



Program Tracks

Do-It-Yourself Food (DIY)



There has always been an intimate relationship between Jews and food, but as the world has changed so too has our relationship with food. Foods once integral to the life of the home and community have had their production outsourced to multi-national corporations. But food is more – or should be more – than eye-catching packaging and a list of unknown (and unpronounceable) ingredients. Food connects us deeply to ourselves, to others and to our Earth. This track will offer sessions to help you reclaim food growing skills, long lost recipes, and forgotten cooking techniques.

Food Justice (FJ)



The new Food Justice track approaches the Jewish food movement with a commitment to infuse our work with questions about the role of power and privilege. We will probe the roots of the food system with an increased awareness of systemic discrimination, economic justice, and labor rights issues. This track operates under the premise of partnering to create a socially and economically-just, environmentally-sound food system.

Sessions will explore an array of issues dealing with all stages from farm to table.

Jewish Tradition and Food: History and Culture (H&C)



Wherever the Jewish people go, a love and respect for food is always a constant. What changes are the traditional methods of preparing meals and the questions we ask about how and why we eat what we eat. The History and Culture track analyzes the evolutions and changes in Jewish eating over the past two millennia. Sessions will address the origins of Jewish farming in the U.S. and the spread of Jewish cuisine around the world. This track will also look at the modern eating questions we face today, including GMO and kosher slaughter.

Health and Nutrition (H&N)



According to the World Health Organization, health is a “state of complete physical, mental, and social well-being.” How do various Jewish perspectives add to our understanding of health? How can we better negotiate “healthy choices” among the myriad of information about health and nutrition that is thrown at us every day? Sessions in this track will guide participants in discovering new ways of thinking about the foods we choose to put in our bodies from physical, social, mental and spiritual health perspectives. A highlight in this track is the veggie chef roundtable and a special session for gluten-free attendees.

Food Systems and Sustainability (FSS)



Learn the nitty-gritty of the farm bill. Experience a day in the life of a sustainable farmer, be they on a rural farm, urban lot, or backyard. Swim through the murky waters of the “farmed versus wild-caught” fish debate. The food systems and sustainability track will address farmers and farming methods as well as issues around food distribution, food policy, and the connections (or lack thereof) between rural and urban food systems. Meet food leaders who are working to increase access to food that is produced without depleting natural resources or compromising our planet’s survival.

Israel: Food & Agriculture (ISR)



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Explore the growing food movement in Israel with a focus on permaculture, politics, and people. Hear about Israelis practicing traditional dryland planting on small-scale organic farms; as well as commercial farming and new high-tech developments that keep Israel at the forefront of privatized agribusiness. Sessions will explore the advances and struggles within the sustainable agriculture movement and farming industry in Israel. This track is sponsored by Birthright Israel NEXT.

Jewish Food Education (EDU)



From composting in the classroom to picking parsley at a farm, food and farming are being used as a platform for innovative Jewish education. This track is targeted at Jewish professional and lay educators who want to learn more about how to connect food and farming to formal and informal learning environments. This track

builds off the pre-conference education sessions and the sustainable food movement in a Jewish context and provides curricula for educators to take back to their communities. Topics include Min Ha’Aretz, Hazon’s inter-disciplinary curriculum on food and Jewish tradition, and methods to incorporate cooking and growing food into your Jewish institution.

Fasting and the Holiday of Asara B’Tevet (FAST)



This year, the Food Conference falls over Asara B’Tevet, a minor fast day in the Jewish calendar. Attend sessions discussing the meaning of fasting and what fasting represents for Jews in the context of a food conference and of our changing relationship to food.

Develop a deeper understanding of the Jewish tradition of fasting and its role in contemporary life.

Kids, Teens and Families (KTF)



All family programming is run by educators of the the Teva Learning Center and are targeted to specific age groups. Parents and adult family members are always welcome. For more information, see page 40.

Food for Thought (FFT)



On Saturday afternoon, delve deeply into traditional Jewish text study – using a combination of ancient Jewish texts and modern ones. This format of text study allows for a close reading of perspectives throughout the ages. Some sessions will use components from Hazon’s sourcebook on Jews, food, and contemporary life, *Food for Thought*. No knowledge of Hebrew is required for any session.

Key



Featured Session

*KTF

Kids, Teens & Families Programs will run throughout the day. Times listed are approximate. The first session of the day will start 15 minutes earlier than other sessions, allowing parents to drop off children.

Thursday Schedule

Time		Title	Presenters	Room
3 pm		Registration Open		
3:45 – 5	DIY	Ferment It Yourself: Pickling in the 21st Century	Blair Nosan, Lauren Weinberg	Scripps
		For Beginner and Advanced Fermenters Alike. Somewhere in the back of each of our memories, there is a pickle. Old dill, new dill, barrel packed, or canned—lets face it. Pickles and Jews have a history. In fact, nearly every human culture includes some fermented foods as a means of survival post-harvest. Fermentation is an easy, engaging, and indispensable skill that can revolutionize your efforts to eat locally, seasonally, and healthfully. Join us for an introduction to this ancient technique and we'll demonstrate how you too can make some pickled veggies at home.		
	FJ	Fair Trade – Is It Jewish Law?	Deborah Silver	Marlin
		While many of us feel a commitment to fair trade in principle, how does that commitment sit in relationship to Jewish law? In this session we will explore the Jewish legal (<i>halakhic</i>) approach to buying fairly traded produce. Does Jewish law say we must buy it? Or only that we should? And in either case, in what circumstances? Earlier this year Deborah wrote a <i>teshuvah</i> (Jewish legal ruling) on the subject which won the Whizin Prize for Jewish Ethics. In this session she will present her conclusions and open them up for further discussion. Fairly traded kosher chocolate will be available!		
	FJ	Food Justice: Power and Privilege	Julie Wolk, Noah Farkas, Joti Levy, Devorah Brous, Audrey Sasson (moderator)	Toyon
		In this workshop, food justice community organizers offer different perspectives to deal with unseen biases and racisms, within and beyond the Jewish food movement. The panel will examine how the struggles for access to resources, labor rights, and food security are inextricably linked to our collective food system. How does awareness of one's access to power and class privilege play in (un)consciously to our role as allies? Where are the intersections between race, class, and the food system? What are the links between food and hunger? What is our role as consumers with purchasing power in perpetuating systems of oppression that serve us within the context of the food movement?		
	FSS	Happy Chickens, Happy People: Raising Animals Sustainably	Stephan Loewentheil, Hannah Treuhaft	Acacia
		Ethical treatment of animals makes animals, farmers and eaters happier. Happy farm animals are healthy farm animals. Healthy farm raised food is crucial for healthy omnivores. Recent national revelations about the lack of humanity in the life cycle and processing of our animal protein supply demonstrate the absolute necessity of personal responsibility throughout the links from birth through <i>shechting</i> of livestock and consistent application of the underlying philosophical premises of Kosher meat production. Presenters will share their experiences in the raising of farm livestock in the modern world.		
FJ	The Greenwashing of Food: Be an Informed Consumer	Denise Garbinski	Heather	
	We have known for decades that 'natural' and 'organic' foods are good for our health and the planet. But now that the big food companies are equating these terms with big profits, there has been a substantial shift in the marketplace and a blurring of the lines from what we once believed to be true. Is that soy milk brand you trusted for years still using organic soybeans? Are you unwittingly supporting big agribusiness when you think you're buying local?			
FSS	Food Entrepreneurs: How to Start and Run a Sustainable Business	Mary Waldner, Eric Clayman, Caryl Levine, Jill Slater (moderator)	Chapel	
	What are the incentives, motivations, challenges, goals of running a sustainable food business? How does one get started? The innovators on this panel have taken their ideals for strengthening our local and regional food systems and turned them into a burgeoning business. Using local, fair-trade, or kosher ingredients, Eric Clayman (udisgranola.com), Mary Waldner (marysgonecrackers.com), and Caryl Levine (www.lotusfoods.com) have each laid new ground. Learn their back-stories, their inspirations, their business models, and their diverse calls for change.			
H&N	Gluten FREEdom	Claire Cohen	Viewpoint East	
	In this session, we will "shop at the <i>Shuk</i> " to find inspiration in traditional Israeli foods that are, by nature, gluten free, healthy, and delicious. We will nosh on samples, kvetch about our struggles with flour, and share our gluten free trials and tribulations while learning new strategies and recipes for gluten-free success. We will also discuss the fabulous food options for the conference...here's to gluten freedom!			

