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A Letter from the Brooklyn Food Coalition

Dear Friends,

Welcome to the 2012 Brooklyn Food Conference! This is a great opportunity for us to meet our neighbors, share our experiences, learn lots of new things, and see how we can change the food system together.

Our vision is a food system that supports the health of our people and our planet. Right now the industrial food system harms both. Too often that same system underpays its workers and denies their rights. We want to turn that around and the only way we can do that is to work together on many levels and with many approaches.

So what are our “issues”? Some of us want to grow our own food. We want to make school food great food, keeping our kids healthy and ready to learn. We want healthy, fresh food available at local markets. We want to create a local food system that keeps money and good jobs circulating in our communities and region. We want to protect our farmland from environmental toxins. We want food without pesticides, synthetic fertilizer, hormones, antibiotics or genetic engineering: we want real food so we can stay healthy. And we want agricultural practices and distribution processes that will minimize greenhouse gases. We want living wages and good jobs for the people who grow, process, cook, and sell the food to us. We want to build a great sense of community around our gardens, schools, CSAs, food coops, farmers markets, faith communities, healthy bodegas, green carts, and businesses. We want to be rid of the constant advertising that makes fast food seem preferable to a home-cooked meal with family and friends. We call it “food sovereignty”—control over our own food system. We are a long way from that but we see the road clearly. The main vehicle for this journey is our unity. We will have lots of differences but we need to respect each other and link arms because the present food system is not sustainable for us, our families, communities and planet.

The Brooklyn Food Conference welcomes everyone who shares these values to join us today and in the future. We have plenty of work and plenty of great food and great times ahead of us. Let’s make sure that we keep making the changes we need so that we can look back and know that we linked arms for a better world.

Thank you to our hosts, Brooklyn Technical High School, for their gracious hospitality in sponsoring this conference. Thank you to all our other sponsors who helped make this conference free. We do not want any barriers to participation and our sponsors make that possible. Thank you to the hundreds of volunteers who planned and staffed this conference. And thank you to our very hard working staff that pulled this all together.

Before you leave today, please join the Brooklyn Food Coalition, the organizers of the Conference. We want to continue to work together—in our neighborhoods, in our schools, in our city and our region—to make the changes we need.

I hope you have a great time today!

Nancy Romer, General Coordinator

Brooklyn Food Coalition, BrooklynFoodCoalition.org

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8:30am **Doors open**

Childcare

8:30am-6:00pm

8th Teacher Lounge

9:30am

Opening Plenary
Auditorium

Expo
9:30am-5:00pm
7th Cafeteria
West Wing +
Center Space

10:30am

Mega-workshop 1
11:00am-12:15pm
Auditorium

Workshops Block 1
11:00am-12:15pm
5fl + 6fl

12:30pm

Mega-workshop 2
12:30-1:45pm
Auditorium

Workshops Block 2
12:30-1:45pm
5fl + 6fl

1:30pm

Mega-workshop 3
2:00-3:15pm
Auditorium

Workshops Block 3
2:00-3:15pm
5fl + 6fl

3:30pm

Workshops Block 4
3:30-4:45pm
5fl + 6fl

4:30pm

Closing Plenary
5:00-6:00pm
Auditorium

5:30pm

Cooking Demos
11:00am-4:45pm
6W16 + 6W18

Youth Summit
11:00am-4:45pm
8th Gym

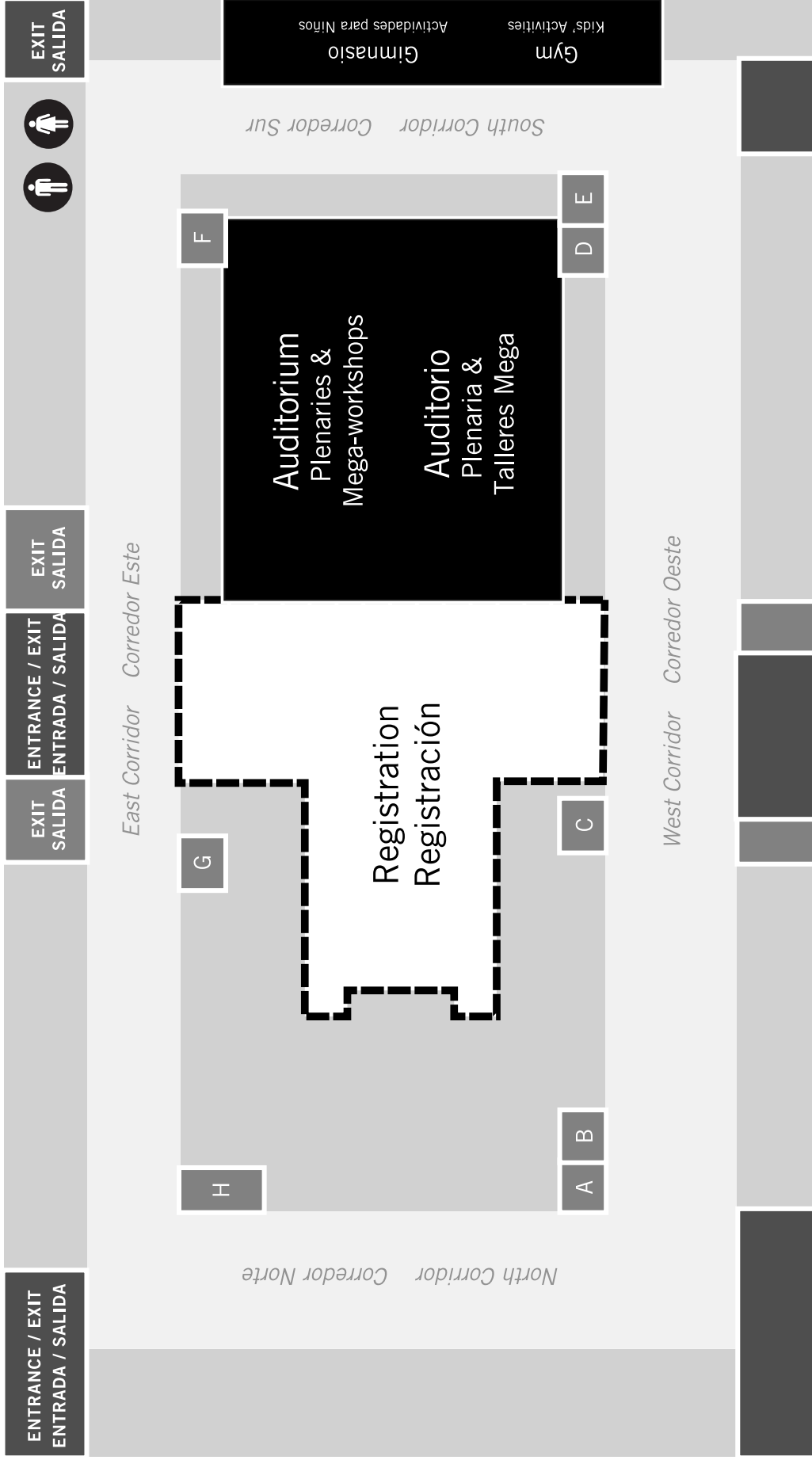
Kids' Activities
11:00am-3:00pm
1st Gym

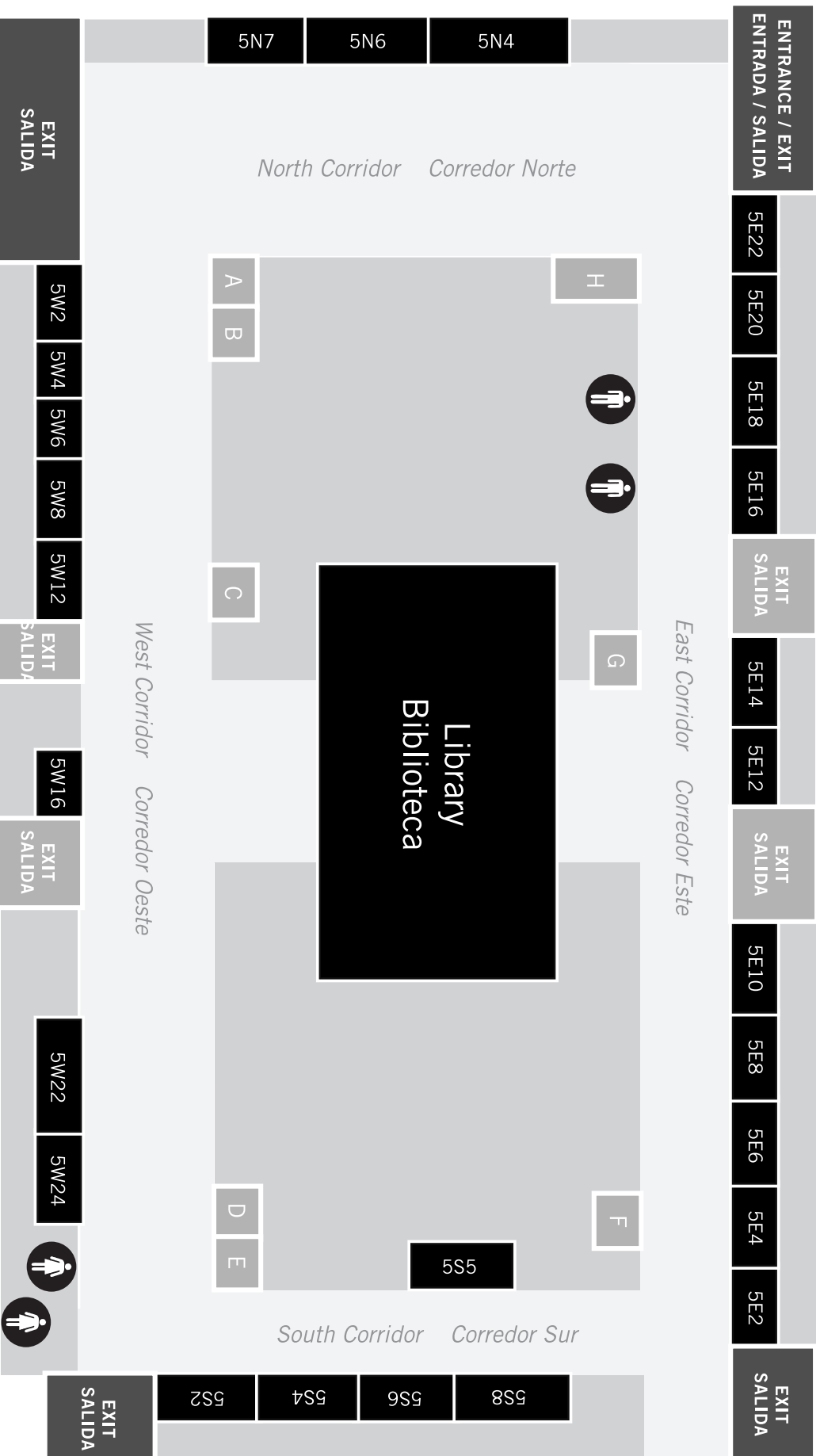
Films
11:00am-4:45pm
5N4 + 5N7

Lunch
11:00am-3:00pm
7th Cafeteria
East Wing

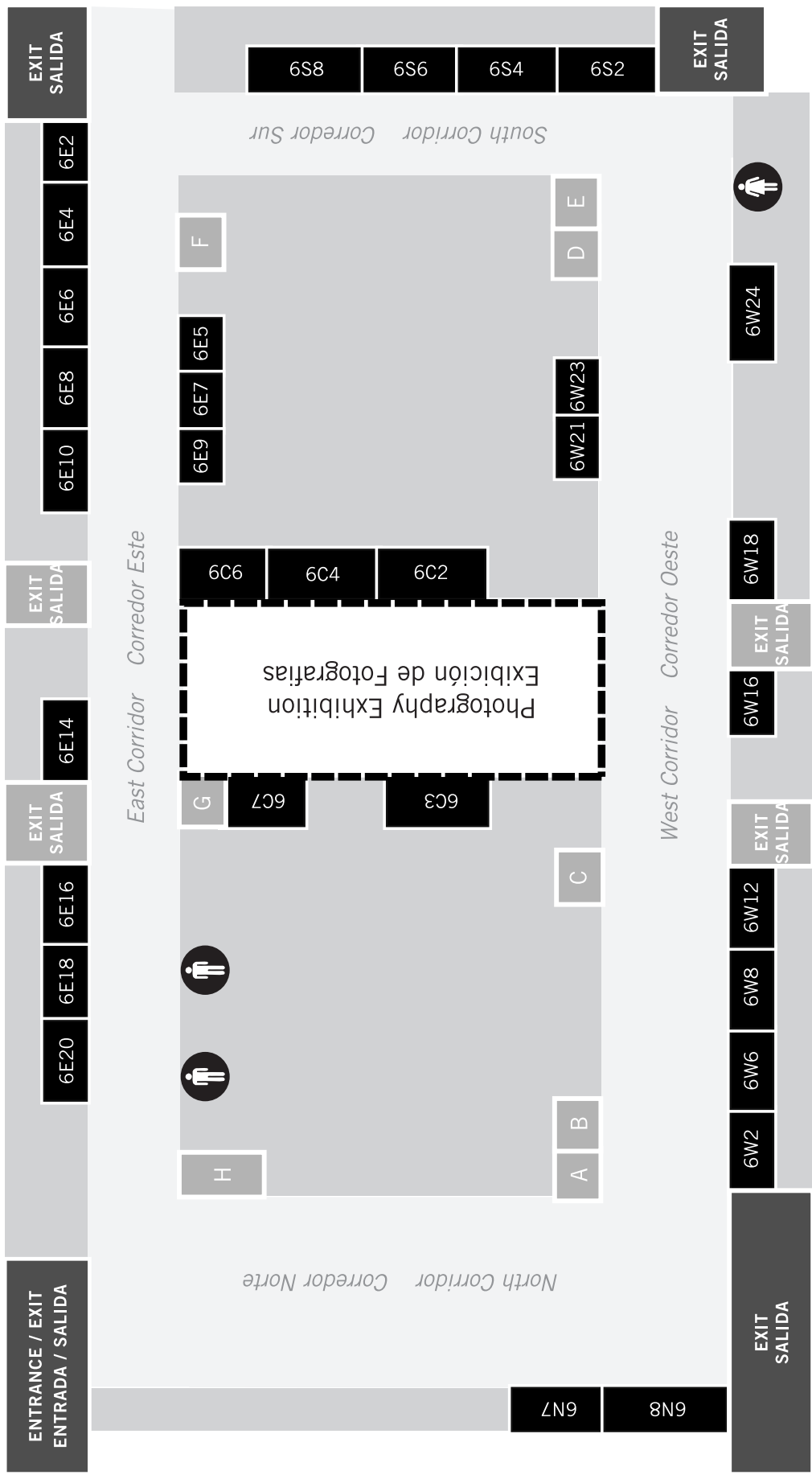
Conference Timetable

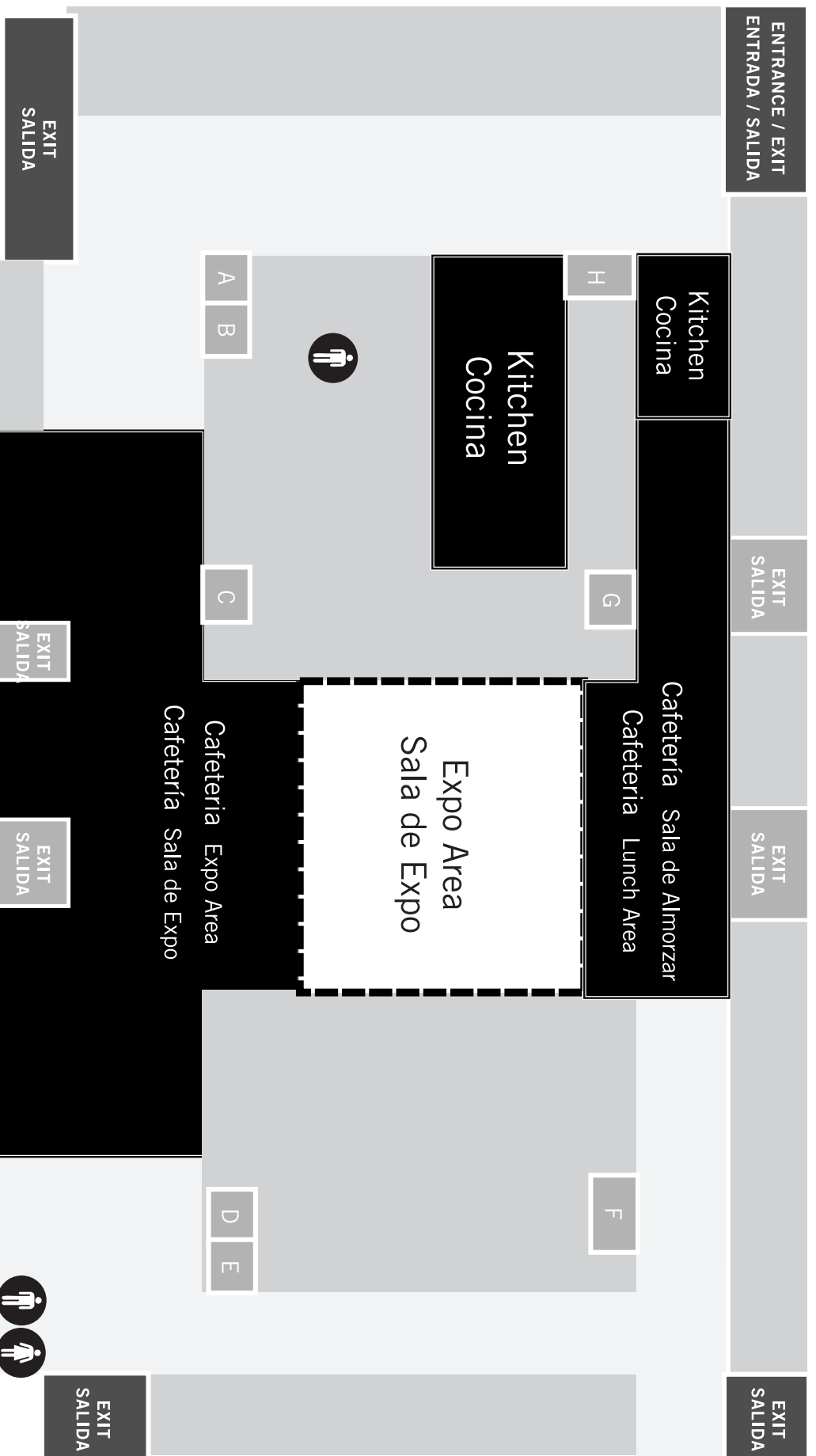
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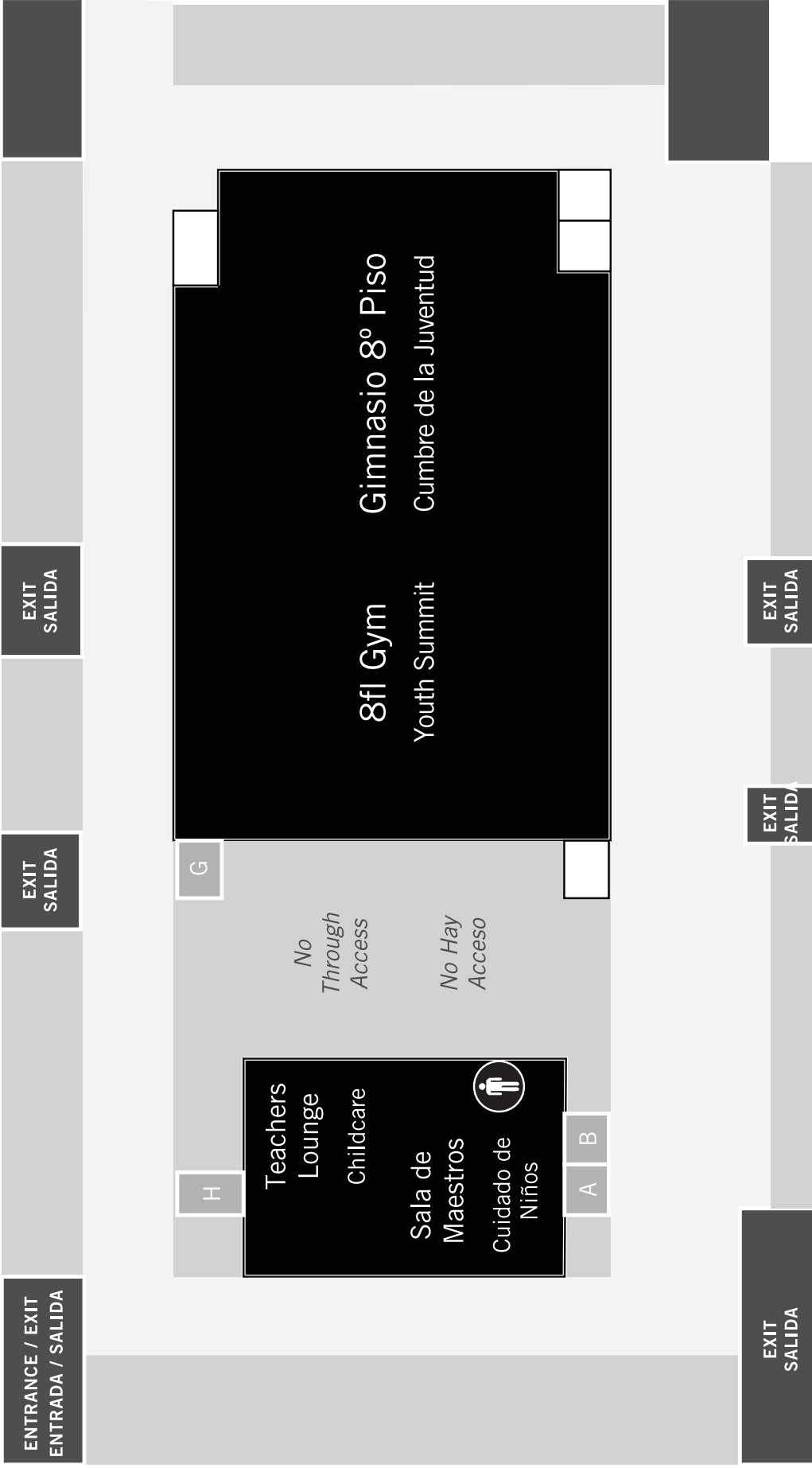


Map, 5fl





Map, 7fl



Lunch Menu

7fl Cafeteria East Wing

11:00am-3:00pm

MENU

PROVIDED BY OUI CATER

\$8.00

Your choice:

1

Roasted ¼ Chicken with Lemon and Rosemary;
Mac & Cheese; Vegetarian Collard Greens

2

Indian Vegetable Curry w/Tofu; Basmati Rice;
Lentil Dal; Coconut Milk Creamed Spinach

VEGAN

3

Grilled Chicken, Cheddar Cheese
and Roasted Vegetables Wrap

or

Hummus with Roasted Vegetables
and Fresh Spinach Wrap

VEGAN

Wraps are served with:

Barley-Rice Salad with Roasted Yams,
Chickpeas, Parsley with a Citrus Dressing

VEGAN

&

Mixed Green Salad w/Garden Vegetables
with an Orange Balsamic Vinaigrette

VEGAN

\$5.00

Kids meal:

Mac & Cheese

&

Baked Chicken Fingers
or Vegan Hot Dog

Lunch is made from scratch using
organic or hormone-free and locally sourced
ingredients whenever possible.

*Special thanks to **Cabot Creamery, Eden Foods,
Hawthorne Valley Farm, Murray's All Natural Local
Chicken, Equal Exchange and Organic Valley**
for helping us ensure lunch is healthy,
delicious, and sustainable.*

Workshop Tracks



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SCHOOL FOOD

Parents, teachers, students and community members are working together to make school food delicious, nutritious and sustainable. Hear their stories and start some of your own.



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FAITH

Learn about the varied roles that Faith communities play in the food movement and food system, addressing hunger, poverty, land, community, and policy.



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ECONOMIC & BUSINESS DEVELOPMENT

Come learn how food can be a creative engine for local economic development that is socially, economically and environmentally sustainable.



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ENVIRONMENT

Explore how food production and distribution affect the environment, how factory farming, genetically engineered seeds and extreme energy exploration can create toxins that harm our farmland and food supply, and what people are doing about it.



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22

FOOD & CULTURE

Explore the profound influence of our varied cultures, traditions, and life choices on our food, including issues of race, nationality, sexuality, gender, and region.



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HUNGER & EMERGENCY FOOD

Hunger is a persistent problem in our society. Learn about varied ways our neighbors and institutions are providing emergency food to address this immediate need.



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FOOD POLICY

Food policy holds a key to change in the food system; learn what positive and negative food policies exist and how to change them for a healthier people and planet.



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33

LABOR & SOCIAL JUSTICE

Over 2 billion people on this planet are food workers in agriculture, processing, retail and restaurants, mostly without adequate wages and working conditions. Learn about food worker struggles and how we can support good jobs in the food sector.



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26

FARMING & AGRICULTURE

Brooklyn is blooming with gardens and farms on every imaginable surface; learn how urban and rural farming can work together to sustainably feed our people.



























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HEALTH, NUTRITION & EDUCATION

Learn about the creative ways that people are developing to improve health and nutrition through exciting educational and interactive programs.

