

# SCHOOLS FOOD AND COMMUNITY

Friday and Saturday, April 11 and 12, 2008  
Teachers College Columbia University  
Broadway and West 120th Street

Co-sponsored by Baum Forum  
and the Nutrition Program,  
Teachers College Columbia University

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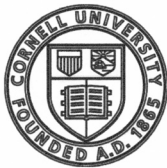
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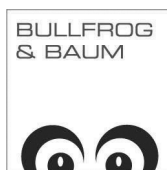
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# Conference Program

Friday, April 11

## **1. How to Start a NYC School Garden**

Friday 3-5:15 pm, Grace Dodge 535

Presented by GreenThumb/City of NY Parks & Recreation, in conjunction with the School Gardening Task Force of the NYC Food & Fitness Partnership, this workshop, geared toward teachers, parents and other school-affiliated people who are interested in establishing a school garden, will include an introduction to the resources currently available through NYC's Green Thumb program, City Parks Foundation and others, with presentations by gardeners representing a variety of successful school gardening projects of varying scales in the city. Each will describe their school garden model in detail, the development process, barriers overcome, keys to success, and make recommendations for schools starting down the garden path. There will be opportunity for in-depth discussion and problem solving.

Moderator: Leslie Boden, Community Health Planner

Presenters: Rasheed Hislop, Outreach Coordinator, GreenThumb, NYC Department of Parks and Recreation; Claudia DeMegret, Director of Education, CityParks Foundation; Mauricio Gonzalez, Frederick Douglas Secondary School; Geimy Colon, CityParks Education

## **2. Cooking is Science: from Photosynthesis to Salad and Beyond**

Friday 3-5:15 pm, Horace Mann 50

Cooking in the classroom is a terrific way to get kids excited about healthful, sustainable eating while experiencing science as omni-present in our lives. We will use the Linking Food and the Environment (LiFE) curriculum and the Teachers College EarthFriends Learning Lab to make a plant-part salad from farmers' market produce while learning about photosynthesis and structure and function of plant parts. We will conduct density experiments while grinding grains into flour that will be made into whole grain pancakes. Come ready to think, have fun, eat, and leave filled with great lesson plans appropriate for upper elementary and middle school students.

Presenter: Pam Koch, Nutrition Program, Teachers College

## **3. Evaluation Clinic: Working with the Experts on Sustaining Your Nutrition and Gardening Programs**

Friday 3-5 :15 pm, Grace Dodge 279

This hands-on workshop will begin with a discussion that includes evaluation case studies, and an overview of strategies and methods for developing effective evaluations. The heart of this workshop is for participants to share their evaluation needs and struggles, and to brainstorm solutions. Optional: forward your program descriptions, outcomes, goals, and evaluation needs to [pkoch@tc.edu](mailto:pkoch@tc.edu) with the subject line "Evaluation Clinic."

Presenters: Scott Burg, Senior Researcher, Rockman ET AL; Frances Montell, Ph.D., Research Associate, Rockman ET AL

## **4. Two Angry Moms Film Screening and Discussion**

Friday 3-5 :15 pm, Grace Dodge 285

"Two Angry Moms is a documentary that asks the question: What happens when two "fed-up" moms try to change the school lunch program? Exploring the roles the federal government, corporate interests, school administrations and parents play in the feeding of our country's kids, Two Angry Moms shows not only on what is wrong with school food; it offers strategies for overcoming roadblocks and getting real food into school cafeterias." (from [www.angrymoms.org](http://www.angrymoms.org))

Presenters: Amy Kalafa, producer, Two Angry Moms; Dr. Susan Rubin, founder, Better School Food; Petra Dorfsman, Board of Directors, Better School Food

## **5. Policy Workshop: Advancing a Healthy School Agenda for New York**

Friday 3 – 5:15pm, Grace Dodge 281

What are the key proposals and ideas that have been brought forth by advocates, agencies, and legislators for improving school meals and connecting schools more closely with local agriculture and gardening? What are the most current action items? Who is emerging in the leadership on these issues? Participate in a working session with leading advocates, an elected official or two (invited), agency representatives, and policy experts. Learn where these proposals came from, how they evolved, and what is still missing on the state and local levels in New York. An in-depth workshop designed for developing strategy and fostering collaboration.

Facilitators: Bob Lewis, New York State Agriculture and Markets and Bill Ayres, World Hunger Year

Participants: Bob Stern, NYS Assembly Task Force on Food, Farm and Nutrition Policy; Fern Gale Estrow, The FGE Nutrition Team; Amie Hamlin, NY Coalition for Healthy School Food; Kate Mackenzie, City Harvest; Amy Korn-Roth, NYS Department of Health; Karen Washington, La Familia Verde Community Gardening Coalition; Thomas Forster, International Partners for Sustainable Agriculture; Aine Duggan, Food Bank of New York City; Council Member Robert Jackson, Education Committee Chair (Invited)

## **6. Learn Green NYC Youth Forum and Learn Green NYC Coalition**

Friday 4-7 pm, Grace Dodge Hall 177 & 179

Youth from the five boroughs are getting involved in greening projects and eco-clubs. A representative group is invited to participate in this exciting 'world-cafe' style exchange and creative forum where they will share their experience and, with the help of Learn Green NYC Coalition members, they will develop and exchange ideas about great new youth-led activities for sustainable schools and communities.

Facilitators: Marie-Claire Munnely and Melinda Salazar, Ph.D., Cloud Institute of Sustainability Education

Presenters: Jean Gardner, Parsons The New School for Design; Sarah Haga, Jonathan Rose Companies; Honey Berk; Carlos Martinez and Thomas Turnbull, Green Map System; Jaimie Cloud, Founder, Cloud Institute of Sustainability Education

## **Welcome**

5:30 pm Cowin Auditorium

Isobel Contento, Ph.D., Mary Swartz Rose Professor of Nutrition and Education, Teacher's College Columbia University; Susan Furhman, President, Teachers College Columbia University

## **PLENARY I**

### **Media and Messaging: Making Meaningful, Motivating & Masterful Messages**

Friday 5:30 pm - 6:30 pm, Cowin Auditorium

Three experts; three philosophies, and three approaches to using media and creating messages for youth. Join the discussion as we explore the powerful effects of media on youth, and how we can craft and deliver creative media messages that matter.

Moderator: Pam Koch, Nutrition Program, Teachers College  
Presenters: Melinda Hemmelgarn, M.S., R.D., Food Sleuth®, LLC; Jane S. Park, Senior Curriculum Specialist, Sesame Workshop; Barbara Storper, M.S., R.D., Founder, FoodPlay Productions

## Saturday, April 12

### **Welcome**

Saturday 9:15 am, Cowin Auditorium

Isobel Contento, Ph.D., Mary Swartz Rose Professor of Nutrition and Education, Teacher's College Columbia University; Hilary Baum, Baum Forum, Director

### **Keynote: The School Food Revolution: Public Food and Sustainable Development in the XXI Century**

School food – as prepared and eaten around the globe – suddenly finds itself at the forefront of contemporary debates about healthy eating, social inclusion, environmental sustainability and local economic development. Roberta Sonnino will share what she has learned through case studies that track the variety of changes taking place, including some of New York City's own story. She brings a message of hope and a heartfelt recognition to all of the heroes who are becoming involved – public authorities, lunch/dinner ladies, our young people, their parents, educators and the general public, non-profit agencies, quality food producers and legislators – in new ways of thinking and feeling about food.