Thursday Schedule

Time	Title	Presenters	Room	
3:45 – 5 pm	FSS	Conventional Animal Agriculture: Behind the Scenes	Roberta Schiff	Kiln
		You may have attended the <i>schechting</i> at this or a previous Food Conference, or have heard the events described. Everyone agrees these were not representative of the experience of the majority of animals killed for food, kosher or not. Come see what really happens. WARNING: We will screen a video that many find quite difficult. Viewer discretion is strongly advised.		
	*KTF	Children grades K–3: Welcome Zeytim to Camp Teva	Teva Learning Center	Nautilus
		Camp Teva begins with some fun games and ways to get to know each other. Parents are encouraged to join so they can become familiar with the Teva educators and the space Camp Teva will be taking place in.		
	*KTF	Children grades 3–6: Welcome Gefen to Camp Teva	Teva Learning Center	Nautilus
	Become a part of Camp Teva's Gefen group with icebreaker games, a chance to make seed necklaces, and time to decorate our space together. Parents are encouraged to join so they can become familiar with the Teva educators and the space Camp Teva will be taking place in.			
*KTF	Teens grades 7–12: Welcome Rimomim to Camp Teva	Teva Learning Center	Sanderling	
	Teens, come meet the beach and each other as Camp Teva kicks off! Hang out, get to know each other and talk about what we can expect as teens at the Food Conference.			
	Birthright Israel NEXT Orientation (by invitation only)		Fred Farr	
	An orientation for Birthright Israel NEXT participants to meet one another, learn important information about the weekend and ask questions.			
5 – 5:10	Jewish Climate Change Bus Arrives	Teva Learning Center	Outside Merrill Hall	
	Help welcome the Climate Change Bus as they arrive at their final destination of their cross-country tour! The bus will be open for tours throughout the conference.			
5:15 – 5:45		Orientation – Mandatory	Merrill Hall	
		Welcome to the Hazon Food Conference! As we come together as a group for the first time in our newly-formed conference community, learn the ins and outs of the Food Conference. We ask that all participants attend this session.		
*KTF	Family orientation for Camp Teva and Corporate Kids Group Childcare		Nautilus	
	There will also be a special orientation to the Hazon Food Conference and to the programming especially crafted for families. This session is mandatory for all kids and families who will be attending Camp Teva or are pre-registered and participating in Corporate Kids group childcare.			
6 – 7:45	Dinner (Kids & Families Start at 5:45)		Dining Hall	
	We will have special designated tables for first-timers as well as recipients of the Rabbinical students scholarship, Colorado scholarships, and Young Adult Fellowship.			
7:30 – 7:45	Ma'ariv/ Evening Service			
	This short service is conducted in Hebrew. Whether you are a regular or you have never tried weekday <i>davening</i> (prayer), this is how Jewish tradition invites us to check in with God and perhaps with ourselves.			
	Orthodox		Toyon	
	Egalitarian		Acacia	
8 – 10	Food, Inc.	Irv Hershenbaum	Chapel	
	This film lifts the veil on our nation's food industry, exposing the highly mechanized underbelly that has been hidden from the American consumer with the consent of our government's regulatory agencies, USDA and FDA. Featuring interviews with Eric Schlosser (Fast Food Nation), Michael Pollan (The Omnivore's Dilemma) and social entrepreneurs like Stonyfield's Gary Hirshberg and Polyface Farms' Joel Salatin.			
	Vanishing of the Bees	Maryam Henein	Heather	
	Explore the apiary science mystery known as "Colony Collapse Disorder" – bees abandon their hives, including the queen and the brood. It is unnatural and unheard of. At first, this occurrence sounds like an urban legend or an exaggerated tale. Except it's not. The situation is both dire and all too real. Bees are disappearing all over the planet and no one knows why.			

Thursday Schedule

Time	Title	Presenters	Room	
8 – 10 pm	The Garden	Julie Bergman Sender	Kiln	
	This film follows the plight of farmers, mostly immigrants from Latin America, from the tilled soil of an urban farm to the polished marble of City Hall. A local Los Angeles story, can also be seen as a window into larger issues of social and economic justice, the greening of public space, and the value of growing fresh fruits and vegetables in inner cities. It is a David and Goliath story that has been told over and over again by so many cultures and touches people on many levels. Join the Executive Producer for a Q & A session after the screening.			
	A Home on the Range: The Jewish Chicken Ranchers of Petaluma and "Song of a Jewish Cowboy"	Bonnie Burt, Judy Montell, Scott Gerber	Viewpoint	
	Not all Jewish immigrants arrived in America to work in the garment industry in New York—some became farmers. In one corner of Northern California generations of Jewish immigrants became chicken ranchers. This film tells the amazing story of how these immigrants adapted to rural life, while holding onto their socialist, communist values, and how their tales shed new light on Jewish history in America. Enjoy a special screening of a film short, "Song of a Jewish Cowboy", about Scott Gerber, the descendant of the Petaluma chicken ranching community. Hear from the filmmakers after the screening.			
	*KTF	Rimonim: Supersize Me- A Film of Epic Portions	Teva Learning Center	Sanderling
	A look at obesity in America and one of its sources – fast food corporations. Don't miss a chance to see director and star Morgan Spurlock throw up (on-screen only) in this hilarious and eye-opening documentary.			
	*KTF	Zeytim & Gefen: What's on Your Plate	Teva Learning Center	Nautilus West
	Filmed over the course of one year, this witty and provocative documentary follows two eleven-year-old multi-racial city kids as they explore their place in the food chain.			
		Evening Walk		Meet in front of Crocker Dining Hall
	Walkers are welcome to meet and organize themselves to stroll along the beach.			
	Campfire and Singing		Bonfire pit	
Bundle up and join us for some singing and warm yourself by the heat of the fire.				
9:30	Evening snack		Social Hall	
10:15 – 11:15	Chai House		Social Hall	
	Drink some tea, decaf and caf options available, and mellow out after your long journeys.			
		Volunteer Thank You		Surf and Sand
	All the amazing volunteers who helped out with this conference are invited to drop by this gathering and meet some of the other wonderful people who gave a hand.			
		Birthright Israel NEXT Salon		Fred Farr
	Birthright Israel NEXT welcomes all Birthright Israel NEXT participants and those interested in learning more about NEXT to join us for an evening of schmoozing, snacks and more.			
		LGBT Mixer	Sam Goldman and Rachel Harris	Curlew
	Calling all queer Food Conference Hazoniks and their allies for the first ever LGBT mixer at the Hazon Jewish Food Conference. Come to network, share experiences, and enjoy tasty seasonal snacks. Join your friends to celebrate the diversity of our Hazon community. Sponsored by the LGBT Alliance of the Jewish Community Federation of San Francisco, the Peninsula, Marin, and Sonoma Counties. All are welcome.			
		Song Session	Adam Berman	Triton
	The lounge is open if you'd like a space to sit and shmooze. Feel free to bring a guitar or game, or just catch up on your book in this low-key hang-out space. Join Adam Berman through this romp through the Isabella Freedman songbook. Come sing old camp classics and your favorite eco-Jewy tunes. All ages welcome, bring an instrument.			
	Teen Lounge		Sanderling	
	Friends of Bill W.		Toyon	

Friday Schedule

Time	Title	Presenters	Room
7:30 – 9 am	Breakfast		Dining Hall
7 – 7:30	Shacharit/Morning service		
	This morning service includes <i>Psukei d'Zimrah</i> (introductory psalms), the <i>Sh'ma</i> and its blessings, and the <i>Amidah</i> .		
	Orthodox		Toyon
	Egalitarian		Acacia
	Shaharit Nature Walk	Josh Lake	Meet in front of Crocker Dining Hall
The <i>Shacharit</i> nature walk is a fun and experiential method for exploring prayer, nature and an awakening of the senses. The walk, though formulated on the <i>Shacharit</i> service, is not at all a typical service. Through the integration of games, short stories, personal time and other activities, participants experience prayer through all the senses. Those experienced in <i>t'fillah</i> (prayer) and liturgy and those who are new to prayer or rebuffed by traditional services can find room to explore and to grow on this nature walk.			
7:15 – 8:15	Morning Jog	Annie Grossman	Meet in front of Crocker Dining Hall
	Make new friends and jog along the beach. Our route will depend on the needs of the group.		
	Yoga	Jo Schaalman	Surf & Sand
	This super-charged practice will reignite your energy and clear your mind. You will feel cleansed, refreshed and alive. This class is designed to safely unlock habitual tension spots through focused breath work. We will tap into vital core energy and create freedom and strength in the hips, neck and shoulders. This class is using the principles of Forrest Yoga. Come ready to sweat and breathe deeply.		
	Qi Gong	Elizabeth Giancola	Chapel Sun Porch
Tune in to the rhythms of the earth and your body with movements that encourage balance and awareness. Qi gong class will include exercises and practices to awaken, strengthen and rejuvenate the body, mind and spirit. Classes will begin with self massage and acupressure points for relaxation. Then we will do some standing qi gong based on yang style long form postures. We will end class with a lively five elements qi gong that will awaken and balance the major organ systems with dance like playful movements.			
8:15 – 10:15	Morning Bike Ride	Hazon Ride Alumni	Meet at Social Hall
Check out one of the Asilomar cruiser bikes for a ride along the beach and explore the surrounding areas.			
8:30	Childcare Opens	Corporate Kids	Triton
	The staff at Corporate Kids will create a structured and fun environment for the children who are pre-registered, with time for play, for snacks and for naps. Everything from age-appropriate toys & books to diaper changing tables will be provided. Parents are responsible to pick children up for lunch and to be on time at 3:30 pm today when group childcare closes.		
8:30 – 9	KTF	Zeytim & Gefen: Meet your Roshim	Teva Learning Center
		Your children will meet the staff of the Teva Learning Center who will teach, play, and learn with them this weekend as part of Camp Teva. Parents are welcome.	
8:45 – 10:15	EDU	Cooking as a Teaching Tool	Julie Negrin
		Teaching kids how to prepare wholesome recipes is an ideal way to expose them to new, healthy ingredients and learn about nutrition. This information-packed workshop will teach you how to run your own cooking class. You will learn to alter recipes to make them kid-friendly, create a lesson plan that suits the targeted age group, figure out a budget, write up a detailed shopping list, determine equipment needs, organize and prep for the class, and introduce new foods to children. Handouts and recipes will be included.	
	DIY	Milk It Yourself: Handmade Mozzarella	Abbe Turner
This hands-on workshop is for beginner and advanced foodies alike. Simple and delicious Mozzarella cheese will be made from common kitchen equipment and ingredients. The lost art of cheese making is making a comeback in today's DIY kitchen. Although a certain mystique surrounds the concept of making cheese at home, the effort is as simple as following a recipe. Making cheese in your own kitchen can be a gratifying experience and a fun family adventure. Recipes and resources will be shared.			