Workshops Timetable

Workshops Block 1 11:00am-12:15pm

	Aroma Architecture	1fl
	Another City is Possible, Another World is Possible—Global Week of Action	5E18
	Choosing the Best Legal Structure for Your Food Venture	5W2
	The Buzz About Bees	5W6
	Sustainable School Gardens and Community Building	5W8
	Free Trade vs. Safe, Just, and Sustainable Food	5W12
	Reshaping Social Questions by Foraging Locally	Meet at northeast entrance
	Fading Food Ads of Greater Brooklyn	5W22
	Ethics of Eating Animals	5W22
	Animals and the Food Industry: A Left Critique	5W24
	State of School Food Opening Plenary	5fl Library
	Film Screenings see page 42 for details	5N4
	Film Screenings see page 42 for details	5N7
	Urban Workers in the Food Chain	5N6
	Faith and Feeding the Hungry	5E2
	Digging into the Food and Farm Bill: What is the Farm Bill?	5E3
	Access to Healthy Food and Plant-Based Diets in Communities of Color	5E4
	How the NYC Government Can Impact on our Food System	5E6
	Faith and Nutrition	5E10
	Organizing for Farmworker Justice: Regional and National Efforts	5E12
	Growing Without Soil: Hydroponic & Aquaponic Basics	5E14
	East Meets West: Healthy Eating on a Budget	5E16
	Traditional Fermentation Practices: From Amazake to Tempeh	5E20
	The Community Meal: Sharing Food and Knowledge	5S2
	Healthy Food for Hungry People	5S5
	Feeding All Who Hunger: Reducing the Poverty Footprint	5S6

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 Sharing the Harvest: How Community Gardens Link to Local Food Relief	5S8
 Victory for Farmworkers: Transforming the Agricultural Industry	6W2
 Food and Tech: Data, Collaboration and Digital Innovation	6W6
 3 Steps to Heal Your Digestion	6W8
 Wok the Dog: Food, Memory, and Heritage	6W12
Cooking Demos see page 40 for details	6W16
Cooking Demos see page 40 for details	6W18
 Bringing Food Workers into the Center of the Food Movement	6W21
 Global and Local Food Security: Taking Profit out of the Food Basket	6W23
 Three Black Chicks Digging Deep	6W24
 Growing Food With At-Risk Populations	6N7
 GMOs, Labeling and the People's Right to Know	6E2
 Storytelling as Community Organizing	6E4
 The Other Rainbow on My Plate: The Queer Perspective on Food Systems Work	6E20
 Bring Money Down to Earth: Everyone is an Investor in Food	6S6
 Opportunities to Revitalize Communities Through Food Entrepreneurship	6E6
 Building a Healthy Community: Making the Most of Food, Fun, and Fitness	6E7
 From Dream to Reality: Launching a Farm Incubator in NYC	6E8
 Challenge the Prison System with Food!	6E9
 Our Land, Our Lives—The Past, Present & Future of Black Farming	6E10
 Don't Frack My Carrot: How Fracking Toxins Contaminate Food	6E14
 The USDA, Natural Resource Conservation Service—What We do	6E16
 Emergency Food Providers in Brooklyn: What are They, Who Uses Them, and What They Mean	6E18
 SUPERMARKET STRUGGLE: Food Access in Low-Income Communities of Color	6S4
 The Transition Movement: What is It? Why Now?	6S8

Workshops Timetable

Workshops Block 2 12:30pm-1:45pm

 Fair Food, Fair Jobs: The Restaurant Worker's Role in the Food Movement	5W2
 Chill Out! Making Food "Cool" in NYC	5W4
 The Buzz About Bees	5W6
 Re-thinking Healthy Food Access in Urban Areas	5W8
 The People's Struggle for Food Sovereignty, from Global to Local	5W12
 Corporate Power, Diet, and Animal Agriculture	5W22
 In Our Words: Stories of Black Food Sovereignty	5W24
 Sustainable Restaurants: Triple Bottom Line of Profitability, Sustainability and Social Justice	5fl Library
Film Screenings see page 42 for details	5N4
Film Screenings see page 42 for details	5N7
 Beyond Bread: Healthy Food Sourcing at Food Pantries	5N6
 Sacred Land: Faith and the Environment	5E2
 Learning from Venezuela's Food Revolution	5E3
 Foraging for Empathy	5E4
 The Role of the State Government in Shaping our Food System	5E6
 Manufacturing Food in a Big City: Diverse Perspectives on NYC's Landscape	5E8
 Faith and Immigrants: Honoring Our Food Traditions	5E10
 100 Fountains NYC, by PILOT PROJECTS LLC	5E12
 Starting a Community Garden on New York City Housing Authority (NYCHA) Grounds	5E14
 How To Build Food Stamp Capacity in Your Community	5E16
 Well-Woman Care During Pregnancy, Labor & Delivery and Postpartum	5E20
 How Our Culture has Changed Our Food & Influenced Our Health	5E22
 Hunger Hurts: Food Security Challenges of Older Brooklynites	5S4
 Eating Meat: The Basics From Nose to Tail	5S5
 Return to the Kitchen: The Future of Social Cooking	5S6

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 Farm Sanctuary: Changing Hearts and Minds About Animals and Food	5S8
 Creating a Solidarity Economy: Stories of Food and Justice	6W2
 Urban Agriculture Projects After the End of Cheap Oil	6W6
 Bringing Fresh Food to Your Local Food Pantry	6W12
Cooking Demos see page 40 for details	6W16
Cooking Demos see page 40 for details	6W18
 Vacancy! Is There Enough Space for Food AND Housing in New York City?	6W21
 Uniting Supportive Housing and Urban Agriculture: A Working Model	6W23
 Understanding the Bodega, in Brooklyn and Beyond	6W24
 The Current State of Fair Trade	6N7
 Culture War or Foodie Fight? Can Americans Afford a Sustainable Food System?	6E2
 Apples & Bananas: Transforming Local Food Systems Through Interactive Outreach	6E4
 Food Foundations: Engaging Students of All Ages with the Food System	6E6
 Slow Fast Food	6E7
 Youth Voices of the Brooklyn Food Movement	6E8
 \$ Need Money? Fundraising Strategies for Your Green Project	6E10
 Parent Advocacy for School Food Change	6E14
 How Food Law Can Help you Build Better Food Business	6E16
 The London Orchard Project: Lessons from London's Urban Orchards	6E18
 Fighting Walmart	6E20
 Cooking with Efficiency, Improvisation, Sustainability, and Good Taste	6C7
 Wanna Be Startin' Something: Financing Food and Farm Business	6S6
 Sow Local: Growing, Saving, and Sharing Community Seeds	6S4
 Breakfast in the Classroom	6S8

Workshops Timetable

Workshops Block 3 2:00pm-3:15pm

	People of Color Meetup	5fl Library
	10 Easy Steps to a Toxin Free Life	5W2
	It All Starts With Soil	5W4
	The Buzz About Bees	5W6
	Need for Including Culture, Food and Spirit in Food Systems	5W8
	Globalizing Agribusiness: Free Trade, Factory Farms, and Genetically Modified Food	5W12
	Brass Tacks of Rooftop Farming—Growing Chefs: Raising Food and Future Farmers in NYC	5W22
	Sugar and Coke: Labor Abuses in Latin America	5W24
	Film Screenings see page 42 for details	5N4
	Film Screenings see page 42 for details	5N7
	Low-Income Patronage at Farmers' Markets: WIC Participants and Low-Income Seniors	5N6
	Brooklyn Compost Map Collective	5E3
	An Immigrant's Perspective on "American" Food	5E4
	Women, Feminism, and the Use of Animals for Food	5E6
	Teachable Moments: How Organizations can Leverage Food Stamps Enrollment Relationships	5E8
	Growing Food and Faith	5E10
	Globalization, Food Security, Sustainability, Equity & Animal Welfare	5E12
	Hunger Free Brooklyn: Building Better Coalitions to Fight Hunger	5E14
	Fermentation: The Power of Sour!	5E16
	Thought for Food	5E20
	Photovoice and Food Justice: An Important Tool for Social Change	5E22
	Building Local Solidarity for a Global Food Revolution	5S2
	Guess Who's Coming to Dinner?	5S4
	Occupying Food: Experiences and Next Steps	5S5
	Farm Start-ups and Community Engagement	5S6
	Water, Water Everywhere, and Not a Drop to Farm	5S8
	School Food: Creating Change	6W2

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 Local Knowledge: Measuring and Monitoring our Food System	6W6
 Composting: Methods and Challenges	6W8
 Secrets of the Urban Soil: Fertility, Bioremediation & Waste Reduction	6W12
Cooking Demos see page 40 for details	6W16
Cooking Demos see page 40 for details	6W18
 The Joy and Efficacy of Worksongs on the Farm	6W21
 Want to Build a Farm? 101 Guide to Developing and Building your Community Farm	6W23
 To Market To Market: Moving From Producer to Consumer	6W24
 Getting Produce to High-Needs Brooklynites—One Cart at a Time!	6N7
White Allies Meetup	6N8
 Six Dollars a Day: The Value of Curiosity	6E2
 School Gardens 101: Steps to Get You Growing & Harvesting	6E4
 What Is Making Us Fat? How Can We Stop This?	6E6
 Connecting Local, Organic Food with Low-Income Families Through CSA	6E7
 Summer Meals: Confronting Hunger in the City	6E8
 Concepts and Controversies In Modern Nutrition	6E9
 The Bed Stuy Community Eco-Mapping Project-Mapping Food Justice	6E10
 Supper Clubs as a Social Act	6E14
 Beyond the Dinner Party: Woman's Place at the Table	6E16
 Advocating for Healthy Food Policy in our Faith and Non-Profit Organizations	6E18
 Empowering Educators: Teachers as Change Agents in the Fight Against Obesity	6E20
 Reclaiming Our Food Democracy and Our Seed Heritage	6C7
 High on the Hog: An Intimate Conversation with Dr. Jessica B Harris	6S2
 Antibiotics, Arsenic, and Animal Waste: The Dirt on Factory Farms	6S4
 Entrepreneur Mentoring Workshop with Accion	6S6
 Use the Media as Your Megaphone!	6S8

Workshops Timetable

Workshops Block 4 3:30pm-4:45pm

 Securing Food Workers' Rights Through a Cooperative Ownership Model	5W2
 The Buzz About Bees	5W6
 Why We Love Dogs, Eat Pigs, and Hide Slaughterhouses	5W8
 Taking Action for Global Food Justice	5W12
 Immigration Policy and Food Policy	5W16
 Relocalizing for Resiliency: Transforming the Urban Food Landscape	5W22
 Who Fishes Matters: Sustainable Seafood and Oceans	5W24
Film Screenings see page 42 for details	5N4
Film Screenings see page 42 for details	5N7
 Food 360: A Partnership for Edible Economic Opportunity in Brooklyn	5E2
 Farming, Fracking and Power Plants: The Food/Water/Energy Connection	5E3
 Creating a Fair Food System for Agricultural Workers	5E8
 How to Tell Your Story to the Press	5E12
 The Dinner Party Method for Business Planning and Social Venture Development	5S2
 Building Regional Food Systems: Case Study Greenmarket Regional Grains	5S4
 The Food and Farm Bill and New York City	5S6
 Mission Driven Distribution of Local Food	6W6
 Food Democracy Now On GMO Labeling Initiatives to Protect Food	6W8
 Cities, Food Security and Climate Change in the Rio+20 UN Summit	6E10


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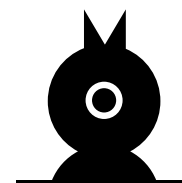
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 Inside the Sustainable Meat Industry	6E14
 Extreme Energy and Climate Change: What it Means for Your Dinner	6E16
 B Corporations: Creating Impact Through the Food Chain	6S6
Cooking Demos see page 40 for details	6W16
Cooking Demos see page 40 for details	6W18
Bed-Stuy Neighborhood Meetup	5E10
Bushwick, Greenpoint, Williamsburg Neighborhood Meetup	5E14
Windsor Terrace, Kensington Neighborhood Meetup	5S8
Prospect Heights, Crown Heights Neighborhood Meetup	6N7
East New York, Cypress Hills, Brownsville Neighborhood Meetup	6E2
Boerum Hill, Cobble Hill, Carroll Gardens, Brooklyn Heights Neighborhood Meetup	6E4
Ditmas Park, Flatbush, East Flatbush Neighborhood Meetup	6E23
Sunset Park Neighborhood Meetup	6E7
Bay Ridge, Bensonhurst Neighborhood Meetup	6E8
Gravesend, Midwood Neighborhood Meetup	6E9
Park Slope Neighborhood Meetup	5N6
Fort Greene, Clinton Hill Neighborhood Meetup	6W2
Red Hook Neighborhood Meetup	6W24

Share your
thoughts on
Twitter!

#BFC2012



Workshops

School Food

11:00am-12:15pm 5fl Library

State of School Food Opening Plenary

Join the NYC Office of School Food, Parents, School Food, Hunger, and Child Nutrition Advocates as we discuss the current state of school food in NYC, what accomplishments we have made in the past decade, and where we need to focus our efforts to improve this integral program.

Beatriz Beckford, moderator, School Food Organizing and Policy Coordinator for the Brooklyn Food Coalition; **keynote: Stephen O'Brien**, Director of Food and Food Support, NYC Office of School Food; **panelists: Janet Poppendieck**, Board member at Community Food Advocates; **Toni Liquori**, Executive Director, School Food FOCUS; **Nancy Easton**, Executive Director, Wellness in the Schools; **Kathy Goldman**, Co-Director, Community Food Advocates; **Roxanne Henry**, Community Outreach Manager, Food Bank For NYC; **Audrey Castillo**, Program Coordinator, BKDPHO Healthy Schools Program

12:30pm-1:45pm 6S8

Breakfast in the Classroom

Breakfast in the Classroom makes it possible for NYC Public School students to begin their instructional day with a great start. When SchoolFood serves breakfast in the classroom, more students participate in the breakfast program. Come participate in an interactive info session and get the real facts on this program.

Joann Shanley, Director, NYC Hunger Free Communities Consortium

12:30pm-1:45pm 6E14

Parent Advocacy for School Food Change

Interested in improving school food? Get the tools you need to understand how the school food program works in NYC, and ways you can make improvements to the meals served in schools. This workshop is geared towards parents, but is a resource for anyone interested improving school food.

Beatriz Beckford, School Food Organizing & Policy Coordinator, Brooklyn Food Coalition; **Audrey Castillo**, Program Coordinator, DPHO Healthy Schools Program; **Sharon Wong**, Community Development Manager, NYC Food & Fitness Partnership; **Roxanne Henry**, Community Outreach Manager, Food Bank For NYC

2:00pm-3:15pm 5S4

Guess Who's Coming to Dinner?

The Dinner Party Project is an innovative, dynamic family-focused food education program that involves children in the hands-on process of producing a dinner party for their families. Join our panel discussion highlighting opportunities and challenges in building public/private partnerships to support the design, funding, and delivery of the program.

Lynda Dias, Professor of Hospitality Management, New York City College; **Claudine Alfano**, Spoons Across America; **Ali Weisman McDowell**, Spoons Across America

2:00pm-3:15pm 6E8

Summer Meals: Confronting Hunger in the City

As food prices continue to rise, keeping food on the table is getting harder for many families. An estimated 17.2 million households in America are food insecure. NYC's summer meals program is helping to support this growing need to address hunger. Come learn how this

important program is confronting hunger.

Janet Poppendieck, moderator, Community Food Advocates; **Max Pomeranc**, New York City No Kid Hungry Campaign; **Kathy Goldman**, Community Food Advocates

2:00pm-3:15pm 6W2

School Food: Creating Change

New York Coalition for Healthy School Food works in partnership with the NYC Office of SchoolFood, developing and introducing plant-based entrees. Learn how the school meal program works and how you can create change in your school: healthier entrees, more vegetables, and nutrition education.

Amie Hamlin, Executive Director of New York Coalition for Healthy School Food

2:00pm-3:15pm 6E4

School Gardens 101: Steps to Get You Growing & Harvesting

Grow to Learn NYC: The Citywide School Garden Initiative presents steps to start or sustain a learning garden program. Learn to organize a school garden committee, create a garden plan and map, secure city resources, and organize a school harvest event. Each participant receives a step-by-step guide.

Andrew Barrett, School Garden Operations Associate at GreenThumb; **Julianne Schrader**, Director of Grow to Learn NYC; **Madeleine Andersen**, School Gardens Community Liaison at GrowNYC; **Whitney Reuling**, Garden to Café Program Coordinator at DOE SchoolFood

2:00pm-3:15pm 6E20

Empowering Educators: Teachers as Change Agents in the Fight Against Obesity

To meaningfully shift the culture of health and wellness in schools, it is first necessary to obtain the buy-in of adult stakeholders. In this workshop,

we'll discuss and model how teacher wellness is a critical step for laying a foundation for the future success of all school based health initiatives.

Deborah Lewison Grant, FoodFight; **Carolyn Cohen**, ICE and FoodFight

✔ Economic Development & Business

11:00am-12:15pm 5W2

Choosing the Best Legal Structure for Your Food Venture

Whether you're thinking of starting an urban farm, a local food co-op or a not-for-profit with a food focus, carefully considering the proper legal structure of your venture can save time, money, and headaches. This session will discuss steps to formation of non-profit organizations, co-ops and social ventures in NY.

Miriam Osner, Esq., Staff Attorney, Urban Health; **Neil Stevenson, Esq.**, Senior Staff Attorney, Lawyers Alliance for New York

11:00am-12:15pm 6W6

Food and Tech: Data, Collaboration and Digital Innovation

How do we best utilize data and emerging technologies to support and promote organizations, campaigns and sustainable, equitable food systems? This workshop seeks to energize a growing convergence between food and tech communities, as a panel of experts explore the latest models for reporting, mapping, communicating and growing movements.

Destin Layne, Program Director, GRACE; **Danielle Gould**, Founder & CEO, Food+Tech Connect; **Urvashi Rangan**, Consumer Reports; **James Slezna**, Partner, Purpose.com; **Gary Oppenheimer**, Ampleharvest.org

11:00am-12:15pm 6E6

Opportunities to Revitalize Communities Through Food Entrepreneurship

How can we cultivate our entrepreneurial sensibilities to develop a sustainable food system that improves the quality of life in our neighborhoods? We'll discuss how neighbors can provide jobs and services for each other while revitalizing underutilized infrastructure and spaces through collaborative initiatives.

Salima Jones-Daley, Consultant; **Nuala Gallagher**, Program Director, Cypress Hills Verde; **Ralph Blessing**, Planner, NYC Dept. of City Planning and Project Manager, Sustainable East New York; **Tess Gill**, Owner, Brooklyn Victory Garden; **Kimberly Bylander**, NYC Department of Health and Mental Hygiene

11:00am-12:15pm 6E9

Challenge the Prison System with Food!

What is the connection between farms, food and prisons? Learn about how Milk Not Jails and the Osborne Association's Green Career Center are using food as a tool for regional economic transformation and social justice and how you can get involved.

Lauren Melodia, Founder, Milk Not Jails; **John Valverde**, Director of Workforce Development, The Osborne Association

11:00am-12:15pm 6E16

The USDA, Natural Resource Conservation Service—What We Do

This presentation will focus on the programs offered by the United States Department of Agriculture, Natural Resources Conservation Service. The focus will be on: How to apply for programs, Eligibility. Identifying natural resource concerns and the conservation planning process.

Joseph Heller, District Conservationist, United States Department of Agriculture, Natural Resources Conservation Service (USDA-NRCS)

11:00am-12:15pm 6S6

Bring Money Down To Earth: Everyone is an Investor in Food

Both the food and finance systems are broken. How can we fix them? First, buy local. Next, invest local. Slow Money NYC presents an informative workshop about new opportunities to shift your money to build the local, sustainable food system.

Derek Denckla, moderator, FarmCityFund.org and SlowMoneyNYC.org; **Brian Kaminer**, moderator, Slow Money NYC; **Elizabeth Bueno**, Senior Loan Consultant, Accion; **Erin Barnes**, Co-Founder and Executive Director of ioby; **Jay Lee**, Founder, Smallknot; **Erica Dorn**, NY Business Development Officer, Accion USA

12:30pm-1:45pm 5fl Library

Sustainable Restaurants: Triple Bottom Line of Profitability, Sustainability and Social Justice

How can restaurateurs play a crucial role in the food movement, from Chefs for the Marcellus Shale, to support for school food, to community building and local sourcing, restaurants keep their eyes out for a truly sustainable system and business. Hear from some of the most famous, successful, and socially conscious restaurateurs in New York City.

Leonard Lopate, moderator, WNYC Radio Host; **Bill Telepan**, Telepan Restaurant and Wellness in the Schools; **Jimmy Carbone**, Jimmy's 43, and social entrepreneur; **Francine Stephens**, Franny's and Brooklyn Larder and Edible Schoolyard; **Catherine Saillard**, iCi Restaurant

Economic Development & Business, continued

12:30pm-1:45pm 6S6

Wanna Be Startin' Somethin': Financing Food and Farm Business

Do you have a small, sustainable food or farming business that needs capital to start up or grow? Slow Money NYC leads a workshop exploring diverse new models of funding available to food businesses in NYC from several aligned organizations.

Derek Denckla, Founder/CEO, FarmCityFund.org and Co-Chair, SlowMOnyNYC.org; **Elizabeth Bueno**, Senior Loan Consultant, Accion; **Michelle Hughes**, Director, GrowNYC's New Farmer Development Project (NFDP); **Erin Barnes**, Co-Founder and Executive Director of ioby; **Jay Lee**, Founder, Smallknot; **Erica Dorn**, NY Business Development Officer, Accion USA

12:30pm-1:45pm 6W2

Creating a Solidarity Economy: Stories of Food and Justice

Throughout NYC many are utilizing innovative economic practices to meet community needs in inspiring and surprising ways. Learn how solidarity economics are creating livelihoods through worker ownership of food businesses, cooperative grocery stores, and unique upstate/downstate partnerships.

Annie McShiras, SolidarityNYC; **Lauren Melodia**, Founder, Milk Not Jails; **Joshua Latour**, OWS Kitchen and OWS Worker Coop Working Group; **Kayla Santosuosso**, Founder, Student Food Co-Op, NYU and Head of Sourcing, Bushwick Food Co-Op; **Phil Shipman**, I Love Food worker co-op

12:30pm-1:45pm 6E10

\$ Need Money? Fundraising Strategies for Your Green Project

Do you need money to get your green idea started or to buy materials? We will teach you how to successfully fundraise for your project, engage your audience, and not go bankrupt yourself. We've helped about 100 projects raise over \$100,000 for environmental projects in the past few years.

Mario Giampieri, ioby; **David Weinberger**, author

12:30pm-1:45pm 6E16

How Food Law Can Help you Build Better Food Business

Big Food uses legal and policy advantages to maintain its dominant position in the marketplace. Understanding Food Law is the key to creating competitive alternatives. This workshop will discuss how Food Law can give small-scale farmers and food entrepreneurs the same legal advantages as corporate farms and big food processors.

Jason Foscolo, The Food Law Attorney; **Michael Clampffer**, Chef and Vice President, Mosefund Mangalitsa

12:30pm-1:45pm 6E20

Fighting Walmart

Walmart, the nation's largest food retailer, is trying to build its first NYC store in Brooklyn. This workshop will analyze Walmart's negative impact on our food system, discuss the campaign against Walmart, and help attendees get involved in opposing this corporate giant's domination of our food system.

Patty Lovera, Food Program Director, Food & Water Watch; **Maritza Silva-Farrell**, Alliance for a Greater New York (ALIGN)

12:30pm-1:45pm 5E3

Learning from Venezuela's Food Revolution

Learn about Venezuela's food revolution directly from the farmers and fishermen who are leading it and NYC food activists who have traveled there. Explore what the US food movement can learn from a country that once imported 80% of its food and is now working to achieve food sovereignty.

William Camacaro, Co-Founder of the Alberto Lovera Bolivarian Circle of NY; **Joel Diaz**, Venezuelan peasant leader, Venezuelan Peasant Leader; **Julio Moreno**, Venezuelan Fisher Leader; **Michelle Gross**, Coordinator, Starting Early Program, NYU School of Medicine

12:30pm-1:45pm 5E8

Manufacturing Food in a Big City: Diverse Perspectives on NYC's Landscape

Come learn about the unique opportunities and challenges facing NYC's food manufacturers, and the diverse range of actors who play a role in this world. From real estate to entrepreneurship to sourcing, this panel will provide a variety of perspectives on the issue.

Alissa Weiss, moderator, NY City Council; **Miquela Craytor**, Director of Industrial Initiatives for the Center for Economic Transformation; **Sandra Vu**, Program Director, HBK Incubates; **June Russell**, Manager, Farm Inspections and Strategic Development, Greenmarket, GrownNYC; **Kari Morris**, Morris Kitchens

12:30pm-1:45pm 6W24

Understanding the Bodega, in Brooklyn and Beyond

Corner stores are the main food source in communities throughout NYC yet also provide many other key services. They serve as social hubs,

economic engines, and micro-banks. Join us to explore the role these corner stores play in the vitality of many, particularly low-income, neighborhoods of our city.

Stacey Flanagan, Director, Public Health Solutions' Neighborhood WIC Program; **Kate MacKenzie**, Director of Policy and Government Relations, City Harvest; **Erika Lesser**, Director of Operations, Urbane Development

2:00pm-3:15pm 5S5

Occupying Food: Experiences and Next Steps

Members of the Occupy Wall Street Kitchen offer a narrative and visual presentation about the history of the OWS Kitchen, the challenges they have faced, and the solutions they're generating through the creation of a self-sustaining cooperative model that is in line with OWS principles.

Marlisa Wise, Activist; **Ethan Murphy**, Activist; **Chris O'Donnell**, Activist; **Joshua Latour**, Activist; **Amy Hamburger**, Activist; **Stina Soderling**; **Vevlyn Wright**

2:00pm-3:15pm 6S6

Entrepreneur Mentoring Workshop with Accion

Participants and entrepreneurs in this workshop will hear a brief introduction from industry experts serving as business coaches. Afterwards, participants meet in small groups for two 20-minute "speed coaching" rounds. Entrepreneurs will leave this workshop ready to tackle or improve their business' marketing, labeling/packaging, market share, cash flow and more.

Erica Dorn, Accion USA; **Elizabeth Bueno**, Accion USA; **Amelia Ekus**, Epicurean Management; **Rich Awn Market Share** Market Share; **Amanda Neville**, Communications Strategist; **Mandy Gresh**, Coach/Consultant; **Beth Linskey**, Beth's Farm Kitchen LLC

2:00pm-3:15pm 6S8

Use the Media as Your Megaphone!

Want to spread the word about an issue, organization, opportunity, or business? Use the media as your megaphone! A panel of journalists, PR pros, and social media experts will discuss strategy for tapping old and new outlets, from newspapers and magazines to bloggers and tweeters. Panel discussion and Q&A.

Gabrielle Langholtz, Editor, Edible Brooklyn & Edible Manhattan magazines; **Erin Hoover**, Associate Director, Communications, City Harvest; **Annaliese Griffin**, Editor in Chief, BrooklynBased.com; **Jeanne Hodesh**, Publicity Coordinator, Greenmarket GrowNYC (formerly Council on the Environment of NYC); **Jenny Miller**, Assistant Editor, New York Magazine's Grub Street

3:30pm-4:45pm 6S6

B Corporations: Creating Impact Through the Food Chain

Learn about 3 Brooklyn Certified B Corps in the food/beverage industry that are providing healthy products AND creating impact through their supply chains. B Corporations meet higher standards of social and environmental performance, transparency, and legal accountability, and redefine success in business.

Nathan Gilbert, Program Associate, B Lab; **Dawn Techow**, Vice President of Operations, Peeled Snacks; **Amy Osekowsky**, Chief Operating Officer, Liga Masiva; **Dan MacCombie**, Co-Founder and Executive VP, Runa

3:30pm-4:45pm 5E2

Food 360: A Partnership for Edible Economic Opportunity in Brooklyn

A collaboration of non-profit, for-profit, and government partners working together to create a farm-to-table job training center and

kitchen incubator at Dekalb Market, Brooklyn's newest innovative retail destination. Learn how different sectors can come together to revitalize urban spaces and create sustainable jobs in the local food industry.

Lynn Fredericks, Founder, FamilyCook Productions; **Rich Awn**, Co-Founder, Market Share

3:30pm-4:45pm 5E12

How to Tell Your Story to the Press—Panel Discussion

How do you let people know about the work your organization is doing? Can your grass-roots organization benefit from greater exposure? This panel of reporters and editors will help you to understand how you can work with media to amplify your message effectively.

David Marangio, Founding Member, Bay Ridge Food Co-Op; **Heather Chin**

3:30pm-4:45pm 5S2

The Dinner Party Method for Business Planning and Social Venture Development

Everyone who has ever thrown a great party can apply that knowledge to starting or growing a successful business or non-profit. Participants will learn and practice four key elements of entrepreneurship using a dinner party plan as the guide: Set the table; Create a compelling invitation; Prepare the meal; Celebrate.

Christine Rico, Social Entrepreneur/Management Consultant; **Claire Hartten**, Event Planner

Food & Culture

9:00am-5pm 1f1

Aroma Architecture

At a table in the first floor registration hall, alongside BFC staff who will be collecting visitor information, artist and interventionist Chris Beers will (somewhat conspicuously and somewhat inconspicuously) release the homely aroma of onions being cooked. To take place from 9:00am to 5:00pm.

Chris Beers, ChrisBeers.org

11:00am-12:15pm 5W22

Fading Food Ads of Greater Brooklyn

Brooklyn is a treasure-trove of remnants from our commercial past. Frank Jump will discuss the fading food ads of Brooklyn and take you on a virtual tour through Brooklyn and the Tri-State area with these ads as the vehicle.

