

## WORKSHOP DESCRIPTIONS

### POLICY: PRESENT & FUTURE

#### Meet our congressional representatives: Ask your questions about federal food policy and hear their answers

##### WORKSHOP 1, AUDITORIUM

Brooklynites can take the opportunity to pose questions on food and agricultural policies to our federal elected officials and hear what they say about changing the food system to make it healthy, sustainable and socially just.

*Confirmed attendance:*

US CONGRESSMEMBER YVETTE CLARKE

US CONGRESSMEMBER NYDIA VELAZQUEZ

JEAN WEISMAN, [MODERATOR], *CUNY counselor,  
Personal Staff Congress union officer*

KATHY LAWRENCE, [MODERATOR], *founder of Just Food,  
program director, School Food Focus*

#### Changing the US farm bill: Challenging agribusiness

##### WORKSHOP 2, ROOM 254

This workshop examines the general functions of US farm law, analyzes the various interests involved and discusses how to create a farm bill that serves the needs of people instead of providing massive profits to agribusiness and food corporations.

KATHY LAWRENCE, *founder of Just Food, program director,  
School Food Focus*

MAX FINBERG, *director, Alliance to End Hunger*

KATHY OZER, *Executive Director, National Family Farm  
Coalition*

#### Strategies challenging the food systems: Learning from other communities

##### WORKSHOP 2, ROOM 300

This panel features several models of how big cities strive to change the food system. Food charters, city coalitions and urban agricultural systems are showcased as ways to build pressure on the food system to create alternatives.

LADONNA REDMOND, *president, Chicago Institute for  
Community Resource Development*

MALIK YAKINI, *chairman, Detroit Black Community  
Food Security Network*

#### Future of New York City food policy

##### WORKSHOP 2, ROOM 209

Learn about recent policy initiatives to transform NYC's food system, including innovative efforts being advanced by the Manhattan and Brooklyn borough presidents.

JENIFER CLAPP, *policy analyst, Office of Manhattan  
Borough President Scott M. Stringer, primary author  
"How New York City's Food Policy Holds the Key to  
Hunger, Health, Jobs and the Environment"*

NEVIN COHEN, *teacher of environmental studies,  
New School, co-chairs the policy committee of the  
NYC Food Systems Network*

TOM ANGOTTI, *director, Hunter College Center  
for Community Planning & Development, editor,  
Progressive Planning Magazine*

SABRINA BARONBERG, *deputy director, Physical Activity  
and Nutrition Program, NYC Department of Health and  
Mental Hygiene*

#### Public hearing on food policy and implementation with state and city elected officials

##### WORKSHOP 3, AUDITORIUM

Tell our state and city elected officials what you want to see changed in the food system and hear their ideas about what to do.

*Confirmed as of 4/17/09, more expected:*

ERIC ADAMS, *NY State Senate*

JIM BRENNAN, *NY State Assembly*

VELMANETTE MONTGOMERY, *NY State Senate*

FELIX ORTIZ, *NY State Assembly*

BILL DEBLASIO, *NYC Council Member*

LETITIA JAMES, *NYC Council Member*

DAVID BUCKEL, [MODERATOR], *civil rights lawyer,  
community organizer*

#### Race and the food system

##### WORKSHOP 3, ROOM 400

Health disparities across racial and ethnic groups are of growing concern in the United States, particularly diet-related diseases that disproportionately affect low-income communities and people of color. This workshop covers issues of health, access to and affordability of nutritious food, and the role race plays in our flawed food system.

KAREN WASHINGTON, *co-founder of La Familia Verde  
Community Garden Coalition*

MARK WINSTON GRIFFITH, *executive Director of Drum  
Major Institute for Public Policy*

CECILE CHARLES-KING, *Brooklyn Queens Land Trust,  
Growing Food and Justice for All*

AJAMU BROWN, [MODERATOR], *volunteer community chef,  
Just Food*

# FOOD & ECONOMIC DEVELOPMENT

## Small businesses and the stimulus package

WORKSHOP 1, ROOM 300

Learn how to apply for financial assistance from the new American Recovery and Reinvestment Act for food, health and environmentally related businesses.

SPEAKERS TBA

## Green economic development strategies

WORKSHOP 2, ROOM 243

This workshop discusses a number of ways food-related businesses may be environmentally sustainable as well as serve social needs. Topics include urban agriculture, food co-ops, food processing, food specialty production, food services in restaurants, agriculture, infrastructure and labor pools.

MICHAEL HURWITZ, *director, Greenmarket; co-founder, Added Value and Herban Solutions*

ELIZABETH YAMPIERRE, *executive director, United Puerto Rican Organization of Sunset Park*

DR. KHIN MAR CHO, *Cornell Cooperative Extension, NYC*

ZAID KURDIEH, *farmer & MBA, Norwich Meadows Farm, LLC*

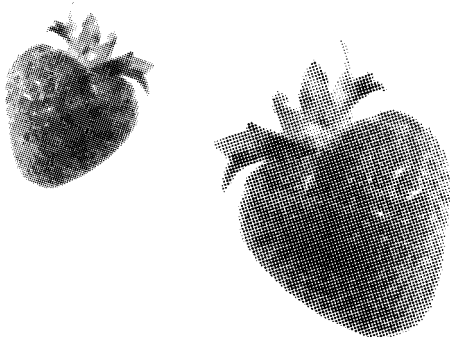
## Food as a treatment and life-enhancing approach for at-risk populations

WORKSHOP 2, ROOM 116

Food services and agriculture/gardening training programs for at-risk populations is being used a treatment modality and economic development strategy all over the US. Learn how these communities combine social services and economic development.