Keynote Speaker: Roberta Sonnino: Lecturer in Environmental Policy and planning in the School of City and Regional Planning, Cardiff University, UK  
Moderator: Toni Liquori, Liquori and Associates LLC and Nutrition Program Teachers College

Respondents: David Berkowitz, Executive Director, SchoolFood, NYC Department of Education; Angela Calebrese Barton, Ph.D, Michigan State University; Karen Washington, founder, La Familia Verde Community Garden Coalition; Peter Riggs, Director, Forum on Democracy and Trade

## **PLENARY II**

### **New York Initiatives: Innovation and Update**

Saturday 11:15 am -11:45 am, Cowin Auditorium

New York is on the forefront of implementing and expanding progressive initiatives such as the New York State Council on Food Policy, New York Farm-to-School, and First Lady Michelle Paige Paterson's project, Healthy Steps to Albany. Connecting New York's rural and urban concerns will foster healthy food choices in our schools and neighborhoods, link schools with New York farms and community gardens, and promote education on food, nutrition and obesity prevention.

Introductions: Marcel Van Ooyen, Executive Director, Council on the Environment of New York City; Bob Lewis, Special Assistant for Market Development, New York State Department of Agriculture and Markets

### **GOOD FOOD RECEPTION and CABARET**

Friday 6:30-9 pm — Separate Ticket Required

Horace Mann 138 (Reception), Cowin Auditorium (Cabaret)

Our special event begins at the close of Friday's sessions. A tasting of seasonal foods prepared by The French Culinary Institute will be followed by an evening of entertainment illustrating the power of theater and media as an educational tool in the battle to achieve health and well-being in children.

The Cabaret, hosted by anti-hunger activist and talk show host Bill Ayres, executive director of World Hunger Year, is a mix of live and video presentations including Jumping Jacks with Jill, <http://www.jumpingjackswithjill.com>; FoodPlay Productions, <http://www.foodplay.com>; Jay Mankita, <http://www.jaymankita.com>; Videos: *Kids Health and Nutrition* by Christiane Baker, Daily Bread Productions; and *School Meals in Rome, Italy*

Presenters: Patrick Hooker, Commissioner, New York State Department of Agriculture and Markets, First Lady Michelle Paige Paterson, Office of New York Governor David A. Paterson

### **Conference Luncheon and Resource Fair**

Saturday 12 noon - 2 pm, Grace Dodge Hall Cafeteria and Networking Tent

Lunch prepared under the direction of SchoolFood Regional Chefs Mickey Valdez and Chris D'Orazi; Robert Rivers, Dining Room Supervisor; and entire SchoolFood Staff at PS 189. Menu Design by Executive Chef Jorge Collazo and Special Events Supervisor, Michael Hutter. Sponsored by Apple and Eve.

**Please note:** You can choose to have lunch before attending a 1:00 pm workshop or after attending a 12:15 pm workshop.

## **WORKSHOP BAND 1A**

### **7. Putting Green Schools on the Green Map and Learn Green NYC Coalition**

Saturday 12:15-1:15 pm, Grace Dodge 279

Preview the Green Schools Green Map, a great way to share your school's progress and youth-led eco-projects! This interactive demonstration will give you the opportunity to help shape Green Map System's online mapmaking tool before it debuts in Fall 2008. Outcomes of Friday's Youth Forum with the Learn Green NYC Coalition. Energy & Environment Exploration modules, curriculum links to Cloud Institute's Inventing the Future and other resources.

Facilitators: Jaimie Cloud, Founder, and Marie-Claire Munnely, Cloud Institute of Sustainability Education;  
Presenters: Thomas Turnbull, Green Map System; and Youth Forum Participants

### **8. Parents and their Collaborators: Influencing the Food Landscape at School**

Saturday 12:15-1:15 pm, Grace Dodge 179

Parents are among the most effective spokespeople for change, and these parents from private and public school settings found powerful partners to amplify their voices. How did they grab full attention for their concerns from



their school's food service management company, the PTA president, and the Office of SchoolFood? Come to this session with your own challenges and find out how to make compelling case for change.

Moderator: Susan Rubin, Better School Food

Presenters: Allison Carmen, Parent Activist and Jerry Musillo, FLIK; Larissa Phillips, Parent Activist, Brooklyn New School; Stephen O'Brien, SchoolFood, NYC Department of Education and Cindy Wu, Parent Activist, NEST+M

### **9. Groundbreaking Cafeteria Programs: Innovative Evaluations**

Saturday 12:15-1:15 pm, Grace Dodge 361

Compare the findings and different techniques for evaluating two significant programs: the Oakland salad bar project and its effect on student behaviors and knowledge; and New York City's SchoolFood Plus Initiative designed to improve eating habits, health and academic performance. Both programs feature plant-based recipes, local procurement, and the goal of sustainability. Learn how to choose the evaluation strategy that works best for your program.

Moderator: Judy Wylie-Rosett, EdD, RD, Albert Einstein College of Medicine  
Presenters: Scott Burg, Senior Researcher, Rockman ET AL; Frances Montell, Ph.D., Research Associate, Rockman ET AL; Ted Spitzer, Founder, Market Ventures

### **10. Chef's Roundtable**

Saturday 12:15-1:15 pm, Thompson 136

The challenges of integrating quality with quantity in school and college cafeteria kitchens (from 1 to 1,000) are being met by these chefs and managers. Their strategies and methods they use to identify the necessary factors to sustain innovation will inspire participants to critically review their own operations (and other's) and to advocate for policy change.

Moderator: Karin Endy, The French Culinary Institute  
Presenters: Jorge Collazo, SchoolFood, NYC Department of Education; Michel Nischan, Wholesome Wave and The Dressing Room; Robert Surlis (Chef Bobo), The Calhoun School; John Turenne, Sustainable Food Systems

## **WORKSHOP BAND 1B**

### **11. Innovative Approaches to Meeting Federal Food Guidelines**

Saturday 1:00-2:00 pm, Grace Dodge 535

Early childhood daycare centers, teen community centers, and after-school programs are working hard to shape their food service operations in progressive ways and also meet federal guidelines. Come learn how these groups are building ownership and implementing systematic and replicable change within the guidelines, one program at a time.

Moderator: Toni Liquori, Liquori and Associates and Nutrition Program, Teachers College  
Presenters: Stefania Patinella, Food and Nutrition Programs Manager, Children's Aid Society; Fern Gale Estrow, Founder, The FGE Nutrition Team; and Lauren McLaughlin, Director of Night Light Works

### **12. Baking Agriculture into Education: Farm to School Curriculum, Programs and Activities**

Saturday 1:00-2:00 pm, Grace Dodge 451

Many opportunities exist beyond the cafeteria to engage children in experiential learning as a compliment to the local foods being featured on their lunch menus. Learn about the range of programs to find the right fit for you, participate in an engaging classroom game on the food system, and explore the Sylvia Center curriculum designed to New York State Standards.

Moderator: Pam Koch, Nutrition Program, Teachers College Columbia University  
Presenters: Jennifer Wilkins, Cornell Cooperative Extension; Karen Wadsworth, Food System Education; Karyn Novikowski, The Sylvia Center at Katchkie Farm.

### **13. Peer Education and Youth Driven Campaigns**

Saturday 1:00-2:00 pm, Grace Dodge 545

Peer education is a powerful tool that is being utilized to engage youth in learning about food systems issues and nutrition. This workshop features two examples of youth projects that are grappling with the development of healthy behaviors and teaching others. Presenters from FRESH after-school club, Friends of HS for Environmental Studies; and the Faces of Food project, the Educational Video Center with Learn It, Grow it, Eat It.

Moderator: Sheila Aminmadani, Educational Video Center;  
Presenters: Miriam Neptune, Educational Video Center and Youth; David Sapphire, Learn It, Grow It, Eat It and Youth; Dylan Hass, FRESH After-School Club and Youth

### **14. Promoting Farm to School: Local Food is on the Menu, Now What?**

Saturday 1:00-2:00 pm, Grace Dodge 273B

Serving local foods is just the beginning. Getting students to choose the local veggie burrito or salad bar over pizza is the next challenge. And what about making sure your administrators, staff, parents and other stakeholders aware of the benefits of your farm to school efforts? Find out how food and nutrition departments are using nuts and bolts PR and Marketing techniques to run successful farm to school campaigns. The session will feature SchoolFood's marketing efforts, Rock-on-Café's regional approach, and a statewide initiative in Massachusetts.