Frank H. Jump, Fading Ad Campaign

11:00am-12:15pm 6E4

Storytelling as Community Organizing

How is storytelling a powerful tool for community organizing? What are some ways you can use storytelling to begin or advance food justice organizing in your community? We'll explore these questions and share storytelling exercises at this skills-building workshop!

Nadia Johnson, Just Food

11:00am-12:15pm 6E20

The Other Rainbow on My Plate: The Queer Perspective on Food Systems Work

A diverse panel of LGBTQ individuals explain why food policy is a queer issue and take us on a journey through food poverty, youth services

and leadership, food production and health.

Celine Conception, Manhattan Center for Science and Mathematics; **W. Brandon Lacy Campos**, Queers for Economic Justice and The Fairy Chef; **Kenyon Farrow**, Housing Works; **Jane Hodge**, Just Food

11:00am-12:15pm 5S2

The Community Meal: Sharing Food and Knowledge

Sheryll Durrant will outline how Sustainable Flatbush's new Community Meal initiative brings neighbors together around food, nutrition, cooking, and sustainability education, and how to replicate this model in other neighborhoods.

Sheryll Durrant, Sustainable Flatbush

11:00am-12:15pm 6W12

Wok the Dog: Food, Memory and Heritage

A conversation and presentation of "Wok the Dog", a documentary project on food markets around the world. Join photographer Chralie Grosso in a discussion around different culture's treatment and attitude towards sustainability, nose-to-tail eating, gender issues, and the effect of "wanting to become more westernized" in the global market place.

Charlie Grosso, Photographer, Art Gallery Director

11:00am-12:15pm 6W24

Three Black Chicks Digging Deep

Three powerful, passionate black women discuss the escalating crisis in our ecological, economic and energy systems. Why are so few Blacks visible in the sustainability and food movements? What role does the legacy of slavery and sharecropping play? How can we activate our communities in this pandemic health crisis?

Devita Davison, The Southern Pantry Company; **Shatia Jackson**, Halsey Street Garden; **Chido Tsemunhu**, Nourishing Cities

12:30pm-1:45pm 6E7

Slow Fast Food

Pizza is getting naked. Burgers are baring it all. Fast food is being de-junked! 4food's Executive Vice President Khahlidra Levister and R & D Chef DeVonna Cayson guide you through the slowing down of fast food, and the everchanging landscape of NYC's quick service food culture.

Khahlidra levister, 4food; **DeVonna Cayson**, 4food

12:30pm-1:45pm 5E22

How Our Culture has Changed Our Food & Influenced Our Health

Our modern day culture can be reflected in our food supply and it is unconsciously impacting how we are living. We will examine aspects of culture to uncover changes in our food supply, what this means for us as a society, and how we can evolve and make healthier decisions.

Karen Bummele, Your Conscious Footprint, LLC; **Juliette Austin**, Your Conscious Footprint, LLC

12:30pm-1:45pm 5W24

In Our Words: Stories of Black Food Sovereignty

Hear about challenges and successes from a panel of experts in the food justice movement with various backgrounds including faith-based, health, urban farming and new media projects. We'll discuss issues affecting your neighborhood and how you can develop a set of strategies to address them. Come prepared to take action.

Karen Washington, moderator, Black Urban Growers; **Regina Ginyard**, moderator, Bronx Food Sustainability Coalition and La Finca Del Sur; **Raymond Figueroa-Reyes**, Friends of

Brook Park, Bronx; **Nicole Taylor**, Host, “Hot Grease” radio show; **Micheline Brown**, Sisters Grow and Project Eats, Brooklyn; **Dr. Melony Samuels**, Bed Stuy Campaign Against Hunger

2:00pm-3:15pm 6E9

Concepts and Controversies In Modern Nutrition

Traditional diets of the world—Paleo, Mediterranean, Japanese, French or Indian—offer healthy alternatives to the Standard American Diet, but they all have potential challenges. Discover a variety of solutions for *improving health and vitality* and learn why you should never diet if you want to lose weight.

Michele Jacobson, Certified Clinical Nutritionist and Author; **Antonio Valladares**, Certified Nutrition/Lifestyle Coach

2:00pm-3:15pm 6E16

Beyond the Dinner Party: Woman’s Place at the Table

This panel brings together experienced writers, educators, advocates and policy professionals who share a love of food and an understanding of the central role that women occupy in the world of food and visa versa. They will collectively explore and explain women’s simultaneous involvement in and isolation from our food systems.

Minerva Delgado, Co-Founder, Women of Color Policy; **Laura Silverman**, Gluttonforlife; **Cindy Cruz**, Poet and Professor; **Louise Feld**, Policy Associate, CCC

2:00pm-3:15pm 6S2

High on the Hog: An Intimate Conversation with Dr. Jessica B Harris

Jessica B Harris discusses her book, High on the Hog: A Culinary Journey from Africa to America with Nicole A. Taylor host of Hot Grease on Heritage Radio Network. The conversation focuses on connections, city food (south and north), and culinary

entrepreneurs. Jessica answers the question: Why do food activists need black food history?

Dr. Jessica Harris, author; **Nicole Taylor**, “Hot Grease” radio show

2:00pm-3:15pm 6W21

The Joy and Efficacy of Worksongs on the Farm

The Sylvester Manor Worksongers will lead a participatory work and field song workshop to bring the music of the land to the people. Between songs, we will guide a discussion of the science and philosophy behind how music enhances the well-being of plant, livestock, and farm hands alike.

Brian Dolphin, Sylvester Manor Educational Farm

2:00pm-3:15pm 6W24

To Market To Market: Moving From Producer to Consumer

There was a time we were more intimate with our food; today food travels long distances. Skills and knowledge common to our grandparents are lost. Once no label was needed to tell us how fresh food was. Moving from producers to consumers resulted in a food crisis. We must come full circle. How?

Philip Botwinick, Nourishing Cities; **Sharon Kimelman**, Nourishing Cities

2:00pm-3:15pm 5E6

Women, Feminism, and the Use of Animals for Food

A philosopher, an ovarian cancer survivor, a farmer, and an animal rights activist will look at feminist perspectives on the exploitation of animals for food, plant-based diets and women’s health and healing, and why we must avoid sexism in efforts to fight the suffering of farmed animals.

Jasmin Singer, moderator, Our Hen House; **Doris Lin**, author; **Lori Gruen**, Wesleyan University; **Caryn Hartglass**, Responsible Eating And Living (REAL)

2:00pm-3:15pm 5E4

An Immigrants Perspective on “American” Food

Many feel that America does not have its own food identity; that we are a nation whose food culture is simply a combination of those from other countries. This discussion with several recent immigrant high school students will help shed some light on how people from other countries view “American” food.

Dariana Castro, International High School at Prospect Heights; **George Edwards**, Brooklyn Food Coalition

2:00pm-3:15pm 5W8

Need for Including Culture, Food and Spirit in Food Systems

Culture, food, and spirituality have been tied together since man began searching for and cultivating food. In traditional systems, cultures created tools to eat, cook and store food and they studied and prayed over plants, soil, and weather. We’ll examine why culture and human spirituality need expression in food systems.

Cecile Charles-King, Voices of African Women and Brooklyn/Queens Land Trust; **DayStarr Chou**, Community Food Projects, Consultants; **Evergreen Chou**, Flushing Greens; **Peter Lew**, Rawlivity; **Theresa LaRocca**, MRN, Community Food Projects, Consultants; **Christina Schiavoni**, WhyHunger in NYC; **William Camacaro**, Co-Founder, Alberto Lovera Bolivarian Circle of NY; **Dawit Aytenuw**, Community Food Projects, Consultants; **Arabelle Clitandre**, Community Food Projects, Consultants; **Francisco Perez**, Community Food Projects, Consultants

Food & Culture, continued

2:00pm-3:15pm 6E14

Supper Clubs as a Social Act

Supper clubs work with small supply chains, local farmers, and small customer bases to support grassroots food movements that aren't practical to restaurants. Creating casual food clubs with friends is a great way to support local food. Join supper club owners as they discuss the social implications of supper clubs.

Eva Motch, Supper Clubs as a Social Act; **Erin Danna**, Supper Clubs as a Social Act; **Melissa Gorman**, Supper Club; **Andres Valbuena**, Chef, Entrepreneur, Supper Club

3:30pm-4:45pm 5W8

Why We Love Dogs, Eat Pigs, and Hide Slaughterhouses

Our culture is in deep denial about our relationship to the animals we eat. We condemn Michael Vick as cruel for fighting dogs but hide away the violence that brings meat to our tables in slaughterhouses and factory, delegating the dirty work of killing animals to an exploited workforce.

Katie Pryor, moderator, Activist; **Victoria Moran**, Writer; **Gary Francione**, Rutgers University; **Timothy Pachirat**, The New School

Food Policy

11:00am-12:15pm 5E3

Digging into the Food and Farm Bill: What is the Farm Bill?

The Farm Bill—or what many want to rename the “Food and Farm Bill” as it influences the cost, accessibility, nutrition and production of almost everything we eat—will soon be negotiated in Congress. This

introductory workshop will help you understand the bill and its impacts in NYC.

Benjamin Solotaire, Brooklyn Food Coalition Policy Committee; **Qiana Mickie**, Just Food Community Advocate

11:00am-12:15pm 5W12

Free Trade vs. Safe, Just, and Sustainable Food

An information-packed session on the threats of free trade agreements and how we can fight to globalize food justice, not corporate control of our food. Learn how “free” trade hurts farmers, forces migration, exploits labor, jeopardizes food safety, supports factory farming, and otherwise undermines the goals of the food movement.

Christina Schiavoni, moderator, WhyHunger; **Beatriz Lopez**, Public Citizen's Global Trade Watch; **Daira Quiñones**, Singer/Dancer/Activist; **Leticia Alanis**, La Union in Sunset Park; **Kathy Ozer**, National Family Farm Coalition

11:00am-12:15pm 6W23

Global and Local Food Security: Taking Profit out of the Food Basket

Global agribusiness and food conglomerates shape global and local food systems through the promotion of monocultures, pesticides, herbicides and genetically modified foods. This cripples economies and societies. Learn about the links between the global economic crisis and food systems and how farmers, consumers and workers around the world fight back.

Tom Angotti, Prospect Farm and CUNY

11:00am-12:15pm 6E2

GMOs, Labeling and the People's Right to Know

Genetically Modified Organisms (GMOs) are present throughout the US food supply but agri-business

and the big food companies have prevented food labeling in order to deliberately keep consumers in the dark. This workshop will present the dangers of GMOs and the movement to demand labeling of all our foods.

Eric Weltman, moderator, Food and Water Watch, NYC; **Patty Lovera**, Food & Water Watch; **Greg Todd**, Park Slope Food Coop; **Jean Halloran**, Consumer Union

11:00am-12:15pm 5E6

How the NYC Government Can Impact Our Food System

Recently there have been studies about the future of the New York City food system with impressive ideas for strengthening our local food economy. Our panelists will discuss initiatives they think will promote increased access to healthy food, support food workers, expand participation in school meals and reduce hunger.

Ben Thomases, host, Seedco; **Carolina Gonzalez**, host, Reporter-NY Daily News; **Stephen Levin**, NYC Council Member, District 33; **Charles Barron**, NYC Council Member, District 42; **Brad Lander**, NYC Council Member, District 39; **Jumaane Williams**, NYC Council Member, District 45

11:00am-12:15pm 6S4

SUPERMARKET STRUGGLE: Food Access in Low-Income Communities of Color

What happens when a billionaire developer tears down an affordable supermarket in Brooklyn's poorest census tract, creating a food desert? Learn how public housing residents and allies fought for and won a new supermarket that hired locals and kept prices reasonable... and how this effort connects to struggles citywide.

Lucas Shapiro, Senior Organizer, FUREE; **Celina Lynch**, Board Member, FUREE; **Arnetha Singleton**, Gardener, Ingersoll Garden of Eden; **Catherine Smith**, Member, FUREE

11:00am-12:15pm 6S8

The Transition Movement: What is It? Why Now?

The Transition movement was founded as a positive and actionable response to the issues of global climate change, peak oil, and economic upheaval. Seeking to encourage cities, towns, and neighborhoods to build resilience using the strengths of local people and resources, Transition South Brooklyn was founded to promote this vision.

Margaret Rose de Cruz, Transition South Brooklyn; **Helen Zuman**, Transition South Brooklyn; **Lily Smith**, Transition South Brooklyn; **Dan Kaminsky**, Transition South Brooklyn

12:30pm-1:45pm 5E12

100 Fountains NYC, by PILOT PROJECTS LLC

100 Fountains NYC promotes civic affection for drinking fountains and municipal water through public art, design and innovation. This international competition will be the beginning of NYC's drinking fountain revival. Scott Francisco, will discuss this project and his company "Pilot Projects" as they explore the relationship between culture and infrastructure.

Scott Francisco, Pilot Projects Design Collective LLC

12:30pm-1:45pm 5W4

Chill Out! Making Food "Cool" in NYC

The workshop will integrate student-led research conducted at New York University to explore how increasing the consumption of "cool foods" can mitigate adverse effects of climate change while building just and sustainable communities. Participants will understand why

and how they can create a cool foods movement in their communities.

Ashwini Srinivasamohan, Association for the Advancement of Sustainability in Higher Education (AASHE); **Emily Gilbert**, Center for Science in the Public Interest (CSPI)

12:30pm-1:45pm 5E6

The Role of the State Government in Shaping our Food System

This panel will focus on the various legislation and initiatives the state has provided that impact upon our food system. Issues may include the role of the NYS Food Policy Council, establishing standards for local food procurement, support for establishing Wholesale Farmers Markets and redevelopment of the Hunts Point Market.

Mark Dunlea, host, Hunger Action Network of NYS, NY Faith and Justice; **David Greaves**, host), Magnolia Tree Center; **Senator Velmanette Montgomery**, NY State Senate; **Senator Daniel Squadron**, NY State Senate; **Senator Eric Adams**, NY State Senate

12:30pm-1:45pm 6W21

Vacancy! Is There Enough Space For Food AND Housing in New York City?

"Vacancy!" will be a conversation on the question of whether there is enough space for food AND housing in New York City.

Eric Brelsford, 596 Acres; **Tom Angotti**, Prospect Park Farm; **Adrian Antonio Paling**, Hosting Organizer, Picture the Homeless; **Paula Segal**, Founder, 596 Acres; **Members of Morning Glory Community Garden in the Bronx**

2:00pm-3:15pm 6N7

Getting Produce to High-Needs Brooklynites—One Cart at a Time!

How does healthy food move through the supply chain to Brooklyn communities where access is most needed? What are the logistics of getting fresh food to residents?

NYC Green Cart vendors—entrepreneurs operating produce carts in underserved areas—are one important link and serve as a model for other strategies.

Cassandra Flechsig, Green Cart Program Manager, Karp Resources; **Emily Sandusky**, Karp Resources

3:30pm-4:45pm 5S4

Building Regional Food Systems: Case Study Greenmarket Regional Grains

In 2011, Greenmarket and other partners tackled an often-overlooked component of the regional food system: local grains. Learn about the challenges of building a value chain from the ground up; the importance of urban-rural partnerships; and opportunities that currently exist to play a role in growing the regional grain-shed.

June Russell, Greenmarket, GrownNYC; **Don Lewis**, Wild Hive Farm; **Terrence Geary**, Orwasher's/Oven Artisans; **Keith Cohen**, Orwasher's/Oven Artisans; **Thor Oechsner**, Oechsner Farms and Farmer Ground Flour

3:30pm-4:45pm 6W8

Food Democracy Now On GMO Labeling Initiatives to Protect Food

Dave Murphy and Lisa Stokke of Food Democracy NOW will join Arjan Stephens of Nature's Path and moderator, Huffington Post health journalist, Alison Rose Levy, in a panel on why, and how' to keep the food supply safe from GMOS through new legal initiatives to label GMOs.

Alison Rose Levy, Green Health Journalist; **Dave Murphy**, Food Democracy Now; **Lisa Stokke**, Food Democracy Now; **Arjan Stephens**, Nature's Path

Food Policy, continued

3:30pm-4:45pm 6W6

Mission Driven Distribution of Local Food

Join a conversation on wholesale distribution of local food in NYC with staff from GrowNYC, Greenmarket and peer organizations as they discuss mission driven distribution programs and models already in existence. Workshop participants will brainstorm ideas and suggest new ways to address the challenges of food distribution in our city.

Michael Hurwitz, GrowNYC's Greenmarket Program; **Nathan Forster**, GrowNYC; **John Glebocki**, Farmer, Greenmarket Growth

3:30pm-4:45pm 5S6

The Food and Farm Bill and New York City

This panel will focus on the reauthorization of the Food and Farm Bill, the federal legislation that shapes our food system. It will also deal with reforms to end hunger, promote healthy foods, and support family farmers. We are also interested in legislative actions that impact our local food system.

Benjamin Solotaire, host, Chair, Brooklyn Food Coalition's Policy Committee; **Diana Robinson**, host, Campaign and Education Coordinator, Food Chain Workers Alliance; **Nydia Velazquez**, U.S. Congresswoman, District 12; **Triada Stampas**, Food Bank

Farming & Agriculture

11:00am-12:15pm 6E10

"Our Land, Our Lives"—The Past, Present & Future of Black Farming

Participants will view the documentary *Our Land, Our Lives: The North Carolina Black Farmer's Experience*. This short film explores the emotional and motivational experiences of five Black farmers in North Carolina. The filmmaker and panelists will discuss the barriers and opportunities facing Black farmers in urban and rural America.

Dania Davy, Food Justice Advocate; **Ajumu Brown**, moderator, Bed-Stuy Community Eco-Mapping Project; **Rev. Robert Jackson**, Brooklyn Rescue Mission, NYC Food and Fitness Partnership

11:00am-12:15pm 6E8

From Dream to Reality: Launching a Farm Incubator in NYC

Want to help launch a project that integrates new farmer incubation and community food, agriculture and environmental education? Come to this workshop on the Floyd Bennett Field Farm and Education Center. We're looking for enthusiastic and talented volunteers to help get this project off the ground this year. Join us!

Molly Culver, Farmer and Food Justice Advocate; **Kristen Shafenacker**, Added Value; **Lorrie Clevenger**, Grassroots Action Network, WhyHunger; **Michelle Hughes**, GrowNYC's New Farmer Development Project (NFDP)

11:00am-12:15pm 6N7

Growing Food With At-Risk Populations

Clients of residential facilities, students, and prisoners, grow produce in sites throughout

Westchester for distribution to Food Bank member agencies. Nutritional education, garden planning & techniques, food preservation, soil nutrition and love of gardening are elements of the program. Program development, budget, and policies will be discussed.

Daniel Brady, Food Bank For Westchester; **Doug DeCandia**, Food Bank For Westchester; **David Watts**, Georgia's Place

11:00am-12:15pm 5E14

Growing Without Soil: Hydroponic & Aquaponic Basics

Interested in recirculating farms? Lee Mandell of BoswyckFarms and Jonathan Kadish of the Aquaponics Association will teach you the basics. Come for a short lecture and aquaponics demonstration. Then build a hydroponic planter out of a 2-liter soda bottle to take home. Participants must bring their own empty 2-liter bottle.

Jonathan Kadish, Aquaponics Association, New York Branch; **Lee Mandell**, Boswyck Farms

11:00am-12:15pm Meet at the Northeast Entrance

Reshaping Social Questions by Foraging Locally

Members of spurse, a research and design collective that catalyzes critical issues into collective action, will conduct a field session to focus on foraging practices (identification and techniques) that will encourage participants to see how the act of "eating your block" can evolve a commons.

Matthew Friday, Spurse; **Petia Morozov**, Spurse; **Iain Kerr**, Spurse

11:00am-12:15pm 5S8

Sharing the Harvest: How Community Gardens Link to Local Food Relief

Hear a panel of Brooklyn community gardeners discuss successful methods for donating their fresh produce to local food pantries and serving neighbors who use the gardens as sites for CSA food distribution. Discover basic asset mapping tools for identifying resources in your neighborhood to create networks for food security.

Robin Simmen, GreenBridge; **Cecil Prince**, Cedar Tree Community Garden; **Alison Filosa**, Red Shed Community Garden; **Wayne R. Fleshman**, Temple of David Community Garden; **Maureen O'Brien**, Greenbridge

11:00am-12:15pm 5W8

Sustainable School Gardens and Community Building

How do you create a sustainable school garden? We'll hear from schools that have established successful school gardens and discuss their challenges and successes. Participants will explore ways to build sustainable school gardens by identifying and examining resources that exist within their schools and their neighborhoods.

Aki Baker, Adopt-A-Farmbox; **Yemi Amu**, Adopt-A-Farmbox and Co-Founder, OKO Farms; **Rosa Chavez**, Teacher; **Ryan Cain**, Teacher

11:00am-4:45pm 5W6

The Buzz About Bees

Have fun and learn about the plight of the honeybee with nycbeekeeping.org. Observe live honeybees at work in a Plexiglas-enclosed escape-proof mini-hive. Adults can meet local beekeepers, learn about the life of the bee, what the group does, and how you can participate and support urban beekeeping. Kids can try on

a bee suit and veil, enjoy a treasure hunt, role-play, coloring, drawing, and writing activities.

Volunteers from nycbeekeeping.org; **John Howe**, Founder, NYC Beekeeping; **Liane Newton**, Organizer, nycbeekeeping.org; **Jim Fischer**, Beekeeper, nycbeekeeping.org

12:30pm-1:45pm 6E4

Apples & Bananas: Transforming Local Food Systems Through Interactive Outreach

Through hands-on activities which focus on apples and bananas, this workshop covers consumer choice, conservation, food justice, and sustainable food systems. Participants of all ages will acquire skills to educate and become agents of change within their local communities.

Zabet NeuCollins, College of the Atlantic; **Emily Hollyday**, College of the Atlantic; **Anyuri Betegon**, College of the Atlantic; **Annelise Hildebrandt**, College of the Atlantic; **Nimisha Bastedo**, College of the Atlantic; **Juan Olmedo de la Sota Riva**, College of the Atlantic

12:30pm-1:45pm 5S5

Eating Meat: The Basics From Nose to Tail

From Michael Pollan to Mark Zuckerberg, conscious eaters are choosing to source the animals they eat. And a growing movement of local farmers, hunters, chefs and butchers are providing options. What are the different cuts of animals and how can you make the less common and more affordable ones taste good?

Destin Layne, GRACE; **John Durant**, Hunter-Gatherer.com; **Jason Fox**, Fleishers Grass-Fed and Organic Meats; **Nissa Pierson**, Ger-Nis Culinary & Herb Center; **Craig Haney**, Stone Barns Center

12:30pm-1:45pm 5S8

Farm Sanctuary: Changing Hearts and Minds About Animals and Food

Gene Baur shares how and why he co-founded Farm Sanctuary, an organization that rescues abused farm animals, introduces animals as sentient individuals, and campaigns for a healthier food system. Gene will lead a discussion on animals, food, and how we can help align our daily food choices with our own values.

Gene Baur, President and co-founder, Farm Sanctuary

12:30pm-1:45pm 5E4

Foraging for Empathy

Foraging can provide humans with non-animal calories while reducing harm to animals and minimizing the destruction imposed on natural habitats. Learn how our work, which includes foraging 'invasive' weeds and drying common mushrooms, enables a less-harmful sustenance.

Zaac Chaves, Mushroom Tour Guide; **Meg Rudne**, SCSU Garden Club

12:30pm-1:45pm 5W8

Re-Thinking Healthy Food Access In Urban Areas

A hands-on workshop that demonstrates two simple ways homes, schools, and offices can create an indoor or outdoor salad and herb gardens in a small space. Participants will construct Farmboxes for soil-based plant growing and construct an aquaponics system for soil-less plant growing using recycled materials.

Aki Baker, Adopt-A-Farmbox; **Yemi Amu**, Adopt-A-Farmbox and Co-Founder, OKO Farms; **Jonathan Boe**, OKO Farms

Farming & Agriculture, continued

12:30pm-1:45pm 6S4

Sow Local: Growing, Saving, and Sharing Community Seeds

Overwhelmingly, our seed sources are controlled by biotech corporations and grown far outside our region. What can you do to take back control of our shared seeds? Sow local by learning seed saving skills and participating in the community seed projects like seed swaps and the Seed Library.

Ken Greene, Hudson Valley Seed Library

12:30pm-1:45pm 5E14

Starting a Community Garden on NYC Housing Authority (NYCHA) Grounds

Hear the process, successes and challenges and learn about resources available to starting and maintaining a NYCHA community garden from gardeners of the Ingersoll Housing Garden of Eden in Fort Greene and New York City Housing Authority (NYCHA) Greening Program Staff.

Kassy Nystrom, moderator, Food Access Initiatives, MARP; **Lee Trotman**, NYCHA Garden & Greening Program; **Arnetha Singelton**, Ingersoll Garden of Eden; **Howard Hemmings**, NYCHA Garden & Greening Program, BK, QNS and SI; **Joan Bryant**, Ingersoll Garden of Eden; **Celina Lynch**, Ingersoll Garden of Eden

12:30pm-1:45pm 6E18

The London Orchard Project: Lessons from London's Urban Orchards

"The London Orchard Project" has changed the landscape in London through planting and restoring dozens of orchards, as well as training thousands of volunteers, holding events on Apples, and developing

"scrumping" projects. Hear from Carina Millstone, the project's founder, how to replicate this project.

Carina Millstone, The London Orchard Project

12:30pm-1:45pm 6W23

Uniting Supportive Housing and Urban Agriculture: A Working Model

Healthy food is an essential ingredient for supportive housing. This session will present a working model for a supportive housing food system which includes growing food.

T. I. Williams, Georgia's Place; **Laura Welder**, Georgia's Place; **David Watts**, Georgia's Place; **Fran Miller**, Crown Heights Farm Share

12:30pm-1:45pm 6W6

Urban Agriculture Projects After the End of Cheap Oil

With the end of cheap oil, transportation costs will rise. To grow local food production capacity, let's support projects that: can provide economic opportunity in low income neighborhoods; are aligned with OWS goals; increase local food security and resilience. We'll showcase existing NYC projects.

Dan Miner, Beyond Oil NYC; **Alfred Cavallo**, researcher; **Noah Leff**, Victory Chicken; **Greg Todd**, Imani community gardens; **Matt Hatoun**, Wholeshare; **Vandra Thorburn**, Vokashi Kitchen

2:00pm-3:15pm 5S2

Building Local Solidarity for a Global Food Revolution

The Freedom Food Alliance will give a historical context to urban-rural partnerships, built to address food sovereignty locally. We'll discuss how to develop urban-rural partnerships and build solidarity across communities and cultures. Using the shared knowledge in the room, this will be an interactive strategy session about a food revolution.

Jalal Sabur, Freedom Food Alliance; **Tanya Fields**, BLK Projek; **Rafael Aponte**, Freedom Food Alliance; **Saheeb Sabur**, Dig It!

2:00pm-3:15pm 5S6

Farm Start-ups and Community Engagement

Thinking of starting a farm or urban market garden? In part I of this session, we will cover educational resources to help you launch your agriculture business. In part II, we will learn about Harvest Home, which operates farmers markets in low income communities, providing underserved populations farm fresh produce.

Violet Stone, Cornell Small Farms Program; **Eleonor Leger**, Harvest Home's Farmer's Market

2:00pm-3:15pm 5E12

Globalization, Food Security, Sustainability, Equity & Animal Welfare

This workshop will explore the rapid spread of U.S.-style meat and dairy systems to the developing world and its consequences on global climate, food security, and equity. Learn ways that people and organizations can create and support more sustainable, humane food systems.

