

# ROCKY MOUNTAIN JEWISH FOOD SUMMIT

{ A day of learning, celebration, eating, community-building  
and hands-on doing at the intersection of food,  
sustainability and Jewish life! }

PRESENTED BY HAZON COLORADO  
APRIL 29, 2012  
8AM-5PM, UNIVERSITY MEMORIAL CENTER AT CU BOULDER



**“Today was a  
catapult to  
growing, loving  
and learning.”**



***JEWISH INSPIRATION. SUSTAINABLE COMMUNITIES.***

## HAZON ROCKY MOUNTAIN JEWISH FOOD SUMMIT—EFFECTING CHANGE IN COLORADO AND BEYOND

In 2012, we held our first Hazon Rocky Mountain Jewish Food Summit at the University of Colorado at Boulder. The event brought together a diverse community, 190 people representing all ages, Jewish backgrounds, family types, and reflecting a broad range of professional and lay involvement in both food/environment issues and Jewish life. These participants were Jewish foodies, rabbis, educators, environmentalists, grassroots leaders, families, farmers, chefs, nutritionists, and more. Folks came from 22 different Colorado cities, and as far south as Pueblo, as far north as Ft. Collins, and as far west as Snowmass! Their evaluations reflect how much they enjoyed each others company, gained knowledge and inspiration from those they met, as well as a sense of amazement to find a community and network of like-minded Jews, eager to advance the conversation about where our food comes from and what Jewish tradition says about sustainability and the food we eat.

The rich and varied program offered sessions that were engaging for people who already were knowledgeable about the intersection of food and Jewish life as well as accessible to those with no prior knowledge. We paid attention to detail at every level to create an open and engaged atmosphere in which participants were inspired to connect and make change. Leaders from the Colorado Jewish community and Jewish and secular food movements presented. Speakers included Rabbi Elisheva Brenner of EcoGlatt, Prof. Caryn Aviv, Adam Brock of GrowHaus, Michael Brownlee of Transition Colorado, Wyatt Barnes of Red Wagon Organic Farm, Etai Baron of Udi's Foods, and Pat Miller "The Gabby Gourmet". We had fantastic community-wide programming including an opening session with Reb Zalman Schacter-Shalomi and Aaron Ney of Ekar Farm, and a Do-It-Yourself Extravaganza that taught participants practical techniques to bring home with them. We had an Ask a Rabbi lounge to promote inquiry and dialogue, a kugel contest to find who whose is the "best in the west", and engaged a graphic recording artist to capture the feel of the event in a beautiful mural.

A Planning Team of 20 volunteers and a remarkably diverse group of 42 Partner organizations supported the event, reflecting some of the ways in which the Summit was a synergistic collaboration between multiple organizations that engaged community members in planning, participation, leadership, and evaluation. The event supported Hazon's efforts in Colorado to strengthen and support existing Jewish institutions and leaders, bring new people into Jewish life, renew Jewish life overall, and enable the Colorado Jewish community to contribute to creating healthier and more sustainable communities overall.

In aggregate, Hazon's food programs continue to inspire change and foster a deeper connection to food and Jewish tradition in the individuals and communities who are touched by our work. It is clear that we have touched a chord in the American Jewish community. We are enabling and inspiring Jewish people to think more deeply and broadly about the food they grow, purchase, and eat. **The Hazon Rocky Mountain Jewish Food Summit provided fertile ground for the work of the Jewish Food Movement to continue to grow and flourish.**





## **Highlights and Inspiration**

"Being together as Jews and denomination didn't matter."

"I am walking on air, it was such a phenomenal day."

"Seeing multiple people who share my passions, who like what I like."

"Seeing excited participants who really wanted information, to make change, to be constructive."

"Seeing people, after sessions end, storm the presenters. It was a two-way street. People were coming together."

"So many seeds were planted. I brought two people who haven't been engaged Jewishly and they were so lit up. I saw a glimpse of the future, their future, and how they can change as I've been changed, and how Hazon can do that for them."