Moderator: Christina Grace, NYS Department of Agriculture and Markets  
Presenters: Amy Cotler, MA Farm to School; David Berkowitz, SchoolFood, NYC Department of Education; Betsy Bacelli, Owego-Apalachin CSD; Ray Denniston, Johnson City Schools, Rock-on-Cafe

### **15. School Wellness Councils: Tools for Communication, Collaboration, and Change**

Saturday 1:00-2:00 pm, Grace Dodge 365

Since the 2004 Congressional Wellness mandate, schools and other community stakeholders have been working together in creative ways to achieve child health. Wellness councils harness the energy of parents, teachers, and administrators and are the supporting structure for collaborative efforts at change. How do school wellness councils come into being, who are the players involved? Partnerships are often the key to success. How are these relationships forged? Once schools embrace the wellness councils as tools for change, what other opportunities are available for sustaining and progressing?

Moderator: Cathy Nonas, Director of Physical Activity and Nutrition Programs, NYC Department of Health and Mental Hygiene  
Presenters: Kim Perry, The Alliance for a Healthier Generation; Marcela Betzer, School Wellness Coordinator, NYC Department of Health; Alma Idehen, NYC Department of Education

## **WORKSHOP BAND 2**

### **16. Activating Farm to School along the Supply Chain**

Sat. 2:15-3:15 pm, Grace Dodge 279

Fresh fruits, dairy products, frozen vegetables and other New York products are showing up on lunch trays. You can serve more local foods to your students using proven approaches. Learn how NYC Department of Education, SchoolFood has incorporated local in its procurement system with technical assistance from food brokers and agency partners. Find out how Saratoga Springs School District works directly with local grower Sheldon Farms to put seasonal fresh produce on the menu. Identify solutions to supply chain challenges and share local procurement ideas.

Moderator: Karen Karp, Karp Resources  
Presenters: Billy Doherty, SchoolFood, NYC Department of Education; Mitch Levine, Advantage Marketing; Pat Sheldon, Sheldon Farms; Margaret Lamb, Saratoga Springs School District

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## **17. Youth Marketing Locally Grown: A New Model for Building Community**

Sat. 2:15-3:15 pm, Grace Dodge 541

Fostering relationships between young people and their community that focus on food and gardening is an objective of this conference that is illustrated well by this workshop. Three variations on this theme will be presented by program managers and youth participants that offer points of entry for organizations seeking a hands-on way to educate about food systems, entrepreneurship, and community service. Children's Aid Society, Council on the Environment of NYC's Youth Market program, For A Better Bronx.

Moderator: Carol Parker Duncanson, Program Leader, Cornell University Cooperative Extension - NYC  
Presenters: Stefania Patinella, Children's Aid Society; Tom Strumolo, Geo Edwards and Shane Giles Joseph, Youthmarket/CENYC; Bridget Llanes and Trevor Nicholas, For a Better Bronx

## **18. Policy Roundtable: Local to National Healthy Schools, Healthy Children Agenda**

Sat. 2:15-3:15 pm, Thompson 136

What are the key proposals currently in play? What proposals are coming up that will impact the quality and accessibility of school meals and nutritious food in communities? How can recent gains in urban - rural coalitions in New York and across the country be built on for future actions? Join a quick moving discussion with experts who will connect national policy with state and local perspectives.

Facilitators: Bob Lewis, NYS Department of Agriculture and Markets and Bill Ayres, World Hunger Year  
Presenters: Thomas Forster, International Partners for Sustainable Agriculture; Ray Denniston, NYS Farm to School Committee and NYS Food Policy Council; Jan Poppendeck, Hunter College, CUNY, Professor of Sociology; Council Member Robert Jackson, Education Committee Chair (Invited)

## **19. A Tasting of 3 Elementary Food-Based Curricula**

Sat. 2:15-3:15 pm, Grace Dodge 545

A presentation by the developers and practitioners of some of the most highly respected curricula and programs in the field. CookShop@ Classroom is a k-2 standards-based, multi-subject curriculum designed to increase children's consumption of whole and minimally processed plant foods. Days of Taste is a discovery-based program for fourth and fifth grade children about food and how it weaves its way through daily life from the farm to the table. Linking Food and the Environment (LiFE) is an upper elementary and middle school inquiry-based science and nutrition program to increase scientific conceptual understandings and to promote behavior change in relation to personal and ecological health.

Moderator: Jaimie Cloud, Founder, Cloud Institute of Sustainability Education  
Presenters: Margrethe Horlyck-Romanovsky, Food Change; Pam Koch, Nutrition Department, Teachers College; Rebecca Sparks, Community Nutrition Educator, Days of Taste

## **20. Garden to Table Education Pilot: A Model for Impact, Replication & Sustainability**

Sat. 2:15-3:15 pm, Grace Dodge 361

A multi-faceted, ground-breaking pilot project for 6th -9th graders that includes curriculum development and collaboration with various partners is underway in the Urban Assembly network with Family Cook Productions. This session will outline key elements in its comprehensive program design to ensure feasibility within the classroom, an evaluation framework to attract future funding, and the establishment of systems to enhance replication potential.

Moderator: Lynn Fredericks, Family Cook Productions  
Presenters: Judy Wylie-Rosett, EdD, RD, Albert Einstein College of Medicine; Laura Gagne, Urban Assemblies; and Asia King and Deepah Debi, Students

## **21. School Wellness Collaborations in Harlem**

Sat. 2:15-3:15 pm, Grace Dodge 365

Collaborations that foster school wellness and influence the health of school children in Harlem are being undertaken in various combinations by non-profits, government agencies, and business in conjunction with schools. With a focus on food and nutrition, this workshop discussion will provide an overview of one agency's work in several schools and an in-depth look at PS 180 as a model of multi-sector collaboration. Participants will include representatives from East and Central Harlem District Public Health Office; West Harlem's PS 180; Healthy Schools, Healthy Families; and The Sylvia Center, Katchkie Farm.

Moderator: Dr. Andrew Goodman, M.D., M.P.H Associate Commissioner, New York City Department of Health and Mental Hygiene  
Presenters: Melissa Pflugh, Healthy Schools, Healthy Families; Karyn Novakowski, the Sylvia Center at Katchkie Farm; Sarah M. Timmins DeGregory, MPH, New York University

## **22. Teens Cookin' with the Conscious Cravers**

Sat. 2:15-3:15 pm, Grace Dodge 273B

Watch the magic of "performance" food educators Elizabeth Johnson and Ludie Minaya as they engage with youth activists from Learn It, Grow It, Eat It (LGE) in this demonstration workshop. Today's hands-on cooking experience complements the hands-on gardening experience that is one of the pillars of the LGE year-round program in Bronx schools and community gardens.

Presenters: David Sapphire, Learn It, Grow It, Eat It, and Lenny Librizzi, Open Space Greening Program, Council for the Environment of NYC, and Youth; Elizabeth Johnson and Ludie Minaya, Conscious Cravers;

## **23. School Garden Spotlight: Resources and Programs**

Sat. 2:15-3:15 pm, Grace Dodge 535

"A Classroom in Every Garden" represents the goal of a local nursery that has created a specialized program of services, educational materials, structures and seedlings to facilitate the creation of school gardens. Paired in this workshop with a Bronx - based teacher who participates in The Growing Connection, a school and community gardening program that links students around the world. This program also provides educational support and equipment for small scale start-up projects. Additional resources provided by Cornell Cooperative Extension's John Ameroso.

