

GROWING FOOD

BROOKLYN FOOD CONFERENCE WORKSHOPS SATURDAY MAY 2ND 2009



Urban Agriculture: Farms in Brooklyn

Urban agriculture seeks to meet the needs of its community by revitalizing spaces, creating educational opportunities, improving the local economy and most importantly providing nutritious, local and affordable food.

Ian Marvy, founder and dir. of Added Value and Red Hook Community Farm.

Sarita Daftry, Youth Program Coordinator and Project Director for East NY Farms.

Rev. Robert Jackson, Co-founder, Brooklyn Rescue Mission.

Miquela Craytor, Exec. Dir., Sustainable South Bronx.

Thor Ritz, moderator, student, Hunter College.

Community Gardens

Community Gardens have increased dramatically in number in the last ten years as city people long to touch the earth, create community and enjoy the fruits of their labor. Learn about how community gardens get started and how they thrive.

Jon Crow, Brooklyn Bear's Community Gardens.

Vere Ainsworth-Gibbs, student at SUNY-POLY.

Fareed Anderson- Beyah, McKinley's Children's Garden.

John Ameroso, Cornell Extension, Brooklyn

Bilen Berhanu, moderator, Outreach Coordinator at GreenThumb.

A Modern Victory Garden: Making and Growing Food in Your Backyard

This panel represents a small sample of folks practicing some of the artisanal food arts and developing their self-reliance and local food community self-sufficiency.

Ben Granger, homebrewer, hops-grower, partner at Bierkraft.

Robin Simmen, edible landscaper, Brooklyn GreenBridge, Brooklyn Botanic Garden.

John Howe, founder, New York City Beekeeping Meetup.

Ke Xu, founder, Grown-Up-Permaculture.

Ina Branscome, moderator, founder, Green Phoenix Permaculture.

Chickens In The City

Learn from the chicken projects of New York City about the successes, challenges and joys of keeping chickens in your garden.

Owen Taylor, Training and Livestock Coordinator, Just Food.

Fish: Urban Aquaculture, Fresh Water and Sea Fishing

As an important source of protein, fish are endangered due to over-fishing in some waters, contamination, and poor management. Learn how to turn that around.

Adrianna Natsoules, Northwest Atlantic Maritime Alliance

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Meet Our Local Farmers

Meet the farmers who produce healthy, sustainable food with social justice as a guiding value in their work.

Amy Hepworth, Hepworth Farms, Milton, NY.

Linda and Ken Jaffe, Slope Farms, Delaware County, NY.

Dan and Gail MacArthur, Whetstone Ledges Farm in Marlboro, VT.

Cheryl Rogowski, Rogowski Farm, Pine Island, NY.

Karen Washington, moderator, La Familia Verde Community Garden, Bronx.

Passing the Hoe: Our New Farmers Share Stories and Experiences

People all over the country are becoming increasingly interested in agriculture, in particular young people. This workshop will offer new and aspiring farmers the opportunity to learn, discuss and network with experienced and established farmers. **Michael Robertson**, Agriculture Dir., Queens County Farm Museum.

***everine von Tscherner Fleming**, Director of the Greenhorn Project.

Sara Franklin, World Hunger Year, former farmer intern on 3 farms.

KayCee Wimbish and Owen O'Connor, Awesome Farm, NY.

Kate Granger

John Agostinho, moderator, Queens College.

Permaculture

Permaculture is an ecological design system for sustainability in all aspects of human endeavor, reducing energy use, growing our own food, restoring diminished landscapes, catching rainwater, building strong community networks, and more.

Claudia Joseph, permaculture practitioner at the Garden of Union, Old Stone House.

Sharon Kimmelman, Local Energy Solutions.

Kay Cafasso, permaculture designer, teacher, natural builder, and gardener.

Martha Ma, permaculturalist and organizer of 'Food for Thought' film series.

Sarah Williford, co-manager of Regeneration Farm in High Falls, NY.

Greg Todd, co-moderator, permaculturalist and co-founder of Green Phoenix permaculture project.

Phil Botwinick, co-moderator, permaculturalist.

Compost Tours and Field Trip to Garden of Union

The Garden of Union is a 30-year flourishing vegetable, fruit, and flower community garden with over 100 active members. Many educational and master composting programs occur at this well-established local institution (located on Union St above 4th Avenue). In collaboration with the Park Slope Food Coop, they divert over 12 tons of organic waste from landfills each year. Visit this large compost system and learn how it works during the Conference workshop times. Gardeners will be on hand to answer questions about growing food. 11:45 - 3PM.

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Old Stone House Demonstrations

***Kim Maier, organizer**, Exec. Dir., Old Stone House of Brooklyn will host the house all day and answer questions about it's history, gardens and programs.

11:45 AM outdoor demonstration

Master Composter and food grower **Maureen O'Brien** will demonstrate bin and worm composting.

11:45 indoors

Keha McIlwaine, a local bee enthusiast will talk about keeping honeybees in NYC; the legality and how-to's of beekeeping.

1:15 outdoors

Claudia Joseph and Bruni Torras, environmental educators at The Old Stone House will take you on a guided tour of the park and school gardens that comprise the Old Stone House and the William Alexander Middle School Partnership Program. Learn more about planting an edible landscape and how plants improve our health, well being and food supply on this informative walk.

1:15 indoors

Mushroom Cultivation and Forage: **Cory Finneron** brings the rural sustainability movement to the urban environment with mushroom cultivation. **Elisabeth Thomas** does community outreach for Brooklyn Botanic Garden's GreenBridge program, and is an adventurous gardener, builder, and amateur mycologist. Learn more about this valuable source of food and medicine.

3:15

Defending Against Genetically Engineered Food: Saving Seeds

For most of human history, people have needed to save seeds to survive. It is only with the advent of modern agricultural science that farmers and food-growers have been disconnected from this critical tradition and skill. Learn how we can save our seeds.

Ken Greene, co-founder of the Hudson Valley Seed Library.

J. P. Harpignies is a writer/editor, associate producer of the annual Bioneers conference.

Howard Brandstein co-founder of SOS Food, Executive Director of Sixth Street Community Center.

Bazelais Jean-Baptiste, is an agronomist working with the landless peasants movement in Haiti and working in the US for Seeds for Haiti.

Laura Karlen, moderator, environmental educator, agronomist, and local food advocate.