Mia MacDonald, Brighter Green; **Sangamithra Iyer**, Writer/Engineer; **Christopher Schlottmann**, NYU; **Paul Shapiro**, Humane Society of the United States

2:00pm-3:15pm 5W12

Globalizing Agribusiness: Free Trade, Factory Farms, and Genetically Modified Food

At the expense of consumers, farmers, workers, animals, and the environment, the Obama administration and Congress are helping corporate agribusiness to create worldwide markets for

genetically modified crops and factory-farmed animal products—through the use of NAFTA-style free trade agreements. Find out what we can do to stop them.

Adam Weissman, Global Justice for Animals and the Environment; **John Maher**, Global Trade Watch

2:00pm-3:15pm 5W4

It All Starts With Soil

Healthy food starts with healthy soil. In this workshop, participants will learn how to transform even the most abused earth into living, nutrient-rich, life giving soil. Techniques from remediation with plants to compost tea will be explained in detail.

Leah Penniman, Soul Fire Farm

2:00pm-3:15pm 5W22

Brass Tacks of Rooftop Farming

Learn successful rooftop farming—from soil choices to crop selection—informed by the several growing seasons of experiences between Eagle St. Rooftop Farm and Brooklyn Grange Rooftop Farm. Review best practices for profitable crops, pest management, resources and negotiating with building owners and policy makers for rooftop access and use.

Marni Horwitz, Alive Structures; **Annie Novak**, Eagle St. Rooftop Farms, Growing Chefs; **Gwen Schantz**, Brooklyn Grange Rooftop Farm

2:00pm-3:15pm 6E7

Connecting Local, Organic Food with Low-Income Families Through CSA

Learn about a range of ways you can include and maintain low income members to your CSA from a long-standing CSA farmer and an organizer of the Bed-Stuy Farm Share that has successfully insured low-income individuals' participation.

Nora Chovenac, Brooklyn Bridge CSA; **Elizabeth Henderson**, Northeast Organic Farming Association (NOFA); **Melissa Danielle**, Bed-Stuy Farm Share CSA and NOFA

2:00pm-3:15pm 6E10

The Bed Stuy Community Eco-Mapping Project-Mapping Food Justice

Ajamu Brown and the Co-Founders of DIVAS for Social Justice walk community members through their experience creating an interactive green map of Bedford Stuyvesant. The Bed-Stuy Community Eco-Mapping Project provides a snapshot of the work of many people involved in the greening of Bedford-Stuyvesant through video, mapping and social media.

Ajamu Brown, Founder, Bed-Stuy Community Eco-Mapping Project; **Clarisa James**, Executive Director & Co-Founder, DIVAS for Social Justice

2:00pm-3:15pm 6W6

Local Knowledge: Measuring and Monitoring Our Food System

In this workshop, attendees will learn how to measure, map, and evaluate various components of urban agriculture and food access on individual and citywide scales. Get the data you need to advocate for food sovereignty near you.

Kelli Jordan, Farming Concrete; **Eric Brelsford**, Computer Programmer; **Tyler Caruso**, Flip the Table; **Erik Facticeau**, Flip the Table; **Lakshman Kalasapudi**, CUNY

2:00pm-3:15pm 6W23

Want to Build a Farm? 101 Guide to Developing and Building your Community Farm

Building an urban farm can be one of the most rewarding and complex projects known to the urban citizen. We will review core principles and

phases of capital project development and how to manage the tasks and opportunities along the way. Lonnie Coplan of McKissack Construction will join the session.

Laurie Schoeman, Intervention Green; **Lonnie Coplan**, McKissack Construction

2:00pm-3:15pm 6C7

Reclaiming Our Food Democracy and Our Seed Heritage

The panel will discuss why we are at a critical moment in our history to reclaim our food democracy and our seed heritage from increasing corporate concentration through direct citizen engagement, including seed saving, seed libraries and political action.

Lisa Stokke, Food Democracy Now; **Dave Murphy**, Food Democracy Now; **Seth Wulstin**, Artist

3:30pm-4:45pm 6E14

Inside the Sustainable Meat Industry

Find out from producers, retail butchers, meat buyers and restaurateurs how they fit into the sustainable meat industry. They will discuss how meat can be sustainable and how we can develop that sector in pro-social, environmentally friendly ways.

Bob Lewis, NYS Department of Agriculture and Markets; **Jessica Applestone**, Fleisher's Meat; **Bill Malloy**, Park Slope Food Coop; **Ken Jaffe**, Slope Farms; **Steffen Scheider**, Hawthorne Valley Farm

Farming & Agriculture, continued

3:30pm-4:45pm 5W22

Relocalizing for Resiliency: Transforming the Urban Food Landscape

Join four experts to learn about urban food expansion. Learn how land is held for public use; how one community garden enabled another public garden based on the permaculture model to emerge; community garden food preservation for optimal nutrition; and the business enterprises and celebrations growing up around local food.

Claudia Joseph, Garden of Union, MS 51; **Demitrice Mills**, Brooklyn Queens Land Trust; **Claudia Keel**, Herbalist/Food and Nutrition Consultant; **Kelly Fragale**, Ecophilia Productions

3:30pm-4:45pm 5W24

Who Fishes Matters: Sustainable Seafood and Oceans

The ocean has fed us for millennia, but we rarely think about its health, who catches our seafood, who benefits, and distances traveled when discussing healthy food systems. We'll discuss challenges facing fishing communities in their quest to leave the smallest footprint while building strong economies, communities, and food systems.

Eric Weltman, moderator, Food and Water Watch, NYC; **Brett Tolley**, Northwest Atlantic Marine Alliance (NAMA); **Phil Karlin**, Fisherman from Matituck, Long Island; **Jimmy Carbone**, The Good Beer Seal and Jimmy's No 43

Faith

11:00am-12:15pm 5E2

Faith and Feeding the Hungry

Discuss how have faith organizations been successful in feeding the hungry through various programs—pantries, soup kitchens, community gardens. How do these programs work? How can we improve them? Learn what you need to know to start a food pantry and how to best collaborate with others.

Keith Carr, moderator, City Harvest; **Judith Belasco**, Hazon; **Reverend Luis-Alfredo Cartegena**, Park Avenue Christian Church

11:00am-12:15pm 5E10

Faith and Nutrition

Learn how faith organizations work with their parishioners to improve their health through better nutrition. Find out how different organizations approach this important function of faith communities.

Nana Aboagye, moderator, Office of Minority Health; **Rev. Robert Waterman**, Antioch Baptist Church; Brooklyn Rescue Mission/Bed-Stuy Farm; **Nikki Fajana**, Brooklyn Tabernacle; **Eva Barrett**, Food Pantry and Soup Kitchen Program, Crossover Baptist Church; **Dr. Jaime Gutierrez**, NY Academy of Medicine

12:30pm-1:45pm 5E2

Sacred Land: Faith and the Environment

Our sacred call to value and protect the land is the motivation behind growing food in responsible ways. Learn how faith communities engage in preserving farmland, water resources and urban communities as part of their religious and spiritual practice.

Rev. Robert Jackson, Brooklyn Rescue Mission, Bed-Stuy Farm and the Malcolm X Blvd Farmers Market; **Yonnette Fleming**, Community Gardener

12:30pm-1:45pm 5E10

Faith and Immigrants: Honoring Our Food Traditions

Many immigrants in NYC struggle to hold on to their (often healthier) traditional foods. They and their children are often coping with cheap fast and processed foods and dealing with obesity and diet-related diseases such as diabetes, heart disease, and high blood pressure. Learn how faith organizations approach these important family and community issues.

Sarah Shaikh, moderator, Bon Secours NY Health System's Healthy Communities Initiative; **Fatima Cruz**, Bronx Health REACH; **Sara Suman**, Catholic Charities; **Margarette Tropnas**, Haitian Services, Brooklyn Tabernacle, Mental Health Association of NYC Prevention Program; **Jhack Sepulveda**, Eatg00d Consultants Inc.

2:00pm-3:15pm 6E18

Advocating for Healthy Food Policy in our Faith and Non-Profit Organizations

We wish to involve faith communities and underserved communities so we can lead and drive food policy. How can faith leaders have a greater impact on food policies that meet the needs of our communities. Problem solving and activism around food in our communities.

Rev. Robert Jackson, Brooklyn Rescue Mission; **Mark Dunlea**, Hunger Action Network of NYS, NY Faith and Justice; **Dr. Alvan Johnson, Jr.**, Brooklyn-Westchester District AME Church; **Audrey Sasson**, American Jewish World Service

2:00pm-3:15pm 5E10

Growing Food and Faith

Learn how faith organizations are growing food in urban farms in order to provide their people in need with fresh, healthy foods. Growing food

to supplement pantry and/or soup kitchen offerings has become an important approach in urban faith communities.

Monika Abraham, Black Urban Farmers, moderator, Black Urban Farmers; **Rev. Devanie Jackson**, Brooklyn Rescue Mission, Bed-Stuy Farm and the Malcolm X Blvd Farmers Market; **Dr. Melony Samuels**, Bed Stuy Campaign Against Hunger; **Dr. Khin Mar Cho**, Cornell University Cooperative Extension NYC; **M. Piper Dumont**, Union Theological Seminary's Edible Churchyard

Environment

11:00am-12:15pm 6E14

Don't Frack My Carrot: How Fracking Toxins Contaminate Food

What risks to New York's food are posed by fracking? This panel features new findings by research scientists, who with an upstate farmer, journalist and leading activists, will track fracking chemicals from upstate regions to food sources (both animal and vegetable) and from there to your plate, and health.

Alison Rose Levy, Green Health Journalist; **Barbara Arrindell**, Co-founder, Damascus Citizens for Sustainable Energy; **Michelle Bamberger**, researcher; **Robert Oswald**, researcher; **Ken Jaffe**, Slope Farms; **David Braun**, President, United for Action

11:00am-12:15pm 5W22

Ethics of Eating Animals

Do animals have a right to not be eaten? Join a panel of distinguished ethicists and legal scholars to discuss the ethical issues surrounding the use of animals for food.

Mariann Sullivan, moderator, Program Director and Co-Founder, Our Hen House; **Julian Franklin**, Professor Emeritus, Columbia University; **John Maher**, Animal Lawyer and Adjunct Professor, Touro Law Center; **Gary Francione**, Law Professor, Rutgers University; **Lori Gruen**, Professor, Wesleyan University

11:00am-12:15pm 5W24

Animals and the Food Industry: A Left Critique

The panel offers a critique of animal exploitation in the food industry. veteran social justice activists and writers discuss why food activists and consumers should care about the consumed in a system that reduces everything—workers, animals, the environment, consumers—to units of profit.

Rachel Kay, moderator, Yippie! cafe and Museum; **Brian Dominick**, author; **Norman Markowitz**, Political Affairs; **Sachio Ko-yin**, War Resisters League

2:00pm-3:15pm 5W2

10 Easy Steps to a Toxin Free Life

Environmental toxins are responsible for chemical sensitivity, ADD, ADHD, Autism, Allergies, and more. Learn easy steps to living healthy in our toxic world; how to shop for the right food; how to identify toxic free foods and obtain a list of foods that do not contain GMO's (Genetically Modified Organisms).

Dolores Perri, MS, RD, CNS, Board Certified Clinical Nutritionist

2:00pm-3:15pm 6S4

Antibiotics, Arsenic, and Animal Waste: The Dirt on Factory Farms

You've heard of factory farms—do you know exactly what they are, or why they're awful? This session provides an overview of the damage caused by industrial livestock operations, and teaches participants what they can do—as consumers, and as advocates—to promote the transition to sustainable meat, dairy, and egg production.

Chris Hunt; Patty Lovera, Food Program Director, Food & Water Watch; **Andrew Gunther**, Program Director, Animal Welfare Approved; **Patrick Baron**, Doctoral Fellow, Johns Hopkins University

2:00pm-3:15pm 5E3

Brooklyn Compost Map Collective

Map's goal is to celebrate and link Brooklynites' work in recycling organics. Participants will learn to make video vignettes, share information, and post descriptions of their composting work on a huge, beautiful, wooden map of Brooklyn to help expand the existing online Habitat Map that will be publicly displayed.

Marisa Dedominicis, GRACE Communications Foundation; **Paula Winograd**, Activist; **Anna Davis**, Activist

2:00pm-3:15pm 6W8

Composting: Methods and Challenges

Bring something, anything, to compost! Practicing composters share methods—garden composting, fermentation, vermicomposting—and tips for making 'compost' a habit. Daily, NYC generates 2,500 tons of waste, one third organic. Annually, NYC spends \$300 million to cart this waste to landfills. Where's the compost justice? Can we make a difference?

Tyler Mendoza, Local Gardener; **Vandra Thorburn**, Vokashi Kitchen Waste Solution; **Dori Chandler**, Gardener; **Greg Todd**, Permaculturist, Imani Community Gardens, Crown Heights

2:00pm-3:15pm 6W12

Secrets of the Urban Soil: Fertility, Bioremediation & Waste Reduction

Improving urban soil has challenges, but it is vital to growing healthy food and reducing toxic exposure. These three experts explain diverse and innovative methods including EM/ Bokoshi.

Claudia Keel, moderator, Herbalist, Food and Nutrition Consultant; **Paul Mankiewicz**, Director, Gaia Institute; **Ernest Shigeki Matsukawa**, Teacher; **Claudia Joseph**, Garden of Union

Environment, continued

2:00pm-3:15pm 5S8

Water, Water Everywhere, and Not a Drop to Farm

Water Defense presents this panel addressing issues of water contamination from extreme energy, conventional farming, and other sources. It will discuss organic versus conventional farming in relation to impacts on water resources and shortages. Water Defense will tell you how to get involved in the movement to protect our water.

Claire Sandberg, Co-founder and Executive Director of Water Defense; **Russell Mendell**, Water Defense Organizer

3:30pm-4:45pm 5E3

Farming, Fracking and Power Plants: The Food-Water-Energy Connection

Food, water and energy are closely intertwined as illustrated by factory farming, hydraulic fracturing (fracking), and power plant cooling. This lively exchange will explore the food-water-energy nexus through each of these burning issues as well as the public health and policy implications for New Yorkers, the city and state government.

Kyle Rabin, GRACE Communications Foundation; **Adrienne Esposito**, Citizens Campaign for the Environment; **Wenonah Hauser**, Food & Water Watch; **Chris Hunt**, GRACE Communications Foundation

3:30pm-4:45pm 6E10

Cities, Food Security and Climate Change in the Rio+20 UN Summit

This June, Brazil host's "Rio+20", the anniversary of the 1992 UN Earth Summit producing climate and biodiversity treaties and a

framework for sustainable agriculture. 60,000 government and civil society delegates will gather to chart "the future we want". Resilient green cities and transforming food systems are at the top of the agenda.

Thomas Forster, Teacher, New School Food Studies; **Sofia Garcia Garcia**, UN Rep for WhyHunger; **Cecile Charles-King**, Voices of African Women and Brooklyn/Queens Land Trust

3:30pm-4:45pm 6E16

Extreme Energy and Climate Change: What it Means for Your Dinner

Learn about issues of extreme energy—Tar Sands, fracking, mountaintop removal, nuclear power, and deep-sea drilling—what it is, and the risks it poses to our food and water sheds. Explore the Catskills' ecological systems' role in alleviating climate change impacts to biodiversity, and building a sustainable food shed.

Martha Cameron, moderator, Brooklyn for Peace, 350.org; **Sean Sweeney**, Cornell Global Labor Institute; **Wes Gillingham**, Catskill Mountainkeeper; **David Braun**, United for Action, United for Action

Hunger & Emergency Food

11:00am-12:15pm 6E18

Emergency Food Providers in Brooklyn: What Are They, Who Uses Them, and What They Mean

Leading Brooklyn emergency food providers discuss how their work in feeding a growing number of people and the other services they provide, including urban agriculture and nutrition education. Learn how these necessary organizations are coping with increased need and how we all can be part of the solution.

Christy Robb, moderator, City Harvest; **Dr. Melony Samuels**, Bed Stuy Campaign Against Hunger; **Anthony Butler**, St. John's Bread and Life; **Bishop Bennett**, Upper Room Gospel Baptist Church

11:00am-12:15pm 5S5

Healthy Food for Hungry People

This panel looks at the existing Emergency Food Network in New York City and Brooklyn—exploring how food is procured and distributed throughout Brooklyn. Learn about the efforts of the Food Bank For New York City and the Child Development Inc. Food Pantry to ensure universal access to quality food.

Katy Mitchell-Gilroy RD, CDN, Food Bank For New York City; **Mireille Massac**, Child Development Support Corporation

11:00am-12:15pm 5S6

Feeding All Who Hunger: Reducing the Poverty Footprint

Share our award-winning tactics and strategies to secure unlimited food resources, To inform anti-poverty/hunger agencies and interested people how to feed the hunger and reduce poverty at no cost.

Syd Mandelbaum, Founder and CEO of Rock and Wrap It Up!

12:30pm-1:45pm 5N6

Beyond Bread: Healthy Food Sourcing at Food Pantries

Emergency Food Programs have the potential to help revitalize local food systems while providing nutritious food. This workshop will look at innovative strategies, examine new research, and focus on two successful local models in food sourcing and nutrition education.

Jessica Powers, WhyHunger; **Daniel Reyes**, Yorkville Common Pantry; **Abby Youngblood**, Just Food

12:30pm-1:45pm 6W12

Bringing Fresh Food to Your Local Food Pantry

Learn how we provide our clients with year round farm fresh vegetables, cooking demos, and nutrition education. Also, learn about our indoor hydroponic farm and community science education program.

Mireille Massac, Child Development Support Corporation; **Lee Mandell**, Boswyck Farms

2:00pm-3:15pm 5E14

Hunger Free Brooklyn: Building Better Coalitions to Fight Hunger

NYC Hunger Free Communities Consortium is working to reduce hunger and improve nutrition by increasing availability, accessibility, and affordability of food and public nutrition assistance programs (SNAP, WIC, school meals, senior meals) through improved outreach and referral among the network of community based organizations involved in the food system.

Joann Shanley, NYC Hunger Free Communities Consortium; **Stacey Flanagan**, Public Health Solutions; **Bobbie Sackman, M.S.W.**, Council of Senior Centers and Services; **Kim Hernandez, MPA**, New York City Department for the Aging

2:00pm-3:15pm 5N6

Low-Income Patronage at Farmers' Markets: WIC Participants and Low-Income Seniors

This workshop will discuss the behavior of families participating in the WIC program and low-income seniors regarding their decision to shop at farmers' markets. We will discuss issues associated with highly targeted nutrition assistance programs (e.g., Farmers' Market Nutrition Program) and the utilization of benefits by program participants.

Bob Lewis, moderator, NYS Department of Agriculture and Markets; **Linda Ameroso**, Cornell University Cooperative Extension's Farmers Market Nutrition Education Program in NYC; **Bea Schwartz**, Morrisania WIC Program, Bronx; **Dominique Bryant**, Myrtle Avenue Community Run Farm Stand; **Jacqueline Follain**, public health professional

2:00pm-3:15pm 5E22

Photovoice and Food Justice: An Important Tool for Social Change

Photovoice, a participatory photographic research method, can be used to gain richer insights into community food access/ security issues. This session will share findings from a Photovoice project conducted on Long Island and discuss how others interested in social justice can use this innovative technique.

Sarah Eichberg, PhD, Adelphi University; **Jacqueline Hart**, Adelphi University

2:00pm-3:15pm 5E8

Teachable Moments: How Organizations can Leverage Food Stamps Enrollment Relationships

UWNYC, through research and experience, has identified how organizations can create teachable moments by integrating services, like tax preparation, with food stamp applications.

Andrew Smallman, United Way of New York City; **Terence Kelly**, Associate Director of Benefits Access, United Way of New York City; **Jonathan Fox**, Staff Attorney, United Way of New York City

Labor & Social Justice

9:00am-5:00pm 5E18

Another City is Possible, Another World is Possible—Global Week of Action

This Week, New Yorkers are coming together to say no to Bloomberg's proposed 2013 austerity budget, which will cut funding to the Breakfast-in-the Classroom programming, 5 Brooklyn Hospitals, and create other disasters for our jobs, environment, and health. Each day will focus on a different issue (Education, Immigration, Homes, Jobs, etc). This will culminate in a mass convergence in Times Square on May 15th at 6pm. Today, May 12th, the focus is on Food, Health, and the Environment. Come learn more about protests and actions being planned and how you can get involved!

11:00am-12:15pm 6W21

Bringing Food Workers into the Center of the Food Movement

Low wage, minority and immigrant workers are often marginalized by the food movement as well by our broader society. Speakers will discuss the reality of food workers today, as well as strategies being implemented to seek justice—from organizing efforts to working with progressive elements of the broader food movement.

Lupe Rodriguez-Lopez, moderator, Community Farmworker Alliance-NYC and Student/Farmworker Alliance; **Daisy Chung**, Restaurant Opportunities Center of New York; **Jonathan Deutsch**, Kingsborough Community College; **Sung E Bai**, National Programs at Slow Food USA; **Peter Montalbano**, Organizer, Retail, Wholesale and Department Store Union

Labor & Social Justice, continued

3:30pm-4:45pm 5E8

Creating a Fair Food System for Agricultural Workers

How can we create a food system that ensures fair wages and treatment for both farmers and farmworkers?

We will explore some of the challenges faced by those performing agricultural work, especially New York State agricultural workers, and we will discuss opportunities to create better conditions for farmers and workers.

Abby Youngblood, Just Food; **Elizabeth Henderson**, Just Food; **Rev. Richard Witt**, Rural & Migrant Ministry and Justice For Farmworkers Campaign

11:00am-12:15pm 5E12

Organizing for Farmworker Justice: Regional and National Efforts

Migrant and seasonal farmworkers are among the poorest and most exploited workers in the country. Organizing is one of the most crucial methods for improving farmworkers' living and working conditions. Speakers in this workshop will present various organizing models from their work on the ground in our region and beyond.

Richard Mandelbaum, moderator, Brooklyn Food Coalition Member; **Nelson Carrasquillo**, CATA; **Lucas Benitez**, Coalition of Immokalee Workers; **Danilo Lopez**, Migrant Justice/Justicia Migrante; **Rev. Richard Witt**, Rural & Migrant Ministry and Justice For Farmworkers Campaign

11:00am-12:15pm 5N6

Urban Workers in the Food Chain

Urban food workers are disproportionately people of color and regularly suffer abuses such as wage

theft, dangerous working conditions, and retaliation against organizing. In this workshop you'll hear about the exploitative working conditions for workers in our region, the Living Wage NYC Campaign, and the Food Chain Workers Alliance.

Jean Weisman, moderator, BFC Labor Committee; **Diana Robinson**, Food Chain Workers Alliance; **Fekkak Mamdouh**, Restaurant Opportunities Center; **Daniel Gross**, Brandworkers

11:00am-12:15pm 6W2

Victory for Farmworkers: Transforming the Agricultural Industry

For the past ten years the Coalition of Immokalee Workers (CIW) have organized to improve the lives of farmworkers. Join us for a multimedia workshop with the Community / Farmworker Alliance discussing the role that allies played in the victory, the creative tactics employed, and next steps.

Andalusia Knoll, Community/Farmworker Alliance; **Alexandra García**, Community/Farmworker Alliance; **Sarah Koshar**, Community/Farmworker Alliance

12:30pm-1:45pm 5W2

Fair Food, Fair Jobs: The Restaurant Worker's Role in the Food Movement

We care that our pigs are pasture raised. We fight for free-range chickens. But what about the people who prepare and serve our food once it reaches the restaurant? Hear a discussion of Brooklyn business owners and employees about the actions they've taken to make restaurants a better place to work.

Araby Smyth, Manager, Palo Santo in Park Slope; **Holly Howard**, Ask Holly How; **Carolyn Bane**, Pies 'n' Thighs; **Alicia Rae Blegen**, Peaches HotHouse

12:30pm-1:45pm 6N7

The Current State of Fair Trade

The fair trade movement's primary focus is to comprehensively support the work of small-scale producers and artisans. After achieving vast success over the years, it's now under threat. Learn about recent attempts to undercut its core values, the current state of fair trade, and how to make a difference!

Manju Gupta, Equal Exchange; **Kerstin Lindgren**, Domestic Fair Trade Association

12:30pm-1:45pm 5W12

The People's Struggle for Food Sovereignty, from Global to Local

Around the world, people are fighting for control of their food, land, and water, as part of the global movement for food sovereignty. Hear from international food sovereignty leaders and from leaders of frontline struggles for food sovereignty in the US. Learn how you can be part of this movement.

Kathy Ozer, moderator, National Family Farm Coalition; La Via Campesina Representative; National Family Farm Coalition representative; **Brett Tolley**, Fisherman, Northwest Atlantic Maritime Alliance (NAMA); **Diana Robinson**, Food Chain Workers Alliance

2:00pm-3:15pm 5W24

Sugar and Coke: Labor Abuses in Latin America

The laborers who produce and distribute sugar and Coca-Cola face a myriad of threats, including fatal diseases and violent anti-union intimidation. This workshop will focus on horrific human rights and environmental abuses by Coca-Cola worldwide and sugar producing companies in Latin America.

Jason Glaser, La Isla Foundation; **Ray Rogers**, Corporate Campaigns Inc.

3:30pm-4:45pm 5W2

Securing Food Workers' Rights through a Cooperative Ownership Model

Our food systems fail to live up to our values when the workers who harvest, ship, sell, prepare, serve, or clean up after our food operate in conditions that are demeaning or dangerous. This panel will discuss how a cooperative ownership model is turning drudgery into fair and just work.

Jennifer Welles, Community Housing Developer and Cooperative Coordinator, Northern Manhattan Improvement Corporation (NMIC); **Ligia Gualpa**, Lead Organizer, Worker's Justice Project/Proyecto Justicia Laboral; **Joe Marraffino**, Financial Manager for the GreenStar Cooperative Market in Ithaca, NY; **Omar Freilla**, Founder, Green Worker Cooperatives; **Juan Carlos Ruiz**, National Director, Colors Restaurant

3:30pm-4:45pm 5W12

Taking Action for Global Food Justice

A participatory session to plan strategies and actions to fight free trade agreements that destroy farming communities, make our food unsafe, and globalize unsustainable industrial agriculture. Learn about the latest trade agreements threatening our food system, hear about past organizing efforts from seasoned activists, and then: get organized!

Christina Schiavoni, moderator, WhyHunger; **Beatriz Lopez**, Public Citizen's Global Trade Watch; **Adam Weissman**, Global Justice for Animals and the Environment; **La Via Campesina** representative

3:30pm-4:45pm 5W16

Immigration Policy and Food Policy

Farm and food workers are disproportionately immigrants and people of color. Many are undocumented and vulnerable to exploitation. Immigrants are also

more likely to live in "food deserts" and be unable to afford healthy food. We'll explore the immigration-food policy nexus, and efforts to achieve just immigration reform.

Richard Mandelbaum, moderator, Brooklyn Food Coalition; **Nelson Carrasquillo**, CATA; **Kerstin Lindgren**, Domestic Fair Trade Association; **Daniel Gross**, Brandworkers; **Theo Oshiro**, Make the Road New York

Health, Nutrition & Education

11:00am-12:15pm 6W8

3 Steps to Heal Your Digestion

Do you suffer from gas and bloating, constipation, diarrhea, reflux, IBS, and/or food allergies? An immune disease? Asthma, eczema, arthritis, Hashimoto's, Crohn's, Celiac, etc? Are you tired? Depressed? Anxious? Good digestion is the base of real health. This workshop will teach a 3-step protocol to repair and regenerate your digestion.