Moderator: John Ameroso, Cornell Cooperative Extension-NYC  
Presenters: Steve Ritz, The Growing Connection and Millenium Art Academy, Bronx; Jamie Friedman, President, Teich Garden Systems

## **24. Whole Collaborations: From Farm and Garden to Classroom and Kitchen**

Sat. 2:15-3:15 pm, Grace Dodge 179

Opportunities to connect hands-on gardening activities with curriculum, culinary arts and foodservice as a continuum is the envy of edible education practitioners everywhere. The Mt. Kisco Day Care Center and Millstone Farm are the sites of two such programs where their gardens form the foundation for collaborations with community programs and schools. Presenters include the farmers, educators and chefs who are making this a reality.

Moderator: Wendy Dubit, Vergant, Inc. & The Renewables:Thinkable is Doable!  
Presenters: Michel Nischan, Annie Farrell, Millstone Farm and Wholesome Wave; John Turenne, Sustainable Food Systems and Mimi Edelman, Mt. Kisco Day Care Center.

## **WORKSHOP BAND 3**

## **25. NYC Harvests for NYC Kids: Garden to Plate Experiences**

Sat. 3:30-4:30 pm, Grace Dodge 279

Young people are involved with growing food throughout the city: in community and school gardens, urban farms and on rooftops. This workshop follows the food and its stewards from seed to soil to environmental ed, culinary class and the cafeteria. This session will highlight the innovative programs of The Green Institute (a consortium of 10 schools in Soundview), The Calhoun School, and the new city-wide pilot linking schools, gardens, and cafeterias being announced by SchoolFood, NYC Department of Education.

Moderator: John Ameroso, Cornell Cooperative Extension-NYC  
Presenters: Robert Surlis (Chef Bobo), The Calhoun School; Billy Doherty, SchoolFood, NYC Department of Education; Jose Esquea, The Green Institute, and Youth

### **26. Food Theater Project's Experiential Workshop: Join In the Fun!**

Sat. 3:30-4:30 pm, Grace Dodge 179

LightBox teaching artists use theater techniques to help students research, write, rehearse and perform their own plays about their experiences with food. Today's workshop will demonstrate the movement traditions drawn upon by this progressive after school program for middle and high school students.

Presenters: Signe V. Harriday and Adam Rihacek, Food Theater Project

### **27. School Wellness Collaborations in the Bronx**

Sat. 3:30-4:30 pm, Grace Dodge 535

Wellness collaborations are taking over the Bronx! Residents and organizations working together established a school-based CSA, reached out to bodegas with students to promote healthier foods, organized a school wellness council that draws monthly attendance from teachers, parents, and principals, and have a school garden is in the works, too! Hear from parents, community health professionals, and educators about what's working in this mix and what isn't; what it takes to keep projects like these going; and how the community acquires the skills needed to manage its new food resources. Montefiore School Health Program, PS 28 and other schools, Bronx Healthy Hearts, and others.

Moderator: Megan Charlop, Montefiore School Health Program  
Presenters: Dasha Lebedeva, Montefiore School Health Program, Community Health Organizer; Ms. Carole Otero, Assistant Principal, PS 28; Geysil Arroyo, Bronx Healthy Hearts; Zoraima Rodriguez, parent (invited)

### **28. Creating a Buzz Around School Wellness**

Sat. 3:30-4:30 pm, Grace Dodge 361

Getting the word out and building excitement about wellness in the schools and in the community takes a variety of tools, directions, and relationships. In this workshop you'll meet the noise-makers and strategists from three major organizations involved in school-based activities that are making a difference with partnerships, events, messaging, and their own youthful educators.

Moderator: Melinda Hemmelgarn, Kellogg Food and Society Fellow  
Presenters: Amie Hamlin, New York Coalition for Healthy School Food; Dorothy Lipsky, Rob Roberts and Shanequa Highsmith, Healthcorps; Ebony Staton, Brown Partners, Philadelphia Food Trust;

### **29. Youth Documenting Fast Food, Slow Food and No Good Food in the Community**

Sat. 3:30-4:30 pm, Grace Dodge 541

Groups from Mt. Eden and Bushwick took parallel paths to understand the availability and distribution of wholesome food in their neighborhoods. They will present their techniques (surveys, interviews, site visits, mapping, and video), findings, and lessons learned. Community food assessment specialists, please attend! Bronx Helpers with Center for Urban Pedagogy; Academy for Environmental Leadership with Brooklyn Center for the Urban Environment.

Moderator: Justine Dang, Community Partnerships, City Harvest, Inc.  
Presenters: Jonathan Bogarin, Center for Urban Pedagogy and Youth, New Settlement's Bronx Helpers; Jennifer Mokos, Brooklyn Center for the Urban

Environment and Youth and the Academy for Environmental Leadership

### **30. Farm to College: Rockin' the Boat**

Sat. 3:30-4:30 pm, Grace Dodge 545

Student activists across the country are linking campus sustainability to food systems and the very food service they are experiencing. This discussion features students and food service professionals working to change to the way food is being sourced, produced, prepared and served. This is not food service as usual! The Yale Sustainable Food Project, The Real Food Network, Greenwave, and FLIK.

Moderators: Thomas Forster, International Partners for Sustainable Agriculture; Ryan Wood, Real Food Network

Presenters: Sam Lipschultz, The Real Food Network; Josh Viertel, Yale Sustainable Food Project; Lila Gault, Program Director, Green Wave Farm to College; Jerry Musillo, FLIK

### **31. Moving Urban Gardening and Food-based Education Forward: Research and Strategies**

Sat. 3:30-4:30 pm, Grace Dodge 273B

Are you trying to convince a school district to formally incorporate food and gardening education into their curriculum, or a neighborhood to start a community garden? Are funders asking for proof that food and gardening education will change children's school performance or eating behaviors, or that community gardens improve neighborhoods? Come to this session for the latest research findings, linkages to standards, and strategies for adoption.

Moderator: Leslie Boden, Community Health Planner  
Presenters: Pam Koch, Nutrition Department, Teachers College; Katherine Alaimo, Ph.D., Michigan State University

### **32. Funders Roundtable**

Sat. 3:30-4:30 pm, Thompson 136

Shouldn't funders be considered collaborators? How do they effect the course of the work? What is the outlook for supporting farm to school, school wellness, nutrition research and related areas? Grant programs of varying scales, focus, geographic scope, and eligibility requirements will be up for discussion by a variety of program managers from foundations, their collaborative partners, and government agencies.

Moderator: Kate Mackenzie, MS, RD, Director of Program Development and Policy, City Harvest and Convener, NYC Food and Fitness Partnership  
Presenters: Kolu Zigbi, JS Noyes Foundation; Laura Klein, Healthy Eating Research Program, Robert Wood Johnson Foundation; Amy Koren-Roth, New York State Department of Health

## **PLENARY III**

### **Voices of Youth: What We Have to Learn**

Sat 4:45 -5:30 pm, Networking Tent

Throughout the workshops of this conference, youth have played a prominent role in presenting their work. This closing session provides an opportunity for all to hear their statements about what this work means to them about themselves, the community, and the food system. Youth and their mentors join us from The Millenium Art Academy, New Settlement's Bronx Helpers, FRESH after-school club, and Added Value.

Moderator: Elizabeth Johnson, Food Educator, The Conscious Cravers  
Presenters: Youth and Steve Ritz, The Millenium Art Academy; Youth and Jennifer Classon, New Settlement's Bronx Helpers; Youth and Dylan Hass, FRESH After-School Club; Youth and Ian Marvy, Added Value.