JENNY HUSTON, *Sustainable Enterprise, Bay Area Community Services, Oakland, CA*

DAN BRADY, *garden projects director for prison, juvenile facilities, and community sites for the Food Bank for Westchester County*



# ACCESS TO FOOD

## Eating locally: Community supported agriculture (CSAs) and farmers markets

WORKSHOP 1, ROOM 241

This workshop explores the origin and growth of the local food movement in the United States. Speakers address the challenges and successes of creating a local food system for New York City.

PAULA LUKATS, *CSA program manager, Just Food*

ROBERT LEWIS, *founder, Greenmarkets, NYS Department of Agriculture*

SCOTT CHASKEY, *Quail Hill Community Farm*

ROBERT LEWIS, *NYS Department of Agriculture; co-founder, Greenmarket*

JENNIFER PARKER, *Make the Road NY CSA project*

CATALINA MARTINEZ, *Make the Road NY CSA project*

GISELLE SPERBER, [MODERATOR], *Greene Hill Food Co-op member*

## Food and the elderly: Food insecurity as a way of life

WORKSHOP 1, ROOM 462

LINDA WHITAKER, *NYC Department of Aging*

DR. ALAN SACERDOTE, *chair of endocrinology, Woodhull North Brooklyn Health Network*

TBD, *Lutheran Medical Center*

## Why co-ops matter

WORKSHOP 1, ROOM 249

This panel looks at why cooperatives — organizations based on the principle of democracy in the workplace — are crucial in times of economic crisis. We look at several cooperative business models and discuss their efforts to build successful businesses while working for the good of all in their community.

SONIA PICHARDO, *Communications for Green Worker Cooperatives*

JOSEPH HOLTZ, *co-founder, Park Slope Food Coop (PSFC)*

SEKOU SILB, *co-director, Restaurant Opportunities Center of New York*

NICOLE VITELLO, *sales representative, Equal Exchange Natural Food*

SCOTT CODEY, [MODERATOR], *director of advocacy, Citizens Committee for NYC; co-coordinator, NYC Fair Trade Coalition*

## How to start a food co-op: Nuts and bolts

WORKSHOP 2, ROOM 418

This panel discusses the principles of food cooperatives, different models of organization, and successes and failures of past and present co-ops. Panelists describe effective strategies and methods for creating and maintaining new cooperatives, the common challenges faced by new co-ops, and new ideas and issues concerning the future of food cooperatives in NYC.

KISHA HENRY, *Kalabash Food Cooperative*

DAVID MARANGIO, *Bay Ridge Food Cooperative*

JOSEPH HOLTZ, *Park Slope Food Coop*

ZENA NELSON, *South Bronx Food Cooperative*

ERIN KAPLIN, *Green Hill Food Cooperative*

SCOTT CODEY, [MODERATOR], *director of advocacy, Citizens Committee for NYC; co-coordinator, NYC Fair Trade Coalition*

## Fighting hunger through advocacy and public policy

WORKSHOP 2, ROOM 336

Join experienced policy advocates in an exploration of the public policy approach to end hunger, including discussion on expanding food assistance programs, livable minimum wage, fair taxes and other basic social policies.

KATE MACKENZIE, *MS, RD, director, program development and policy, City Harvest*

JAMES SUBUDHI, *sustainability coordinator, WE ACT for Environmental Justice*

KATHY GOLDMAN, *activist and founder, Community Food Resource Center*

AINE DUGGAN, *vice president, Research, Policy and Education, Food Bank for NYC*

BILL AYRES, *Co-Founder WHY, World Hunger Year.*

ED FOWLER, [MODERATOR], *Director of Neighbors Together*

## Good food now: Getting healthy food into underserved communities

WORKSHOP 3, ROOM 230

This workshop discusses how food justice activists use farmers' markets, community gardens, community supported agriculture (CSA), co-ops and grocery store organizing campaigns to get good, healthy food into underserved communities throughout NYC.

SARITA DAFTRY, *youth program coordinator and project director, East NY Farms*

MO KINBERG, *Food Policy Coordinator, UFCW local 1500*

THEO MOORE, *Families United for Racial and Economic Equality*

YONNETTE FLEMING, *vice president, Hattie Carthan Community Garden*

ANGELA C. DAVIS, [MODERATOR], *Community Food Education Program Coordinator, JustFood*

## Feeding the hungry in our communities

WORKSHOP 3, ROOM 254

This workshop addresses how to organize programs to feed the hungry by bringing together restaurants, special events organizers and food pantries. Varied programs and participants represent different steps in this process. How do we do it?

SYD MANDELBAUM, *Founder, CEO, Rock and Wrap it Up*

REV. ROBERT ENNIS JACKSON, *co-founder, Brooklyn Rescue Mission*

NURAH-ROSALIE P. JETER AMAT'ULLAH, *executive director, Muslim Women's Institute for Research and Development*

LESLIE GORDON, *director, agency relations, City Harvest*

KIMBERLY LIBMAN, [MODERATOR], *Doctoral candidate Environmental Psychology, CUNY Graduate Center*

## "Food Summer": Enrolling for Food Stamps, WIC and Healthy Choices

WORKSHOP 3, ROOM 440

Initiated by the Brooklyn borough president's Healthy Food Campaign and developed with a wide range of Brooklyn organizations, we'll enroll eligible people to food stamps and inform people about the availability of fresh food via farmer's markets, CSAs and co-ops.

LORRIE CLEVINGER, *Brooklyn's Bounty and Just Food*

ITALIA GUERRERO, *food policy analyst, Brooklyn borough president's office*



## GROWING FOOD

### Permaculture

WORKSHOP 1, ROOM 336

This workshop introduces an ecological design system for sustainability in all aspects of human endeavor. It teaches us how to reduce energy use, grow our own food, restore diminished landscapes, catch rainwater, build strong community networks and more.