Andrea Ramirez, truenourishment.com

11:00am-12:15pm 5E4

Access to Healthy Food and Plant-based Diets in Communities of Color

Join activists combating obesity, heart disease, and diabetes in communities of color by encouraging healthy, animal and earth-friendlier plant-based diets and increasing access to fruits, vegetables, legumes and whole grains. Discuss culturally sensitive approaches to promoting healthy eating and strategies for overcoming access and economic barriers to life-sustaining foods.

Ruth Santana, Global Justice for Animals and the Environment; **Donnie Smith**, Global Justice for Animals and the Environment; **Konju Oruwari**, Global Justice for Animals and the Environment; **Bina Ahmad**, Global Justice for Animals and the Environment; **Doris Lin**, author; **Terry Hope Romero**, Global Justice for Animals and the Environment

11:00am-12:15pm 6E7

Building a Healthy Community: Making the Most of Food, Fun, and Fitness!

Are you curious about making the most of healthy food, fun and fitness for your community, for your neighborhood and for your family? Nutrition educators from Cornell University Cooperative Extension New York City will facilitate hands-on interactive workshop. Come and join us!

Dr. Khin Mar Cho, Cornell University Cooperative Extension NYC; **Linda Ameroso**, Cornell University Cooperative Extension NYC; **Marcia Black Peter**, Cornell University Cooperative Extension NYC; **Tebbie Clift**, Cornell University Cooperative Extension NYC

11:00am-12:15pm 5E16

East Meets West: Healthy Eating on a Budget

This east meets west panel includes two holistic nutritionists, and two practitioners of Chinese and Ayurvedic medicine. Learn how to achieve optimal wellness and be nourished even while being on a budget, how to decode food labels, and make healthy choices even while living a busy New York lifestyle.

Jared Koch, Clean Plates; **Drew DiVittorio**, NCCAOM, Evolver; **Shoshanna Levy**, CNC, Evolver; **Kristen Rae Stevens**, Evolver

11:00am-12:15pm 5E20

Traditional Fermentation Practices: From Amazake to Tempeh

Grain fermentation processes are important cultural traditions throughout the world. Learn how to create Indonesian tempeh, Indian dosa's, Japanese amazake, and Mexican nixtamal and how these saved their originating cultures.

Health, Nutrition & Education, continued

Also hear how we are producing them in New York and enjoy a taste of each after the workshop.

Barry Schwartz, Grown In Brooklyn; **Sauna Page**, Tortilleria Nixtamal; **Paul Hine**, Uttapam and Co.

12:30pm-1:45pm 5W22

Corporate Power, Diet, and Animal Agriculture

Corporate agribusiness' efforts to influence public opinion and policy shifted US and global diets towards an increased consumption of animal products—in particular those produced by industrial agriculture. Learn about this trend and it's disastrous implications for our health, workers, farmed animals, the environment, and availability of healthy food.

Nicholas Laccetti, moderator, activist and author; **David Kirby**, Contributing Journalist, Huffington Post and formerly NY Times; **Caryn Hartglass**, Founder, Responsible Eating and Living (REAL); **Victoria Moran**, Author, Main Street Vegan; **Dr. Milton Mills**, Preventive Medicine for the Physicians Committee for Responsible Medicine

12:30pm-1:45pm 5E16

How To Build Food Stamp Capacity in Your Community

This session, geared toward both organizations and individuals, will provide ways to fight hunger in your community. Participants will learn to conduct outreach and engage local leaders in hunger issues. Organizations will learn how they can leverage resources and partner with Met Council to provide food stamp screenings to clients.

Emily Rhodes, Metropolitan Council on Jewish Poverty

12:30pm-1:45pm 5S4

Hunger Hurts: Food Security Challenges of Older Brooklynites

Brooklyn's diverse and growing older adult population is the largest in the city. As elder hunger and food insecurity increases, awareness must be raised about the challenges faced by thousands of older Brooklynites in accessing affordable, healthy food. Learn about these challenges, existing programs and the nutritional needs of older adults.

Bobbie Sackman, M.S.W, Council of Senior Centers and Services; **Beth Finkel**, AARP New York; **Rachel Sherrow**, Citymeals on Wheels; **Elysa Dinzes**, The New York City Department for the Aging

12:30pm-1:45pm 5S6

Return to the Kitchen: The Future of Social Cooking

New technologies turn food into a collaborative experience. Social structures focused on "going out" have shifted to a rediscovery of staying in and cooking together, bolstered by excitement around new tools that make cooking social. These tools allow for more democratic access to collective knowledge of how to enjoy good food together.

Kara Rota, Cookstr; **Veronica Chan**, Gojee; **Andrew Hapke**, Zokos

12:30pm-1:45pm 5E20

Well-Woman Care During Pregnancy, Labor, Delivery and Postpartum

Join alternative health professionals to discuss how homeopathy, natural herbs, nutrition, and holistic gynecology offer natural and effective approaches to pregnancy, birth, and postpartum care.

Hannah Springer, Brooklyn Chapter Leader, Weston A. Price Foundation; **Erika Simonian**,

Homeopath; **Eden G. Fromberg**, DO, FACOOG, DABHM; **Tioma Allison**, Herbalist

12:30pm-1:45pm 6C7

Cooking with Efficiency, Improvisation, Sustainability, and Good Taste

This workshop will introduce you to a revolutionary, ingredient-driven, zero-waste, farm to table approach to cooking seasonal, delicious, impromptu meals at home. You will learn how to use parts of ingredients you might otherwise throw away, and to set up a professionally-derived system to make meals out of whatever is around.

Ronna Welsh, Purple Kale Kitchenworks

12:30pm-1:45pm 6E2

Culture War or Foodie Fight? Can Americans afford a sustainable food system?

Does caring about your meals mean you're an elitist snob? After working undercover across America's food system, Tracie McMillan (*The American Way of Eating*) doesn't think so. Join McMillan to discuss her experience; your thoughts on food and elitism; and explore talking points to tame any shrill skeptic of good food.

Tracie McMillan, Author

12:30pm-1:45pm 6E6

Food Foundations: Engaging Students of All Ages with the Food System

Learn from elementary, middle and high school educators and students on what it means to engage youth with the food system and food justice. Gather ideas, inspiration, tips, and tools for effectively working with youth of all age groups on food, farming, and nutrition education in schools and the community.

Erica Licht, moderator, New Settlement Apartment's Bronx Helpers; **High School Student**, Student; **Taura McMeekin**, Grounded Knowledge; **5th grade students**

12:30pm-1:45pm 6E8

Youth Voices of the Brooklyn Food Movement

Hear Brooklyn youth “testify” about their experiences in making personal and community food systems change through involvement in various organizations in a facilitated, intimate concentric circle of youth and adults. The youth will vision out change that must occur for their communities to become healthier.

Food Systems Network NYC; Teen Battle B Chefs; Added Value; Flip the Table: Youth Food Council (YFC); CookShop for Teens; EATWISE Interns; GrowNYC YouthMarket

2:00pm-3:15pm 5E16

Fermentation: The Power of Sour!

Learn the basics of lacto-fermentation. Using cabbage and salt, discover how to keep harmful bacteria at bay and harness the power of beneficial bacteria to create delicious, fermented sauerkraut. You'll be able to preserve a variety of fruits and vegetables in season to eat delicious, raw produce all winter.

Michaela Hayes, Crock & Jar

2:00pm-3:15pm 6E2

Six Dollars a Day: The Value of Curiosity

We will investigate affordable food sources in New York City. Nutrition, carbon footprint and economic impact will be explored as well as budget. We will outline how on \$6 per person per day we eat real food, and how one of us lost 12lbs through the transition.

Jen Hyde, Not a Luxury; **Patrick Delorey**, Not A Luxury

2:00pm-3:15pm 5E20

Thought for Food

“Thought for Food” brings some of the most up-to-date research into light, demonstrating how food affects your brain physically and chemically. Certain foods send powerful signals to our brains. Having an understanding of how food affects the brain can help one understand certain cravings, helping us develop better eating habits.

Sharissa Reichert, Multi-Certified Personal Trainer, Senior Population Exercise Expert (AAFA)

2:00pm-3:15pm 6E6

What Is Making Us Fat? How Can We Stop This?

This workshop will educate the participants about why some people are more predisposed to gaining weight. What are the critical time periods in life that program individuals to gain weight? Why is it so difficult to lose weight and nearly impossible to keep it off? How can we prevent this?

Dr. Sarita Dhuper, SUNY Health Science Center; **Judy E. Marshal**, Live Light Live Right Program; **Rena Sooknanan**, Live Light Live Right Program

Group Meetups

2:00pm-3:15pm 5fl Library

People of Color Meetup

The People of Color meetup is designed to give neighbors a chance to reflect on race in the food movement, share what they're doing, learn from each other, and strategize about how we can work together to create an inclusive and just food movement. This is an unfacilitated space where participants create and shape the conversation. Please note this space is designed for people of color only.

2:00pm-3:15pm 5fl Library

White Allies Meetup

The White Allies meetup is designed for people who identify as white to reflect on the role of racism in the food system and share their challenges and best practices for working in solidarity with people of color. This is an unfacilitated space where participants create and shape the conversation.

Neighborhood Meetups

3:30pm-4:45pm

Neighborhood Meetups are designed to give neighbors a chance to reflect on the conference together and share what they are doing and want to do to promote food justice in their own neighborhoods. Join us to connect as neighbors and organizations for a stronger Brooklyn food movement!

Bed-Stuy 5E10

Bushwick, Greenpoint, Williamsburg 5E14

Windsor Terrace, Kensington 5S8

Prospect Heights, Crown Heights 6N7

East New York, Cypress Hills, Brownsville 6E2

Boerum Hill, Cobble Hill, Carroll Gardens, Brooklyn Heights 6E4

Ditmas Park, Flatbush, East Flatbush 6E23

Sunset Park 6E7

Bay Ridge, Bensonhurst 6E8

Gravesend, Midwood 6E9

Park Slope 5N6

Fort Greene, Clinton Hill 6W2

Red Hook 6W24

Mega-workshops

Auditorium

11:00am-12:15pm

Strengthening Urban-Rural Partnerships for Regional Food Systems

Organized by Food Systems Network for NYC

As producers, consumers, and advocates are working to strengthen the regional food system, how do we create better awareness, dialog and collaboration among rural and urban stakeholders on key issues? The panel, organized by the Food Systems Network NYC, will explore opening lines of communication and opportunities for collaboration on issues such as environmental sustainability, farm labor, health, food access, and regional economic growth.

Sarah Brannen, moderator

Sarah Brannen is a member of the Food Systems Network for NYC, was a policy advisor to the Speaker of the NYC Council, author of the FoodWorks initiative to improve economic, health, and environmental and is now leading a project to research and develop food hubs in the Hudson Valley to facilitate the distribution of regionally produced food.

Richard Ball

Richard Ball owns and operates his family farm, Schoharie Valley Farms, in upstate New York and is one of the farm partners in the Corbin Hill Road Farm share program.

Tanya Fields

Tanya Fields is a South Bronx activist/entrepreneur and leads BLK ProjeK, addressing food justice, public, and mental health issues of underserved women of color through culturally relevant education, beautification of public spaces, urban gardening and community programming.

Thomas Forster

A food and agriculture policy expert on the faculty of the Food Studies Program at the New School, Thomas Forster works with nonprofit and government agencies that address food, agriculture, land, and economic security through urban-rural partnerships in the United States and internationally, including the current Rio+20 process at the United Nations.

Julie Suarez

Julie Suarez serves as the Director of Public Policy for New York Farm Bureau, and is responsible for coordinating the local, state, and federal public policy agenda for the largest agricultural grassroots organization in New York.

12:30pm-1:45pm

Food, Fracking and the Environment

We will address environmental threats to New York State's food and water sheds, focusing on hydraulic fracturing (fracking), the process used to extract radioactive, toxic shale gas. These environmental threats include climate change and risks to farming, our foodshed, water and air. Learn how to help stop fracking before it starts in New York State.

Jessica Roff, moderator

Jessica Roff is a lawyer and a food and anti-fracking activist with the Brooklyn Food Coalition, Food and Water Watch, United For Action and Water Defense.

Jim Brennan

Jim Brennan is a member of the New York State Assembly (44th District) and has championed consumer protection, energy conservation, social and economic justice over his years in the State Assembly.

Winona Hauter

Winona Hauter, Executive Director of Food & Water Watch, has worked extensively on food, water, energy and environmental issues at the national, state and local levels in this position and previously with Public Citizen's Energy and Environment Program, Citizen Action and the Union of Concerned Scientists.

Wes Gillingham

Wes Gillingham, Catskill Mountainkeeper, is a founder and the Program Director of Catskill Mountainkeeper, an environmental advocacy organization protecting the Catskill Region in New York. Wes serves on board of the Northeast Organic Farming Association of New York and with his wife Amy ran a 150 member vegetable CSA.

Anna Lappe

Anna Lappe is the author of *Diet for a Hot Planet*, co-author of *Hope's Edge* and *Grub*, and co-founder of Small Planet Institute, is working on the intersection of food, farming and climate change.

Mark Ruffalo

Mark Ruffalo is an actor, director, producer, screenwriter and co-founder of Water Defense, which works to create a world where water is safe to drink, the oceans don't rise, and the economy is powered by clean, sustainable sources of energy like wind, water and solar.

2:00pm-3:15pm

The Future of New York City Food Policy

This mega-session will focus on the tools that City officials can use to improve the local food system. The issues under discussion may include: school meals, promoting healthy food choices, expanding participation in SNAP, creating a more sustainable food system, and fair labor practices in the food system.

Dr. Nickolas Freudenberg, moderator

Dr. Freudenberg is a Distinguished Professor and Director of the Doctor of Public Health Program at the City University of New York School of Public Health and a long time New York City health activist.

Joy Y. Wang, moderator

Joy Y. Wang is a producer with WNYC covering food and culture. In October 2009, she created the weekly WNYC All Things Considered segment, Last Chance Foods featuring farmers, chefs, and food writers. She also has long experience in print journalism and is managing editor of the Columbia Law School magazine.

Bill DeBlasio, NYC Public Advocate

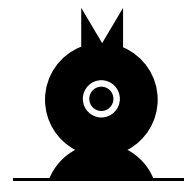
John Liu, NYC Comptroller

Christine Quinn, Speaker of the NYC Council

Scott Stringer, Manhattan Borough President

Share your thoughts on Twitter!

#BFC2012



Cooking Demos

11:00am 6W16

Quick & Healthy Spinach Sautee with Angel Hair Pasta

Darrell Robinson, Myrtle Avenue

Revitalization Project and Myrtle Eats Fresh

Darrell will teach knife skills, saute skills and share the health benefits of ingredients including spinach, garlic, oregano, olive oil, and pasta.

11:00am 6W18

Growing and Serving Spring Garden Greens

City Tech Hospitality Garden Students with Assistant Professor Mark Hellerman

Students demonstrate how to use fresh greens from their garden to make tasty recipes. While sautéing tatsoi and bok choy, tossing salad greens, and serving it all on homemade bruschetta, they will explain growing the greens and discuss the value of learning where food comes from, how it was grown and how freshness enhances the dishes they cook.

11:45am 6W18

Ricotta Cavatelli & Green Market Vegetables

Nate Courtland, iCi Restaurant

Nate will show how to make Ricotta. He will then show how to make pasta called “cavatelli” with the Ricotta freshly made. He will finally make a dish with those cavatelli, incorporating market vegetables that he will have picked up in the morning.

12:30pm 6W16

Whipping Up Healthy Meals with WIC

Callista Falsia, Public Health Solutions, Neighborhood WIC

Calista will share simple recipes for active families, on a budget, using low-cost foods that can be purchased with WIC Vouchers.

12:30pm 6W18

Latin American Street Food: Anticuchos with Grilled Onion and Aioli

Jacques Gautier, Palo Santo & Fort Reno

Chef Jacques Gautier will prepare a Latin American dish with local ingredients sourced from the Grand Army Plaza Greenmarket that morning.

1:15pm 6W16

Viva Vegan Mexican!

Shakti Baum, Adventurous Vegan

Combining Mexican flavors in a modern way we'll create a quick and easy Mexican staple (sopes) with a vegan twist. Our version, marinating portobellos in chipotle pesto and grilling them to perfection. We'll heighten the flavors with a mango jicama salsa.

1:15pm 6W18

Preparing Food with Essential Oils

Madea Allen, OrganicSoul Chef, LLC

Madea will talk about what essential oils are, where they come from, their uses, and how and why they are used in cooking. Then she'll show students how to prepare a rainbow slaw with basil vinaigrette.

1:45pm 6W16

Go Farm Fresh: Homemade Baby Food

Catherine Hoffman, Just Food

Understand basic baby nutrition, benefits of using local, seasonal produce for baby foods, learn how to make baby food at home, food safety, storage and preservation.

2:00pm 6W16

Natural Fermentation: Sauerkraut and KimChi Basics

Wen-Jay Ying and Will Griffin, Local Roots NYC

Though cabbage is full of vitamins and quite versatile, it is commonly placed in the refrigerator after CSA pick up and forgotten about. This demo will show you how to naturally ferment cabbage into either Sauerkraut or Kimchi. Make a batch for a picnic or use these fermented items to spice up any dish!

2:00pm 6W18

Thai-Style Mushroom “Tacos” in Bibb Lettuce Leaves

Jay Weinstein, Natural Gourmet Institute

Students will learn the original dish, Thai “Laarb,” which is authentically made with ground pork served in lettuce leaves. They will learn how to prepare a vegan, healthy modern version using ground exotic mushrooms in place of meat. Techniques will include making variation on classic French duxelles, crisping Thai bean thread noodles, and service of fresh hors d'oeuvres garnished with fresh herbs and Sriracha chili sauce.

2:45pm 6W16

Longevity Diet Principles in One Simple Healing Dish: Miso Soup

Inga Bylinkina, Academy of Healing Nutrition

Inga will demonstrate the main principles of the Longevity Diet, which is the foundation of the Academy of Healing Nutrition Nutritional Coaching Program curriculum. Will use Longevity diet ingredients and will talk about ways of incorporating this dish into daily diet at any season and for various health concerns.

2:45pm 6W18

A Taste of India

Rich LaMarita, Natural Gourmet Institute

Students will learn about the making of an Indian dahl, including proper use and cooking techniques of spices. In addition, we will see how a basic dahl recipe can use seasonal vegetables. We will also learn to make and cook the deliciously flakey Indian bread, Paratha.

3:30pm 6W16

Healthy Substitutions to Support Allergy-free and Vegan Diets

Juarline Stavrinou, Allergy Free Cooking, Baby! Inc

Juarline will demonstrate how to use healthy, organic, alternative ingredients to substitute dairy, gluten and eggs while making fruit and veggie filled allergy-free crepes.

3:30pm 6W18

Wilted Dandelion Greens with Hot Garlic Dressing and Garlic Chips

Bryant Terry, author of *The Inspired Vegan*

Bryant will prepare Wilted Dandelion Greens with Hot Garlic Dressing and Garlic Chips recipe. Dandelion greens offer a high amount of vitamins, minerals, and other nutrients. This recipe is a health-supportive twist on the Southern/African American classic "Wilted Dandelion Greens with Hot Bacon Dressing" found in Jessica B. Harris's book *The Welcome Table*.

4:15pm 6W16

Diversity of Indian Cuisines

Sanjay Soni, Indian Home Cooking LLC

Sanjay will discuss the diversity of Indian cuisines, usage of basic spices, the layering cooking technique, and how to maintain health and taste balance. He will prepare 3 potato dishes in different ways to represent 1 cuisine each from North, South, and East India.

Cooking Demos for Kids and Youth

11:30am 1fl Gym

1, 2, 3 Nibble with Willow

Lynn Fredericks with Willow, FamilyCook Productions

This demo is a sneak peek of "1,2,3 Nibble with (bunny puppet) Willow." Lynn introduces young children to seasonal fruits & veggies with hands-on exploration, rhymes, cooking, and finger play.

12:00pm 8fl Gym

The Art of Comfort Food

Oliver Peters, Myrtle Eats Fresh

Oliver will use 3 types of beans with short grain brown rice to create a mainstay comfort food. Its simple ingredients, aromatic pizzazz, and versatility summon thoughts of home, family, and friends.

12:30pm 8fl Gym

Growing and Serving Spring Garden Greens

City Tech Hospitality Garden Students with Assistant Professor Mark Hellerman

Students demonstrate how to use fresh greens from their garden to make tasty recipes. While sautéing tatsoi and bok choy, tossing salad greens, and serving it all on homemade bruschetta, they will explain growing the greens and discuss the value of learning where food comes from, how it was grown and how freshness enhances the dishes they cook.

12:45pm 8fl Gym

Cooking with East NY Farms!

ENY Farms Community Educator, United Community Centers/ East New York Farms

We will discuss some of the popular produce grown in our community and demonstrate easy and healthy recipes. Participants will learn quick,

easy and healthy recipes get cooking tips and techniques, learn about health benefits and enjoy samples of food prepared. Participants will leave with recipe and cookbooks.

1:30pm 8fl Gym

Keralan Fish Curry with Brown Rice

Presented by Lauren Rauh at the Youth Summit

Lauren will prepare a healthy, delicious, meal while talking about nutritional components of balanced meal and basic Indian cooking techniques. Includes whole grains, vegetables, protein, and healthy fats, with a focus on creating a time-saving one-pot meal.

2:30pm 1fl Gym

Snack Happy: Healthy Snacks for Growing Kids

Trina O'Boyle, Happy Family

This demo will get children involved in making healthy, delicious snacks. It will cover using organic ingredients and whole foods, variety of foods/ flavors, snacking tips, healthy food on the go, and more.

*Special thanks to the **Natural Gourmet Institute** for making these demonstrations possible.*



Films

There will be a question and answer session after each film.

Screening A

5N4

11:00am, 110 minutes

The Apple Pushers

Rick Luftglass, Executive Director,
Laurie M. Tisch Illumination Fund

The Apple Pushers follows immigrant street vendors who have immigrated here from all parts of the world as they roll fresh fruits and vegetables into the inner cities of New York. They are now part of a new experiment in New York to help solve the food crisis and skyrocketing obesity rates in the inner city.

12:50pm, 10 minutes

Food Chain

Sanjay Rawal, Alana Carstens and
Smriti Keshari

Food Chain explores the state of labor within the agriculture sector in the US and the immoral practices that affect the lives of countless thousands of farm workers.

1:00pm, 120 minutes

Gasland

Carl Arnold, Park Slope Food Coop
board member

“The largest domestic natural gas drilling boom in history has swept across the United States. The Halliburton-developed drilling technology of “fracking” or hydraulic fracturing has unlocked a “Saudi Arabia of natural gas” just beneath us. But is fracking safe?”

3:00pm, 5 minutes

Farmlandia

Jan Weber, Filmmaker

In *Farmlandia*, thousands of small to medium-sized farms, once the bastion of our food system, have been replaced by technology-driven, super-sized engines of mass production that turn out genetically modified, standardized commodities—animals, fiber, and grains for feed, food, and fuel—with brutal efficiency and on a scale never before seen.

3:00pm, 120 minutes

Greenhorns

Severine von Tscharner Fleming,
Director/Producer

Greenhorns explores the lives of America’s young farming community—its spirit, practices, and needs. The film builds the case for the millions of rough and ready protagonists considering a career in agriculture who will care for our ecosystems and serve our country healthy food in the years to come.

Screening B

5N7

11:00am, 75 minutes

Groundswell

Matt Cohen, Renard Cohen and
David Walczak

Groundswell tells the story of a popular resistance movement to the practice of “fracking” or Hydraulic Fracturing in natural gas extraction. The film follows the stories of mothers, fathers, community leaders, students and other ordinary people who are standing up for their rights in the face of big oil and gas’s rush to frack.

1:00pm, 90 minutes

SNEAK PREVIEW

Soul Food Junkies

Byron Hurt, Filmmaker

Filmmaker Byron Hurt explores the upsides and downsides of soul food,

a quintessential American cuisine, its history and social significance to black cultural identity and its effect on African American health, good and bad. Soul food also becomes a lens through which to investigate the dark side of the food industry and the growing food justice movement.

3:00pm, 90 minutes

Vanishing of the Bees

George Langworthy, Maryam Henein

Known as Colony Collapse Disorder, the mysterious disappearance of bees has brought beekeepers to crisis in an industry responsible for producing apples, broccoli, watermelon, onions, cherries and a hundred other fruits and vegetables. Commercial honeybee operations pollinate crops that comprise one of every three bites of food on our tables. *Vanishing of the Bees* follows commercial beekeepers as they strive to maintain their bees’ health and fulfill pollination contracts across the U.S.

Arts

10:30am-5:00pm

6E5

Lexicon of Sustainability Pop-Up Show

The Lexicon of Sustainability is a traveling exhibit of information artworks that are based on a simple premise: people can’t be expected to live more sustainable lives if they don’t even know the most basic terms and principles that define sustainability.

6fl Center Hallway

Photography Exhibit and Auction

Youth Summit

11:00am-3:00pm 8fl Gym

College/Job/Internship Fair

Film Screenings

Pop-Up Teach-Ins

Open Mic Sessions

Youth Iron Chef Salad Competition

Active Living & Exercise Demos

Youth Community Food Mural

School & Community Garden Tours

Planning support provided by Brooklyn Tech HS, El Puente, UPROSE, EATWISE (Food Bank For NYC), Project Reach Youth of Lutheran Family Health Center, and ECO Station.

Kids' Activities

11:00am-3:00pm 1fl Gym

Arts and Crafts with the Brooklyn Children's Museum

Hands-on crafts and bike blender demonstration with Habana Outpost

Games and craft activity with New York Sun Works

Vokashi Mud Ball Making

Seed planting with Lefferts Historical House and Added Value

A food mural with Let's Move Brooklyn and CityArts

Childrens Farmers Market with Seeds in the Middle

Food demonstrations with The Weekville Heritage Center, Play Harvest, Butter Beans, and Open Road Park

Making sushi rice balls with different healthy fillings and dipping sauce! with Caroll Lee, Certified Health Counselor, and Personal Chef Michelle Spiegel

An Ask Me table featuring acupuncturist, nutrition counselor, and a SchoolFood chef

Read alouds and a craft/literacy activity with the Brooklyn Public Library

Composting with Earth Matter and Bushwick Campus Farm

Yoga with Bija Kids

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11:30am 1fl Gym

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Keralan Fish Curry with Brown Rice

Presented by Lauren Rauh at the Youth Summit

Lauren will prepare a healthy, delicious, meal while talking about nutritional components of balanced meal and basic Indian cooking techniques. Includes whole grains, vegetables, protein, and healthy fats, with a focus on creating a time-saving one-pot meal.

2:30pm 1fl Gym

Snack Happy: Healthy Snacks for Growing Kids

Trina O'Boyle, Happy Family

This demo will get children involved in making healthy, delicious snacks. It will cover using organic ingredients and whole foods, variety of foods/ flavors, snacking tips, healthy food on the go, and more.

Plenary Speakers



Lucas Benitez

Co-Director of the Coalition of Immokalee Workers

Lucas Benitez is a farmworker and co-director of the Coalition of Immokalee Workers. He is originally from Guerrero, Mexico, and he came to the U.S. when he was 16 to help support his five brothers and sisters. By organizing fellow migrant farmworkers, Lucas helped secure the first wage increase for tomato pickers in 20 years. He also exposed and stopped two slavery rings, and launched a Labor Action Rights program that collected nearly \$100,000 in back wages. In 1999, Lucas was the recipient of the prestigious Do Something BRICK Award, which recognizes and honors ten outstanding leaders under the age of 30.