### **Conference Party**

5:30-6:00 pm, Networking Tent

## Friday, April 11

3:00 pm - 5:15 pm	<b>1. How to Start a New York City School Garden</b> Friday 3-5:15 pm, Grace Dodge 535	<b>2. Cooking is Science: from Photosynthesis to Salad and Beyond</b> Friday 3-5:15 pm, Horace Mann 50
4:00 pm - 7:00 pm	<b>6. Learn G</b>	
5:30 pm	<b>Welcome and Plenary I: Med</b>	
6:30 pm - 9:00 pm	Horace Mann 138	

## Saturday, April 12

9:15 am	<b>Welcome and Keynote: The School</b>			
11:15 am - 11:45 am	<b>Plena</b>			
12 noon - 2:00 pm	Grace Dodge Hall Cafeteria and Networking Te			
12:15 pm - 1:15 pm <b>Workshop Band 1A</b>	<b>7. Putting Green Schools on the Green Map and Learn Green NYC Coalition</b> Grace Dodge 279	<b>8. Parents and their Co Influencing the Food Land</b> Grace Dodge 1		
1:00 pm - 2:00 pm <b>Workshop Band 1B</b>	<b>11. Innovative Approaches to Meeting Federal Food Guidelines</b> Grace Dodge 535	<b>12. Baking Agriculture into Education: Farm to School Curriculum, Programs and Activities</b> Grace Dodge 451		
2:15 pm - 3:15 pm <b>Workshop Band 2</b>	<b>16. Activating Farm to School</b> Grace Dodge 279	<b>17. Youth Marketing Locally Grown</b> Grace Dodge 541	<b>18. Local to National Healthy Schools, Healthy Children</b> Thompson 136	<b>19. A Tas of 3 Food-Curricu</b> Grace Dodge
3:30 pm - 4:30 pm <b>Workshop Band 3</b>	<b>25. NYC Harvests for NYC Kids: Garden to Plate Experiences</b> Grace Dodge 279	<b>26. Food Theater Project's Experiential Workshop</b> Grace Dodge 179	<b>27. School Wellness Collaborations in the Bronx</b> Grace Dodge 535	<b>2</b>
4:45 pm - 5:30 pm	<b>Plen</b>			
5:30 pm - 6:00 pm				



**3. Evaluation Clinic: Working with the Experts on Sustaining Your Nutrition and Gardening Programs**

Grace Dodge 279

**4. Two Angry Moms Film Screening and Discussion**

Grace Dodge 285

**5. Policy Workshop: Advancing a healthy school agenda for New York**

Grace Dodge 281

**Green NYC Youth Forum and Learn Green NYC Coalition**

Grace Dodge Hall 177&179

**Media and Messaging: Making Meaningful, Motivating & Masterful Messages**

Cowin Auditorium

**GOOD FOOD RECEPTION and CABARET**

(Reception) • Cowin Auditorium (Cabaret), (Requires Separate Ticket)

**Food Revolution: Public Food and Sustainable Development in the XXI Century**

Cowin Auditorium

**Priority II: New York Initiatives: Innovation and Update**

Cowin Auditorium

**Conference Luncheon and Resource Fair**

Important: Some sessions run concurrently with lunch, feel free to eat at any time during the lunch period

**Collaborators: Landscape at School**

Grace Dodge 279

**9. Groundbreaking Cafeteria Programs: Innovative Evaluations**

Grace Dodge 361

**10. Chef's Roundtable**

Thompson 136

**13. Peer Education and Youth Driven Campaigns**

Grace Dodge 545

**14. Promoting Farm to School: Local Food is on the Menu, Now What?**

Grace Dodge 273B

**15. School Wellness Councils: Tools for Communication, Collaboration, and Change**

Grace Dodge 365

**16. Learning Based on the Field**

Grace Dodge 545

**20. Garden to Table Education Pilot**

Grace Dodge 361

**21. School Wellness Collaborations in Harlem**

Grace Dodge 365

**22. Teens Cookin' with the Conscious Cravers**

Grace Dodge 273B

**23. School Garden Spotlight: Resources and Programs**

Grace Dodge 535

**24. From Farm and Garden to Classroom and Kitchen**

Grace Dodge 179

**28. Creating a Buzz Around School Wellness**

Grace Dodge 361

**29. Youth Documenting Fast Food, Slow Food and No Good Food**

Grace Dodge 541

**30. Farm to College: Rockin' the Boat**

Grace Dodge 545

**31. Urban Gardening and Food-based Education**

Grace Dodge 273B

**32. Funders Roundtable**

Thompson 136

**Priority III: Voices of Youth: What We Have to Learn**

Sat 4:45 -5:30 pm, Networking Tent

**Conference Party**

Networking Tent

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# Conference Collaborators

## Added Value

370 Van Brunt Street  
Brooklyn, NY 11231  
Phone: (718) 855 5531  
Email: [imarvy@added-value.org](mailto:imarvy@added-value.org)  
Web: [www.added-value.org](http://www.added-value.org)

Added Value's mission is to promote the sustainable development of South Brooklyn by nurturing a new generation of young leaders. To date, Added Value has provided educational programming to more than 3,500 children and long-term services to 115 teenagers (amounting to thousands of hours of training) and nurtured a team of interns and volunteers. We have developed a youth-led movement for local food security, opened two farmers' markets and a CSA and begun the development of a 2.75 acre farm in Red Hook.

## American Diabetes Association/ School Walk for Diabetes

333 Seventh Avenue, 17th Floor  
NYC, NY 10001  
Phone: (212) 725 4495 ext 3412  
Email: [ctims@diabetes.org](mailto:ctims@diabetes.org)  
Web: [www.diabetes.org/schoolwalk](http://www.diabetes.org/schoolwalk)

School Walk for Diabetes is an educational school fund-raising program that promotes community service, school spirit, and healthy living to students.

## Apple & Eve (Sponsor)

2 Seaview Blvd.  
Port Washington, NY 11050  
Phone: (516) 621 1122 x266  
Fax: (516) 625 9474  
E-mail: [info@appleandeve.com](mailto:info@appleandeve.com)  
Web: [www.appleandeve.com](http://www.appleandeve.com)

Founded in 1975 and based in Port Washington, NY, Apple & Eve is one of the leading brands of 100% juice in the country. The company produces a wide variety of flavor choices in a range of package types that are specifically designed for the school foodservice channel, including juice boxes, single-serve PET juice bottles and a refreshing new carbonated juice beverage in a recyclable aluminum can, called Fizz Ed.

## Barilla America, Inc. (Sponsor)

Phone: 1-800-9-BARILLA (1-800-922-7455)  
Email: [foodservice@barilla-usa.com](mailto:foodservice@barilla-usa.com)  
Web: [www.barillaus.com](http://www.barillaus.com)

At Barilla, we believe that the making — and enjoyment — of food is an art. Through our pastas and sauces, we want to bring Americans the best that Italy's culinary traditions have to offer; and through our promotion of Italian food, art, and culture, we want to inspire everyone to share in the values that have guided us for more than a century — a love of life, a devotion to quality, and a respect for tradition.

## Baum Forum

5454 Palisade Ave  
Bronx NY 10471  
Phone: (718) 884 5716  
Fax: (718) 884 2724  
Email: [hilarybaum@baumforum.org](mailto:hilarybaum@baumforum.org)  
Web: [www.baumforum.org](http://www.baumforum.org)

The Baum Forum facilitates an on-going dialogue on food and farming issues, focusing on the preservation of a healthy, diversified food system. Through a program of conferences and seminars, the Forum offers a variety of perspectives to a broad audience of the professional food and agriculture community, educators, and concerned citizens.