CLAUDIA JOSEPH, *permaculture practitioner, Garden of Union, Old Stone House*

SHARON KIMMELMAN, *Local Energy Solutions*

KAY CAFASSO, *permaculture designer, teacher, natural builder, and gardener*

MARTHA MA, *permaculturalist, organizer of Food for Thought film series*

SARAH WILLIFORD, *co-manager, Regeneration Farm in High Falls, NY*

GREG TODD, [MODERATOR], *permaculturalist, co-founder, Green Phoenix Permaculture*

PHIL BOTWINICK, [MODERATOR], *permaculturalist*

## **A modern Victory Garden: Making and growing food in your backyard**

WORKSHOP 1, ROOM 304

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

BEN GRANGER, *partner, Bierkraft; home brewer, hops grower*

DIRECTOR OF GREENBRIDGE, *the community environmental horticulture program at Brooklyn Botanic Garden*

JOHN HOWE, *founder, New York City Beekeeping Meetup*

KE XU, *founder, Grown-Up Permaculture*

OWEN TAYLOR, *coordinator, Just Food Training and Livestock*

INA BRANSOME, [MODERATOR], *founder, Green Phoenix Permaculture*

## **Meet our local farmers**

WORKSHOP 1, ROOM 254

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, Marlboro, VT*

CHERYL ROGOWSKI, *Rogowski Farm, Pine Island, NY*

KAREN WASHINGTON, [MODERATOR], *La Familia Verde Community Garden, Bronx*

## **Urban agriculture: Farms in Brooklyn**

WORKSHOP 2, ROOM 440

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 director, Added Value and Red Hook Community Farm*

REV. ROBERT JACKSON, *co-founder, Brooklyn Rescue Mission*

MIQUELA CRAYTOR, *executive director, Sustainable South Bronx*

THOR RITZ, [MODERATOR], *student, Hunter College*

## **Community gardens**

WORKSHOP 2, ROOM 304

Interest in community gardens has increased dramatically 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.

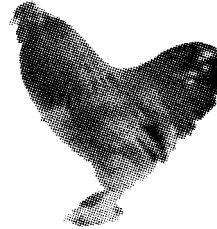
JON CROW, *Brooklyn Bear's Community Gardens*

VERE AINSWORTH-GIBBS, *student, SUNY-POLY*

FAREED ANDERSON-BEYAH, *McKinley's Children's Garden*

JOHN AMEROSO, *Cornell Cooperative Extension Program, Brooklyn*

BILEN BERHANU, [MODERATOR], *outreach coordinator, GreenThumb*



## **Defending against genetically engineered food: Saving seeds**

WORKSHOP 3, OLD STONE HOUSE

For most of human history, people have saved seeds to survive. Only with the advent of modern agricultural science have farmers and food-growers been disconnected from this critical tradition and skill.

KEN GREENE, *co-founder, Hudson Valley Seed Library*

J.P. HARPIGNIES, *writer/editor, associate producer of the annual Bioneers conference*

HOWARD BRANDSTEIN, *co-founder, SOS Food, executive dir., Sixth St. Community Center*

BAZELAIS JEAN-BAPTISTE, *agronomist in Haiti, US for Seeds for Haiti*

Laura Karlen, [MODERATOR], *environmental educator, agronomist, local food advocate*

## **Chickens in the city**

WORKSHOP 3, ROOM 462

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*

DECLAN WALSH, *Red Hook Poultry Association*

## **Fish: Urban aquaculture, fresh water and sea fishing**

WORKSHOP 3, ROOM 116

An important source of protein, fish are often endangered due to contamination, over-fishing and poor resource management. Learn how to make daily choices that beneficially affect our marine resources as well as the practical applications of urban aquaculture.

ANDRIANNA NATSOULES, *Campaigns Coordinator, NW Atlantic Maritime Alliance*

GINA LEDUC, *founder, Community Supported Fishery*

## Passing the hoe: Our new farmers share stories and experiences

WORKSHOP 3, ROOM 249

People all over the country are increasingly interested in agriculture, in particular young people. This workshop offers new and aspiring farmers the opportunity to learn, discuss and network with experienced and established farmers.

MICHAEL ROBERTSON, *agriculture director, Queens County Farm Museum*

SEVERINE VON TSCHARNER FLEMING, *director, Greenhorn Project*

SARAH FRANKLIN, *World Hunger Year, former farmer intern on three farms*

KAYCEE WIMBISH, *Awesome Farm, NY*

JOHN AGOSTINHO, [MODERATOR], *Queens College*

## OFF-SITE GUIDED TOURS

### Compost tours and field trip to Garden of Union

11:45AM–3PM, UNION ST. (NEAR 4TH AVE.)

The Garden of Union is a vegetable, fruit and flower community garden with over 100 active members that's flourished for thirty years. Many educational and master composting programs occur at this well-established local institution (on Union Street). 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 are on hand to answer questions about growing food.

### Old Stone House demonstrations

3RD ST. & 5TH AVE.

Kim Maier, executive director, Old Stone House of Brooklyn, hosts at the house all day and answers questions about its history, gardens and programs.

11:45 – Maureen O'Brien demonstrates bin and worm composting.

11:45 – Keha McIlwaine, local bee enthusiast, talks about keeping honeybees in NYC, and the legality and how-to's of beekeeping.

1:15 – Claudia Joseph, Bruni Torras, environmental educators at Old Stone House, lead a guided tour of the park and gardens. Learn about planting an edible landscape and how plants improve our health, well-being and food supply.