Letitia James

District 35 – Council Member – Working Families

Council Member Letitia “Tish” James was born in Brooklyn, and except for her law school education at Howard University in Washington, D.C., she has lived in Brooklyn all her life. She loves her community, in all its diversity, and has devoted her life to helping it thrive. Council Member James is well-known for her activity in development issues in Brooklyn. Foremost among these issues is the “Atlantic Yards” project. James has been a long-time and vocal opponent of the development, and participated in numerous organizing and community forums. She supports an alternate plan for development that is more inclusive to the true needs of the community—affordable housing, better food access, and recreational access.



Tracie McMillan

Author

Called a “voice the food world needs” by the New York Times, Tracie McMillan is the bestselling author of *The American Way of Eating: Undercover at Walmart, Applebee’s, Farm Fields and the Dinner Table*. An award-winning reporter covering food and class, McMillan’s work has been recognized by groups ranging from WHY Hunger to the James Beard Journalism Awards—and earned her the ire of Rush Limbaugh, who has called her an “overeducated...authoress.” She speaks regularly about her work for venues such as The Rachel Maddow Show, NPR’s The Splendid Table, and TEDMed, and has been published in a range of publications including The New York Times, O: The Oprah Magazine, Saveur and Harper’s. A working-class transplant from rural Michigan, she lives in Brooklyn.



Nancy Romer

General Coordinator of the Brooklyn Food Coalition

Nancy Romer is the General Coordinator at the Brooklyn Food Coalition and a psychology professor at City University of New York’s Brooklyn College. She was instrumental in organizing the first Brooklyn Food Conference and establishing Brooklyn Food Coalition after becoming inspired to transform the way people produce, distribute and consume food.



Vandana Shiva

Activist and Author

Vandana Shiva’s work highlights the fundamental connection between human rights and the protection of the environment. Dr. Shiva offers solutions to some of the most critical problems posed by the effects of globalization and climate change on the poorest and

most populous nations. She founded an international organization, Navdanya, which is a network of seed keepers and organic producers spread across 16 states in India, and is leading author and voice in the anti-globalization movement.



Bryant Terry

Eco-chef and Food Activist

Bryant Terry is a chef and author of three books, including his latest, *The Inspired Vegan*. He is also the host of Urban Organic, a new multi-episode web series. His interest in cooking, farming, and community health can be traced back to his childhood in Memphis, Tennessee, where his grandparents inspired him to grow, prepare, and appreciate good food. Bryant completed the chef’s training program at the Natural Gourmet Institute for Health and Culinary Arts in New York City. From 2008 to 2010, Bryant was a fellow of the Food and Society Policy Fellows Program. He lives and creates in Oakland, California, with his wife and daughter.



Karen Washington

Activist and Community Gardener

Karen Washington has lived in New York City all her life, and has been a resident of the Bronx for over 22 years. Since 1985 Karen has been a community activist, striving to make the Bronx a better place to live. She is a member of the La Familia Verde Garden Coalition, sits on the Board of Just Food, and is an advocate for community gardens and healthy food access in marginalized communities.

Conference Speakers

Abby Youngblood is a former farmer and the Coordinator of the Fresh Food for All program at Just Food.

Adam Weissman works with Global Justice for Animals and the Environment, opposing trade agreements that endanger animals, ecology, food safety, and human rights, and TradeJustice NY Metro, an activist coalition fighting NAFTA-style trade agreements.

Added Value Youth of Red Hook develops leadership skills through expanding knowledge, developing skills and positively engaging with community through urban agriculture.

Adrian Antonio Paling is the Housing Organizer for Picture the Homeless.

Adrienne Esposito serves as Executive Director of Citizens Campaign for the Environment, a statewide environmental advocacy group.

Ajamu Brown, Community Organizer, Activist, and Social Entrepreneur, is the Founder of the Bed-Stuy Community Eco-Mapping Project.

Aki Baker is Chief Happiness Coordinator and Garden Educator at Adopt-A-Farmbox.

Alexandra García is an Ecuadorian organizer. She believes that justice in NYC's food system depends on the power that is being built by immigrant workers facing exploitation who drive and define our movement.

Alfred Cavallo, PhD, has worked at the US Department of Energy, the Princeton Plasma Physics Laboratory, and the French Atomic Energy Commission. His current interests are resource constraints, renewable power and energy policy.

Ali Weisman McDowell is the Education Director at Spoons Across America.

Alicia Rae Blegen's background includes non-profit educational administration and disability advocacy work. She found her niche managing Peaches HotHouse, an urban juke joint in Bed-Stuy specializing in Nashville-style hot chicken and good times.

Alison Filosa is the GreenThumb and Compost Coordinator at the Red Shed Community Garden. Ms. Filosa and garden members who participate in the CSA Program donate surplus food to a senior center in Bushwick.

Alison Rose Levy is a green health journalist at healthjournalistblog.com, covers food, health, fracking, toxic chemicals, activism, and public policy on the Huffington Post, on her show Connect the Dots and consults on social media with advocacy organizations.

Alissa Weiss covers food, health and environment issues for the Speaker of City Council, and has a background in public health and community development.

Amanda Neville is a serial entrepreneur and experienced communications strategist, specializing in building companies and teams, organizing operations, and producing integrated marketing plans, national advertising campaigns and complex websites.

Amelia Ekus, Director of Community Development at Epicurean Management oversees the sustainability and community outreach efforts of all restaurants under the Epicurean umbrella.

Amie Hamlin is the Executive Director of New York Coalition for Healthy School Food.

Amy Hamburger is an educator, performance artist, social justice advocate and organizer, who has learned valuable perspectives by visiting farms and families throughout the U.S. and Central America.

Amy Osekowsky is Chief Operating Officer of Liga Masiva. Liga Masiva is building a "global farmers' market" by directly connecting organic small-scale farmers in Latin America to consumers here in the US.

Andalusia Knoll is an organizer, educator and journalist who works with the Community/Farmworker Alliance, Families for Freedom and the Medios Caminantes media network.

Andrea Ramirez is a nutrition coach and certified GAPS (Gut and Psychology/Physiology Syndrome) practitioner specialized on chronic digestive and autoimmune diseases.

Andres Valbuena is a Local, Sustainable Chef, and Supper Club and Restaurant Entrepreneur.

Andrew Barrett is the School Garden Operations Associate at GreenThumb, and

works with Grow to Learn NYC to connect school gardens with city resources, organize workshops, and provide technical support to new and existing gardens.

Andrew Gunther serves as Program Director for Animal Welfare Approved, an organization that certifies and promotes family farms that raise their animals sustainably on pasture or range according to the highest welfare standards.

Andrew Hapke is a Co-Founder of Zokos, a Kickstarter for Dinner Parties. Before Zokos, Andrew received his MBA from Yale and worked in small business finance in the U.S. and abroad.

Andrew Smallman, Director of Hunger and Food Support Initiatives at United Way of New York City is responsible for integrating and coordinating all of United Way of New York City's hunger-related initiatives.

Anna Davis is a recent graduate of Hampshire College with a degree in Environmental Sociology.

Annaliese Griffin covers the best stories in Brooklyn—food related and otherwise—and has worked in the food industry doing everything from farming to baking to cheesemongering.

Annelise Hildebrandt is a student at College of the Atlantic, strongly advocating for sustainable farming, education, composting, food justice, and human ecology.

Annie McShiras is a member of SolidarityNYC, actively building a solidarity economy movement in NYC, and is the Development Director at the Responsible Endowments Coalition.

Annie Novak is Founder and farmer of Eagle St. Rooftop Farms and Growing Chefs, and assistant Manager of the Howell Family Gardens at the Brooklyn Botanical Garden.

Anthony Butler, is affiliated with St. John's Bread and Life.

Antonio Valladares, certified nutrition/lifestyle coach, personal trainer and massage therapist, has been helping people break free from dietary dogmas and discover their biological blueprint for health, fertility, fat loss, performance and longevity for almost 20 years.

Anyuri Betegon is a student at College of the Atlantic, studying and advocating education, composting, food justice, marine biology and human ecology.

Conference Speakers, continued

Arabelle Cilantre is a graphic artist who designs everything from album covers, posters, and websites. She is Haitian community activist who fundraises to provide a library in Haiti to replace one lost to the earthquake.

Araby Smyth is the Manager of Palo Santo in Park Slope. Six years of waitressing in various Brooklyn restaurants inspired her to want to incorporate worker's rights into a restaurant's overall mission of sustainability.

Arjan Stephens is the Executive Vice President for Sales and Marketing of Nature's Path, a family-owned business, founding member of the Non-GMO project, and leader in the organics industry since 1985.

Arnetha Singelton is a Fort Greene resident, Ingersoll Garden of Eden Gardener, and FUREE member.

Arthur Gillette is the Director of Research for HowGood. HowGood measures the impacts of products to help you decide which products are best.

Ashwini Srinivasamohan holds a BA in Environmental Studies from New York University, and currently works as the Resource Center Program Assistant for the Association for the Advancement of Sustainability in Higher Education (AASHE).

Audrey Castillo is the Program Coordinator for the DPHO Healthy Schools Program.

Audrey Sasson is the Senior Program Officer for National Campaigns at Pursue: Action for a Just World, a project of American Jewish World Service and AVODAH: The Jewish Service Corps.

Barbara Arrindell co-founded Damascus Citizens for Sustainable Energy, DamascusCitizens.org this region's original NY metro frack protection group. DCS tracks and challenges the legal, health, environmental, food, and economic risks of fracking. DCS is affiliated with NYH20.

Barry Schwartz of Grown In Brooklyn makes cultured foods from around the world. He sources local ingredients, to make contemporary food from ancient cultures.

Bea Schwartz has worked for the Morrisania WIC program for over 25 years and is currently the Deputy Director. She holds a Master's degree in Nutrition from Columbia.

Beatriz Beckford is the School Food Organizing & Policy Coordinator for the Brooklyn Food Coalition.

Beatriz Lopez is Senior Organizer at Public Citizen's Global Trade Watch, which works to ensure economic security, a clean environment, safe food, access to quality affordable services, and democratic decision-making in the face of globalization.

Ben Thomases was the first Food Policy Coordinator for the City of New York and currently serves as Senior Vice President for New York City Programs at Seedco.

Beth Finkel is Senior Manager of Programs and Services at AARP New York. She directs community Programs that serve 50+ New Yorkers—focusing on money management, grandparents raising grandchildren, financial security, and older adult hunger.

Beth Linskey, of Beth's Farm Kitchen LLC, makes regionally and locally grown jams and chutneys in small batches and has been in business for 30 years.

Beverly Johnson is the Executive Director of The Magnolia Tree Earth Center.

Bill Malloy is the meat buyer at the Park Slope Food Coop and sources local and sustainable meat for its members.

Bill Telepan is the owner and chef of Telepan Restaurant on the Upper West Side and is a Founder of Wellness in the Schools.

Bina Ahmad is an animal rights activist, a member of the Muslim Defense committee, and an Executive Committee member of the NYC National Lawyers Guild, focusing on Occupy Wall Street criminal and civil cases.

Bishop Bennett is affiliated with Upper Room Gospel Baptist Church.

Bob Lewis is the Chief Marketing Representative at the NYS Dept. of Agriculture and Markets and co-founded Greenmarkets in NYC in 1978.

Bobbie Sackman has been the Director of Public Policy with the Council of Senior Centers and Services since 1989 and advocates on hunger and food security issues of older adults.

Brad Lander represents District 39 in the NYC Council. Former director of the Pratt Center for Community Development, Councilmember Lander spent his career standing up for affordable, livable, and sustainable communities throughout Brooklyn and New York City.

Brandon Lacy Campos is queer, HIV positive, author, amateur chef, food and wine lover who also happens to be the co-executive director of Queers for Economic Justice.

Brett Tolley, a fourth-generation fisherman with the Northwest Atlantic Marine Alliance, (NAMA) works to restore and enhance an enduring marine system supporting a healthy diversity and an abundance of marine life and human uses.

Brian Dolphin has learned about the philosophy of music in indigenous communities around the world as a Watson Fellow, and currently learns and teaches music to bring us back to a symbiotic relationship with the Earth.

Brian Dominick is the author of "*Animal Liberation and Social Revolution*" and is an activist and a writer on a range of social issues.

Brian Kaminer is the Co-Chair of Slow Money NYC. His company, Talra, is focused on cultivating sustainable investments, from renewable energy to sustainable food.

Bryant Terry is a chef, food justice activist, and author of three books, including his latest *The Inspired Vegan*. He lives and creates in Oakland, California.

Callista Falsia is a Healthy Lifestyles Manager at Neighborhood WIC. She holds an M.S. in Nutrition Science from Brooklyn College, is certified with ACE and AFAA, and is a former culinary instructor BCCP and KCC.

Carina Millstone is Founder and Director of The London Orchard Project, creating urban orchards across London.

Carolina Gonzalez is Senior Producer for the national public radio show *Latino USA*. She is former editorial writer at the NY Daily News, and board Co-Chair of the community organization Fifth Avenue Committee.

Carolyn Bane began cooking at Diner in 2004, a pioneering restaurant in Brooklyn in 2004 where she met partners Sarah Buck and Erika Geldzahler. She has cooked at The Spotted Pig and Roberta's.

Carolyn Cohen is a founding staff member of ICE, holds a MA Education from the New School for Social Research, and recently graduated from the Institute for Integrative Nutrition. She is a Co-Founder of FoodFight.

Caryn Hartglass is the Founder of Responsible Eating And Living (REAL), a nonprofit that promotes plant-based foods and planet-friendly products. She currently hosts the weekly It's All About Food show on the Progressive Radio Network.

Cassandra Flechsig is a consultant and the Green Cart Program Manager at Karp Resources, supporting entrepreneurially-run fresh produce carts in high-needs areas across the five boroughs.

Catherine Hoffman is a personal chef, postpartum doula, and a Just Food Community Chef.

Catherine Saillard opened iCi in 2004 with the strong commitment to serve the Brooklyn community delicious food that would be grown sustainably & locally.

Catherine Smith lives in Walt Whitman Houses and is an active member in FUREE's Accountable Development Campaign.

Cecil Prince, of Cedar Tree Community Garden, and his father have been growing food and sharing it with a local pantry and neighbors in need for the past 37 years.

Cecile Charles-King is an Educator, Social Worker, Urban Farmer (professionally), Community Gardener (by avocation), Food and Social Justice Activist, Employee Assistance Programmer (EAP), and Researcher.

Celina Lynch is a board member of FUREE, a long-time resident of Ingersoll Houses, and a leader in the fight for quality public housing, good jobs and fair development.

Celine Conception has worked with Food Bank For New York City's CookShop for Teens/EATWISE Program for three years, and has experience working in NYC restaurants.

Charles Barron represents District 42 in the NYC Council and has been a community activist for 25 years. He has sponsored important legislation helping all New Yorkers, from renovating parks to protecting the city's Meals on Wheels program.

Charlie Grosso. Photographer. Art Gallery Director. Adventurer. Fire starter. Rule Breaker. World Traveler. Writer. Possible Spy. Progressing in Art Revolution/World Domination/Spy Mission. Only fitting to Live under an Alias.

Chido Tsemunhu of BK Permaculture spent much of her youth in Zimbabwe, is a firm believer in breakfast, hugs and smiling. She nurtures a growing interest and commitment to all things sustainable and self-sufficient.

Chris Beers imagines social realities as flexible conditions to be reinvented. His work ranges from changing an art gallery into a hammock filled reading room to leading adults through a series of childhood team-based games.

Chris Hunt serves as Senior Policy Advisor for GRACE's Sustainable Table, which educates the public about the benefits of sustainable food and the problems with the industrial alternative.

Chris O Donnell is an activist and a professionally trained chef from the Institute of Culinary Education, who has been cooking for Occupy Wall St. from October to present day.

Christina Schiavoni, Director of the Global Movements Program at WhyHunger in NYC, works to connect US-based food and farm movements to global movements for food sovereignty and the right to food, water, and sustainable livelihoods.

Christine Rico is a Social Entrepreneur and Management Consultant who grows food and social ventures in New York City

Christopher Schlottmann is a Clinical Assistant Professor of Environmental Studies, Affiliated Professor of Bioethics, and Associate Director of the Environmental Studies department at New York University. He teaches the class, "Food, Animals & the Environment".

Cynthia Cruz is a contemporary American poet and professor who has published poems in numerous literary journals. She directs writing programs in homeless shelters, for women at the New York State Psychiatric Institute, and for at-risk youth.

Claire Hartten uses integrative design to create special events and workshops that enhance knowledge sharing and build solutions. Through Green Rabbits, Claire

consults with entrepreneurs in the food industry, national and local governments, and non-profits.

Claire Sandberg is the Co-Founder and Executive Director of Water Defense with Mark Ruffalo, which connects the dots between the movements working to stop extreme fossil fuels, such as hydrofracking, tar sands, and mountain top removal.

Clarisa James is the Executive Director & Co-Founder of DIVAS for Social Justice.

Claudia Joseph oversees large compost systems at the Garden of Union, MS 51—where it serves as an educational model—and the Old Stone House, where it will accept material from the public.

Claudia Keel is an herbalist and food and nutrition consultant with a practice in Union Square, Manhattan, as well as an avid wild-crafter, community gardener and alternative food club developer.

Claudine Alfano is a special events planner and serves on advisory board of Spoons Across America.

EATWISE interns are from participating high schools in all 5 boroughs in NYC. Students learn about healthy eating and living, and then present that information to their peers at school and in their communities.

Craig Haney taught at The Farmers' Museum in Cooperstown, ran an organic grass-based livestock farm in the Catskills and now raises sheep, swine, cattle, and poultry on pasture at Stone Barns Center in Westchester.

Daira Quiñones is a singer, dancer, poet, and activist from Bogota, Colombia. She is among 4.9 million Colombians displaced by violence, and she currently works to empower other displaced people in Bogota.

Daisy Chung is Assistant Director of Restaurant Opportunities Center of New York.

Dan Kaminsky is a native Brooklynite and recent college graduate who has participated in several organizing efforts. He is new to the transition movement and is energized about the model and the potential it holds.

Dan MacCombie is the Co-Founder and Executive VP of Runa, an Amazonian beverage company that sells tea bags and bottled beverages based on guayusa.

Conference Speakers, continued

Dan Miner promotes sustainability as volunteer organizer of Beyond Oil NYC, and economic development as deputy Director of LIC Partnership.

Dania Davy, Attorney, Facilitator, and Food Justice Advocate, wrote, directed, and produced the documentary, *Our Land, Our Lives: The North Carolina Black Farmer's Experience* and co-authored *North Carolina Black Land Loss Needs Assessment*.

Dan Brady is Special Projects Coordinator for the Food Bank For Westchester, developed the countywide food-growing Program, and is an organic gardener.

Daniel Gross is an attorney and the Executive Director of Brandworkers, a non-profit organization protecting and advancing the rights of retail and food employees.

Daniel Reyes, Director of Programs & Operations at Yorkville Common Pantry, has developed and expanded a nutrition education program, procured fresh locally grown produce for all feeding programs, and implemented a satisfaction program at YCP.

Danielle Gould is Founder & CEO of Food+Tech Connect, a media company connecting food and technology innovators through news/analysis, events, and research. She is also a contributor to Forbes and an SJF Institute Fellow. foodtechconnect.com

Danilo López is a farmworker organizer with Migrant Justice (Vermont). Lopez helped lead the campaign creating a state policy directing Troopers to not enforce immigration law and received the 2011 Human Rights Hero Award.

Dariana Castro is the Special Programs Director at International High School at Prospect Height, a school dedicated to working with recent immigrant students.

Darrell Robinson is a MARP Eats Fresh Community Chef Certificate holder. He has been cooking for friends for years and enjoys making meals for others. He appreciates the art of cooking and sharing a good meal.

Dave Murphy is the Founder and Executive Director of Food Democracy Now!, a grassroots movement of more than

250,000 American farmers and citizens dedicated to reforming our food and agriculture.

David Braun is the President of United for Action, a key member of the Gasland team, and the lead organizer for New Yorkers Against Fracking, a coalition working to ban fracking in New York State.

David Kirby writes for The Huffington Post. He previously wrote for The New York Times, and was a correspondent in Latin America from 1986-1990. He's authored: *Evidence of Harm*, *Animal Factory*, and *Death at SeaWorld*.

David Marangio is one of the founding members of the Bay Ridge Food Co-op. Press coverage of the work that community is doing is an essential component of their success to date.

David Watts is Assistant Director of Community Counseling & Mediation (CCM) Georgia's Place.

David Weinberger has worked for CUNY, the Roosevelt House, the MTA, and NYC EDC. He will help you navigate the trials and tribulations of fundraising.

Dawit Aytenew is an Ethiopian entrepreneur who works on solar-energy related inventions. He believes in community food security and sovereignty, and in family. He is member of Scientific Soul Sessions.

Dawn Techow, Vice President of Operations, manages the Peeled Snacks supply chain from farm to retailer. She is responsible for sourcing fruit and snacks, and manages production facilities, logistics and quality control.

DayStarr Chou is a North Carolina Cherokee member, an author and editor of the Newsletter, *Back to the Blanket*, an Indigenous Peoples and Women's Rights Activist, and a Green Party member.

Deborah Lewison-Grant graduated with a MA from Teachers College Columbia University and taught in several NYC public high schools. She returned to TC to pursue a doctorate in Curriculum and Teaching. She is a Co-Founder of FoodFight.

Demetrice Mills has been Board President of the Brooklyn Queens Land Trust for the last two years, educating and inspiring people to become successful and environmentally responsible gardeners.

Derek Denckla is Founder and CEO of FarmCityFund.org, a new lender to NYC urban farms and Co-Chair of SlowMoneyNYC.org, a national movement to reinvent investing in small, local sustainable food business.

Destin Layne is a Program Director at GRACE, an organization using web-based initiatives (Sustainable Table/Eat Well Guide/The Meatrix) to educate and energize people about the issues of sustainable agriculture and the hazards of industrialized food. gracelinks.org

Devita Davison, Founder /Owner of The Southern Pantry Company, makes gourmet gift boxes using small-batch, artisan food purveyors. Her products pay tribute to her southern heritage, telling stories about where they're from, and who makes them.

DeVonna Cayson is the Research and Development Chef for 4food.

Diana Robinson is the Campaign and Education Coordinator for the Food Chain Workers Alliance, a coalition of worker-based organizations that work to improve wages and conditions for all workers along the food chain.

Dolores Perri is a board certified clinical nutritionist, practicing for over 25 years, on the cutting edge of research, who shares information that motivates people to lead a healthier, happier and more productive life.

Dominique Bryant is a 2nd year Myrtle Eats Fresh "Myrtle Avenue Community Run Farm Stand" market Manager and EBT/WIC/Health Bucks outreach Coordinator in her community of 27 years.

Don Lewis is the owner of Wild Hive Farm and has been a pioneer in reinvigorating the local grain-shed. In 2002 he started working with a local farmer to grow, mill and bake with small grains.

Donnie Smith is a vegan living in Brooklyn, NY, who has been involved in the animal rights movement for 5 years or longer, and believes that food is power.

Dori Chandler is a home-worm bin vermicomposter/community gardener, and a Hunter College Urban Planning graduate student.

Doris Lin, Esq. is the author of *Guide to Animal Rights* for About.com and Director of Legal Services for the Animal Protection

League of NJ. You can find her at @aboutAnimalRts or @DorisLin or <http://animalrights.about.com>.

Doug DeCandia has a degree in Sustainable Agriculture and is the Food Growing Project Coordinator at the Food Bank For Westchester.

Rev. Dr. Alvan N. Johnson, Jr. is Presiding Elder at Brooklyn-Westchester District AME Church.

Dr. Jessica B. Harris is a food historian, a tenured Professor of English at Queens College/CUNY, and also the first scholar to hold the Ray Charles Chair in African-American Material Culture at Dillard University in New Orleans.

Dr. Khin Mar Cho, Ag scientist, Ag economist, is Coordinator of Cornell University Cooperative Extension New York City's nutrition and health program, dedicated to providing nutrition education at faith-based and community-based organizations citywide.

Reverend Melony Samuels is the Executive Director of Bed-Stuy Against Hunger, a multi-service faith organization that works toward food security, has developed a garden that provides fresh produce for their "choice" food pantry.

Dr. Milton Mills, an internist at Fairfax Hospital, is Associate Director of Preventive Medicine for the Physicians Committee for Responsible Medicine (PCRM) and co-author of PCRM's report "Racial and Ethnic Bias in the U.S. Dietary Guidelines."

Dr. Sarita Dhuper, Pediatric Cardiologist and Clinical Associate Professor of Pediatrics at SUNY Health Science Center, Brooklyn, is the Founder and Director of LIVE LIGHT LIVE RIGHT a community based Childhood obesity treatment Program.

Drew DiVittorio, NCCAOM, is a nutritional Consultant, health coach, and national board certified in Traditional Chinese Herbology by the National Commission for the Certification of Acupuncturists and Oriental Medicine.

Dr. Eden Fromberg's diverse education, years of clinical experience, and interest in research, give her the opportunity to sort out complex issues and provide detailed, personalized guidance to each woman's individual needs.

Eleonor Leger is the Community Outreach Coordinator for Harvest Home's Farmer's Market. She is interested in promoting healthy foods in low-income neighborhoods and loves to work with community groups to make that happen.

Elizabeth Bueno is a Senior Loan Consultant at Accion, the country's largest nonprofit microlender. She focuses on initiatives and partnerships to better serve emerging and established food and beverage businesses.

Elizabeth Henderson has been an organic farmer for over 30 years and is currently working with the Agricultural Justice Project to launch a Food Justice label.

Elysa Dinzes is a Registered Dietitian and currently works as the Nutrition Supervisor at The New York City Department for the Aging.

Emily Gilbert is a graduate of New York University's Environmental Studies Program. She currently works as a Program Assistant with the Litigation Project at the Center for Science in the Public Interest (CSPI).

Emily Hollyday is a student at College of the Atlantic, studying and advocating farming, education, and human ecology.

Emily Rhodes is the Food Stamp Outreach Supervisor at Metropolitan Council on Jewish Poverty. She oversees 6 Benefit Enrollers as they conduct food stamp outreach and enrollment in Queens, Brooklyn and the Bronx.

Emily Sandusky is the Managing Consultant at Karp Resources, a New York City-based food and agriculture consultancy that works with government, business, and non-profit organizations to grow food businesses and healthy organizations.

Eric Brelsford is a Computer Programmer working with various organizations across New York City to promote access to land and food.

Eric Weltman is a Senior Organizer for Food and Water Watch in New York and has over 20 years of experience leading social justice campaigns and building progressive power.

Erica Dorn is Accion USA's New York Business Development Officer. **Erica's** work at Accion provides funding, PR, and mentorship for food and beverage entrepreneurs.

Erika Licht is a Garden Educator at New Settlement Apartment's Bronx Helpers.

Erik Facticeau is the co-founder of Seeing Green: The Value of Urban Farms, a project to monitor storm water mitigation properties of urban farm

Erika Lesser joined Urbane Development as Director of Operations in 2011. She is also an Adjunct Lecturer in food culture at Brooklyn College of the City University of New York.

Erika Simonian, CCH, is a board certified homeopath, employing a holistic approach to health and well being through the careful selection of remedies that address clients' physical, mental and emotional symptoms.

Erin Barnes is Co-Founder and Executive Director of ioby, an online crowd-resourcing platform helping bring environmental ideas to life in NYC.

