable manner.

[www.beantownjewishgardens.org](http://www.beantownjewishgardens.org)