

Conclusion:

Making Change

“Ma Tovu Ohalecha Ya’akov, Mishkenotecha Israel”

How lovely are your tents, O Jacob; your dwelling places, Israel.

—Morning Blessings, from Numbers 24:5

A midrash explains that the reason the prophet, Bilam, found the Israelite’s encampment so worthy of blessing was that each family had set up their tent so that their doors did not directly face any other tent, creating respectful privacy in the community.

Similarly, taking steps to change the food we eat, and the way we serve it, at our institution recognizes that the actions we take within our own community have an effect on the world around us. And there is no one way to go about it; the doubling in this verse suggests that there are many different tents, many different peoples, and many ways to achieve our goal of a healthy, sustainable, just, and righteous food system. The important thing is that we take the steps that are right for our community.

Building a new food system—one that respects the health of ecosystems, animals and people, one that ensures all people are fed, one that emits no waste or greenhouse gasses and requires no toxic chemicals—will take a lot of people, and a lot of work at a lot of levels. By encouraging the Jewish community to add their voice, Hazon is working towards creating healthy and sustainable communities in the Jewish world, and beyond. We thank you for partnering with us in this important work!

10 Ways We Can Help You Make a Difference

- 1** You've already taken huge steps by using the Hazon Food Audit and Food Guide Toolkit to learn more and to help you navigate food choices in your synagogue or other Jewish institution. Thank you!
- 2** Think about launching a CSA in your community – or joining an existing one. Community-Supported Agriculture programs bring local, sustainable produce to your community. We'd be happy to help you launch one in your synagogue – either by yourselves, or in partnership with a neighboring Jewish or non-Jewish institution.
- 3** Ride for change. Join us as an individual, organize a team, or crew for sustainable food systems, to renew Jewish life, and to have a great time. Visit www.Hazon.org to learn more about our annual New York Ride, Golden Gate Ride in California, and Arava Institute and Hazon Israel Ride.
- 4** Commit to celebrating healthy and sustainable Jewish holidays. Over the years Hazon has developed a number of resources to help you celebrate the Jewish holidays in line with your values, and to use these key moments in the Jewish calendar to bring some of our most complicated struggles to light. Use these resources to inspire a theme for a holiday, an activity for your family, or an event for your community.
- 5** Be an advocate for healthy and sustainable food policies at the local, state and national level, including the Farm Bill. Be responsive to calls for advocacy action from Hazon and the Jewish Working Group for a Just Farm Bill.
- 6** Join the thinkers and the doers of the Jewish Food Movement at a variety of transformative, fun, multi-day events, including the Hazon Food Conference, Torah of Food, Israel Sustainable Food Tour and other opportunities. Visit www.Hazon.org for upcoming events.
- 7** Use food as a platform for innovative Jewish education. Join a network of individuals at the cutting edge of the Jewish Food Movement—join JFEN: Jewish Food Education Network for access to resources, or purchase Food for Thought, a 130-page sourcebook on Jews, food, and contemporary life. It's perfect for rabbis or educators to use, and it's accessible to anyone. We also have Min Ha'Aretz, a curriculum for middle-school students. All of this and more available online.
- 8** Eat sustainably and healthfully with your friends and family. Renew your tradition of Shabbat meals, a wonderful way to spend quality time with family and friends without the distractions of everyday life, and a great way to celebrate food and start a community.
- 9** Read, blog, or comment on Hazon's award-winning food blog, The Jew & The Carrot, or our general Hazon blog. If you're doing something exciting with food in your community, write about it and send it to us, or send us a short video, and we'll publish it.
- 10** Donate to Hazon to help create healthy and sustainable communities in the Jewish world and beyond!

Thank you

This third edition of the Hazon Food Audit and Food Guide Toolkit is the result of many hardworking hands. Huge thanks to the following people who have brought this project to life!

- **Brooke Saias**, for giving the project real shape
- **Rachel Loeb** and **Liz Kohn**, for razor-sharp copy editing, and to **Lauren Greenberg** for valuable editing, updating and revision support
- **Rachel Gelman** and **Daniel Infeld**, for working on the print layout, and **Jake Wilkenfeld-Mongillo** and **Lauren Wasserman** for making it available online
- **Nadia Schreiber**, for work on the Food Audit Toolkit
- **Becky O'Brien**, for editing, revisions, and championing the Food Audit in communities around the country
- **Alyssa Berkowitz**, for work on the Food Audit Webinars
- **Mirele Goldsmith**, for editing and many valuable contributions
- **Chloe Friedman**, for creating the Colorado Community Resources supplement
- **Alli Rosen**, for creating the Bay Area Community Resources supplement and the Sustainable Buying Guide
- Those who contributed stories about the actions they've taken in their community: **Ellen Botnik**, **Miriam Coates**, **Richard Grayson**, **Leah Koenig**, **Shuli Passow**, **Robin Rifkin**, **Rachel Sacks**, **Natalie Soleil**, **Edith Stevenson**, **Cassie Weinstock**
- ...and **Justin Goldstein**, **Rachel Gelman**, **Anna Hanau**, **Amanda Schanfield** and **Nadia Schreiber** for helping tell those stories
- **Rachel Jacoby Rosenfeld**, for her beautiful introduction
- **Judith Belasco** and **Nigel Savage**, for direction and guidance
- Special thanks to the **Baltimore Food and Faith Project** at the Johns Hopkins Center for a Livable Future for allowing access and use of their Faith Community Food Audit which formed the basis for the Hazon Food Audit

What changes are you making at your institution?

We'd love to hear about them and include them in our next edition of the Food Guide!