## Better School Food

487 E. Main Street  
Mount Kisco, NY 10549  
Phone: (914) 864 1293  
Email: [info@betterschoolfood.org](mailto:info@betterschoolfood.org)  
Web: [www.betterschoolfood.org](http://www.betterschoolfood.org)

Better School Food gives parents inspiration, information, and resources designed to help improve school food. Our mission is to raise awareness of the connection between food and children's health, behavior and learning.

## Bronx Green-Up

The New York Botanical Garden  
Bronx, NY 10458-5126  
Phone: (718) 817 8026  
Email: [bronxgreenup@nybg.org](mailto:bronxgreenup@nybg.org)  
Web: [www.nybg.org](http://www.nybg.org)

Bronx Green-Up, the community outreach program of The New York Botanical Garden, provides horticultural advice, technical assistance, and training to community gardeners, school groups, and other organizations interested in improving urban neighborhoods through greening projects. At the heart of Bronx Green-Up are the community gardens of the Bronx and a compost education program.

## The Campus Kitchens Project

19 Eye Street, NW  
Washington DC 2001  
Phone: (202) 789 5979 X105  
Email: [info@campuskitchens.org](mailto:info@campuskitchens.org)  
Web: [www.campuskitchens.org](http://www.campuskitchens.org)

We are a student led hunger relief organization which works on college, university, and high school campuses.

## The Children's Aid Society

105 East 22nd Street (Suite 504)  
New York, NY 10010  
Phone Number: (212) 901 1967  
Email: [stefaniap@childrensaidsociety.org](mailto:stefaniap@childrensaidsociety.org)  
Web: [www.childrensaidsociety.org](http://www.childrensaidsociety.org)

The Children's Aid Society has served New York City's most vulnerable children since 1853 providing them with the support and opportunities they need to become happy, healthy and productive adults. Today, Children's Aid serves 150,000 children and families in 45 sites through hundreds of diverse programs including a comprehensive Go! Healthy food and fitness initiative, and many more.

## Citizen Schools

308 Congress St., 5th floor  
Boston, MA 02210  
Phone Number: (617) 695 2300  
Email: [volunteer@citizenschools.org](mailto:volunteer@citizenschools.org)  
Web: [www.citizenschools.org](http://www.citizenschools.org)

Citizen Schools operates a national network of apprenticeship programs for middle school students, connecting adult volunteers to young people in hands-on learning projects after school. Apprenticeships at Citizen Schools give adults the opportunity to take what they do best and use it to help middle-school students move to a long term trajectory of success. Citizen Schools is currently developing a "Food & Healthy Living" sector, a fantastic avenue to connect with kids! We currently run our programs at 37 locations in six states, serving an estimated 3,800 students and engaging 2,800 volunteers. In 2008, the newest Citizen Schools campuses launch in New York City!

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## City Harvest

575 Eighth Ave, 4th Fl  
New York, NY 10018  
Phone: (917) 351 8700  
Email: [kmackenzie@cityharvest.org](mailto:kmackenzie@cityharvest.org)  
Web: [www.cityharvest.org](http://www.cityharvest.org)

Serving New York City for more than 25 years, City Harvest is the world's first food rescue organization, dedicated to feeding the city's hungry men, women, and children. Each week, City Harvest helps over 260,000 hungry New Yorkers find their next meal. City Harvest also works directly with other nonprofits, businesses, farmers, and target communities to establish improvements to local food systems and increase the access that low income New Yorkers have to nutritious food.

## The Cleaver Company

The Green Table  
75 Ninth Avenue  
New York, NY 10011  
Phone: 212-741-9174  
Fax: 212-741-6869  
Email: [mary@cleaver.com](mailto:mary@cleaver.com)  
Web: [www.cleaverco.com](http://www.cleaverco.com)

Mary Cleaver is a pioneer in the sustainable food movement and The Cleaver Co. is New York City's preeminent green caterer. Located in the Chelsea Market—with an intimate organic eatery — The Cleaver Co. produces a wide range of events, each one highlighting the best offerings of the region and the season. Our food is sourced from local family farms exercising humane and environmentally friendly practices.

## The Cloud Institute

307 7th Avenue, Suite 1201  
New York, NY 10001  
Phone: (212) 645 9930  
Email: [marie-claire@sustainabilityed.org](mailto:marie-claire@sustainabilityed.org)  
Web: [www.cloudinstitute.org](http://www.cloudinstitute.org)

The mission of The Cloud Institute is to ensure the viability of sustainable communities by leveraging changes in K-12 School Systems to prepare young people for the shift toward a sustainable future. The Cloud Institute for Sustainability Education is dedicated to the vital role of education in creating awareness, fostering commitment, and guiding actions toward a healthy, secure and sustainable future for ourselves and for future generations.

## Community Energy/ ConEdison Solutions

1115 Broadway 12th Floor  
New York, NY 10010  
Phone: (315) 278 7184  
Email: [melanie.chopko@newwindenergy.com](mailto:melanie.chopko@newwindenergy.com)  
Web: [www.newwindenergy.com/switch](http://www.newwindenergy.com/switch)

The ConEdison Solutions WIND Power option is a step towards the health of our bodies and our earth. When you choose WIND, Con Edison continues to deliver your power as always, but your money goes to purchase 100% clean WIND Power from Community Energy, produced in New York and Pennsylvania. Over 55,000 New York families and businesses have signed up for clean power.

## Cornell University Cooperative Extension (CUCE-NYC) (Sponsor)

16 E. 34th Street, 8th Floor  
New York, NY 10016  
Phone: (212) 340 2910  
Fax: (212) 340 2908  
Web: <http://nyc.cce.cornell.edu>

Cornell University Cooperative Extension in New York City (CUCE-NYC) is a research-based educational organization that adapts to the evolving needs of communities, families, and individuals by engaging them in experiential learning opportunities that are based in research and focuses on nutrition and health, family & youth development and urban environment issues. Working for New Yorkers since 1948, CUCE-NYC is a vital part of the outreach commitment of Cornell University and a manifestation of its status as New York's Land-Grant University <[http://www.nasulgc.org/publications/Land\\_Grant/land.htm](http://www.nasulgc.org/publications/Land_Grant/land.htm)>

## Council on the Environment of New York City

51 Chambers St, Suite 228  
New York, NY 10007  
Phone: (212) 788 7900  
Email: [conyc@cenyc.org](mailto:conyc@cenyc.org)  
Web: [www.cenyc.org](http://www.cenyc.org)

The Council on the Environment of New York City (CENYC) is a privately funded organization in the Office of the Mayor. Formed in 1970, CENYC promotes awareness among New Yorkers and develops solutions to environmental problems through seven programs and projects which include Greenmarket, Open Space Greening, Environmental Education, Youthmarkets, Office of Recycling Outreach & Education, New Farmer Development Project and Learn It, Grow It, Eat It.

## Eat Well Guide

215 Lexington Ave, Suite 1001  
New York, NY 10016  
Phone: (212) 991 1859  
Email: [info@eatwellguide.org](mailto:info@eatwellguide.org)  
Web: [www.eatwellguide.org](http://www.eatwellguide.org)

The Eat Well Guide is a free online directory of farms, stores, restaurants, bed & breakfasts and other outlets that offer local, fresh, sustainable food in the US and Canada.

## Edible Brooklyn/ Edible Manhattan

PO Box 779  
Sag Harbor, NY 11963  
Phone: (631) 537 4637  
Email: [info@ediblebrooklyn.net](mailto:info@ediblebrooklyn.net)  
Web: [www.ediblebrooklyn.net](http://www.ediblebrooklyn.net)

Edible Brooklyn is a quarterly magazine that celebrates the borough's diverse food and delicious culture. Edible Brooklyn defines and honors Brooklyn cuisine, advocates for preserving food traditions, savoring food experiences, and pulling back the curtain on where Brooklyn's food comes from and how it gets here. Come September the publishers of the mouth-watering Edible East End and Edible Brooklyn are serving up Edible Manhattan, too!