1:15 – Cory Finneron & Elisabeth Thomas discuss mushroom cultivation and forage.

## HEALTH

### Transforming the faith-based health fair: Toward a new wellness paradigm

WORKSHOP 1, ROOM 440

Explore the faith-based Health Fairs as a potential vehicle for addressing our present health crisis — the epidemic of diabetes, obesity, heart disease, breast and prostate cancer, hepatitis, Alzheimer's and autoimmune diseases through the education of community members to a new Wellness Paradigm.

VIANA MULLER, *ethnobotanist, wellness educator; cofounder, Whole World Botanicals*

CARROLL OLIVER, *health fair committee, New Life Fellowship Church in Queens*

### Obesity, diabetes and the food crisis for adults

WORKSHOP 1, ROOM 200

Obesity, diabetes, heart disease and other diet-related illnesses are creating a public and personal health crisis. Find out what professionals and individuals are doing about it and what the government needs to do to turn that around — fast.

CHERYL HALL, *executive director, Caribbean Women's Health Association*

NICK FREUDENBERG, *Distinguished Professor, Hunter College School of Public Health*

KIMBERLY BYLANDER, *MPH, Coordinator of Physical Activity and Nutrition Initiatives, Brooklyn District Public Health Office*

FERN GALE ESTROW, *MS, RD, CDN, Food Systems Network NYC, registered dietitian and Founder of The FGE Food and Nutrition Team*

KATE MACKENZIE, *MS, RD, [MODERATOR], program development and policy, City Harvest*



### Health food stores in underserved and communities of color: From first aid to economic development

WORKSHOP 1, ROOM 116

Health food stores have been central to public health for many years especially in communities that are underserved by food stores and health care facilities. Hear what these stores have offered and the roles they play in our communities.

BOB LAW, *co-owner, Bob Law Sea Food and Health Store, Prospect Heights*

## **Eating for a healthy pregnancy**

WORKSHOP 1, ROOM 230

Eating a balanced and nutritious diet and maintaining optimal weight are the foundation of a healthy pregnancy. Learn about the importance of a healthy diet, food safety and adequate weight gain during pregnancy.

SALLY FALLON MORELL, *Founding Director of the Weston Price Foundation*

NINA PLANCK, *food writer, advocate for traditional foods, entrepreneur*

FRANCES LARGEMAN-ROTH, *RD, senior food and nutrition editor of Health magazine*

ANDREA BLAIR-DAWSON, [MODERATOR], *Caribbean Women's Health Association*

## **Prenatal nutrition in immigrant communities**

WORKSHOP 2, ROOM 209

Learn with seasoned providers from Women, Infants and Children (WIC), a nutritional supplementation and education program for low-income pregnant and parenting women, how culture affects immigrants' food choices, the challenges and opportunities in serving immigrant clients.

ADGLINE ALEXIS, *Senior Nutritionist WIC, Caribbean Women's Health Association*

ELVIRA CONDE, *International Nutritionist and WIC coordinator, Lutheran Medical Center*

ROSALIND BOWSER, *Kings County Hospital*

DIANE ISHMAEL, [MODERATOR], *Brooklyn Hospital Center*

## **Obesity and Youth**

WORKSHOP 3, ROOM 200

Obesity and diabetes are epidemic, especially among children. A child of color born today has a shorter life expectancy than her parents due mostly to food-related and preventable diseases. Learn what Brooklynites and others in NYC are doing to challenge this situation.

KIMBERLY BYLANDER, *MPH, coordinator, physical activity and nutrition initiatives, Brooklyn District Public Health Office*

AMIE HAMLIN, *executive director, New York Coalition for Healthy School Food*

JOHNIE OWENS-TURNER, *RN, BSN, Bed-Stuy Family Health Center*

ABRAHAM BORNSTEIN, *MD, Brookdale Hospital pediatric obesity program*

NADEGE FLEURIMOND, *Young Culinary Masters*

JAGAJIT SINGH, *executive director, Hindu Community Outreach, Queens*

## **Breastfeeding: The safest and healthiest way to feed your infant**

WORKSHOP 3, ROOM 241

Breast is best! Breastfeeding is affordable, convenient, nutritious and beneficial to both mothers and babies. Learn about the numerous health and emotional benefits of breastfeeding, the role of peer support and how culture affects infant feeding practices.

KATHLEEN CARPENTER, *breastfeeding coordinator, New York Presbyterian Hospital*

INA BRANSOME, *lactation doula consultant, Clearbirth*

EUREKA GEORGE, *Breastfeeding peer counselor, Caribbean Women's Health Association*

ANDREA AUERBACH, *chiropractor, pediatric and pregnancy specialist*

AUDREY PHILIPS-CAESAR, [MODERATOR], *Caribbean Women's Health Association*



## **You are what you eat: Health, beauty, intelligence**

WORKSHOP 3, ROOM 322

What you put into your body is what you can expect to get out of it. Learn how healthy eating is the basis for health, beauty and intelligence for you, your family and your community.

QUEEN AFUA, *author, City of Wellness; holistic health activist in Bed-Stuy*

MANTU LAW, *community health educator; owner, Namaskar Health & Body, Prospect Hts*

CAROL PATTI, *clinical nutritionist, body-mind-spirit approach*

CAMILYAN ARNETTE, [MODERATOR], *Brown Eyez Magazine*

# **FOOD AS CULTURE**

## **Food as culture**

WORKSHOP 2, ROOM 208

Food is an important part of who we are as individuals as well as an important part of what defines particular cultural groups. This workshop explores the myriad ways in which food and cultural heritage are interconnected, with an aim toward strategizing how activists can come together around food.