Friday Schedule

Time		Title	Presenters	Room
8:45 – 10:15 am	FSS	Show Me the Money: Economic Implications of the Sabbatical Year	Nati Passow, Woody Tasch, Yigal Deutscher	Merrill
		In this Shmita Project session, we will review the basics of the Sabbatical (Shmita) Year and delve deeper into the economic implications and how they might help us shift our contemporary economic system into one that is more just and sustainable. Learning from the Slow Food Movement, we will learn about the Slow Money Movement from one of its founders and see how money can be a radical force for good.		
	FJ ISR	Keeping the Tzedek (Justice) in Tzedakah (Charity)	Noah Farkas, Yael Assor, H. Eric Schockman, Tamar Wyte, Devorah Brous (moderator)	Viewpoint East
		1.02 billion people across the world are hungry. Learn about the underbelly of food system, poverty and hunger in Israel and the U.S. While we know that hunger doesn't come from lack of food, the solutions to this problem continue to elude experts. Our panelists will speak about the innovative approaches to ending global hunger. Topics include soup kitchens and food pantries serving Jewish families, the problems of fostering dependence on emergency food aid, and community garden programs to teach growing food as a tool for self-reliance.		
	FSS	Sustainable Rice: Addressing Global Poverty Through Better Growing Practices	Caryl Levine, Ken Lee	Kiln
		Rice has a significant global impact on the environment. Currently, the flooding of rice paddies accounts for 8% of methane gas emissions. Join Caryl, owner of Lotus Foods, who will discuss a global project to transform rural rice growing practices to improve global food security, empower poor households, conserve natural resources and promote human and environmental health. You will have the opportunity to taste a variety of sustainably produced rice.		
	H&C	Tales from the Coop: An Ancient Ritual in a Modern Context	Roger Studley (moderator), Caleb Barron, Seth Mandel, Naf Hanau	Chapel
		This discussion will focus on adapting the ancient process of ritual slaughter to a modern context. All the panelists were involved with slaughtering, processing, organizing, the pre-conference Chicken <i>Shechita</i> (slaughter) at Green Oaks Creek Farm.		
	FAST	Not A Master Cleanse: Asara B'tevet & Fasting in Jewish Tradition	Steven Goldstein	Heather
		You know the joke – “What’s a Jewish Holiday?” “They tried to kill us. We won. Let’s eat.” If eating is so identified as Jewish, what about not eating? We will explore texts from the Torah to Jonah, from Isaiah to the Talmud, to see if fasting is saintly or sinful—or both. Learn about <i>Asara B'Tevet</i> (a fast day this Sunday) and the meaning it might have in a modern context.		
	FSS	Jewish Farm School Cooperative Design: A Model for Sustainable Engagement	Ian Hertzmark	Acacia
		Participants will have the opportunity to learn about communities in their habitats in the context of social, economic, and ecological sustainability. Using Jewish Farm School Cooperative Design and its projects as a primary model, this session will introduce participants to various topics ranging from community supported agriculture to experiential education to sustainable building design. We will also touch on philosophical foundations of sustainable community sourced from Jewish and non-Jewish texts and materials.		
	H&C	10 Principles of a Jewish Food Ethic	Jacob Fine	Dolphin
		There is currently a groundswell of interest and activity across the Jewish community in the realm of food ethics. Whereas the do's and don'ts connected to Jewish eating has traditionally been narrowly defined by the rules of kosher slaughter, increasingly, many Jews are expanding their notions of ethical eating to include other Jewish values having to do with treatment of animals, worker rights and care for the environment. We will examine 10 principles in the Jewish tradition that are serving to inform an expansive vision of contemporary Jewish food ethics.		
	FSS	Media and the Food Movement	Miriam Morgan, Sheila Himmel, David Gumpert, Debs Gardner, Leah Koenig (moderator)	Toyon
		How do blogs, newspapers, and other forms of media outlets further the food revolution? Come hear the thoughts of bloggers, journalists, and new media pioneers discuss the impact of media on public policy, consumer consumption, and the public mind.		
	H&N	Oh Baby: Healthy Eating in the Childbearing Years	Danielle Gutshall	Marlin
		The list of what a woman should and shouldn't eat during pregnancy and childbearing years can be confusing and overwhelming. Learn about nutrition and holistic health specifically to meet the special needs of a pregnant woman as she progresses through the stages of this journey, the needs of a birthing woman and the needs of a postpartum mom.		

Friday Schedule

Time	Title	Presenters	Room	
8:45 – 10:15 am	Anusara Yoga	Julie Wolk	Surf and Sand	
	This one-hour class is suitable for all levels. This slow flow class is based on Anusara yoga principles and integrates concepts from mystical Judaism. We will focus on alignment and building strength, while creating flexibility and opening the heart.			
	Hazon's 10th Year: Our Move to the Bay	Hazon Staff	Curlew	
	Learn with Hazon staff and leadership, past and present, about the wonderful opportunities to be involved with Hazon in our 10 th year, especially in California. Bring your questions about and ideas for the California Ride and the 2010 Food Conference.			
*KTF	Zeytim: Head to the Beach for "Eitz Adamah" Relay & Root Veggie Prints	Teva Learning Center	Nautilus	
Come join Teva's "Eitz-Adamah" relay then print and paint with root veggies. Learn a bit about roots and sprouts as we make veggie Shabbat decorations for the whole conference.				
*KTF	Gefen: Shabbat Candle Making & Hamotzei workshop Part 1	Teva Learning Center	Nautilus	
Kids will learn how to make and decorate beautiful beeswax candles for Shabbat and then take part in the <i>Hamotzei</i> workshop, Part 1. Our first Challah-making session starts with wheat! When we say " <i>Hamotzei Lechem Min Ha'aretz</i> " we are recognizing our role as partners in God's creation: Bringing forth bread from the Earth.				
10	Mid-morning snack		Social Hall	
10:30 – 11:45	 Food Justice: Tools to Help Organize and Lobby More Effectively	H. Eric Schockman, Scott Minkow	Chapel	
	FJ	This session will provide you with the tools to become a local or national activist on food justice issues. Panelists will teach how to organize your community and lobby your representatives and government officials more effectively. We hope this session will inspire you to take action and get involved in food justice issues when you return home.		
	H&C DIY	Cook it Yourself and Hear the Stories: Quiche, Kugel, Couscous and the Jewish Cooking in France	Joan Nathan	Merrill Hall
	France has a rich and diverse Jewish history, starting with its first Jewish settlers in 39 CE to the present day, as the country with the third largest Jewish population in the world. In this session, Joan will discuss the culinary outcome of so many centuries of Jewish immigration to France. In a country obsessed with food, the Jewish community has found a way to apply that obsession to its own traditions, laws and holidays. The results are fascinating and delicious. Plus, learn how to cook eggplant caviar and harisa yourself.			
	DIY	Decompose It Yourself: Compost for the Commonfolk	Farmer D	Kiln
	The Southeast compost king, Daron "Farmer D" Joffe, owner of Farmer D Organics, will teach beginner and advanced gardeners the skills of composting. Farmer D, a uniquely talented teacher, has years of experience building community gardens, small-scale farms and making tons of compost. Farmer D will also be speaking at the Farming Entrepreneur's Panel on starting his own compost business.			
	H&N	You Are What You Eat: Eating Raw Foods	Alex Sharone, Michael Bader	Toyon
	Join us for an honest look at the vast health and healing properties living foods provide, as well as the scientific, spiritual and religious foundations for embracing such a way of life. We will also review common myths and missteps and share delicious, deeply nourishing recipes so that you leave with simple next steps to integrate living foods into your life. If you are what you eat, then this live-food workshop is for you. Find out if there is something special to this ancient way of eating food in its natural, whole, living state, just like the rest of the creatures on this earth do.			
	FSS	Growing the Real Food Revolution on Campus	David Schwartz, Brooke Saias	Acacia
What can young, progressive Jews do to inspire real change in our food system? Learn how we can use new networks and collective action to leverage the incredible power of our colleges and universities to lead the way. This session will discuss the role of students and youth in the "real food" movement from the theoretical to the concrete. Join us to explore new frameworks for interpreting "food issues," their connection to Jewish history and thought, examples of successful youth-led campaigns. Leave with concrete tools and resources for further education and action.				
FJ	Is it Kosher? Jewish Texts on Worker Justice	Dorothy Richman	Curlew	
Rabbi Zalman Schachter Shalomi thinks Jews might be on this earth to ask the eternal Jewish question: "Is it kosher?" Looking at a mix of ancient and contemporary Jewish texts, we will explore how much it matters who labors, how they labor, and how they are paid to create the products and services we enjoy. Focusing on food production, we will explore Jewish texts and tools for conscious hiring and consuming.				