## Educational Video Center

120 West 30th Street, 7th Floor  
New York, NY 10001  
Phone: (212) 465 9366  
Email: [info@evc.org](mailto:info@evc.org)  
Web: [www.evc.org](http://www.evc.org)

The Educational Video Center is a non-profit youth media organization dedicated to teaching documentary video as a means to develop the artistic, critical literacy, and career skills of young people, while nurturing their idealism and commitment to social change. Founded in 1984, EVC has evolved from a single video workshop for teenagers from Manhattan's Lower East Side to become an internationally acclaimed leader in youth media and education.

## Food Bank For New York City/FoodChange

FoodPlay Productions  
1 Sunset Avenue  
Hatfield, MA 01027  
Phone: (800) 366 3752  
Email: [info@foodplay.com](mailto:info@foodplay.com)  
Web: [www.foodplay.com](http://www.foodplay.com)

FoodPlay Productions is an Emmy Award-winning nutrition media company which tours schools and special events using the power of live theater and interactive resources to turn kids on to healthy eating and exercise habits. Founded in 1982 by Barbara Storper, MS, RD, a leader in the field of children's nutrition, FoodPlay's shows, educational resources and media campaigns have earned a host of national awards and rave reviews for improving the nutrition and health habits of the nation's youth.

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### **The French Culinary Institute (Sponsor)**

462 Broadway  
New York, NY 10013  
Phone: 1-888-FCI-CHEF  
Web: [www.frenchculinary.com](http://www.frenchculinary.com)

The French Culinary Institute (The FCI), located at The International Culinary Center in New York City, teaches the protocol, language and techniques upon which all Western cuisine is based. The FCI offers rigorous -month and programs for those who seek quality, intensive culinary and pastry arts education in a condensed period of time. The school also offers a career track in bread baking and covers a wide array of disciplines including food writing, wine and beer studies, restaurant management and culinary technology. The FCI offers a rigorous six-month program by day and nine-month program by night for those who seek quality, intensive culinary and pastry arts education in a condensed period of time. Its extensive roster of hands-on Advanced Studies and Amateur programming for those of all skill levels covers a wide array of disciplines including culinary, pastry, bread, food writing, wine and beer studies, restaurant management and culinary technology. In 2007, The Italian Culinary Academy, sister school to The FCI, opened its doors.

### **Greater Newark Conservancy**

303-9 Washington Street, 5th Floor  
Newark, NJ 07102  
Phone: (973) 642 4646 x21  
Email: [ksalisbury@citybloom.org](mailto:ksalisbury@citybloom.org)  
Web: [www.citybloom.org](http://www.citybloom.org)

Greater Newark Conservancy is a non-profit environmental, horticultural organization dedicated to empowering urban residents to improve their communities and their health through Environmental Education, Community Greening, Job Training and Environmental Justice Advocacy. We offer Nutrition Field Trips for students grades 4-12 as well as families where students learn not only to make healthy food choices but how to grow their own fresh food no matter what space they have to garden in.

### **Green Map System**

PO Box 249  
New York, NY 10009  
Phone: (212) 674 1631  
Email: [apple@greenmap.org](mailto:apple@greenmap.org)  
Web: [www.greenmap.org](http://www.greenmap.org), [www.greenapplemap.org](http://www.greenapplemap.org)

Engaging communities worldwide to chart a sustainable future, Green Map System offers adaptable resources and award-winning iconography to both student and adult-led projects. Highlighting green living, nature, cultural and social sites, pathways and resources, over 330 editions have been published, as seen at [GreenMap.org](http://GreenMap.org). Check out what NYC students have created at [GreenAppleMap.org](http://GreenAppleMap.org)! Now in development: the Green Schools Green Map, part of our interactive online Mapmaking Tool debuting mid-year. Think Global, Map Local! and get involved.

### **GreenThumb (Sponsor)**

49 Chambers Street, Room 1020  
New York, NY 10007  
Phone: (212) 788 8070  
Email: [edie.stone@parks.nyc.gov](mailto:edie.stone@parks.nyc.gov)  
Web: [www.greenthumbnyc.org](http://www.greenthumbnyc.org)

As the largest community gardening program in the country, GreenThumb is proud to support community gardens in New York City. We have over 600 member gardens serving 20,000 city residents. Since 1978 we've been committed to providing support to help strengthen gardens, strengthen gardener skills, and strengthen communities.

### **HealthCorps**

191 Seventh Avenue, 4N  
New York, NY 10011  
Phone: (212) 742 2875  
Email: [info@healthcorps.org](mailto:info@healthcorps.org)  
Web: [www.healthcorps.net](http://www.healthcorps.net)

HealthCorps educates American youth about the workings and wonders of their bodies through in-school seminars on diet, nutrition, and exercise.

### **Holistic Moms Network**

PO Box 408  
Caldwell, NJ 07006  
Phone: (973) 228 2110, 877 HOL- MOMS  
Email: [info@holisticmoms.org](mailto:info@holisticmoms.org)  
Web: [www.holisticmoms.org](http://www.holisticmoms.org)

The Holistic Moms Network is a national non-profit organization connecting parents interested in holistic healthcare, natural health, and green living. With more than 100 Chapters across the US, we help parents to find the support and resources they need to live and parent holistically.

### **Jonathan Rose Companies, Inc. (Sponsor)**

551 5th Avenue, 23rd Floor  
New York, NY 10176  
Phone: (917) 542 3600  
Email: [info@rosecompanies.com](mailto:info@rosecompanies.com)  
Web: [www.rosecompanies.com](http://www.rosecompanies.com)

The Owner's Representative Studio, who sponsors this event, works with organizations to build the cultural infrastructure of communities – projects that enrich the vitality of a community, such as performing arts centers, museums, libraries, academic and K-12 educational buildings.

### **Karp Resources**

P.O. Box 515  
Southold, NY 11971  
Phone Number: (631) 765 9406  
Email Address: [info@karpresources.com](mailto:info@karpresources.com)  
Web: [www.karpresources.com](http://www.karpresources.com)

Karp Resources is dedicated to the successful growth of food and agricultural enterprises, and is founded on two core beliefs and disciplines – Good Food is Good Business and Good People are Good Business. Karp Resources supports and facilitates innovation in the food and agriculture industry among five key business sectors - corporations, government, non-profit, small business and education.

### **LightBox**

64 Fulton Street, #403  
New York, NY 10038  
Phone: (212) 346 0020  
Web: [www.lightboxtheatre.org](http://www.lightboxtheatre.org)  
Email: [company@lightboxtheatre.org](mailto:company@lightboxtheatre.org)

LightBox teaching artists share the methodology of the Food Theater Project's Youth Workshop Series by helping students research, write, rehearse and perform their own plays about their experiences with food. These workshops emphasize teamwork, media literacy, self-assessment, and issue-based learning. The LightBox Approach is a cross-cultural physical theatre training that draws on movement traditions from around the world.

### **Liquori and Associates LLC**

305 East 72nd Street, Suite 6GN  
New York, NY 10021  
Phone: (212) 988 1953  
Email: [toni@liquoriandassociates.com](mailto:toni@liquoriandassociates.com)

Liquori and Associates LLC is a consulting practice engaging public and private institutions to build food procurement systems that source healthier and more regionally-grown foods. For example, the consultants are currently laying the groundwork for a national network – Food Opportunities for Children in Urban Schools, or FOCUS – on the procurement practices of 'Big City' school meals programs.

### **Lower Eastside Girls Club**

56 E 1st St  
New York, NY 10003  
Phone: (212) 982 1633  
Email: [info@girlsclub.org](mailto:info@girlsclub.org)  
Web: [www.girlsclub.org](http://www.girlsclub.org)

The Lower Eastside Girls Club provides a place where girls and young women 8-23 can grow, learn, have fun, and develop confidence in themselves and their ability to make a difference in the world. By delivering strong arts, literacy, science, health and leadership programs we provide girls with the vision to plan — and the tools to build — their future.