"I enjoyed the panel on food justice. I felt like I got a lot out of it: understanding the text in a way I hadn't before, learning about these cool organizations, hearing the way that Judaism inspired these folks to pursue this kind of work."

"My head and heart felt FULL in a great way."

"I was inspired by the desire of area Jews to support one another."

"I learned that people are very interested in making positive change in their lives, their communities and their professions. It was inspiring."

"I learned just how many different Jewish sustainability and food organizations there are in the area. Inspiring!"

## **Transformation and Action**

"I received inspiration and information to grow with, that will change my life and practices."

"Thank you again for your excellent work in organizing this life-changing event."

"I learned how to grow microgreens on my own indoors. I learned a lot about composting and how easy it is to do. I immediately started growing my own microgreens and composting the next day."

"I am inspired to learn more about the source of my electricity and to read the ingredients better, even on organic foods, to avoid possible GMO contamination."

"I learned of the organization We Don't Waste. I love their principle. At my job we have a lot of catered events, and I will now specifically work with caterers that are partnered with We Don't Waste."

"I decided that I really need to do more to buy the right kind of produce and eggs."

"I enjoyed being a part of the conference and have, after several years of hiatus, planted a veggie garden."

"I plan to involve our congregation in the Hazon Food Audit."

Since participating in the Summit, I am more likely to:

Buy locally grown and/or organic food—50%

Get involved in Hazon's work and/or the Jewish Food Movement—50%

Get involved in food/agriculture/sustainability issues—47%

Take a leadership role in an environmental, social justice or grassroots group—32%

Seek opportunities for Jewish learning—23%

Take a leadership role in a Jewish organization or grassroots group—19%

Participants agreed or strongly agreed that:

The Summit broadened my sense of what it means to be healthy and sustainable—87%

The Summit provided me with new ideas for making healthier and more sustainable choices in my personal life—83%

I met, networked and expect to stay in touch with other individuals interested in food, sustainability and Judaism—81%

I am more inspired and committed to take action on my values and make a difference in the world—80%

The Summit broadened my sense of what it means to be Jewish—63%



## **Featured press**

### **From Planting to Blessings, Boulder Gets Into Jewish Food Movement**

Jewish Telegraphic Agency, April 17, 2012. This article was also picked up by the Intermountain Jewish News as a cover story in their April 19 print issue.

<http://www.jta.org/news/article/2012/04/17/3093031/from-planting-to-blessings-boulder-gets-into-jewish-food-movement>

### **Examining Judaism's Modern Relationship with Food**

Daily Camera, April 27, 2012

[http://www.dailycamera.com/religion/ci\\_20500291/examining-judaisms-modern-relationship-food](http://www.dailycamera.com/religion/ci_20500291/examining-judaisms-modern-relationship-food)

A curated **Twitter feed** for #hazonfoodsummit.

<http://storify.com/BoulderJCC/the-1st-rocky-mountain-jewish-food-summit>

### **Hazon Food Summit Recap**

<http://www.kvetchingeditor.com/2012/04/hazon-food-summit-recap.html#.T5708rM9I2B>

## **Walking the Talk**

Hazon staff and the Summit Planning Team were committed to creating a healthy and sustainable event. We did this by:

Hosting at the University Memorial Center building, a LEED silver-certified building that has clearly labeled recycling and composting bins. Further, the University operates under its own "Fair Food Statement of Values".

Using only compostable napkins, plates, cups and dishware, and actually collecting it for composting.

Printing the program book on 100% post-consumer waste recycled paper.

Providing a downloadable PDF of the program book so participants could access that rather than picked up a hard copy.

Providing a detailed webpage on transportation to/from the event, emphasizing biking, bussing and car-pooling,

Encouraging participants to bring a water bottle or travel mug to avoid using disposable cups.

Providing Renewable Choice Energy carbon offsets to participants.

Using recyclable nametags made with Forest Service Council-certified paper and a water-based adhesive.

