



WORKSHOP SCHEDULE

The Brooklyn Food Conference kicks off on Friday, May 1 with a screening and discussion of the film *FRESH!* Filmmaker Ana Joanes will attend this screening.

Friday, 7PM, Park Slope Food Coop
782 Union Street (between 6th & 7th Aves.)

WORKSHOP 1 • 11:45AM–1:15PM

WORKSHOP	RM #
Why co-ops matter	249
Eating for a healthy pregnancy	230
Eating locally: Community supported agriculture (CSAs) & farmers' markets	241
Climate change and the world's food supply	G38
Hunger in New York City: What's being done & how to change it	251
Meet our local farmers	254
Organizing in the Obama era: Digital activism	258
Obesity, diabetes and the food crisis for adults	200
Permaculture	336
A modern victory garden: Making and growing food in your backyard	304
Meet our congressional reps: Ask your questions on federal food policy & hear their answers	Aud
Challenging big food: How food transnationals harm our health and environment and how to fight back	322
Immigrant communities responses to the food crisis	418
Food and the elderly: Food insecurity as a way of life	462
Food sovereignty North and South: People's control over their own food	463
Food stores in underserved communities: From first aid to economic development	116
Transforming the faith-based health fair: Toward a new wellness paradigm	440
Food workers closer to home	400
Small businesses and the stimulus package	300
Film: <i>Life & Debt</i>	238
Film: <i>Super Size Me</i>	216
Strategies challenging the food systems: Learning from other communities	300

WORKSHOP 2 • 1:30–3PM

Food as a treatment and life-enhancing approach for at-risk populations	116
Green economic development strategies: What needs to happen to make that a reality	243
Fighting hunger through advocacy & public policy	336
How to start a food co-op: Nuts and bolts	418
Water and food: Connected crises	G38
Community gardens	304
Our industrial meat complex: Hazardous to our health and our habitat	465
School food activism: Making it better	322

WORKSHOP	RM #
Food rebellions	251
Prenatal nutrition in immigrant communities	209
Our sustainable restaurants: a roundtable of nyc chefs	Aud
Milk: Good, bad, organic, conventional?	200
Changing the us farm bill: Challenging agribusiness	254
How to hold a sustainable event: Decreasing our carbon footprint while organizing	400
Food as culture	208
Urban agriculture: Farms in Brooklyn	440
Future of New York City food policy	245
Union organizing: local, national and global strategies for transforming the food system	241
The perils of a globalized food supply: Trade policy and how to change it	258
Film: <i>Unnatural Selection</i>	238

WORKSHOP 3 • 3:15–4:45PM

The political economy of food: Why are we all eating Big Macs?	336
Good food now: Getting healthy food into underserved communities	230
Feeding the hungry in our communities	254
Fair trade and food justice	251
Passing the hoe: Our new farmers share stories and experiences	249
Fuel vs. Food: Are biofuels and agrofuels the answer?	G38
US farmer visits Cuba: Alternative agricultural structures	258
Obesity and youth	200
Gastropolis: Food and New York City	418
Chickens in the city	462
Race and the food system	400
College students' response to the food and health crises	463
"Food Summer" enrolling for Food Stamps, WIC and Healthy Choices	440
Labor rights for workers in the food chain	216
Public hearing on food policy & implementation with state and city elected officials	Aud
Breastfeeding: The safest and healthiest way to feed your infant	241
Defending against genetically engineered food: Saving seeds	Old Stone House
Green roofs: Integrated agricultural systems	208
You are what you eat: Health, beauty, intelligence	322
Fish: Urban aquaculture, fresh water and sea fishing	116
Film: <i>Flow</i>	238

OFF-SITE GUIDED TOURS

Compost tours and field trip to Garden of Union [11:45AM–3PM]	Union St. near 4th Ave.
Old Stone House demonstrations [11:45AM, 1:15PM]	3rd St. & 5th Ave.