JUDITH BELASCO, *RD, director, food programs, Hazon*

JENNIFER STEVERSON, *public programs curator, Weeksville Heritage Center*

ASHURA GRANT, *organic buying club, gardener, compost teacher*

JILLIAN CAVANAUGH, [MODERATOR], *associate professor of anthropology and archaeology, Brooklyn College*

## **Gastropolis: Food and New York City**

WORKSHOP 3, ROOM 418

This collection paints a picture of New York City life in essays ranging from environmental development, Native Americans and immigrants, neighborhoods, archeology, business, icons, abundance and scarcity, all from a food perspective.

CARA DE SILVA, *journalist, writer, editor, In Memory's Kitchen: A Legacy for the Women of Terezin*

JONATHAN DEUTSCH, *chef, professor at Kingsborough Community College, co-editor of Gastropolis: Food and New York City*

MARK RUSS FEDERMAN, *owner, "Russ and Daughters" appetizing store*

ANNIE LANZILLOTTO, *writer, performance artist*

ANNE MENDELSON, *author, Stand Facing the Stove and Milk*

ANNIE HAUCK-LAWSON, [MODERATOR], *professor, Brooklyn College; co-editor, Gastropolis: Food and New York City*

## **ENVIRONMENTAL SUSTAINABILITY**

### **Taking a bite out of global warming: Climate change and the world's food supply**

WORKSHOP 1, ROOM G38

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

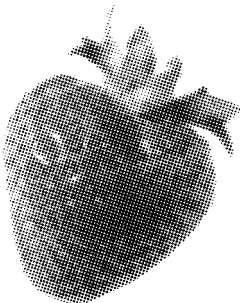
MIA MACDONALD, *director, Brighter Green; senior fellow, Worldwatch Institute*

NADIA JOHNSON, *food justice coordinator, Just Food*

ANNA LAPPÉ, *food justice activist; author, Grub; co-founder, Small Planet Institute*

ISAAC EVANS-FRANTZ, *co-leader, Oxfam Action Corps NYC*

CLAUDIA FRIEDETZKY, [MODERATOR], *co-founder, Parents for Climate Protection*



## **Our sustainable restaurants: A roundtable of NYC chefs**

WORKSHOP 2, AUDITORIUM

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, discusses how restaurants shape the conversation about how to fix our broken food system.

DAN BARBER, *chef/owner, Blue Hill in Greenwich Village and Blue Hill at Stone Barns, Westchester County*

PETER HOFFMAN, *chef/owner, Savoy, Soho and Back Forty, East Village*

BILL TELEPAN, *chef/owner, Telepan, Upper West Side*

DAVID SHEA, *chef/owner, Applewood, Park Slope*

JOHN TUCKER, *owner, Rose Water, Park Slope*

LEONARD LOPATE, [MODERATOR], *host, The Leonard Lopate Show, WNYC*

### **Milk: Good, bad, organic, conventional?**

WORKSHOP 2, ROOM 200

This workshop addresses 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 address the costs of milk and how and why the consumer selects their purchase, given all their choices.

DANTE HESS, *Milk Thistle Organics, Ghent, NY*

ANNE MENDELSON, *author, Milk: The Surprising Story of Milk Through the Ages*

SAM SIMON, *orthopedist; founder-farmer, Hudson Valley Fresh, Middletown, NY*

SALLY FALLON MORELL, *Founding Director, Weston Price Foundation, author*

SARAH NUNBERG, [MODERATOR], *milk enthusiast*

### **Water and food: Connected crises**

WORKSHOP 2, ROOM G38

This workshop discusses the connections between conventional agriculture, the global food system, climate change and the water crisis. Presenters discuss the relationship between agricultural chemicals, water pollution and water privatization, "natural" gas drilling and its effect on water, soil, air and our foodshed, as well as the future of water policy and safety in New York and nationally.

ELIZABETH ROYTE, *author, Bottlemania: How Water Went on Sale and Why We Bought It*

KAI OLSEN-SAWYER, *water program manager, GRACE and H2O Conserve*

CARL ARNOLD, *member, CDOG (Chenango-Delaware-Otsego Gas Drilling Opposition Group), activist on stone gas drilling in New York State*

DENISE HART, *Deputy Director of the water program, Food & Water Watch*

SARAH ALEXANDER, *Senior Organizer for food campaigns, Food & Water Watch*

RACHAEL RICHARDSON, [MODERATOR], *water organizer, Food & Water Watch*



### **Our industrial meat complex: Hazardous to our health and our environment**

WORKSHOP 2, ROOM 300

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. These provide no natural vegetation for livestock to forage, relying instead on feed. Factory farms degrade the environment, our health, our local communities and our farm animals. Panelists discuss these issues and how to create sustainable food production systems that are healthful and humane, economically viable and ecologically sound.

BRIGID SWEENEY, *farmer, outreach coordinator, Animal Welfare Approved program*

GOWRI KONESWARAN, *Esq., Animal Agricultural Impacts, Farm Animal Welfare, US Humane Society*

KEN JAFFE, *farmer and physician, Slope Farms, Delaware County, NY*

FOOD & WATER WATCH SPEAKER TBA

KERRY TRUEMAN, [MODERATOR], *co-founder, EatingLiberally.org*

### **Fuel vs. food: Are biofuels and agrifuels the answer?**

WORKSHOP 3, ROOM G38

This workshop presents a balanced discussion of the pros and cons of different forms of plant-based fuels. Panelists 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 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, Tri-State Biodiesel*

DULCE FERNANDEZ, *associate director, Network for New Energy Choices*

MICHAEL WINKS, *co-founder, Park Slope Ethanol Coop*

MICHAEL HEIMBINDER, *founder and executive director, HabitatMap*

CONOR GATELY, [MODERATOR], *Blacksmith Institute*

### **Green roofs: Integrated agricultural systems**

WORKSHOP 3, ROOM 208

Benjamin Linsley presents on the rapidly growing practice of using urban rooftops to locate high performance, environmentally sustainable greenhouse systems. The goal of these integrated agricultural systems is to grow premium-grade vegetables and fruit in the heart of an urban community, 365 days a year, with no pesticides, no carbon dioxide emissions and no runoff.

