

ENVIRONMENTAL SUSTAINABILITY

BROOKLYN FOOD CONFERENCE WORKSHOPS SATURDAY MAY 2ND 2009



Our Sustainable Restaurants: A Roundtable of NYC Chefs

Historic leaders of progressive food perspectives, New York Chefs advance the idea that Americans need to return to eating more local, seasonal and sustainable food. Moderated by Leonard Lopate of WNYC, this panel of renowned chef/owners, who have made that idea a hallmark of their businesses, will discuss how restaurants shape the conversation about how to fix our broken food system.

Dan Barber is Chef/Owner of Blue Hill in Greenwich Village and Blue Hill at Stone Barns in Westchester County

Peter Hoffman is Chef/Owner of Savoy in Soho and Back Forty in the East Village.

Bill Telepan is Chef/Owner of Telepan on the Upper West Side.

David Shea is Chef/Owner of Applewood in Park Slope.

John Tucker is Owner of Rose Water in Park Slope.

Leonard Lopate, moderator, host of the Leonard Lopate Show on WNYC.

Fuel vs. Food: Are Biofuels and Agrofuels the Answer?

Over the past decade biofuels have risen from virtual obscurity to become one of the most promoted – and most contentious – sources of alternative energy. Offering a balanced discussion of the pros and cons of different forms of plant-based fuels, some panelists will make the case for the positive role that responsible production and consumption of plant-based energy products can play in a new ‘green’ economy; others will discuss the challenges facing an expansion of biofuel production, such as competition with food crops for arable land, the environmental impact of large-scale fuel crop agriculture, and engineering obstacles for next-generation biofuels.

Brent Baker, CEO of Tri-State Biodiesel.

Dulce Fernandez, Associate Director at the Network for New Energy Choices.

Michael Winks, co-founder of the Park Slope Ethanol Coop.

Michael Heimbinder, Founder and Executive Director of HabitatMap.

Conor Gately, moderator, Blacksmith Institute.

Water and Food: Connected Crises

This workshop will discuss the connections between conventional agriculture, the global food system, climate change, and the water crisis. Presenters will discuss the relationship between Agricultural chemicals, water pollution, and water privatization, as well as additional issues concerning water resource management and the future of water policy and safety in New York and nationally.

Elizabeth Royte author of *Bottlemania: How Water Went on Sale and Why We Bought It* (2008).

Kai Olsen-Sawyer, water program manager for GRACE and H2O Conserve.

Rachael Richardson, moderator, is a water organizer for Food and Water Watch.

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Climate Change and the World's Food Supply

Studies have predicted that climate change could cause global food production to decline from 5 to 20 percent and even higher in some countries by the year 2080. Agriculture as presently practiced is one of the greatest contributors to green house gases and climate change. This panel will explore the short and long-term scenarios associated with the impact of climate change on the world's food supply in the US and internationally. We will also discuss ways of adapting to climate change through novel agricultural approaches and methods.

Mia McDonald Director of Brighter Green and Senior Fellow at the Worldwatch Institute.

Nadia Johnson Food Justice Coordinator, Just Food.

Anna Lappe, food justice activist, author, *Grub*, co-founder, Small Planet Institute.

Isaac Evans-Frantz, co-leader for Oxfam Action Corps NYC.

Claudia Friedetzky, moderator, co-founder of Parents for Climate Protection.

Our Industrial Meat Complex: Hazardous to Our Health & Our Environment

A CAFO (confined animal feeding operation) is a high-density livestock facility where large numbers of animals are crammed together, in some cases so closely that they're unable to even move their limbs and provide no natural vegetation for their livestock to forage, relying instead on feed. Factory farms degrade the environment, our health, our local communities, and our farm animals. Panelists will discuss these issues and how to create sustainable food production systems that are healthful and humane, economically viable and ecologically sound.

Brigid Sweeney Farmer and Market Outreach coordinator for the Animal Welfare Approved program.

Gowri Koneswaran, Esq. Director of Animal Agricultural Impacts, Farm Animal Welfare and the Humane Society of the United States.

Ken Jaffe, farmer and physician, Slope Farms in the Northern Catskills

Food & Water Watch- Speaker TBA

Kerry Trueman, moderator, *Co-Founder of EatingLiberally.org*

Green Roofs: Alive Structures

We will give a presentation on the environmental impact of green roofs and how they best benefit Brooklyn and Queens, a quick hands-on activity regarding the layers that go into a green roof using a green roof sample, and we'll have a questions and answers dialogue at the end/while working with the green roof sample.

Marni Horowitz, founder, Alive Structures.

Milk: Good, Bad, Organic, Conventional?

This workshop will address milk health risks and benefits, the ways that milk is altered to make it legal and marketable, and the big and growing questions of organic vs non-organic, local vs. not local, raw milk vs. pasteurized. We will address the costs of milk and how and why the consumer selects their purchase, given all their choices.

Matt White, organic dairy farmer from Anchrandle, NY and the exclusive ice cream maker for Blue Marble Ice Cream.

Anne Mendelson author of *Milk: The Surprising Story of Milk Through the Ages*

Sam Simon, orthopedist and founder-farmer of Hudson Valley Fresh, Middletown, NY.

Sally Fallon, Weston Price Foundation, author.

Sarah Nunberg, moderator, milk enthusiast.