Friday Schedule

Time		Title	Presenters	Room
10:30 – 11:45 am	ISR	The Land of Plenty? A Report from the Israel Sustainable Food Tour	Jill Slater, Lev Metz, Maya Shetreat-Klein, Laura Silver, Jeremy Benstein, Natasha Aronson (moderator)	Marlin
		Last month the first ever Israel Food Tour, organized by Hazon & The Heschel Center for Environmental Learning and Leadership, brought 30 foodies, chefs, farmers and activists to learn about food systems in Israel. Come hear, see, taste, and smell a whole different side of Israel from participants who experienced it first hand. You will learn about Israeli agriculture, water systems, food, politics and much more in this enlightening session about a country you thought you once knew.		
	FSS	What Would Moses Drive? From Canaan to Copenhagen	Adam Berman	Viewpoint East
		The consensus has been reached. 2,500 of the worlds leading climate scientists now agree that without major action, our planet’s ability to support life will rapidly diminish in coming years. How soon? How bad? What can we do? Together, we will explore the latest scientific data, survey Jewish wisdom on the subject, and reflect on how the Jewish community might play a role in addressing what is being called by many the greatest social and environmental challenge of the 21 st century.		
		Yoga	Danielle Gutshall	Surf and Sand
		This yoga class is designed with women in mind. Come to create a space of physical, mental, emotional and spiritual healing. We will stretch and move our bodies to open, while using breath to heat and activate, and meditation to elevate. Women of all abilities and body types are welcome and encouraged.		
*KTF		Zeytim: Make Way for Seedlings	Teva Learning Center	Nautilus
		Join us in making your own recycled seed paper. Help plan your family’s garden for next year by storing vegetable seeds and wild edibles in homemade paper then take your paper home to plant in the spring.		
	*KTF	Gefen: Head to the beach for Eitz Adamah Relay & Hamotzie Workshop Part 2	Teva Learning Center	Nautilus
	Head to the beach for the <i>Eitz-Adamah</i> relay and appreciate the ocean together with a <i>bracha</i> . Then, join us for the continuation of our Challah making workshop – from wheat to Shabbat dinner.			
*KTF	Rimonim: So Cheesy. Cheese Making Workshop & Wacky Seaweed Sculpture Competition	Teva Learning Center	Scripps	
	Join Abby Streusand in learning how to make your own cheese, then head to the beach for a wacky seaweed sculpture competition.			
12 – 1:45 pm		Lunch (Kids & Families Start at 11:45)		Dining Hall
	Teens should look for the Rimonim table. Hazon Ride alumni should look for marked tables.			
12:30-1:15		Jewish Climate Change Bus Tour (all ages)		Topsy-Turvey Bus
	Tour the Jewish Climate Change Topsy Turvy bus – powered by veggy oil, complete with a bicycle-generator, solar oven, and more.			
1 – 1:15		Mincha/ Afternoon Service		
		This short service is conducted in Hebrew. Whether you’re a regular or you’ve never tried weekday <i>davening</i> (prayer), this is how Jewish tradition invites us to check in with God and perhaps with ourselves.		
		Orthodox		Toyon
	Traditional Egalitarian		Acacia	
1 – 3		Many Conversations and One Open Space	Lom Friedman	Fred Farr
		“Open Space” is a simple and powerful method of catalyzing effective, working conversations generated by participants. It is the ultimate non-authoritarian, community-based workshop! The opening stage empowers everyone to offer ideas on issues and inspirations you would like to bring to and out of the Food Conference. Go to the conversations that you find engaging and move on to another when you want. Open Space meetings bring the possibility of transformative experiences for both individuals and the larger group. This extended two hour session will be capped at 120 people, so come early to secure a spot and experience Hazon’s inaugural “Open Space” session.		

Friday Schedule

Time	Title	Presenters	Room
1:15 – 2:30 pm	 Slow Money & Sustainable Food Systems FSS If there is one thing that the recent economic recession has taught us, it's that there is such a thing as money that is too fast, companies that are too big and finance that is too complex. Therefore, we must slow our money down, bring it back to earth and invest in an economy based on preservation and restoration rather than extraction and consumption. Michael Dimock, president of Roots of Change, and Woody Tasch, founder of Slow Money and author of "Inquiries into the Nature of Slow Money: Investing as if Food, Farms, and Fertility Mattered", will provide a vision of what this new economy could look like and will lay out concrete steps that we can take to facilitate capital investment in the small food enterprises and local food systems. Find out how, together, we can build a "nurture capital industry" that enhances food security, safety and access, improves nutrition and health and promotes cultural, ecological and economic diversity.	Michael Dimock, Woody Tasch	Merrill Hall
	Sacred Cows, Sacred Plows: The Original Jewish Food Movement H&C The so-called American Jewish return to our agricultural roots actually began well before the new Jewish food movement. This panel discussion will look at those people involved in Jewish agricultural experiences in the 20 th century, relaying stories and putting this new Jewish food movement into its proper context.	Sylvia Schwartz, Alix Wall, Scott Gerber, Jeff Yoskowitz (moderator)	Acacia
	How to: Tu B'Shvat JFEN Jewish tradition includes a range of ways to celebrate our food and appreciate nature, with celebrations and special occasions throughout the year. On Tu b'Shevat, we focus on the fruit of the tree. Come experience a fun and effective Tu b'Shevat seder with fruit, grape juice, and Jewish concepts that relate to the environment. You will also get tools and suggestions to help you plan your own for your friends, family, school or community!	Jeff Levy, Evonne Marzouk	Viewpoint East
	State of Knish Address, Chanukah-ish 5770 H&C Ladies and Gentlemen, Hazoniks, food lovers, dignitaries, Jews: It is time we discuss the knish. It is not the stuff of the Macabees, nor is it the dish of choice for Israelis, but the knish occupies a special place in the hearts – and stomachs – of many a descendant of Sarah and Abraham. We will consider the first knish; the square and round varieties that came to prominence in post-war Brooklyn, and the knish-eating champions of the last century. And we will share our knish reminiscences.	Laura Silver	Chapel
	Eating Vegan in the Garden of Eden: A Guide for the Gastronomically Confused Today H&N Jews are fortunate that our dietary history begins, "See I give you every seed herb, and green thing to eat." Eating vegan works in this age of Global Warming. Roberta Kalechofsky will discuss the history of vegetarian Judaism throughout the ages. You will learn that kosher meat is not as clean as we have always been taught. What constitutes "kosher" is becoming more complex. Roberta Schiff will focus on how we can choose and prepare healthful food that respects Jewish tradition and does not cause harm to animals and degrade our planet. We can return to the diet of Eden.	Roberta Schiff, Roberta Kalechofsky	Dolphin
	Ride to Eat – Eat to Ride H&N Learn the diet principles of professional athletes to enhance your wellness and exercise routine. Exercise physiologist Dave Liotta will debunk common myths about exercise and nutrition and provide strategies for using food and hydration as part of an optimal workout and wellness program. Hazon Ride Staff will also be present to discuss how Hazon considers nutrition and health as well as environmental impact in the development of their bike rides. Come with questions and join us to enjoy this interactive and informative workshop.	David Liotta and Hazon Ride Staff	Curlew
	Change So Good You Can Taste It: Case Studies of Food Access Strategies FJ Meet innovative food justice activists who are working for enhanced access to healthy foods in underserved communities. Karyn Moskowitz from Kentucky, Rabbi Jonathan Klein from Los Angeles, Doron Comerchero from the Central CA coast, and Nati Passow from Philly will share cutting edge strategies that work with community power to get healthy food choices onto the grocery store shelves and into people's homes.	Karyn Moskowitz, Jonathan Klein, Nati Passow, Doron Comerchero	Scripps
	Community Involvement Through Food ISR Israel may be a land poor in natural resources and full of ecological challenges, but what it does have is a powerful sense of community and family. Learn how Israelis are using their local food systems, from production to distribution, as a means toward building healthy and powerful community, some even have a focus on social justice.	Yael Assor, Yigal Deutscher	Kiln
	Qi Gong Qi Gong is an ancient Chinese energy practice that taps into universal energy to increase overall health, strength and vitality. The process is very powerful yet not aerobic. No previous experience. Kids older than 8 are welcome.	Adam Berman	Surf and Sand

Friday Schedule

Time	Title	Presenters	Room
1:15 – 2:30 pm	*KTF Zeytim: Cooking Adventures for Kids	Julie Negrin	Nautilus
	If they cook it, they'll eat it! Your children will explore the world of nutritious foods with nutrition expert and cooking instructor, Julie Negrin. They will prepare Berry and Banana Yogurt Parfaits for a snack while they learn about healthy foods and why they are good for the body. <i>Recipe is nut-free; class is not recommended for children with other food allergies.</i>		
	*KTF Gefen: Weaving & Breeding: Hamotzie Workshop, Part 3	Teva Learning Center	Nautilus
	<i>Hamotzie Workshop Part 3: Weave and braid your challah while learning about bread and blessings. Prepare to participate in Camp Teva Presents: Mandible Theater Players with theater games and fun.</i>		
*KTF	Rimonim: Who Eats? Food Security in a Changing World	Ian Hertzmark	Marlin
	The Earth is a rapidly changing place. Politics and ecology are interacting on local, regional, and global levels to produce a food supply in question. In this session, participants will have the opportunity to explore major political and ecological currents that are affecting who gets to eat, how much people get to eat, and what people are eating. We will focus on three contemporary examples of food systems to illustrate major issues in the world today. You will learn how to positively affect food systems and food security in local, regional, and global contexts.		
*KTF	Climate Change Bus Tour (kids and families)		Topsy-Turvey Bus
Kids groups will be able to tour and interact with the bus and experience some of the programming from the cross-county tour.			
2:30	Afternoon snack		Social Hall
2:30 – 3:15	Prepare for Shabbat		
	Take some time to yourself to get ready for shabbat in whatever way you'd like.		
	Cosmic Walk	David Seidenberg	Surf and Sand
The Cosmic Walk is a telling of the story of the universe, from the Big Bang until now, using a spiral labyrinth to visualize the scale of time and where we fit into this remarkable narrative. This is truly the greatest story ever told, and it will fill you with wonderment, awe, and gratitude.			
3:15 – 4	Transition to Shabbat: Connecting to Place & Blessing the Ocean	Adam Berman	Boardwalk/Beach (rain location: Chapel)
	Gather together with foodie friends, new and old, to appreciate the grandeur of the Pacific. We'll sing a little, frolic, and get some sand between our toes. At 3:30 we say the traditional blessing upon seeing the ocean.		
3:30	Childcare Closes	Corporate Kids	Triton
	Pick up your <i>kinderlach</i> before group childcare closes.		
4:15 – 4:45	Community Candle Lighting		Merrill Hall
	Come together as a whole community to welcome Shabbat. We will light candles as a group at 4:30. Shabbat starts at 4:39.		
4:45 – 6	Yoga	Tiferet Sassona	Surf & Sand
	Mark the transition from weekday to Shabbat with Yoga.		
	Jewish Meditation	Michael Aaron Bedar	Merrill Hall Stage
	Jewish Meditation going into Kabbalat Shabbat realizes that on the seventh day, God was refreshed, so we are refreshed. We will devote ourselves to a single focus with our breath on God's name through a millennia-old and timeless concentration technique. We will explore Jewish concepts of Shabbat, wholeness, and prayer.		
	Hagafen Wine and Cheese tasting and happy hour		Social Hall
	Join Josh Stein, Brands Manager from Hagafen Cellars for some <i>l'chaims</i> to celebrate shabbat.		
Kabbalat Shabbat/ Ma'ariv options (See list next page)			
We welcome Shabbat with a special service arranged by the Kabbalists of Tzfat in the 16 th century. A collection of psalms is followed by the famous song <i>Lecha Dodi</i> , in which we welcome the Shabbat Bride. All of the services will feature lots of singing, and we encourage you to try something new.			