## **ORGANIZING**

### **Organizing in the Obama era: Digital activism**

WORKSHOP 1, ROOM 258

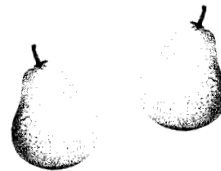
President Obama won the 2008 election in part because his team utilized tools that web-savvy food activists have known for years, including social networking, mobile messaging and mass e-mailing. From consumer education to fundraising to mobilization, digital media are fertile ground for sowing the seeds of a real-food revolution.

NAOMI STARKMAN, *Civil Eats blog, Consumers Union and Slow Food Nation*

WINTON WEDDERBURN, *master of public health student, Hunter College*

NATASHA CHART, *Change.org's Sustainable Food blog*

LESLIE HATFIELD, [MODERATOR], *Eat Well and Green Fork blogs*



### **Challenging Big Food: How Food Transnationals Harm our Health and Environment and How to Fight Back**

WORKSHOP 1, ROOM 322

Food corporations now grow, process and sell most of the food eaten in the United States and their reach is increasing abroad. From McDonald's to Cargill to Monsanto, these transnational giants drive a set of abuses all along the food chain, including the epidemic of obesity and diet-related diseases, global warming and food safety crises. Come hear what advocacy groups are doing to challenge these abuses and learn how you can help take action.

JUDY GRANT, *director, Value [the] Meal Campaign, Corporate Accountability Int'l*

RIA KNAPP, *campaign coordinator, Climate Counts*

RAY ROGERS, *founder, Corporate Campaign, Inc. and Campaign to Stop Killer Coke*

MODERATOR AND ADDITIONAL ADVOCACY ORGANIZATIONS WORKING ON FOOD SAFETY TBA

## **School food activism: Making it better**

WORKSHOP 2, ROOM 322

This workshop examines the current state of food in New York City schools and discusses ongoing efforts by parents and community activists to improve it, as well as the efforts of the Office of School Food and Nutrition Services (SchoolFood). Discussion includes local sourcing for NYC school food, options for structural change in NYC production and distribution of food, SchoolFood's Culinary Concepts program and avenues for parent and advocate involvement in the NYC system.

KRISTIN MANCINELLI, *manager, program development and policy, City Harvest*

WILLIAM DOHERTY, *Chef, head of local procurement, NYC Dept of School Food*

STUDENT REPRESENTATIVE FROM THE HEALTH EQUITY PROJECT (HEP)

AMIE HAMLIN, *executive director, New York Coalition for Healthy School Food*

JAN POPPENDIECK, *professor of sociology, Hunter College, CUNY*

ROXANNE HENRY, *community outreach manager, child nutrition, Food Bank NYC*

MARK HELLERMANN, [MODERATOR], *chef instructor at the Art Institute of New York City*



## **How to Hold a Sustainable Event: Decreasing Our Carbon Footprint While Organizing**

WORKSHOP 2, ROOM 400

Learn how your organization's and family's events can have a smaller carbon footprint and move you, your family and your organization toward sustainability.

MARY CLEAVER, *sustainable fine caterer, principal, Mary Cleaver LTD*

MAURA DILLEY, *sustainability consultant*

DANIEL BOWMAN SIMON, *White House Farm and Biodiesel Bus*

## **College students' response to the food and health crises**

WORKSHOP 3, ROOM 463

Leaders of student groups discuss how universities and student activists are supporting the development of a just food system, both on campus and in the broader community.

ALISON POWELL, *Barnard College*

BECKY DAVIES, *Columbia University*

ANNIE MYERS, *Gallatin School, NYU*

ZOE ABRAM, *NYU*

HANNAH KULLBERG, *Vassar College*

DEVIKA NANDLALL, *Brooklyn College*

SHANE CRARY-ROSS, *NYU*

MONIQUE POWELL, *Brooklyn College*

ADAM RABINER, [MODERATOR], *member, Park Slope Food Coop*

## **LABOR**

### **Food workers closer to home**

WORKSHOP 1, ROOM 400

This workshop discusses organizing for labor rights in the NYC metropolitan area, focusing particularly on the idea that the people who produce the food should be able to buy the food themselves.

DANIEL GROSS, *founding director, Brandworkers*

DOMESTIC WORKERS UNION REPRESENTATIVES HAVE BEEN INVITED TO SPEAK

REPRESENTATIVES OF STELLA D'ORO WORKERS

MARINA SAENZ-LUNA, *Just Harvest organizer*

LAURA MCSPEDON, [MODERATOR], *NE regional organizer, National Jobs with Justice*

### **Union organizing: Local, national and global strategies for transforming the food system**

WORKSHOP 2, ROOM 241

This workshop examines how union organizing of farm, processing, retail and restaurant workers is central to the social justice agenda of transforming the local, US and world food systems. We address the question: Why should the food movement include social justice in its mission? Why is "collective prosperity" a way of securing good food for all of us?

REKHA EANNI, *co-director, Restaurant Opportunities Center of NY*

MO KINBERG, *food policy coordinator, UFCW Local 1500*

SEAN SWEENEY, *director, Global Labor Institute, Cornell University*

### **Labor rights for workers in the food chain**

WORKSHOP 3, ROOM 216

One billion people on this planet are workers in the food chain: agricultural, food processing, retail and restaurant workers — and almost all live in poverty. Unions have led the struggle for the livelihoods and rights of these workers. The founding of the Food Chain Workers Alliance is a major step forward in bringing workers' rights into the food movement as a centerpiece of social justice.