Many of our lunch and snack options were sourced locally, including potatoes, Udi's granola, and Chocolive bars,

All meals and snacks were vegetarian, decreasing the amount of water, land, and energy used in the creation, manufacture, and transportation of our food.

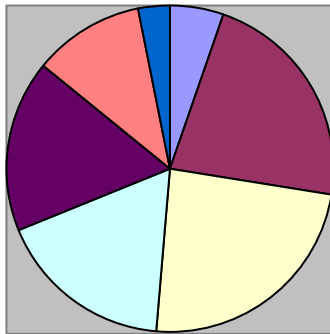
Creating "teachable moment" signs so that all participants could learn how to "green" their next event and had a session on how to plan a sustainable event.

Inviting local presenters and local participants so that almost all of our attendees arrived without the use of airline transportation. Moving toward regional events vs. national ones helps the environment since air travel is usually the worst emissions offender for events.

Using natural light rather than electricity in the rooms with windows.

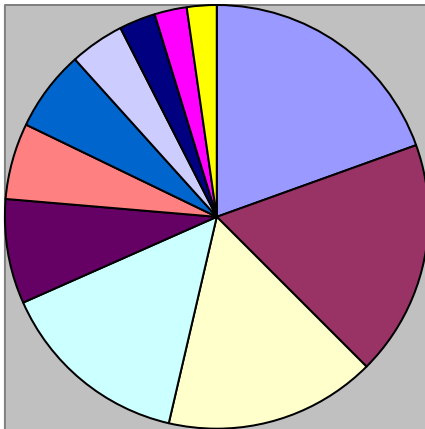


**Age Range of Participants**



- 0-19 - 5%
- 20-29 - 22%
- 30-39 - 24%
- 40-49 - 17%
- 50-59 - 17%
- 60-69 - 11%
- 70+ - 3%

**Religious Identity of Participants**



- Reform - 19%
- Conservative - 18%
- "Just Jewish" - 16%
- Other - 15%
- Reconstructionist - 8%
- Conservadox - 6%
- Secular - 6%
- Orthodox - 4%
- Renewal - 3%
- Not religious - 3%
- Christian - 2%

190 Participants

30 Sessions

53 Volunteers

47 Presenters

42 Partner organizations

Very little waste and pollution!

**PARTNERS**

- 18 Pomegranates Foundation
- Allied Jewish Federation of Colorado
- Beis Tarnagal
- Beis Izim
- Boulder Jewish Community Center
- Boulder Jewish News
- CAJE Florence Melton Adult Mini School
- CU Challah for Hunger
- Colorado Agency for Jewish Education
- Colorado Interfaith Power and Light
- Congregation Beth Ami
- Congregation Beth Evergreen
- Congregation Bonai Shalom
- Congregation Har HaShem
- Congregation Nevei Kodesh
- Congregation Rodef Shalom
- Robert E Loup Jewish Community Center
- Denver Urban Gardens
- EcoGlatt
- Ekar Farm
- The GrowHaus
- Haver: The Boulder Rabbinic Fellowship
- Hebrew Educational Alliance
- Hillel of Colorado
- Jewish National Fund/JNFfuture
- Judaism Your Way
- Kehilath Aish Kodesh
- Limmud Colorado
- Minyan Na'aleh
- Oreg Foundation
- Pardes Levavot
- Ramah Outdoor Adventure at Ramah in the Rockies
- Rocky Mountain Rabbinical Council
- Rose Community Foundation
- Stepping Stones
- Storahtelling Colorado
- Temple Emanuel
- Temple Sinai
- Transition Colorado
- Tuv Ha'aretz CSA
- University of Colorado Program in Jewish Studies
- We Don't Waste

# Hazon creates healthier and more sustainable communities in the Jewish world and beyond.



## Foundation Support

Significant support to help ensure the success of the Hazon Rocky Mountain Jewish Food Summit and Hazon's work in Colorado in general was provided by Rose Community Foundation, 18 Pomegranates and Oreg Foundation.



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