Friday Schedule

Time	Title	Presenters	Room
4:45 – 6pm	Learners Service	Steven Goldstein	Scripps
	If you've never experienced the joy of welcoming the Sabbath or if <i>davening</i> (praying) is not something you usually do, this is the service for you. Come be part of this open and inclusive service. We will sing the uplifting tunes and explore the meaning of the prayers as we receive the special day of Shabbat. The gathering will conclude with the <i>Ma'ariv</i> service led in Hebrew and English. Songs and prayers will be available in Hebrew, transliteration and English Translation.		
	Traditional Egalitarian	Jacob Fine	Chapel
	Join us for exuberant singing by all participants of the Psalms and kabbalist songs compiled into the <i>Kabbalat Shabbat</i> service to welcome the Shabbat bride. Our gathering, all in Hebrew with Transliteration except for page numbers which we will announce in English, will conclude with the traditional evening service, <i>Ma'ariv</i> .		
	Orthodox	Marc Schwartzberg	Heather
	We'll welcome in Shabbat with the Hebrew prayers and songs of <i>Kabbalat Shabbat</i> and <i>Ma'ariv</i> . Men and women will have their own spaces, separated by a <i>mechitzah</i> (partition), in which to pray.		
	Renewal	Zelig Golden and Adam Berman	Fred Farr
	In this open and inclusive <i>Kabbalat Shabbat</i> circle we will sing uplifting tunes, accompanied by guitar and drums, to welcome the Shabbat bride. Songs and prayers will be available in Hebrew, transliteration and English translation. Please bring an open heart and a willingness to get up and dance!		
6 – 8 pm	Kids/ Family Services – ideal for Zeytim and Gefen ages	The Teva Learning Center	Kiln
	Join Teva for a songful, soulful <i>Kabbalat Shabbat</i> and <i>Ma'ariv</i> service. We will follow the structure of the traditional Friday night prayers, a capella-style, infused with story, dance, and reflection. Please bring your coats – we may briefly join the stars for prayer. Services will end by 5:45 pm.		
8:15 – 10	Friday Night Shabbat Dinner		Dining Hall
	We begin dinner with special Shabbat songs and blessings – please be patient as we lead each dining room in a communal Shabbat meal. Every room will have some tables designated for first timers. If you would like to stay after dinner to sing shabbat songs you can join in either of the back rooms.		
	 The New Jewish Food Movement – Now What?	Nigel Savage	Merrill Hall
8 – 9	This has been an extraordinary year for the Jewish Food Movement. Rabbi Eric Yoffie made food the centerpiece of his Presidential address at the Reform Biennial, and called on Jewish people to reduce significantly the amount of red meat that we eat. Last month saw the first-ever Sustainable Food Conference in Israel, modeled on this conference and attended by more than 500 people. Hunger and food security are steadily moving up the communal agenda. Hazon's CSAs are now the largest faith-based CSA network in North America. In this keynote, Hazon Director Nigel Savage will reflect on the extraordinary moment we now find ourselves in, and on the opportunities and challenges that together we face. The evening will include an opportunity for small-group reflection, and thoughts from some of the leaders within our community. Microphone will be used.		
	Text Study: "Abraham Kept the Whole Torah"	Steve Golden	Social Hall
8 – 9	KTF Zeytim and Gefen: Family Pajama Party	Nina Gelman Gans	Nautilus
	Nina Gelman-Gans will share some of her favorite Jewish bedtime stories for children of all generations. We will share Jewish bedtime rituals, and then all participants will do story sharing – reading books to each other. Storybooks will be provided, or bring your own to share. Bedtime snack will be provided. Stuffed animals and pajamas encouraged.		
8 – 9	KTF Rimonim: Teen and Tween Beach Night Stroll	Teva Learning Center	Meet at Crocker Dining Hall
	All kids 10 and up are welcome to star search and appreciate Creation, community, and the night on this Beach stroll.		
10	Late-night snack		Social Hall
10	Tisch		Viewpoint
	<i>Tisch</i> means table in Yiddish. Come sit, sing songs, and drink drinks at our table.		
	Storytelling	Teva Learning Center	Curlew
A time to share tales, learn some new songs. Bring a story, if you like.			

Friday Schedule

Time	Title	Presenters	Room
10 pm	Game Room		Social Hall
	Bring your own board games, card games and more.		
	Book Group: Epitaph for a Peach	Paulette Benson and Rachel Brand	Acacia
	Join Paulette Benson and Rachel Brand for a discussion of the farming classic, <i>Epitaph for a Peach: Four Seasons on My Family Farm</i> . This lyrical book takes place on an orchard about 200 miles from Asilomar, just south of Fresno, CA. Bring your copy with you.		
	Puzzle room		Scripps Lounge
	Quiet space to enjoy Friday night		
	Hazon Rides Party and Information Gathering		Marlin
	Bike ride alumni are invited to reminisce while interested riders can learn, informally, about the fun of Hazon's rides. Free CLIF bars and PowerAde for all.		
	Angelinos	Roger Blonder	Dolphin
	Do you hail from the City of Angels? Come meet other SoCal participants		
	Teen Lounge		Sanderling
	Friends of Bill W.		Toyon

Saturday Schedule

7:15 – 8:15 am	Anusara Yoga	Julie Wolk	Surf & Sand
	Come join us for a class suitable for all levels. This slow flow class is based on Anusara yoga principles and integrates concepts from mystical Judaism. We will focus on alignment and building strength, while creating flexibility and opening the heart.		
	Meditation	Doug Chermak	Chapel Sun Porch
	Join this meditation session to balance the external stimuli of the Food Conference with grounding of your inner dimension. We will practice seated mindfulness and <i>chesed</i> (loving kindness) meditation, including movement to wake our bodies. No experience necessary and you can sit on a chair. Breathe deep.		
7:30 – 9	Breakfast		Dining Hall
8:30 – 9:30	Qi Gong	Elizabeth Giancola	Surf & Sand
	Tune in to the rhythms of the earth and your body with movements that encourage balance and awareness. Qi gong class will include exercises and practices to awaken, strengthen and rejuvenate the body, mind and spirit. Classes will begin with self massage and acupressure points for relaxation. Then we will do some standing qi gong based on yang style long form postures. We will end class with a lively five elements qi gong that will awaken and balance the major organ systems with dance like playful movements.		
8:30 – 10:30	Morning Bike Ride	Ride Alumni	Meet at the Social Hall
	Enjoy one of the Asilomar beach cruiser bikes for a ride along the beach and explore the surrounding areas.		
8:45 – 11:15	Shabbat Shacharit (Morning Service) Options		
	Egalitarian	Noah Farkas	Chapel
	Men and women will take equal roles in leading this traditional, mostly Hebrew-language service, with the full Torah reading, from <i>Psukei d'Zimrah</i> through <i>Adon Olam</i> . You're warmly invited.		
	Orthodox	Steven Goldstein	Heather
	A spirited traditional Hebrew language Shabbat morning service with the full Torah reading. Even if you've never attended an Orthodox <i>minyán</i> before please join us. We will be happy to help you find your way in the service.		
	Progressive	Dara Frimmer, Lizzie Heydemann	Kiln
	This service is open and inclusive, creative, exploratory and educational. Great for people looking to learn more, seeking a service that explores the tension between tradition and innovation. Drumming and guitar will help guide and lift our prayers. We will be using musical and ritual traditions from the Reform, Reconstructionist and Renewal traditions and will read selections from the Torah.		