Erin Danna is a Supper Club Chef/Co-Founder.

Erin Hoover is responsible for City Harvest's message development, the foundation upon which its External Relations team raises \$19 million annually, as well as media relations.

Ethan Murphy has spent his entire professional career in the food service industry, and was recently activated by the actions of Occupy Wall St.

Eva Barrett, is the Director of the Food Pantry and Soup Kitchen Program at Crossover Baptist Church.

Eva Motch is a Local Artist and Local Foods Connoisseur.

Evergreen Chou, Mandarin Chinese, is an Ultrasound Technician, Co-Founder of the Flushing Greens, a community advocate interested in the well-being of future generations and food sovereignty, and a Green Party candidate.

Fatima Cruz, Deputy Director, Special Programs, NYCDOE School Food, provides Spanish translations of Healthy Cooking For Your Congregation, A Guide and Resource Book for Faith Based Culinary Committees and Health Ministries for Bronx Health REACH.

Fekkek Mamdouh is co-founder of the Restaurant Opportunities Center, and Co-Author of *The Accidental American: Immigration and Citizenship in the Age of Globalization*.

Conference Speakers, continued

Flip the Table: Youth Food Council (YFC) seeks to support the future leaders of the sustainable food movement, lending a problem-solution framework for youth to mobilize around and envision change.

Food Systems Network NYC is an organization designed to foster communication and cultivate community amongst various stake holders and professionals working across the food system.

Fran Miller is Director of Crown Heights Farm Share.

Francine Stephens is the owner of Franny's and Bklyn Larder in Park Slope, Brooklyn. She is currently working on her first cookbook (Artisan Press, April 2013) and her upcoming restaurant, Marco's.

Francisco Perez is Puerto Rican, Yale University student, member of Scientific Soul, interested in food sovereignty and will be hosting a film showing Venezuelan Food Sovereignty featuring the Venezuelan farmers.

Frank Jump is the author of the newly released book, *Fading Ads of New York City* and the Fading Ad Blog. Jump is an Instructional Technology Specialist and educator in Flatbush, where he also resides.

Gabrielle Langholtz has worked both sides of the media machine, always at the intersection of eating and ecology. As an editor, she preaches beyond the choir by dressing so-called stick stories in carrot costumes.

Gary Francione, Distinguished Professor Law and Nicholas deB. Katzenbach Scholar of Law and Philosophy, Rutgers Law School, authors books and articles on animal ethics and law, including *Animals as Persons* and *The Animal Rights Debate*.

Gary Oppenheimer, a CNN Hero, TEDx speaker, Master Gardener, Rutgers Steward, Huffington Post's 2011 Game Changer, Glynwood 2011 "Wave of the Future" award winner and Ecocentric Blog Hero, is Founder of the AmpleHarvest.org Campaign.

Gene Baur, Co-Founder and President of Farm Sanctuary, works to inspire change in the way society views and treats farm animals. His book is entitled: *Farm Sanctuary: Changing Hearts and Minds About Animals and Food*.

George Edwards is the Co-Coordinator for the Programming Committee for the 2012 Brooklyn Food Conference.

George Weld the owner and creator of Egg, a highly successful all-day breakfast restaurant in Williamsburg and is opening Parish Hall down the block; he sources almost all of his food locally and sustainably, including meat.

Greg Todd is a permaculturist who facilitates the Imani community gardens in Crown Heights.

GrowNYC YouthMarket interns operate farmers markets in their local communities. These youth earn a salary and learn small business skills and provide underserved communities access to healthy fresh foods.

Gwen Schantz is a co-founder and partner of Brooklyn Grange Rooftop Farm.

Hannah Springer-Corvera, MS, HHC, is a traditional foods chef, nutritionist, cooking instructor, and Brooklyn chapter leader for the Weston A. Price Foundation.

Helen Zuman is a permaculture designer, Master Composter, and member of the PSFC's Brooklyn Backyard Brigade. She grows food at home, at work, and at the Garden of Union. She knows how to milk goats.

Holly Howard, former VP of egg, now runs Ask Holly How, a consulting company that focuses on streamlining the operational side of your business to bring a unique experience to your employees, customers, and community.

Howard Hemmings is the Community Coordinator for the NYCHA Garden & Greening program in Brooklyn, Queens, and Staten Island.

Iain Kerr is a member of spurse who focuses on questions of foraging and the commons.

Inga Byiinkina is a Certified Nutritional Coach through the Academy of Healing Nutrition, where she is a faculty member. She has studied holistic nutrition, food energetics, oriental health assessment, Chinese, Ayurvedic and Western herbal systems for 8 years.

Jacqueline Follain is a public health professional and a community organizer interested in protecting and improving the health of our community by working to improve access to healthy food.

Jacqueline Hart, PhD, is a sociologist and an ethnographer. She is graduate faculty in the Health Advocacy Program at Sarah Lawrence College, and does program learning, evaluation, and strategic planning with non-profits around the world.

Chef Jacques Gautier is the owner and groundskeeper of Palo Santo and Fort Reno in Park Slope.

Jalal Sabur, community organizer and farmer, is the founding member of the Freedom Food Alliance, which uses food to promote environmental justice, food sovereignty, prisoner justice and economic justice.

James Slezak is a partner and leads sustainability at Purpose.com. Previously, James led projects on sustainability, technology and economic development for McKinsey & Company, including strategy for the Australian Prime Minister, Al Gore and ONE Campaign.

Janet Poppendieck is a Board member at Community Food Advocates, Professor of Sociology at Hunter College, and author of *Free for All: Fixing School Food in America*.

Jared Koch, Founder and CEO of Clean Plates, is a nutritional Consultant certified by the Teachers College of Columbia University, the Global Institute for Alternative Medicine and the Institute for Integrative Nutrition.

Jasmin Singer is Executive Director of Our Hen House (and podcast co-host), writer for VegNews Magazine, and Host for VegNews TV. Previously, Jasmin was Farm Sanctuary's Campaigns Manager and Actor-Educator with AIDS-awareness theater company Nitestar.

Jason Foscolo, The Food Law Attorney, is a full-service firm, dedicated to the special needs of small-scale farmers and food entrepreneurs.

Jason Fox's passion for food and his background in food styling and photography paved his way to Fleisher's apprenticeship Program where he is now General Manager and butchers in their newly opened Brooklyn shop.

Jason Glaser is the President and Co-Founder of La Isla Foundation, an organization dedicated to addressing the chronic kidney disease epidemic among sugarcane workers in Central America.

Jay Lee is Founder of Smallknot, a local social lending platform.

Jay Weinstein graduated from the Culinary Institute of America and teaches at the Natural Gourmet Institute. He is the author of *The Ethical Gourmet*, *The Everything Vegetarian Cookbook*, and *The Cup of Comfort Cookbook*.

Jean Weisman worked for 27 years as an academic advisor at the City College Center for Worker Education. She was active in her union- the Professional Staff Congress.

Jean Halloran, Director of Food Policy Initiatives at Consumer Union, has represented Consumers International in the global effort to get Codex guidelines on GE food labeling, and has advocated on consumer's right to know.

Jeanne Hodesh liaises with press, manages social media and pens newsletters to promote what's in season at the market, whether it's informing journalists about a new Greenmarket initiative or heralding the arrival of the first strawberries.

Jen Hyde is a poet and the co-founder of Not a Luxury.

Jennifer Welles is a community housing developer and cooperative Coordinator at Northern Manhattan Improvement Corporation (NMIC), currently in the process of helping to form a worker coop of cleaners.

Jenny Miller covers everything from restaurants to silly pet-food stories for Grub Street. When not consuming within the five boroughs, the Stanford grad enjoys traveling to places like Thailand eating everything in sight there.

Jessica Applestone is an author, and the co-owner of Fleisher's Grass-Fed and Organic Meats; a dynamic, sustainable butchery and school with locations in Park Slope and Kingston, NY.

Jessica Powers, Director of the National Hunger Clearinghouse at WhyHunger, helps develop the capacity of emergency food providers by sharing information about innovative models nationally, and leads a team on the National Hunger Hotline (1-866-3HUNGRY).

Jhack Sepulveda, Jhack Sepulveda is a Community Nutritionist with United Way of NY on the Hunger Prevention and Nutrition Assistance Program where he evaluated and assisted Emergency Food Programs, many faith-based, to meet nutritional, food safety, and sanitation standards.

Jim Fischer, mentor and chief for nycbeekeeping.org, is a well-known author on the subject of bees. He kept 600 hives in the Blue Ridge Mountains in Virginia and teaches "The Bee Course" in Central Park every year.

Jimmy Carbone is owner of Jimmy's 43 restaurant, creator of Food Karma Press, host of beer sessions radio on Heritage Network Radio, and a generous supporter of the NYC food movement.

Joan Bryant is a Fort Greene resident and Ingersoll Garden of Eden Gardener.

Joann Shanley is currently the Director for the NYC Hunger Free Communities Consortium and has 25+ years experience in building and managing innovative public-private partnerships.

Joe Marraffino is the Financial Manager for the GreenStar Cooperative Market in Ithaca, NY. For many years he was a worker-owner within the worker-owned Arizmendi Bakery cooperative association in California.

Joel Diaz is a peasant leader from Venezuela with the Ezequiel Zamora Front from the state of Yaracuy. He is known nationally for his work on food sovereignty and land reform.

John Durant is a well-known paleo diet expert, author, athlete, caveman, hunter and fitness expert living in New York City. He is the Founder of Hunter-Gatherer.com.

John Glebocki is a fifth generation farmer in the black dirt region of Orange County, who grows a wide variety of vegetables and specialty crops for farmer's markets and specialty wholesalers in the tri-state area.

John Howe is the Founder and retired organizer of NYC Beekeeping and hosts a popular school Program for children of all ages.

John Maher is an animal lawyer and adjunct professor of Animal Law at Touro Law Center. He represents Best Friends Animal Society and is a graduate of the University of Pennsylvania (Wharton) and NYLS.

John Valverde, the Director of Workforce Development at the Osborne Association, was integral in founding Osborne's Green Career Center and is a visionary leader in New York City's green economy and reentry services.

Jonathan Boe is an urban farmer specializing in Recirculating Aquaculture Systems and a Chef, dedicated to sustainable local food. He is also the Co-Founder of OKO Farms.

Jonathan Deutsch is Associate Professor and Director of Culinary Arts at Kingsborough Community College, CUNY and Public Health at the CUNY Graduate Center.

Jonathan Fox, Staff Attorney, helped develop The Financial Clinic's financial development ToolKit and is also supporting the Clinic's Strategic Initiatives and Capacity Building Efforts on integrative financial strategies.

Jonathan Kadish is the chair of the New York Branch of the Aquaponics Association and an aquaponic gardener.

Joseph Heller, District Conservationist for the United States Department of Agriculture, Natural Resources Conservation Service (USDA-NRCS) in New York, provides technical and financial assistance through conservation programs for voluntary environmental improvements on private lands.

Joshua Latour has formerly been a member of an intentional community in the U.S; He's a member of an anarchist collective called 'In Our Hearts', an event organizer, mentor, mediator, social justice activist, and caterer.

Juan Carlos Ruiz came to the U.S. over twenty years ago as an undocumented immigrant from Mexico, and now works as the National Director for Colors Restaurant, shifting shifts the restaurant industry through cooperative models.

Juan Olmedo de la Sota Riva is a student at College of the Atlantic, studying and advocating farming, agroecology, composting, food justice, and human ecology.

Juarline Stavrinis has been cooking allergy-free for 7 years and has a food blog at allergyfreecookingbaby.com.

Judith Belasco is Director of Programs at Hazon, a food justice and sustainability advocacy organization serving the Jewish community and beyond.

Conference Speakers, continued

Judy E. Marshal is the Senior Nutrition Consultant for the Live Light ...Live Right program. In addition to being a nutrition Consultant, she has a private practice in Brooklyn and Great Neck.

Julian Franklin is a professor emeritus in the Columbia University Department of Political Science. After he retired, he became deeply interested in animal issues and taught an undergraduate course in animal rights as an adjunct.

Julianne Schrader is the Director of Grow to Learn NYC where she collaborates with government and non-profits across the city to foster cooperation working together to inspire, create and maintain gardens across NYC's public schools.

Julien Terrell is the Director of Organizing at Youth Ministries for Peace & Justice.

Juliette Austin, Certified Holistic Health Coach, specializes in a nutritionally integrative approach to guiding your innate drive towards achieving optimal health and wellness and reaching your current and future health goals through gradual lifestyle changes.

Julio Moreno is a Venezuelan fisherman from the coastal community of Chuao and a leader of the Simon Bolivar National Front. He helped to write Venezuela's progressive fishing law, which outlaws environmentally devastating bottom trawling.

Jumaane Williams represents District 45 in the NYC Council. A long-time community organizer and former Housing Director for the Flatbush Development Corporation, Councilmember Williams has advocated for policies that promote civic engagement, community empowerment, and youth development.

June Russell, Manager of Farm Inspections and Strategic Development at Greenmarket, has worked to develop initiatives that foster areas of production and processing for Greenmarket producers in tandem with the larger regional food system since 2004.

Kara Rota is Director of Editorial & Partnerships for Cookstr, a company that believes the intersection of technology and food is vital, and that quality recipes, when treated correctly with metadata, can power transformative innovation.

Karen Bummele, Certified Leadership & Life Coach and Founder of Your Conscious FootprintSM, empowers socially conscious businesses, individuals, and organizations to live their values and vision, and lead authentically for sustainable impact and whole living.

Karen Washington is an urban farmer, community activist and Co-Founder of Black Urban Growers, which nurtures collective black leadership to ensure we have a seat at the table through education and advocacy.

Kari Morris is involved in teaching kids and adults about local produce and healthy eating utilizing a degree in Fine Art. Morris Kitchen was founded in 2009 and currently has products in over 50 specialty stores.

Kassy Nystrom is the Program Manager for Food Access Initiatives at the Myrtle Avenue Revitalization Project (MARP).

Kate MacKenzie is the Director of Policy and Government Relations at City Harvest

Kathy Goldman is Co-Director of Community Food Advocates.

Kathy Ozer is the Executive Director of the National Family Farm Coalition, where she has worked on farm, rural, and fair trade policy for the past 20 years.

Katie Pryor is NYC Regional Coordinator for Vegan Outreach. A statistician with a B.S. in Mathematics and M.S. in Environmental Sciences (May 2012), Katie works to end suffering and environmental degradation caused by factory farming.

Katy Mitchell-Gilroy has been an advocate of healthy food for hungry people for several years, and is currently the Nutrition Resource Manager at the Food Bank For New York City.

Kayla Santosuosso is the Founder of the Student Food Cooperative at NYU, head of Sourcing for the Bushwick Food Co-op, and coordinates Engagement and Communications for the NYU Sustainability Office.

Keith Carr works for City Harvest as a neighborhood program organizer in Bed-Stuy and is active in his faith community.

Keith Cohen and **Terrence Geary** of Oven Artisans were some of NYC's earliest adopters of local grains into their bakery. They continue to integrate local flour into their business as it becomes increasingly available.

Kelli Jordan is the Project Coordinator of Farming Concrete, a project to quantify food production in NYC. She is also a student at the New School.

Kelly Fragale is the Co-Founder of Ecophilia Productions, a green event production company that creates sustainable initiatives to promote the re-localization of food, skill-sharing and education. She is a weekly contributor to Realitiesandwich.com.

Ken Greene is Co-Founder of the Hudson Valley Seed Library, which provides regionally grown and adapted seeds for the New York and the Northeast.

Ken Jaffe, co-owner of Slope Farms, has produced grass-fed beef in the Northern Catskills since 2004 and participates in coalitions for healthy and sustainable food and environmental policies in NY State.

Kenyon Farrow is affiliated with Housing Works.

Kerstin Lindgren is Executive Director of the Domestic Fair Trade Association, a collaboration of organizations representing farmers, food workers, manufacturers, retailers, and NGOs united by a common vision of a healthy, just, sustainable food system.

Kahlidra Levister is the Executive Vice President of 4food.

Kim Hernandez is currently Deputy Assistant Commissioner in the Bureau of Community Services at the New York City Department for the Aging and has over 20 years of experience in city government.

Kimberly Bylander directs programs to increase access to healthier food and physical activity opportunities in North/Central Brooklyn through the NYC Department of Health and Mental Hygiene, working alongside community members to improve neighborhood health.

Konju Oruwari is a Pan-Africanist and third-world internationalist writer and activist. He has been vegan for 13 years and currently studies occupational therapy at Columbia University. His blog, Green Chimurenga, can be found at africanvegans.com.

Kristen Rae Stevens, E-RYT 500/Ayurvedic Practitioner, a devoted student and practitioner of movement and healing modalities including yoga and Ayurveda, maintains a multifaceted private practice including yoga, therapeutics, herbalism, Ayurvedic diet and lifestyle support.

Kristen Schafenacker is currently the Farm Manager and Agricultural Programs Coordinator at Added Value, and has been farming in Brooklyn for the past 4 years.

Kyle Rabin serves as Program Director for GRACE Communications Foundation, where he manages the water and energy Programs.

La Via Campesina is a worldwide movement of farmers, fisherpeople, farmworkers, and indigenous peoples fighting against the corporate globalization of the food supply, working for the right to control their own food and agriculture systems.

Lakshman Kalasapudi is a CUNY student studying Urban Planning and South Asian Studies, interested in food justice and security.

Laura Silverman lives in Sullivan County where she cooks, gardens and blogs about truly shameless indulgence at gluttonforlife.com.

Laura Welder is Director of Community Counseling & Mediation (CCM) Georgia's Place.

Lauren Melodia is the Founder of Milk Not Jails, a grassroots campaign and company that is the culmination of her work organizing criminal justice campaigns and the Bed-Stuy Farm Share (CSA).

Laurie Schoeman is an experienced project developer with expertise in green construction and urban agriculture and recently completed development of NYC's first rooftop greenhouse lab and San Francisco's LivingClassroom.

Leah Penniman owns and operates Soul Fire Farm, an organic family farm in upstate NY committed to the dismantling of oppressive structures that misguide our food system.

Lee Mandell is the Founder and Chief Hydroponicist of Boswyck Farms, which uses hydroponics to share the art of urban farming with those who want better access to fresh, healthy produce and community science education.

Lee Trotman is the Program Manager for the NYCHA Garden & Greening Program.

Leonard Lopate is the host of the Leonard Lopate Show on WNYC and the winner of 3 James Beard awards.

Leticia Alanis, Director of La Union, an organization of people of the Global South working to advance the social, economic, and cultural rights of the communities where they now live and that they left behind.

Liane Newton is the current organizer of nycbeekeeping.org and hosts a popular school Program for children of all ages. They call her the "beekeepers keeper."

Ligia Gualpa is the lead organizer of Worker's Justice Project/Proyecto Justicia Laboral, a community-based organization that empowers Latina/o immigrant workers to achieve racial and economic justice in the workplace.

Lily Smith works as a counselor in a nonprofit Program in Washington Heights, which provides disconnected youth with job readiness training and internship opportunities. In her spare time she likes to tend house and garden.

Linda Ameroso is Program Manager for Cornell University Cooperative Extension's Farmers Market Nutrition Education Program in NYC.

Lisa Stokke is the Co-Founder and Associate Director of Food Democracy Now!, a grassroots movement of more than 250,000 American farmers and citizens dedicated to reforming our food and agriculture.

Lonnie Coplen is Director of Sustainable Construction at McKissack & McKissack, where she is responsible for integrating the principles of sustainability across McKissack's construction portfolio.

Lori Gruen is the author of *Ethics and Animals: An Introduction* (Cambridge: 2011). She is Professor of Philosophy, Environmental Studies, and Feminist, Gender, and Sexuality Studies at Wesleyan University.

Lorrie Clevenger is the Capacity Building Coordinator for the Grassroots Action Network at WhyHunger, a Just Food board member, Executive Committee member for Farm School NYC, and a Founder of Black Urban Growers.

Louise Feld is currently a Policy Associate at CCC, advocating on food and income security issues, and previously worked at the Legal Aid Society's Juvenile Right's Practice, representing New York City children in Manhattan Family Court.

Lucas Benitez is a farmworker and Co-Founder of the Coalition of Immokalee Workers, a grassroots organization that is a leading force in the fight to end slave labor and exploitation in agriculture fields across the U.S.

Lucas Shapiro is Senior Organizer at FUREE (Families United for Racial & Economic Equality), a member-led, community organization rooted in Fort Greene and Downtown Brooklyn that mobilizes low-income families to fight for justice.

Lupe Rodriguez is a member of the Community Farmworker Alliance-NYC, and a member of the Steering Committee for the Student/Farmworker Alliance.

Lynda Dias is a professor of hospitality management at New York City College of Technology (CUNY) and serves on the board of Spoons Across America.

Lynn Fredericks is an author and award-winning Founder of FamilyCook Productions, a national, non-profit organization promoting community empowerment through nutrition, culinary, and food systems education. Since 1995, FamilyCook has impacted over 100,000 persons nationwide.

Madea Allen studied holistic nutrition and health coaching at the Institute for Integrative Nutrition and trained as a professional chef at the Natural Gourmet Institute. She founded Organic Soul Chef, LLC, with a mission to empower herself and others through wholesome living and eating.

Madeleine Andersen is the School Gardens Community Liaison at GrowNYC, and works with Grow to Learn NYC providing one-on-one gardening support to public schools in the South Bronx, Central Brooklyn, and East and Central Harlem.

Mandy Gresh is a coach and Consultant based in New York. She helps companies of various stages and sizes create attainable goals and actionable strategies.

Manju Gupta, Natural Food Sales and Co-Owner of Equal Exchange, worker-owned co-op, building small farmer supply chains and authentic fair trade since 1986.

Marcia Black Peters is Program Coordinator of Cornell University Cooperative Extension New York City 's nutrition and health program focusing on nutrition education to families and individuals with limited resources in Brooklyn.

Conference Speakers, continued

Margaret Rose de Cruz is a nature and animal lover who thinks the Transition Model could help humans preserve nature's gifts for the future. She is a Body/Mind Therapist and a pet caretaker in Brooklyn.

Margarette Tropnas is a social worker for the Mental Health Association of NYC's Family Link Program, is a Haitian community activist and service provider most recently leading Social Tap/The Haiti Initiative, and member of the New Hope Outreach (shelter) Ministry at her church, The Brooklyn Tabernacle.

Maria Marasigan is the Membership and Scholar Program Manager at El Puente.

Mariann Sullivan is the Program Director and Co-Founder of Our Hen House, a multimedia hive of opportunities to change the world for animals. She also teaches animal law at Brooklyn, Cardozo and Columbia Law Schools.

Mario Giampieri is a fundraising wiz. Before he reached age 21, Mario had already fundraised \$21,000. At ioby, Mario has been giving fundraising workshops leading to thousands of dollars being raised for neighborhood projects.

Marisa Dedominicis is an Environmental Educator and Director of Earth Matter, NY, Inc.

Maritza Silva-Farrel is an organizer with the Alliance for a Greater New York (ALIGN), where she focuses on the Good Food, Good Jobs Campaign.

Mark Dunlea is the Executive Director of Hunger Action Network of New York State, co-convenor of the NYC Food & Farm Bill group, helps coordinate the Faith and Hunger Network with Bread for the World and hosts City watch on WBAI.

Mark Hellerman is an Assistant Professor in the Hospitality Management Department at City Tech. He started the Hospitality Garden in June 2011 and supervises the school's Garden Club, which grows vegetables for culinary classes.

Marlisa Wise is an activist, farmer, educator, and architect, based in Central Massachusetts.

Marni Horwitz is the Founder and owner of Alive Structures, specializing in Green Roofs, Green Walls, Green Renovation, SunPipes and Educational Programs in New York.

Martha Cameron has been a peace, labor and environmental activist, presently working with Environment Brooklyn, 350.org, and Brooklyn for Peace.

Matt Hatoun is Co-Founder of Wholeshare, which provides up to 20% off grocery prices through organizing collective purchasing and buying in bulk. Community groups can host it as a precursor to developing a coop.

Matthew Friday is a member of spurse who focuses on community based practices, food and ecological issues.

Maureen O'Brien, Community Field Manager of Greenbridge, delivers food donations from the Brooklyn Botanic Garden to a neighborhood food pantry on Empire Boulevard in Crown Heights.

Max Pomeranc is the Campaign Director for the New York City No Kid Hungry Campaign.

Meg Rudner is a Founder of SCSU Garden Club and Art and a Special Education Teacher.

Melissa Danielle leads the Bed-Stuy Farm Share CSA that successfully involves low income members and is the NYC/LI Regional Rep to the Northeast Organic Farming Association.

Melissa Gorman is a Supper Club Owner, Graphic Designer, and Restaurant Entrepreneur.

Mia MacDonald is Executive Director of Brighter Green, a non-profit that works to transform global and local public policy and dialogue on the environment, animals, and sustainability, with a particular focus on equity and rights.

Michael Clampffer is a classically trained chef, a graduate of the Culinary Institute of America, and the Vice President of Mosefund Mangalitsa, the largest breeder of Mangalitsa hogs in the United States.

Michael Hurwitz is the Director of Grozny's Greenmarket Program and is currently working on building a local food distribution system for mid-size growers in the Northeast region.

Michael Turner is the New York State Congressman for New York's 9th District. The Congressman spent his career

starting and building businesses, and became president for some of the largest entertainment companies in the country.

Michaela Hayes teaches food preservation techniques as a way to extend your growing season, strengthen connections with local farmers, and eat delicious, nutritious local produce year round.

Michele Jacobson is a certified clinical nutritionist and the author of "Just Because You're An American Doesn't Mean You Have To Eat Like One!" She is a frequent presenter at NOFA conferences.

Micheline Brown, a member of Project EATS, is farming and doing outreach for their urban sites. Seeing a need for Black Women Farmers, she created Sisters Grow: Women and Girls of African Descent Growing Food.

Michelle Bamberger and Robert Oswald are the co-authors of groundbreaking research into how fracking chemicals are entering food and water to create health problems in animals and humans.

Michelle Gross coordinates the Starting Early Program at the NYU School of Medicine. She studied nutrition and public health at Columbia University and traveled to Venezuela in 2009 as part of a food sovereignty delegation.

Michelle Hughes is Director of GrowNYC's New Farmer Development Project (NFDP) helping immigrants create successful farm businesses in the NYC region.

Minerva Delgado is Co-Founder of the Women of Color Policy network at NYU's Robert F. Wagner Graduate School of Public Service and is a recognized nonprofit leader with over twenty years of experience working with social justice organizations.

Miquela Craytor is Director of Industrial Initiatives for the Center for Economic Transformation at NYC Economic Development Corporation, overseeing the city's policy concerning its industrial sector.

Mireille Massac, Health Educator, Community Chef, Pantry Coordinator, Urban Farmer, works as the Public Relations Coordinator at Child Development Support Corporation (CDSC), a Brooklyn-based social services organization that provides services to individuals and families.

Miriam Osner is the Staff Attorney for Urban Health issues at Lawyers Alliance for New York, the leading provider of transactional

legal services for non-profits improving the quality of life in NYC neighborhoods.

Molly Culver is a farmer and food justice advocate; a member of bkfarmyards, she co-manages the Youth Farm at the High School for Public Service and teaches at Farm School NYC.

Monika Abraham is affiliated with the Black Urban Farmers.

Nadia Johnson coordinates the Food Justice Program and City Farms Market Network at Just Food.

Mr. Nana Aboagye is Director of the Office of Minority Health NYCDOHMH and has worked for a number of years with Faith communities.