FEKKAK MAMDOUH, *co-coordinator and co-director, Restaurant Opportunities Center*

JOSE SCHIFFINO, *organizer, Civil Service Employees Association, AFSCME*

ELIZABETH ALVAREZ, *organizer, Local 342, United Food and Commercial Workers Union*

JEAN WEISMAN, [MODERATOR], *elected leader, Professional Staff Congress of CUNY*

## GLOBAL ISSUES

### **Food sovereignty North and South: People's control over their own food production**

WORKSHOP 1, ROOM 463

Food sovereignty — a people's right to decide their agricultural and food policy, has become a guiding concept of farmers' efforts to transform the world food system. Learn about organizations that are leading these efforts internationally.

CHRISTINA SCHIAVONI, *co-director, Global Movements Program, WHY (World Hunger Year)*

REV. DEVANIE JACKSON, *co-founder, Brooklyn Rescue Mission*

LA VIA CAMPENSINA, *international landless peasants movement, speaker TBA*

THOMAS FORSTER, *organizer, food policy teacher, New School*

WILLIAM KRAMER, [MODERATOR], *director, Farmer Solidarity Project; food safety and sustainability coordinator, Interfaith Center on Corporate Responsibility*

### **Immigrant communities' responses to the food crisis**

WORKSHOP 1, ROOM 418

While US farm bill agricultural policy and global trade practices spur migration from the global south to the global north, immigrant communities in cities like New York struggle with the impact of unrest and poverty back home and in their new homes, often working the lowest paid jobs in the food chain.

KIM IVES, *radio host, Haiti Liberté*

JAGAJIT SINGH, *executive director, Hindu Community Outreach, Queens; formerly director of programs, Council of People's Organizations*

FLOR DE MARIA EILETS, *community life program director, Little Sisters of the Assumption Family Health Service, East Harlem*

MAJEED BALAVANDI, [MODERATOR], *freelance editor, journalist, translator*



### **Food rebellions**

WORKSHOP 2, ROOM 251

Over the last year there have been over 30 food rebellions or “riots,” primarily in third world nations. This workshop examines the causes of steeply rising food prices and shortages in poor nations, the history of food riots in the US, and how farmers and consumers are struggling to push back.

JENNIFER STEVERSON, *public programs curator, Weeksville Heritage Center, Brooklyn*

RAJ PATEL, *author, Stuffed and Starved: The Hidden Battle for the World Food System*

BAZELAIS JEAN-BAPTISTE, *president, Bassin Zim Education and Development Fund*

BILL AYRES, *co-founder, WHY (World Hunger Year)*

### **The perils of a globalized food supply: Trade policy and how to change it**

WORKSHOP 2, ROOM 258

US trade policy has displaced farmers from the global south, degraded their cultures and created waves of immigration while it has bankrupted family farmers and laid off workers in the US. How can we change these destructive policies that are “in our names”?

LORI WALLACH, *director, Public Citizen's Global Trade Watch*

SEAN SWEENEY, *director, Global Labor Institute, Cornell University*

LETICIA ALANIS, *La Union, Fifth Avenue Committee*

AIDA SILVERIO, *La Union, Fifth Avenue Committee*

### **Fair trade and food justice**

WORKSHOP 3, ROOM 251

Fair trade seeks to ensure that farmers receive just prices for their products and an equal voice at the trade table. This panel looks at the practical “nuts and bolts” of fair trade, providing information about the fair trade chain from farmer to consumer and how to get fair trade products in your neighborhood. Who determines what's fair? Our panelists also discuss current standards for fair trade certification and efforts to go beyond them.

RICHARD MANDELBAUM, *Domestic Fair Trade Association, CATA*

RUTHIE OLAND, *fair trade fundraising program coordinator, Equal Exchange*

MICHELA CALABREASE, *Interruption*

ERIN GORMAN, *Divine Chocolate*

SCOTT CODEY, *director of advocacy, Citizens Committee for NYC; co-coordinator, NYC Fair Trade Coalition*

TARA MULQUEEN, [MODERATOR], *student, Brooklyn College*

### **US farmer visits Cuba: Alternative agricultural structures**

WORKSHOP 3, ROOM 258

Cuba has a mix of individual and government-controlled agriculture. Find out what we can learn from Cuban agriculture, information not readily available in the US.

DAN MACARTHUR, *organic farmer, contractor, humanitarian aid leader and frequent visitor to Cuba*

### **The political economy of food: Why are we all eating Big Macs?**

WORKSHOP 3, ROOM 336

Learn about the world's food system, who the winners and losers are in that system, and what needs to change. Find out the social costs of Big Food and agribusiness, and how Big Macs end up in the digestive systems of the world.

ARUN GUPTA, *editor, The Independent; graduate, French Culinary Institute*

BILL TABB, *professor emeritus, Queens College and the CUNY Graduate Center*

JAMES SUBUDHI, *Sustainability Coordinator at WE ACT for Environmental Justice*

ELIZABETH RAMEY, *PhD candidate in Economics at the University of Massachusetts*

MAJEED BALAVANDHI, [MODERATOR], *freelance editor, journalist, translator*

## **FILMS & EXHIBITS**

### **SUPER SIZE ME by Morgan Spurlock (100 min.)**

WORKSHOP 1, ROOM 247

What happens when you eat nothing but McDonald's for a month?