Saturday Schedule

Time		Title	Presenters	Room
9:30		Childcare Opens	Corporate Kids	Triton
		The staff at Corporate Kids will create a structured and fun environment for the children who are pre-registered, with time for play, for snacks and for naps. Everything from age-appropriate toys & books to diaper changing tables will be provided. Parents are responsible to pick children up for lunch and to be on time at 4 pm today when group childcare closes.		
9:30 – 10:30		T'filah b'Teva – Prayer in Nature	The Teva Learning Center	Meet at Crocker Dining Hall
		Join us for a meditative stroll with some singing by the beach.		
9:45 – 11:15	KTF	Kids and Family Prayer & Shabbat Storytelling	The Teva Learning Center	Fred Farr
		This family service will start with a story while kids and parents arrive. Prayer time will begin around 9:45 followed by a story telling workshop and adventure in creation. Please bring outdoor layers, shoes and lots of energy. Fun for the whole family and ideal for children grades K-6.		
10 – 11 am		Jewish Meditation	Julia Segal	Surf & Sand
		Traditional meditation, loosely based on the Shabbat morning liturgy, the Shema and its blessings.		
10:45 – 11:45		Kiddush / morning snack		
		In addition to snacks, there will be the opportunity to say <i>Kiddush</i> , a blessing made over wine to sanctify Shabbat. We will have copies of the blessing available, and will make a communal <i>Kiddush</i> at 11:30.		
12 – 1 pm	FFT	Around Food for Thought – By Invite Only	Nigel Savage	Lodge
		Rabbinical Student Scholarship recipients are invited to this special session with Nigel Savage to explore Hazon's "Food for Thought" sourcebook. Nigel, the co-author of this popular sourcebook, will examine how this book is being used in Jewish food education with all ages around the country.		
	FFT	What the Forbidden Fruit Tells us about Civilization	Jeremy Benstein	Kiln
		Adam and Eve ate the apple, right? Wrong! Genesis speaks only of "the fruit of the Tree of Knowledge of Good and Evil" – <i>pri etz hada'at</i> – and that vagueness has spurred the imagination of commentators and artists for generations. Food and eating, forbidden and permitted, are key to understanding the Creation stories. We will study some amazing <i>midrashim</i> on the topic, with surprising suggestions for just what it was they were supposed to have eaten, and explore what this means for our own cultural criticism.		
	FFT	Food Preparation and the Seven Fat Cows	Rob Bonem	Dolphin
		Does the Torah teach us anything about food and dealing with economic (or other) emergencies? How did Joseph, dreamer and slave, become Egypt's grocer? How did he and Pharaoh, a sleepless king, not only survive an economic and food crisis, but prosper? What can we learn from this text and apply it to our homes and lives? This will be an interactive textual study, meant to stimulate thought and action.		
	FFT ISR	Can America be the Promised Land?	Steve Greenberg	Heather
		The new environmental movement is calling people to restore the earth by reconnecting deeply to the soils from which they are nurtured. It was a similar spirit allied with nationalism that motivated many Jews of the nineteenth and twentieth centuries to become Zionists. A return to the land in psychological, physical, social and religious ways was central to A. D. Gordon and other proto-agrarian thinkers. However, for those of us who live in the Diaspora, a new earth-centeredness is growing that it not tied to Zion in particular, but is renewing its ties to the land everywhere.		
FFT		Environmentalism v. Animal Rights	David Seidenberg	Acacia
		Environmentalists, who focus on the well-being of whole ecosystems, and animal rights activists, who are concerned with the well-being of individual animals, don't always see eye-to-eye. The same division existed between Maimonides and Nachmanides. We will study their interpretation of the <i>mitzvah</i> of <i>shiluach hakan</i> (the commandment to send the mother bird away if you want the eggs), where they both discuss these questions. Their debate has far-reaching political, spiritual and even theological consequences.		
FFT		Consumerism and the Jewish Ethic of Restraint	Evonne Marzouk	Toyon
	We live in an extremely consumer-oriented society. In our society, people are often thought of not as human beings, but as "consumers". The Jewish tradition has a completely different approach to living and human life, which may provide the antidote to our consumer passions and help our students live happier and more sustainable lives. Learn what Jewish tradition has to say about our wants, our needs, our purchases, and what it really means to be human.			

Saturday Schedule

Time		Title	Presenters	Room
12 – 1 pm	FFT	The Dining Table as a Holy Place	Chai Levy	Scripps
		In Judaism, the table has been compared to the altar of the Temple and is considered a place where God can dwell. We will study biblical and rabbinic sources that describe how the dining table can become a holy place, and how to apply these teachings to our own tables when we sit down to eat.		
	FFT	The Bread Cycle of the Jewish Year	Ron Feldman	Marlin
		From matzah to challah, Jews are focused on food. In Jewish tradition, food is sacred. What matters to Jews is not only what to eat, but when to eat it. We will explore the origins of Jewish time in the agricultural rhythms of nature in the land of Israel by taking a closer look at the “bread cycle” (along with some other foods) of the holidays.		
	FFT	Jewish Ethics and Food	Ashira Konigsburg	Chapel Back Room
		Food is central to Judaism, and the Jewish tradition requires more than just ritual. Animal welfare, worker concerns and environmental impact have always been Jewish values. Learn and discuss the traditional sources underlying these priorities.		
	FFT	The Emerging Field of Jewish Food Education	Natasha Aronson, Mick Fine	Curlew
		Jewish educators of all types of students are invited to learn about Min Ha'Aretz, the program Hazon has created to teach students and families about food and Jewish tradition. This session will provide an overview of Min Ha'Aretz, with an introduction to the program's special blend of text study and hands-on activities. See how Min Ha'Aretz promotes family learning and the curricular integration of Judaic and general studies.		
	FFT	Feeding the Living/Dead	Rebecca Joseph	Viewpoint
		We don't feed idols, but what about ancestors? After outlawing her trade, what was King Saul doing with the female ghost medium (<i>ba-alat ov</i>) in En-dor? To find the answers, we will be exploring one of the strangest meals in the Bible.		
FFT	Blessing Bee: Understanding Jewish Brachot	The Teva Learning Center	Fred Farr	
	Didn't go to Jewish Day School? Join us for some interactive study on traditional Jewish blessing language and put your learning into action in a playful competition. Are you an accomplished Jewish blessing? Join us for the bee and be some lucky team's ringer.			
		Qi Gong	Adam Berman	Surf & Sand
	Join us for this Chinese meditative practice using slow, graceful movements and controlled breathing techniques to promote the circulation of qi within the human body, and enhance your health.			
*KTF		Zeytim: Feel Your Roots	The Teva Learning Center	Nautilus
	Stretch, bend and flex with Yoga and Jewish meditations – on the beach. Followed by a chance to get creative with Marzipan veggie designs.			
*KTF		Gefen: Tidepooling	Jacob Holzberg-Pill	Nautilus
	Join our enthusiastic environmental educator for an afternoon of tidepooling then meet with your fellow Mandible Theater players for a final rehearsal before the premiere.			
1 – 2:45		Lunch (Kids & Families start at 12:45)		Dining Hall
	Tables will be designated in the dining hall for AJWS/Avodah Partnership participants, The Jewish Theological Seminary, and friends.			
2:30 – 3:45	★	Evolving Israeli Foodways: Culture, Ethnicity and Fusion Cuisine.	Joan Nathan	Merrill Hall
	ISR H&C	Israel is rich with food influences from around the world. From appropriation of Arab cuisine, to a reclamation of Sephardic food as well as the more recent influences of Ethiopian and Russian immigrants, what Israelis are eating is constantly a work in progress. In this session, explore the shifting cultural landscape that makes Israel the dynamic culinary capital that it is. Microphone will be used.		
	FSS	The Vegetable Monologues: Jewish Female Farmers	Emily Freed, Anna Hanau, Abbe Turner, Elizabeth Giancola	Scripps
	Farming, as most people know is far from an easy life. Hear from three incredible woman who have chosen the path less travelled and have become farmers in their own right. Learn how they came to farming and how it has changed their lives as women and as Jews.			
	H&N	Thinking Outside the (Lunch) Box	Maya Shetreat-Klein, Julie Negrin	Toyon
	Are you worried about what your kids are eating in the school cafeteria? Do you feel frustrated or intimidated by the idea of packing a nutritious school lunch every day? Join us for an informative session for those who struggle with the daily grind of preparing lunch for our loved ones.			


Saturday Schedule

Time	Title	Presenters	Room	
2:30 – 3:45 pm	FJ	Justice on your Plate: Supporting Workers' Rights	Sarah Church, Irv Herschenbaum	Acacia
		Join us for a journey from farm to table, as we learn stories of courageous worker organizing for better working conditions, and share resources for how to support them. Workshop leaders Irv Hershenbaum, 1 st Vice President of the United Farm Workers and confidante of Cesar Chavez, and Sarah Church of the Progressive Jewish Alliance's Economic Justice campaign will highlight stories from the fields to the kitchens, and paint a picture of how ethical consumption, rooted in Jewish tradition, can help secure rights for those most marginalized.		
	H&C	American Kosher: From Manischewitz to Tootsie Pops	Noah Farkas, Sue Fishkoff	Viewpoint East
		The kosher laws were outlined in the Torah, but their application varies with time and place. This session looks at how kashrut has been practiced in North America and how it relates to the Jewish Food Movement, including kashrut basics, the boom in kosher food production, and the use of kashrut as both a political and spiritual tool.		
	FSS	Behind the Scenes: Sustainable Kosher Food and Giant Food Corporations	Renna Khuner-Haber, Debbie Kelman, Tracy Lerman	Kiln
		The food at the Hazon Food Conference is a significant way in which we can share the Hazon values with participants. Learn from the Hazon staff and Conference leadership on the challenges of matching our sustainable food values with the restrictions and limitations set up by the corporation that manages the conference center.		
	*KTF	Zeytim: Tidepooling	The Teva Learning Center	Meet at Nautilus
		Parents are welcome to join their children on this local ecology scavenger hunt to learn about the world around them.		
*KTF	Caring for the Coolest Machine You'll Ever Own	The Teva Learning Center	Nautilus	
	After embarking on an exciting scavenger hunt, families are welcome to come learn about Ellen Sabin's "The Healthy Body Book." This great resource will help your kids grow with character, learn about their amazing body and how to keep it healthy and strong.			
*KTF	Gefen: Mandible Theater Players continued or frisbee on the beach	The Teva Learning Center	Nautilus	
	Love to be dramatic? Come create a food-tastic play to be performed for the community. Whether you like being center stage, or setting the scene for magic to happen – join us for this Gefen-only Food Conference tradition. If acting isn't your thing, come play frisbee and other fun games on the beach.			
*KTF	Rimonim: Tidepooling and Heeb Hop	Lom Friedman & The Teva Learning Center	Sanderling	
	Explore the beach and its wildlife with Lom Friedman for tidepooling, then bring your gold chain and put on your jew-fro for a Food Heeb Hop session.			
3:15 – 3:45	Mincha / Afternoon Service			
	This service includes a preview of next week's Torah reading.			
		Traditional Egalitarian	Chapel	
	Orthodox	Heather		
4:00 – 5:15	ISR	History of Agriculture in Israel: Agroecology vs. Agrobusiness	Jeremy Benstein	Kiln
		Explore Israel's ancient teachings on farming and traditional practices. Learn about the early idealism of the kibbutz (collective farms) on through to current privatized agribusiness with nanotechnology developments, biotech research with GMO's, as well as the burgeoning return of small-scale co-ops, CSA's, and organic farms. As small-scale operations compete with commercial-scale high tech enterprise for scarce resources, what does the future of Israel's agriculture look like?		
	FSS	Agriculture Can Make a Profit and Change the World	Larry Jacobs, Farmer D, Julie Fine	Merrill Hall
		Join two powerhouses in the sustainable agriculture movement who prove that agriculture can make a profit and change the world. Farmer D and Larry Jacobs have built businesses that have evolved into successful empires. Microphone will be used.		
H&N	Jewish Perspectives on Vegetarianism	Alex Sharone (moderator) , Denise Garbinski, Claire Cohen, Michael Bedar	Scripps	
	Join us for an interactive roundtable discussion that explores the many dimensions of a vegetarian diet and way of life. Hear perspectives of people who prosper on a plant-based diet and how their choices for health, ethical, environmental, and spiritual reasons are also rooted in Judaism. Prevailing myths and misconceptions will be addressed so that you become more aware of the positive benefits and blessings of choosing a vegetarian lifestyle that reflects your deepest Jewish values.			