Nancy Easton is Executive Director of Wellness in the Schools.

Nancy Romer is the General Coordinator of the Brooklyn Food Coalition and a professor at Brooklyn College.

Nate Courtland was born in Arizona and moved to NY in 2004 to become a chef. His passion for locally sourced ingredients naturally led him to become the chef at iCi in 2010.

Nathan Forster is the Wholesale Greenmarket Program Coordinator for Growly. He is working to develop innovative relationships between regional farmers and NYC wholesale buyers that create solutions to common roadblocks in logistics and marketing.

Nathan Gilbert is the Program Associate for B Lab, a nonprofit dedicated to harnessing the power of business to solve social and environmental problems.

The National Family Farm Coalition represents family farm and rural groups whose members face the challenge of the deepening economic recession in rural communities.

Neil Stevenson is the Senior Staff Attorney for Economic Development issues at Lawyers Alliance for New York, the leading provider of transactional legal services for non-profits improving the quality of life in NYC neighborhoods.

Nelson Carrasquillo is the General Coordinator of CATA, a migrant farmworkers organization based in New Jersey, Pennsylvania, and Maryland.

Nicholas Laccetti is a writer and activist living in New York City. He is interested in

food justice, gender/sexuality issues, the history of Christianity, and progressive religious practice.

Nicole A. Taylor has been an artisan candy maker, an activist, and a social media maven, and is currently the host of Hot Grease, a progressive food culture radio program on Heritage Radio Network.

Nimisha Bastedo is a student at College of the Atlantic, studying and advocating farming, education, composting, food justice, and human ecology.

Nissa Pierson is Director of Brooklyn's Ger-Nis Culinary & Herb Center and is passionate in proving that eating/cooking well takes enthusiasm (and bits of knowledge). She's a noted instructor and recipe developer specializing in herbs and sustainable cooking.

Noah Leff started Victory Chicken in 2011. Its affordable package of coop (produced in Brooklyn), hens, supplies and training allows New Yorkers with or without chicken-keeping experience to start backyard flocks quickly, easily and with confidence.

Nora Chovenac is an artist and designer whose work focuses on agriculture and the environment. She currently works for the What is Missing? Foundation and produces and hosts a tv show about cultural restaurants in NYC.

Norman Markowitz, BA, CCNY, 1966, PhD. University of Michigan, 1970; Department of History/Rutgers University; 1972-Present; currently Vice President of AAUP-SFT, Rutgers, New Brunswick chapter. Publications can be found on Google.

Nuala Gallagher is the Program Director of Cypress Hills Verde, an initiative of the Cypress Hills LDC aimed to help improve the long-term sustainability and health of Cypress Hills and its residents.

nycbeekeeping.org is a group for beekeepers and bee-lovers, organizes a free course in beekeeping, and offers mentoring, community service and outreach activities throughout the year. They work with the NYC Parks Department, community gardens and other institutions.

Nydia Velazquez represents the 12th district and is the first Puerto Rican woman elected to the U.S. House of Representatives. The Congresswoman is a fighter for equal rights and economic opportunity for the underrepresented.

Oliver Peters is a MARP Eats Fresh Community Chef certificate holder. He has been cooking for over a decade and works in Clinton Hill and Fort Greene. He recently started a food blog to record his adventures with food.

Omar Freilla founded Green Worker Cooperatives with the goal of making another world possible through organizing for social justice, challenging environmental racism, and supporting the development of worker-owned businesses.

Patrick Baron is a doctoral fellow at the Center for a Livable Future at Johns Hopkins University.

Patrick Delorey is a designer and the Co-Founder of Not A Luxury.

Patty Lovera is the Food Program Director for Food & Water Watch, a national nonprofit consumer organization.

Paul Hine is Partner of Uttapam and Co., makers of traditional fermented grain pancakes in the form of Dosa's and Uttapam with traditional and nontraditional fillings.

Dr. Paul Mankiewicz, Director of the Gaia Institute, has executed bio-remediating green roof projects for businesses in the NYC. He holds patents on an ultra-lightweight green roof soil and a biogeochemical reactor to breakdown dioxins/PCBs.

Paul Shapiro is Vice President, Farm Animal Protection at the Humane Society of the United States. He founded Compassion Over Killing in 1995 and is an authority on farm animal welfare and animal advocacy.

Paula Segal founded 596 Acres.

Paula Winograd is a silent activist working with permaculture and art as tools for building collaborative community resilience and empowerment.

Peggy Lee is the Environmental Justice Organizer at UPROSE.

Peter Lew is a Cantonese Chinese American and Pratt Institute graduate, BFA (artist and DJ), a published Raw Food Educator, a Co-Proprietor and Chef of Rawlivity, and a practitioner/trainer of Qi Kong and Tai Chi.

Peter Montalbano is an organizer with the Retail, Wholesale and Department Store Union (RWDSU).

Conference Speakers, continued

Petia Morozov is a member of spurse who focuses on urban questions.

Phil Karlin is a small-scale commercial fisherman from Matticut, New York and founded PE & DD Seafood, bringing local seafood NY Greenmarkets weekly using a scale of fishing operation fitting the marine environment he fishes in.

Phil Shipman's career has been about food justice, urban farming, youth empowerment, and media democracy, sometimes all at once. He lives in Flatbush.

Philip Botwinick is a bookkeeper and weekend farmer on Long Island, as well as a worker owner of Nourishing Cities, an edible landscaping business in Queens.

Piper Dumont is the Director of Union Theological Seminary's Edible Churchyard, facilitating the transformation of the campus and the consciousness of seminarians to create possibilities for integrating food into their work for justice.

Rachel Sherrow is Director of Programs and Community Affairs at Citymeals on Wheels, oversees weekend, holiday and emergency meals on wheels program in New York City.

Rafael Aponte is a youth organizer, farmer, and artist who is heading up the Freedom Food Alliance's new farm project in Wassaic, NY.

Ralph Blessing is a Planner for the NYC Department of City Planning and Project Manager for Sustainable East New York, a HUD-funded project to study housing, land use and sustainability in Eastern Brooklyn.

Ray Rogers is the Director of Corporate Campaign, Inc. (CorporateCampaign.org) and Campaign to Stop Killer Coke (KillerCoke.org). Financial Times described him as "Coke's fiercest foe." Business Week called him "a legendary union activist.

Raymond Figueroa-Reyes is a food-environment activist, youth-development strategist, and urban farmer. Ray leverages the cultural and ecological aspects of urban farming at Brook Park to address poverty through meaningful agricultural engagement that promotes human dignity.

Regina Ginyard is an urban farmer, founder

of the Bronx Food Sustainability Coalition, and co-founder of La Finca Del Sur she is also a member of BUGS.

Rena Sooknanan is the Senior Community Care Coordinator for the Live Light Live Right program and her expertise is Health Education and community liaison.

Reverend Devanie Jackson is co-founder of the Brooklyn Rescue Mission, Bed-Stuy Farm, and Malcolm X Blvd Farmers Market, and the NYC Food and Fitness Partnership and a Growing Power Partner.

Richard Witt, Executive Director of Rural & Migrant Ministry, (ruralmigrantministry.org) is co-founder of the Justice For Farmworkers Campaign (JFW)—a coalition of farmworkers and allies committed to the just treatment of farmworkers in NY.

Rev. Robert and Devanie Jackson is co-founder of the Brooklyn Rescue Mission, Bed-Stuy Farm, and Malcolm X Blvd Farmers Market, member of the Brooklyn Food Coalition and the NYC Food and Fitness Partnership and is a Growing Power Partner.

Rev. Robert Waterman is Pastor of the Antioch Baptist Church in Brooklyn.

Rev. Zayas is a Bronx native and Assistant Pastor for Outreach at Park Avenue Christian Church (DoC)/UCC in Manhattan, and the Chaplain. He is a Micah Doctoral Candidate in Transformational Leadership and Community Organizing.

Rich Awn is co-founder of Market Share, Media Professional and Master Brewer of Mombucha. At Market Share he provides production, retail, and distribution solutions to food entrepreneurs.

Richard LaMarita has been a Chef Instructor at the Natural Gourmet Institute for over 15 years. In addition to teaching, Rich also cooks and teaches privately for individuals and families.

Richard Mandelbaum is a practicing herbalist and educator in Brooklyn. Richard also has a background in social justice, workers' rights, and domestic fair trade.

Robin Simmen is Director of GreenBridge, the community environmental horticulture Program at Brooklyn Botanic Garden, educates and supports community gardens, block associations, and all gardeners and volunteers dedicated to making Brooklyn a greener, healthier place.

Ronna Welsh is the chef and owner of Purple Kale Kitchenworks, a culinary studio in Park Slope, Brooklyn, which teaches an ingredient-driven, sustainable, resourceful, and improvisational approach to home cooking.

Rosa Chavez is a Second Grade Teacher at The Brooklyn Brownstone School, is dedicated to her students' health and wellness and has worked closely with Adopt-A-Farmbox to make gardening an integral part of the school's Wellness Program.

Roxanne Henry is Community Outreach Manager of Food Bank For NYC.

Russell Mendell began working on energy and water issues in the Ecuadorian Amazon, assisting families with water poisoned by oil drilling. He's a Water Defense organizer and point person for families victimized by hydraulic fracturing.

Ruth Santana is an activist in the animal rights, Latin America solidarity, and trade justice movements. She works as an occupational therapist and teaches metalwork and jewelry making at the School of Visual Arts.

Ryan Cain is a 6th year early childhood science teacher at PS 3 The Bedford Village School. He is about to start his second growing season in the PS 3 Eubie Blake Children's Garden.

Sachio Ko-yin is a vegan and veteran organizer in radical pacifist and anarchist movements. Interested in how radical movements can escape middle class subcultures and speak to the working class.

Saheeb Sabur, urban farmer, herbist, and healer, is a co-founder of the Dig It! project, which works with teens to teach them how to grow and sell food in New York City.

Salima Jones-Daley holds a Masters in Environmental Management, and is a committed organizer and consultant on the development of food enterprises and community initiatives that create the best use of undervalued community assets.

Sandra Vu is the Program Director for HBK Incubates, Hot Bread Kitchen's incubator program that helps start-up food businesses formalize and scale-up into sustainable enterprises. She has a Masters in Food Studies from NYU.

Sangamithra Iyer is a writer and a licensed professional civil engineer who served as the Assistant Editor of Satya magazine and

a co-producer of the Women's Collective monthly radio program on the Pacifica Station WBAI.

Sara Suman is one of four Community Project Directors at Catholic Charities of Brooklyn and Queens, working on a variety of social justice issues including food access.

Sarah Eichberg is a sociologist and Director of Community Research at Adelphi University.

Sarah Koshar is a Brooklyn-based organizer with the community farmworker alliance and a restaurant server by trade.

Sarah Shaikh is the Liaison for Bon Secours NY Health System's Healthy Communities Initiative. She manages community development and advocacy efforts centering on concerns of our transient immigrant communities.

Scott Francisco is Founder of Pilot Projects Design Collective LLC, is a designer and practicing cultural theorist in New York City who focuses on the intersection of public engagement, culture and infrastructure.

Sean Sweeney is Director of the Global Labor Institute, Cornell University School of Industrial and Labor Relations in NYC works on the real green economy, climate change and workers power.

Seth Wulsin is an artist who is active with the Occupy Wall Street Food Justice working group.

Sha Sha Feng is the co-founder of DIVAS for Social Justice.

Shakti Baum is a chef, instructor, consultant, and writer. She considers her food style, sublime + adventurous + intuitive + plant based cuisine. She most enjoys helping others to live a happy and healthy life!

Sharissa Reichert is a Multi-Certified Personal Trainer, Senior Population Exercise Expert (AAFA), Nutrition Certificate (AAFA), food activist, and exercise and food blogger with an extensive knowledge of herbal and alternative medicine.

Sharon Kimelman has been gardening and teaching in NYC for over 30 years and is a worker owner of Nourishing Cities an edible landscaping firm.

Sharon Wong, Community Development Manager, NYC Food & Fitness Partnership

Shatia Jackson of the Halsey Street Garden is a Bed Stuy native and has a passionate desire to be instrumental in implementing change in ways that will force us to reevaluate our priorities and our ambitions.

Shauna Page is the owner of Tortilleria Nixtamal, manufacturer of traditional masa (Nixtamal) used in the making of tamales and tortillas.

Sheryll Durrant is Director of Community Outreach at Sustainable Flatbush, as well as a founding parent at Brooklyn Free School and board member of Open Source Gallery.

Shigeki Matsukawa studied with Dr. Higga, the discoverer of EM/Bokashi technology. He was an international educator for EMRO-Japan and worked for EMRO-USA. In NYC he teaches and researches EM projects in gardens, parks and schools.

Shoshanna Levy is a passionate and dedicated holistic nutritionist. Shoshanna will take you on a journey BEYOND gluten free, BEYOND fad diets and quick fixes and into a realm of optimal energy, vitality and wellness!

Sofia Garcia is WhyHunger's UN representative and works with youth and civil society mobilizing for Rio+20

Stacey Flanagan is the Director of Neighborhood WIC at Public Health Solutions and has 17 years experience providing strategic planning, goal setting, and Program implementation.

Steffen Schneider is the General Manager at Hawthorne Valley Farm and an adjunct faculty member at Pfeiffer Center where he teaches livestock management and other biodynamic courses.

Stephen O'Brien, Director of Food and Food Support for the NYC Office of School Food.

Stephen Levin represents District 33 in the NYC Council. Councilmember Levin formerly led an Anti-Predatory lending and Lead Safe House program in Brooklyn where he educated homeowners about the dangers of subprime mortgages and public health issues.

Stina Soderling is a Ph.D candidate in women's and gender studies at Rutgers Univ. While not teaching and researching, she can be found organizing gender-free contra dances, and cooking with the People's kitchen.

Sung E. Bai is the Director of National Programs at Slow Food USA and has worked as the Executive Director of a community-based racial and economic justice organization.

Syd Mandelbaum, Founder and CEO of Rock and Wrap It Up! is an awarding winning anti-poverty activist whose work has feed over one billion people.

T. I. Williams is the Food and Health Educator at Community Counseling & Mediation (CCM) Georgia's Place.

Tanya Fields is the Executive Director of the BLK Projek, which was formed to help underserved women of color create women-led economic development opportunities.

Taura McMeekin is a 5th grade public school teacher and co-founder /Co-Director of Grounded Knowledge an environmental education Program in NYC.

Tebbie Clift is Program Coordinator of Cornell University Cooperative Extension New York City 's nutrition and health Program focusing on nutrition education at adults learning centers and food stamp offices citywide.

Teen Battle B Chefs (TBCs) are from all 5 boroughs and around the country. Students compete in culinary challenges while developing culinary skills, gaining nutritional knowledge and leadership. TBCs are change agents in their communities.

Terence Kelly, Associate Director of Benefits Access, manages food program outreach and public/private partnerships, coordinating citywide food stamp campaign efforts and exploring policy research on the hunger front.

Terrence Geary and Keith Cohen of Oven Artisans were some of NYC's earliest adopters of local grains into their bakery. They continue to integrate local flour into their business as it becomes increasingly available.

Terry Hope Romero has a Cornell Certificate in Plant Based Nutrition and is the author of *Veganomicon: The Ultimate Vegan Cookbook*, *Vegan Cupcakes Take Over the World*, *Vegan Cookies Invade Your Cookie Jar*, and *Viva Vegan!: Authentic Vegan Latina American Recipes*.

Tess Gill is the owner of Brooklyn Victory Garden, a mom-and-pop retail store in Clinton Hill, offering local, sustainable groceries and goods.

Conference Speakers, continued

Theo Oshiro is Director of Health Advocacy of Make the Road New York.

Theresa LaRocca is an Italian American (MSRN) Registered Nurse. As Director of the Linda Morgante Multiple Sclerosis Center at Maimonides Hospital, she serves as a National MS Society volunteer educator and Community Health Activist.

Thomas Forster teaches food policy change at the New School and has worked with UN processes since the 1992 Earth Summit.

Thor Oechsner is owner of Oechsner Farm, an 800-acre organic grain farm in Newfield, NY and co-owner Farmer Ground Flour. His products are used in bakeries and restaurants though New York City and the Northeast.

Timothy Pachirat is Assistant Professor in The New School for Social Research's Department of Politics and Eugene Lang College for Liberal Arts, is the author of *Every Twelve Seconds: Industrialized Slaughter and the Politics of Sight*.

Tioma Allison is a Registered Practical Nurse, Certified Homebirth Midwife, and Herbalist.

Tom Angotti teaches a Food Systems class at the City University of New York Graduate Center and directs the Center for Community Planning at Hunter College. He started Prospect Farm in Brooklyn.

Toni Liquori is Executive Director of School Food FOCUS.

Tracie McMillan is the *New York Times* bestselling author of *The American Way of Eating* and a Senior Fellow at the Schuster Institute for Investigative Journalism.

Triada Stampas is Senior Director of Government Relations for Food Bank For NYC

Trina O'Boyle is a social media manager for Happy Family and a Montessori teacher who has worked with parent groups and organizations to teach the importance of healthy foods.

Tyler Caruso is an advocate of little dogs and hearty baked-goods, is the co-founder of Flip the Table: Youth Food Council and Seeing Green: The Value of Urban Farms.

Tyler Mendoza is a local gardener.

Urvashi Rangan, Ph.D. leads the Consumer Safety/Sustainability Group for Consumer Reports, and also serves as a national spokesperson in the areas of sustainable production/consumption, food safety, and product safety issues related to chemical hazards. consumersunion.org

Vandra Thorburn collects food scraps from households and small businesses and helps develop composting sites in community gardens, urban farms and parklands using the Japanese method of fermenting organic matter.

Veronica Chan is Director of Content at Gojee, a recipe recommendation site based on ingredients that curates from food and drink bloggers. Gojee showcases exceptional home cooks to inspire people to get back into the kitchen.

Vevlyn Wright's passion for food has roots in her work in her grandmother's North Louisiana garden. A former New York Times News Service Editor, she is active in OWS' Food Justice and Kitchen groups.

Victoria Moran, CHHC, the Oprah-featured author of *The Love-Powered Diet* and *Main Street Vegan*, is among VegNews' "Top 10 Vegetarian Authors." Moran directs Main Street Vegan Academy, training Vegan Lifestyle Coaches in NYC.

Violet Stone coordinates the Cornell Small Farms program, which serves and supports small growers across NY. She can also be found at the Ithaca Farmers Market on the weekends, where she sells specialty cut flowers.

Wayne R. Fleshman is the garden to farm extension Coordinator at Temple of David community garden. Some of the organic, healthy food grown is used for a church, soup kitchen and food bank.

Wen-Jay Ying is the founding director of Local Roots NYC, where she has created an alternative CSA model, hosted supper clubs, and curated cooking classes. Chef Will Griffin has worked at restaurants throughout NYC and is currently making his own sandwiches and small foods at I8NY.

Wenonah Hauter is the Executive Director of Food & Water Watch. She has worked extensively on food, water, energy, and environmental issues at the national, state and local level.

Wes Gillingham is Founder and Program Director of Catskill Mountainkeeper, an environmental advocacy organization protecting the Catskill Region in New York. He serves on The Northeast Organic Farming Association of New York.

Whitney Reuling is the Garden to Café Program Coordinator at DOE School Food, and works with Grow to Learn NYC to connect school gardens to school meals.

William Camacaro, originally from Venezuela, is the Co-Founder of the Alberto Lovera Bolivarian Circle of NY. An artist, radio host, and activist, he lead delegations to Venezuela and has published articles on food sovereignty.

Yemi Amu is Chief Yumminess Coordinator and Garden Educator at Adopt-A-Farmbox, and co-founder of OKO Farms a Recirculating Aquaculture design and consultation company.

Yonnette Fleming is an urban food justice farmer and lifelong musician who is committed to advancing systems of knowledge which build healthy individuals, families and communities to food insecurity, health disparities and social inequities.

Yvette Clark represents New York's 11th District in the U.S. Congress. The Congresswoman is a leader homeland and cyber security at the national level and has been called the "authentic voice of Brooklyn" for meeting local needs.

Zaac Chaves coordinates mushroom tours with sanctuary's, farms, schools, and the Connecticut-Westchester Mycological Society. His works strives to intersect the need for human food with genuine efforts to promote, protect, and restore ecosystems.

Zabet NeuCollins is student at College of the Atlantic, studying and advocating organic and sustainable farming, food justice, and human ecology.

Thank you! ¡Gracias!

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Staff

Beatriz Beckford As the School Food Organizing and Policy Coordinator, Beatriz has led BFC's School Food efforts from their inception. Engaging in the deeply interconnected blend of policy and grassroots organizing that has become the hallmark of BFC's work. Beatriz became involved first as a BFC member activist, and then was hired to initiate our school food organizing. She is adept in communicating the implications of national policy to economically disadvantaged parents, AND enabling parents and children to communicate their needs to policy-makers. To get more information and get involved, email beatriz@brooklynfoodcoalition.org.

Bianca Bockman As the Community Outreach and Program Coordinator, Bianca works with leaders in Brooklyn's vibrant food movement to make connections, strengthen programming, build capacity, and encourage solidarity and collaboration. Volunteers can also plug into organizing efforts with the BFC and ally organizations through Bianca. To get more information and get involved, email bianca@brooklynfoodcoalition.org.

Cheyenna Weber As the Communications Coordinator, Cheyenna supports the work of BFC leaders and the Brooklyn food movement to mobilize, catalyze, and render visible our struggle for a just, sustainable, and healthy food system. Have an idea or want to support telling our stories? Email info@brooklynfoodcoalition.org.

Jesse Alter As the Lead Organizer of the Brooklyn Food Conference, Jesse oversees Programming, Fundraising, Marketing, and Operations.

BFC Interim Steering Committee

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**For more information or to get involved, contact
Eric Weltman or Corinne Rosen in our Brooklyn office:
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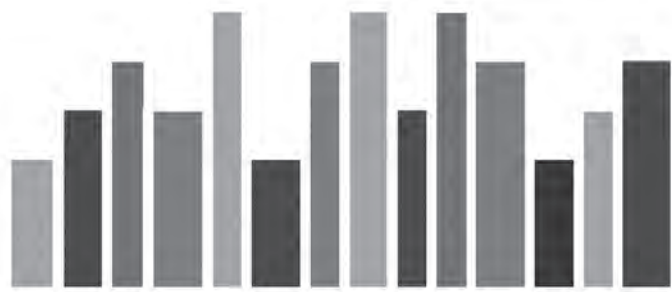
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The Brooklyn Food Coalition collected eight professional photographers who volunteered their time to photograph examples of people and places connected to changing our food system. The images we got back will inspire you.

Julie Turkewitz, East NY Farms
Kevin Ryan, Rogowski Farms
Shameel Arafin, Youth Organizers Summit
Amanda Ghanooni, 596 Acres
Rachel Clift, Eagle Street Farms
Brenna McLaughlin, Boswyck Farms
Steven Fontas, Democracy Food Rallies
Elizabeth Schaible, Indiana Farmers



Photograph by Julie Turkewitz

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the apple pushers

The Apple Pushers follows five immigrant street-cart vendors who are pushing fresh fruits and vegetables into New York City's food deserts through the New York City Green Cart Initiative. The film is narrated by Academy Award Nominee Edward Norton, written and directed by Mary Mazzio, and underwritten by the Laurie M. Tisch Illumination Fund.

Now playing in select theaters and available for pre-order. For more information, go to

www.applepushers.com

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Thank you Brooklyn Food Coalition for advocating, educating, addressing hunger and building a community around healthy local foods. All New Yorkers have a right to access healthy food.

Sincerely,

Letitia James

Member of the City Council

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Jumaane Williams
New York City Council Member
45th District, Brooklyn

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Culinary Kids, Rockaway
Photo by Giles Ashford, 2011

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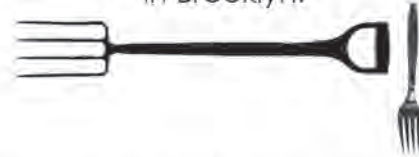


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Best Wishes to
**The Brooklyn
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For a Successful
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Rep. Nydia Velázquez



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Council Member Brad Lander wishes everyone a fruitful and fulfilling day at The Brooklyn Food Conference. Thank you to the Brooklyn Food Coalition for organizing a spectacular event and thank you to all attendees for participating in the movement for healthy, sustainable food.

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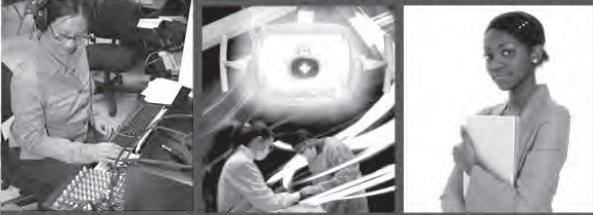
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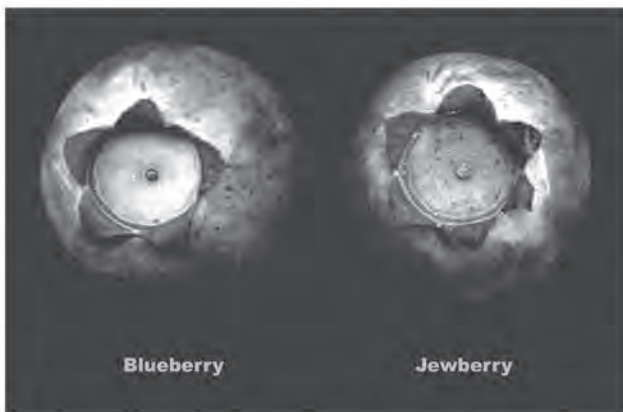
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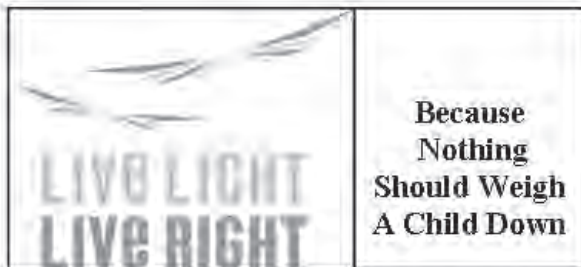
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Notes:

About the Brooklyn Food Coalition



Brooklyn Food Coalition (BFC) is a food justice organization that uses community organizing, education, and policy advocacy to work for a just, equitable, and sustainable food system. Through this work, we seek to instill in all Brooklynites a knowledge and belief that change is possible through grassroots activism.

We hold a vision for a community that is engaged, activated, and participatory, in which citizens in all communities and from diverse racial and economic backgrounds have a voice in shaping policy and transforming the food system. We see the potential for that grassroots participation to reverberate through the entire city, state, and nation as our work in Brooklyn both leads to systemic policy changes and serves as a model and standard for citizen activism in other communities.

BFC is fiscally sponsored by Open Space Institute, Inc.

brooklynfoodcoalition.org

Join the Brooklyn Food Coalition



Help us grow a strong and inclusive food movement! We are committed to building a multi-racial and multi-cultural alliance of residents and community-based groups from all parts of Brooklyn.

Member dues support school food organizing, public education, advocacy, and partnerships to create a food system that upholds our 3 pillars:

Access to healthy and tasty food for all

Environmental sustainability

Justice for foodworkers

Membership is available on a sliding scale (suggested donation is \$25.) To join, visit brooklynfoodcoalition.org or one of our membership tables today!

Members enjoy:

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Training and mentoring from Coalition staff and partner organizations

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Eligibility for **Park Slope Food Co-op work credit** when volunteering for Brooklyn Food Coalition

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