GUEST SPEAKER: ALEX JAMIESON, *nutritionist, participant in film*

### **LIFE & DEBT by Stephanie Black (86 min.)**

WORKSHOP 1, ROOM 238

This searing documentary examines how the policies of the International Monetary Fund, the World Bank and other aid organizations have altered the Jamaican economy, leaving the local people to struggle in poverty and work in sweatshops.

GUEST SPEAKER: MIMI ROSENBERG, *radio station WBAI*

FILMMAKER STEPHANIE BLACK INVITED

### **UNNATURAL SELECTION by Jeff Smith & Bertram Verhaag (60 min.)**

WORKSHOP 2, ROOM 238

An exploration of the issues surrounding the science, practice and policies behind GMO's— genetically modified foods— including both their challenge to democratic principles and the often unreported risks they pose to animals, humans and the environment at large.

GUEST SPEAKER: MEREDITH MILES, *Center for Food Safety*

### **FLOW by Irena Salina (84 min.)**

WORKSHOP 3, ROOM 238

In this investigation of the world water crisis, Salina builds a case against the growing privatization of our dwindling fresh water supply with an unflinching focus on politics, pollution, human rights and the emergence of a domineering world water cartel. *Screening co-sponsored by Food & Water Watch.*

GUEST SPEAKER: DENISE HART, *Deputy Director of Water Program Food & Water Watch*

### **Photography**

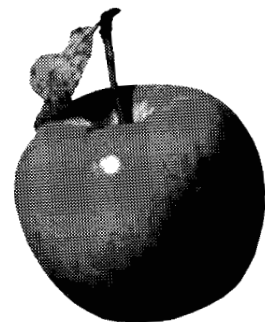
HALLWAY OUTSIDE AUDITORIUM

A photo exhibit of the Farmer Solidarity Project with CONIC, a Campesino/Indigenous LVC-affiliated group

### **Paintings by Mary Snowden**

CAFETERIA

Intimate paintings of chickens and vegetable stands.



## FOOD DEMONSTRATIONS

**FRESH, FANTASTIC COOKING DEMONSTRATIONS STARTING ON THE HOUR, BEGINNING AT 10AM, IN ROOM G36. LEARN NEW SKILLS AND TASTE DELICIOUS SAMPLES.**

### **David and Sheri Silver, Second Helpings Café**

A chef for over twenty five years, David, and his wife Sheri own Second Helpings Cafe in Park Slope which has served the community local foods, organic vegetable juices, and healthful cuisine for nine years.

### **Maria Massana, Massana Wellness**

Maria Massana is a wellness educator, live food chef, and certified yoga teacher and founder of Massana Wellness which works with individuals and companies to improve health.

### **Tree Williams**

T. I. Williams is an activist and educator who brings culinary arts and food justice to life through innovative workshops, cooking classes, and writings.

### **Kate Alberswerth & Eric Levinson, SproutCraft**

SproutCraft operates a café in Atmananda Yoga Studio specializing in vegan, organic, local, raw and live-cultured foods, and teaches classes on how people can add these types of foods and preparation techniques to their daily lives.

### **Catherine Saillard & Emily Sims, iCi Restaurant**

Fort Greene's fresh, seasonal, and local restaurant.

### **Mike Lee, Studiofeast**

Studiofeast is an invitation only culinary collective that focuses on creating new gastronomic experiences. Events are a platform for new ideas in dining and a means of expression through food and social gatherings.

### **Lisa Jacobson**

Lisa is a natural foods chef who teaches people how to prepare simple, healthy and delicious food. As head chef at The Institute for Integrative Nutrition she uses her creativity to cater different dietary restrictions, food sensitivities, allergies and cleanses.



## TEEN PROGRAMS

Please observe the following time slots:

**W1 = 11:45AM-1:15PM, W2 = 1:30-3PM, W3 = 3:15-4:45PM**

### **Nutrition 101 [W1, RM 224]**

Nutrition 101 looks at the fat and sugar content of a fast food hamburger meal. How are these fats and sugars different from others? Is there such a thing as "good fat"?

### **Food Access [W1, RM 214]**

This interactive workshop give you a chance to learn about and discuss issues of food access and food justice in New York City, and learn about how people of all ages work together through the East New York Farms! Project to address these problems.

### **Drip Irrigation [W1, RM 247]**

Learn how to install a drip irrigation system in your garden! Local teen experts who installed two systems in two Brooklyn community gardens last summer are here to tell you everything they know! Kiana Aiken, Tiyi Brewster, Chela Knight with Lis Thomas, GreenBridge Outreach Coordinator.

### **My Community, My Food [W2, RM 224]**

Why do some neighborhoods have access to tons of healthy food, and some don't? How does this affect people's health? This workshop explores the food in YOUR neighborhood and introduces ways to make sure access to healthy food is secure where you live.

### **School Food Garden to Cafeteria Harvest Day [W3, RM 224]**

Would you want to eat locally produced, organic, unprocessed whole foods for school lunch that you grew with your friends? Find out how we did it! Take a taste test and discuss the environmental impact, the industry and the politics of food. BASE Sustainable Agriculture class with Dan Kellner BASE Sust. Ag co-teacher

### **Whole Foods: What Makes a Food "Whole"? [W3, RM 214]**

What are some reasons why these foods are better for you than processed foods? This workshop will help you identify whole foods and find less processed alternatives to many of the foods you eat every day.

### **Teen Iron Chefs [W3, RM 220]**

FamilyCook Productions presents the Teen Iron Chefs from Urban Assembly School of Music & Art. They will:

- Teach attendees how to prepare a delicious recipe using local, seasonal food
- Offer *Top 10 Ways to Stay Fit & Healthy* handout
- Talk about food justice and what communities can do about it