Saturday Schedule

Time	Title	Presenters	Room
4:00 – 5:15 pm	FAST Mind, Body, Spirit: The Paradox of Nourishment From No Food	Dorothy Richman (moderator), Seth Mandel, Ahud Selah, Julie Wolk	Toyon
	Most of us have no problem getting access to plentiful and good food – so why do we sometimes opt to abstain from eating? Join us as we explore the paradox of nourishment from no food from varied Jewish perspectives as fasting in our lives can be about expressing contemporary forms of an ancient tradition. Panelists will offer a sense of the history of Jewish fasting, explore the ways in which Jews have used fasting as a call for social change and investigate ideas of cleansing and purification of the self as a step toward purification and cleansing the world.		
FSS	Jewish Food Movement on the Ground	Adamah / Teva Alumni	Heather
	Come meet and hear from the Adva Network and learn about some of the inspiring projects run by Adamah and Teva alumni. Learn how you can join the new Jewish eco-movement by hiring alum to run programming for your institution, class, farm, CSA, JCC or camp. Open to all, come prepared to discuss and develop your programmatic visions and be ready to have them fulfilled.		
FSS	City Savvy: Urban Agriculture	Jonathan Silverman, Elizabeth Giancola, Karyn Moskowitz, Daniel Bowman Simon, Jill Slater (moderator)	Acacia
	Urban Agriculture is the latest craze in the ever reaching food movement. Hear examples from across the country of people making use of urban land to close the gap between urban dwellers and their food source. Learn how growing food in the city is not only incredibly cool but also a vehicle for community development, economic development, education, and improved health.		
FSS	Fish: Farmraised vs. Wild	Jon Rosenfield, Kenny Belov, Josh Israel	Chapel
	Don't eat that lox; try endangered salmon instead. That's right, wild salmon are better for you and better for the planet. In this session, fish ecologists, a noted chef/fish wholesaler, and an ocean advocate begin to unwind the tangled net of apparent contradictions around eating fish and our impact on ocean ecosystems. This panel will also discuss how conflicts between freshwater ecosystems and modern agribusiness affect river management and endangered species throughout western North America.		
H&C	Genetically Modified Food – Safe? Kosher?	Zelig Golden, David Seidenberg	Curlew
	It's becoming practically unavoidable to not eat genetically modified food today. Corporate seed companies claim that GMOs will feed the world, protect the environment, and solve global climate change, yet organic farmers and foodies won't touch the stuff. In this session, food safety advocate Zelig Golden and Rabbi David Seidenberg explore new science that makes the safety and wisdom of GMOs suspect, age-old Jewish laws and ethics that put the <i>Kashrut</i> of GMOs into question.		
*KTF	Zeytim: Meet the Worms	The Teva Learning Center	Nautilus
	Have fun, learn about and play with everyone's favorite creepy-crawlies, worms. Followed by a Midrash improv workshop complete with mini skits and theater on Jewish-environmental themes.		
*KTF	Gefen: Avocado, carrot, tomato – oh my!	The Teva Learning Center	Nautilus
	Join our expert chefs in the Teva kitchen to learn quick & easy techniques for concocting Shabbat-friendly foods – then join in the tasting. All dishes will be served with a side of stories from our own Shabbat kitchens. Teva educator or volunteer available to read books or play ball outside with kids who opt out.		
4:00	Childcare Closes	Corporate Kids	Triton
	Pick up your <i>kinderlach</i> before group childcare closes.		
3:45 – 5:45	Snack Break: Seudat Shlishit		Social Hall
This “third meal” of Shabbat is a special good-bye to Shabbat. Join us for light fare and song, mostly in Hebrew.			
5:30 – 5:45	Ma'ariv/ Evening Service		
	Evening prayers for the conclusion of Shabbat.		
	Traditional Egalitarian		Chapel
	Orthodox		Pirate's Den Lounge
6 – 6:45	Havdalah (Shabbat ends 5:41 pm)		Merrill Hall
	We close Shabbat at the Food Conference in the gentle energy of the waning day and then we will fill with exuberance during a great <i>havdalah</i> with music and dancing.		

Saturday Schedule

Time	Title	Presenters	Room
7 – 8:45 pm	Dinner (Kids & Family starts at 6:45)		Dining Hall
	Some tables will be designated for sitting by region to begin thinking about taking the Jewish Food Movement back home. If you're interested in setting up an additional regional table, there will be blank table tents available in the dining hall at the start of dinner. Sit with your neighbors from: San Francisco, East Bay, Palo Alto, Santa Cruz, Marin County, New York City, Boston, Denver, Boulder, Seattle and Portland.		
8:15 – 9:30	 Saturday Night Extravaganza		Merrill Hall
	Join us for an evening of celebration, entertainment, and good humor. Camp Teva's Mandible Theater opens for the improv group Comedy Sportz.		
	Campfire		Fire Pit
	Bundle up and join us for some singing and warm yourself by the heat of the fire.		
9:30	Snacks		Social Hall
9:45	Dance Party	DJ Oy Dog opens for DJ HYIM	Fred Farr
	DJ HYIM is planning on bringing the party! HYIM will be giving a special live performance with the original drummer from his California Music Awards nominated band: HYIM & The Fat fOakland Orchestra. As a duo, they will perform new songs as well as songs from shows where HYIM was on the bill for Santana at the Sleep Train Pavilion and Idan Raichel at the San Francisco Stern Grove Festival. DJ Oy Dog from Santa Cruz will be playing for the first hour.		
	Chai House: Hazon Expressions	Joti Levy	Kiln
	Drink tea and hear acoustic performances from Food Conference talent. Want to perform? It's your turn. Sign-up to share your poetry, your music, your dance. It's just us, and YOU. Express yourself. Five minutes each.		
	Friends of Bill W		Toyon

Sunday Schedule

5:30 – 6:00 am	Pre-dawn breakfast		Dining Hall
	This is an early breakfast set-up for people who are fasting for <i>Asara B'Tevet</i> .		
7:30 – 9	Breakfast		Dining Hall
	Some tables will be designated for sitting by profession. There will be blank table tents for those who are interested in additional networking opportunities.		
7 – 8	Meditation	Doug Chermak	Surf and Sand
	Come join this meditation session to balance the external stimuli of the Food Conference with grounding of your inner dimension. We will practice seated mindfulness and <i>chesed</i> (loving kindness) meditation, including movement to wake our bodies. No experience necessary, and you can sit on a chair. Breathe deep.		
	Qi Gong	Elizabeth Giancola	Chapel Sun Porch
	Tune in to the rhythms of the earth and your body with movements that encourage balance and awareness. Qi gong class will include exercises and practices to awaken, strengthen and rejuvenate the body, mind and spirit. Classes will begin with self massage and acupressure points for relaxation. Then we will do some standing qi gong based on yang style long form postures.		
8:00 – 9:45	Morning Bike Ride	Hazon Ride Alumni	Meet at social hall
	Take some of the Asilomar beach cruiser bikes for a ride along the beach and explore the surrounding areas.		
7:15 – 8:15	Shacharit/ Morning Service		
	It's the last morning of the Food Conference. Your last chance to <i>daven</i> (pray) <i>Shacharit</i> with this community on the special Fast Day of <i>Asarah B'Tevet</i> .		
	Orthodox		Heather
	Egalitarian		Acacia
8:15	Childcare Open	Corporate Kids	Triton
	The staff at Corporate Kids will create a structured and fun environment for the children who are pre-registered, with time for play, for snacks and for naps. Everything from age-appropriate toys & books to diaper changing tables will be provided. Parents are responsible to pick children up for lunch and to be on time at 12 pm today when group childcare closes.		

Sunday Schedule

Time		Title	Presenters	Room
8:30 – 9:45 am	DIY	Bake It Yourself: Sunday Sourdough Bagels	Sarah Klein	Woodlands Dining Hall
		Bay Area baker Sarah Klein brings the ingredients, culture (the local yeast called <i>Lactobacillus San Franciscensus</i>), history, tradition, and tools for baking our very own artisan bagels. This class is perfect for beginner and advanced bakers. We will begin with a little history on bread and leavening. Then roll up our sleeves to mix, knead, shape, boil, and bake. By bringing in a batch of previously risen dough, guests will start the process of bagel making without the wait. In the end everyone goes home with recipes, a starter, and the encouragement to make bagels on their own.		
	FSS	Grassroots: Local and National Food Policy	Kathy Ozer, Zoe Phillips, Michael Dimock, Tracy Lerman	Heather
		There is a lot of buzz about the grassroots aspects of the food revolution in our midst. But what are elected officials, governing bodies, and research organizations doing to proactively improve children's access to healthy food, strengthen local and regional food systems, support small and mid-size farmers, secure access to arable land, and change the role food plays in our economy and our lives? Hear from experts in the field about how policy is shaped and what impact it can have on legislation and programs across the country.		
	FSS	Running a Sustainable Kosher Meat Business	Devora Kimmelman-Block, Maya Shetreat-Klein, Ariella Reback, Amalia Haas, Sue Fishkoff (moderator)	Chapel
		Sources of sustainably and humanely raised meat are rare and few between. Hear from four pioneers who started their own businesses to provide kosher meat while rather successfully eschewing the United States' industrial meat complex.		
	H&C EDU	Jewish Hospitality: The Slow and Storied Sacred Feast	Dov Gartenberg	Viewpoint East
		Rabbi Dov Gartenberg has pioneered an approach to building community, fostering spirituality, and revitalizing synagogue life by concentrating on slow eating table experiences on Shabbat and Festivals and by raising <i>Hachnasat Orchim</i> (Jewish Practice of Hospitality) to a central place in congregations. He will demonstrate his approach by sharing examples from his approach to Shabbat meals and unique festival table experiences for Hanukah and Erev Yom Kippur.		
	ISR FJ	Hunger and Food (In)Security in Israel	Jeremy Benstein, Yael Assor, Yael Berda	Toyon
		The food pyramid – who's on top? Immigration, the military, government policy, businesses' interests and the global market all affect food production and consumption in Israel. Who is growing or preparing Israel's food? How do restaurant workers organize for civil rights and benefits? Learn about Israel's food system in relation to environmental, social and economic issues. Learn how access to water, land, and the food system differs for Israelis and Palestinians.		
JFEN	Greening Your Community through Education and Action	Evonne Marzouk, Rachel Jacoby Rosenfield	Scripps	
	When it comes to environmental change in our Jewish communities and institutions, should we begin with actions or education? Should we look at environmental facts or Jewish values? Should we begin with individual or institutional change? Really we must do all of these, in a complementary way, to achieve “buy-in” and to deepen the commitment of our community over time. This session will demonstrate how Jewish values can underpin and enrich your environmental action, and give practical tools and strategies for greening your institution.			
FSS	Shmita Project: The Application of the Seven Year Goals	Nati Passow, Brooke Saias, Yigal Deutscher	Dolphin	
	In this second Shmita Project session we will look at the framework of the seven year goals developed by Hazon in 2008 and learn how the Jewish Farm School is applying the model to a variety of its projects. How can we design not only our land but also our organization in a way that reflects the long term sustainability that is promoted through the Shmita year?			
EDU	Beyond Parsley: Tu B'Shvat & Holiday Celebrations	Laura Bellows	Marlin	
	Join us for a taste of Teva's hands-on approach to Jewish environmental education, popular in congregational and community setting year-round. Participants will take home tools to teach Judaism's earth and agriculturally-based celebrations to learners of any age. We will focus on Tu B'Shvat curriculum for the birthday of the trees celebrated in late January; and then broaden our exploration into Teva's core pedagogy with holiday curriculum ideas for many seasons.			
*KTF	Zeytim: Take a Bite of the Sun	The Teva Learning Center	Nautilus	
	Harness the power of the sun by making egg-free cookie dough to bake in the cooler solar oven then head to the beach to try your hand at the sand and seaweed sculpture competition as the San Pit.			
*KTF	Gefen: Solar Chow	The Teva Learning Center	Nautilus	
	Become a chef by building your own pizza box solar oven to take home. Then explore the solar and energy power of seeds in the context of <i>bereishit</i> by making your own sprouting jar to take home to grow simple wild sprouts.			

Sunday Schedule

Time	Title	Presenters	Room
8:30 – 9:45 am	*KTF Rimonim: Do-it-Yourself Deliciousness	The Teva Learning Center	Sanderling
	Master the kitchen by making pickles, bread-on-a-stick, sprouts and other yummy, healthy, local foods led by Teva. Teens, bring recipes from home to swap or share and make your own resource books of quick, easy, scrumptious foods. End with a closing circle and good byes.		
	Hazon's 10th Year: Expanding to the Bay, and more	Hazon Staff	Curlew
	Learn with Hazon staff and leadership, past and present, about the wonderful opportunities to be involved with Hazon in our 10 th year, especially in California. Bring your questions about and ideas for the California Ride, scheduled for May 7–10, and the 2010 Food Conference.		
9:30	Mid-morning snack		Social Hall
10 – 11:15	Mandatory Scholarship Meetings	Mandatory meeting for the Colorado Delegation and recipients of the Goldman Young Adult Fellowships so that we can begin to plan our next steps.	
	Colorado Scholarship Recipients		Curlew
	Goldman Young Adult Fellowships		Dolphin
DIY	Design It Yourself: Permaculture & Jewish Culture	Pesach Stadlin	Marlin
	For beginner and expert gardeners. You have been designing things your whole life. Designing your jobs, your life, your gardens, relationships, your kitchen etc. Want some tools? In this hands-on session we will experientially learn the basic step-by-step, universally applicable, design principles of Permaculture and tie into how our Jewish tradition informs and interacts with this model.		
H&N	Eating Disorders and Body Image	Dara Frimmer, Caryn Bernstein, Sheila Himmel	Acacia
	A rabbi, a psychiatrist and an author walk into a food conference...to talk about body image, eating issues and eating disorders. Join Rabbi Dara Frimmer, Dr. Caryn Bernstein, and the author of "Hungry: A Mother and Daughter Fight Anorexia," Sheila Himmel, for a discussion about our bodies, our lives, and our Jewish identities. Presenters will reflect on their unique experiences in practice and pulpit, and invite participants to share their stories.		
FSS	From Congress to the Farm to your Fork	Tracy Lerman, Kathy Ozer	Chapel
	This session will include a brief overview of US farm policy and how it impacts the food you eat. Voting with your fork is important, but if you want to help create a sustainable food system that supports family farmers, the environment, and your health, you must do more than that. This session will focus on some current important federal farm policy issues and how they impact real farmers, and in turn, your dinner. Also, learn what you can do to help support sustainable food and farming in Congress.		
FAST	The Hunger Artist: Fasting as Body Cleansing	Steve Greenberg	Heather
	Moses fasts for forty days on Sinai, Esther and her maids fast to gain God's favor at a moment of danger and Daniel fasts in preparation to return to Israel. The Babylonian exiles fasted four times a year until they returned to Jerusalem and nearly 5 centuries later, Rabbi Zerah fasts to forget the Babylonian Talmud and Rabbi Akiva appears to fast in order to gain holy and demonic visions. We will explore these and other contemporary thinkers on the experience, meaning and purpose of fasting.		
DIY	Pick It Yourself: Pruning Your Own Fruit Trees	Jacob Holzberg-Pill	Toyon
	For Beginner and Advanced Tree Pruners Alike. Why rely on the grocery store to bring you fruit and add to your carbon food-print? This session will focus on shaping and training fruit trees for maximum health and fruit yield. We will also touch upon plant care in landscapes, dendrology and small scale agroforestry.		
FJ	Magen Tzedek: Food Fit for the 21st Century	Ashira Konigsburg	Scripps
	Food tastes best when it is prepared with integrity. Magen Tzedek brings the Jewish commitment to ethics and social justice directly into the marketplace and the home. The Magen Tzedek service mark synthesizes the aspirations of a burgeoning international movement for sustainable, responsible consumption and promotes increased sensitivity to the vast and complex web of global relationships that bring food to our tables. Come to hear and discuss this exciting initiative.		
*KTF	Zeytim & Gefen: L'hitraot- until next year		Nautilus
	Just because the Conference is coming to an end doesn't mean we can't have fun. Get together with kids of all ages for songs, sharing, hopes and dreams, goodbyes while enjoying our cookies from the bus' cooler solar oven.		

Sunday Schedule

Time	Title	Presenters	Room
10 am – 12 pm	Shuk: Market & Seed Swap		Merrill Hall
	Join us in the marketplace to shop and browse. We will also have supplies for a seed swap – bring your labeled seeds and take home some from other conference participants.		
	Climate Change Bus Tour (all ages)		Topsy-Turvey Bus
Take advantage of exploring the Topsy Turvy Bus for the last time at the Food Conference.			
11:30 – 12	Closing Ceremony		Merrill Hall
	Some highlights, some goodbyes, some thank yous and some words about 2010.		
12	Childcare Closes	Corporate Kids	Triton
	Pick up your <i>kinderlach</i> before group childcare closes.		
12 – 1	Lunch (Kids & Families start at 11:45)		Dining Hall
	Birthright Israel NEXT closing lunch (by invitation only)		Seascape Dining Hall
	A closing session in the back dining room for Birthright Israel NEXT participants to reflect on the Food Conference experience.		
12:30 – 12:45	Mincha for <i>Asarah b'Tevet</i>		
	Join us for this afternoon service with special additions for the Fast Day of <i>Asarah B'Tevet</i> and including both Torah and <i>Haftarah</i> reading for fast days.		
	Orthodox		Heather