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### **Manhattan Media LLC (Sponsor)**

79 Madison Avenue 16th Floor  
New York, NY 10016  
Phone: (212) 268 8600  
Email: [editorial@manhattanmedia.com](mailto:editorial@manhattanmedia.com)  
Web: [www.manhattanmedia.com](http://www.manhattanmedia.com)

Manhattan Media is dedicated to New York's neighborhoods. Our focused publications provide information about matters of immediate concern and interest to people who live blocks, not worlds, apart. We provide businesses and institutions direct access to the individuals whom they serve, real customers and clients within arm's reach, in the neighborhood.

### **Media that Matters: Good Food**

104 W 14th Street  
New York, NY 10011  
Phone: (646) 230 6368  
Email: [festival@artsengine.net](mailto:festival@artsengine.net)  
Web: [www.mediathatmattersfest.org/goodfood](http://www.mediathatmattersfest.org/goodfood)

Media That Matters: Good Food is a DVD and online collection of independent shorts that explore food and sustainability through humor, dramatic documentary storytelling and cutting-edge animation. Web visitors can watch the films online in their entirety and take action. Individuals, community groups, activists and teachers who are inspired to bring the collection to their community can get the DVD and download free tools to promote, facilitate and evaluate their screening.

### **National Farm to School Network**

1600 Campus Road, MS-M1  
Los Angeles, CA 90041  
Phone: (419) 753 3412  
Email: [deschmeyer@oxy.edu](mailto:deschmeyer@oxy.edu)  
Web: [www.farmentoschool.org](http://www.farmentoschool.org)

The National Farm to School Network works towards institutionalizing and catalyzing farm to school programs as models for improving the economic viability of family-scale farmers and supporting child nutrition efforts. The Network is coordinated by the Center for Food & Justice at the Urban & Environmental Policy Institute at Occidental College ([www.uepi.oxy.edu](http://www.uepi.oxy.edu)) and the Community Food Security Coalition ([www.foodsecurity.org](http://www.foodsecurity.org)).

### **The New York Coalition for Healthy School Food**

PO Box 6858  
Ithaca NY 14850  
PO Box 737  
Mamaroneck NY 10543  
Phone: (607) 272 1154 (631) 525 3650  
Email: [amie@healthyschoolfood.org](mailto:amie@healthyschoolfood.org)  
Web: [www.healthyschoolfood.org](http://www.healthyschoolfood.org)

The New York Coalition for Healthy School Food (NYCHSF) works to improve the health and well-being of New York's students by advocating for healthy plant-based foods, organic where possible, farm to school programs, the elimination of unhealthy foods in all areas of the school (not just the cafeteria), comprehensive nutrition policy, and education to create food- and health-literate students.

### **New York State Department of Agriculture and Markets, Pride of New York (Sponsor)**

10B Airline Drive  
Albany, NY 12235  
Phone: 1-800-554-4501  
Web: [www.prideofny.com](http://www.prideofny.com)

The New York State Department of Agriculture & Market's Pride of New York branding program is designed to increase demand for and help consumers identify high-quality, local food and agricultural products where they shop. The program is central to the Department's efforts to foster a thriving local food and agriculture economy that benefits producers and consumers alike. Related efforts include Farm to School, Farmland Protection, Farmers' Market Nutrition Program and Grow NY, among others.

### **North East Organic Farming Association of New York**

(NOFA-NY)  
PO Box 880  
Cobleskill, NY 12043  
Phone: (845) 796 8994  
Email: [director@nofany.org](mailto:director@nofany.org)  
Web: <http://nofany.org>

An organization of farmers, gardeners and eaters working to build a sustainable regional food system since 1983.

### **Organic Valley Family of Farms (Sponsor)**

One Organic Way  
La Farge, WI 54639  
Phone: (608) 625 2602  
Email: [kay.fandel@organicvalley.coop](mailto:kay.fandel@organicvalley.coop)  
Web: [www.organicvalley.coop](http://www.organicvalley.coop)

Organic Valley is the nation's largest organic farmer cooperative, with 1,205 family farm members around the country, whose philosophy and decisions are based on the health and welfare of people, animals and the earth. We produce milk, cheese, butter, eggs, juice, soy beverages, produce, and meats.

### **Shelburne Farms**

1611 Harbor Rd.  
Shelburne, VT 05482  
Phone: (802) 985 0331  
Email: [mdubel@shelburnefarms.org](mailto:mdubel@shelburnefarms.org)  
Web: [www.shelburnefarms.org](http://www.shelburnefarms.org)

Shelburne Farms is an education organization and 1,400-acre working farm dedicated to cultivating a conservation ethic by teaching the stewardship of natural and agricultural resources. The Farm's partnership programs strive to inspire stewardship locally and around the world. The Sustainable Schools Project works with schools to use sustainability as an integrating theme for connecting curriculum, campus stewardship, and community engagement. VT FEED (Food Education Every Day) is an exemplary farm-to-school partnership that uses a community-based approach to pursue school food system change.

### **Sustainable Table**

215 Lexington Ave, Suite 1001  
New York, NY 10016  
Phone Number: (212) 991 1930  
Website: [www.sustainabletable.org](http://www.sustainabletable.org)

Sustainable Table celebrates the local sustainable food movement, educates consumers on food-related issues and works to build community through food. Projects include The Meatrix films.

### **The Sylvia Center/ Katchkie Farm/ Great Performances (Sponsor)**

304 Hudson Street  
New York, NY 10013  
Phone: (212) 727 2424  
Fax: (212) 727 2820  
Web: [www.greatperformances.com](http://www.greatperformances.com), [www.katchkiefarm.com](http://www.katchkiefarm.com),  
[www.thesylviacenter.org](http://www.thesylviacenter.org)

The Sylvia Center's mission is to improve the lives of at-risk children by giving them the opportunity to connect with nature and learn about nutritious and healthy eating through joyful hands-on experiences at Katchkie Farm, our 60-acre organic farm in Kinderhook, and in our learning kitchen at Great Performances in SoHo.

### **Teachers College Columbia University, Program in Nutrition**

525 West 120th Street Box 137  
New York, NY 10027  
Web: [www.tc.columbia.edu/hbs/Nutrition/](http://www.tc.columbia.edu/hbs/Nutrition/)  
Center for Food & Environment: [www.tc.edu/cfe](http://www.tc.edu/cfe)

Since it was founded in 1909, the Nutrition Program has been a leader in integrating the findings of nutrition science, nutrition education, behavioral science and public health to develop strategies for promoting health through dietary change in individuals and communities. The Center for Food & Environment works to develop and evaluate programs that enable children and adults to make food choices that promote personal and environmental health.

## Teich Garden Systems LLC

PO Box 891

South Salem, NY 10590

Phone: (888) 622 5822

Email: [info@teichgardensystems.com](mailto:info@teichgardensystems.com)

Web: [www.teichgardensystems.com](http://www.teichgardensystems.com)

Teich School Gardens (TGS) are specially designed to enrich the academic and healthy living experiences of our children. Each TGS has universal access to permit every child to participate fully in all aspects of the gardening experience. TGS are perfect for urban schools as our proprietary designs can be installed on paved surfaces, empty lots, and where the native soil might be environmentally suspect.

## Two Angry Moms/ [angrymoms.org](http://angrymoms.org)

21 Old Farm Road

Weston, CT 06883

Phone: (203) 544 1267

Email: [producers@angrymoms.org](mailto:producers@angrymoms.org)

Web: [www.angrymoms.org](http://www.angrymoms.org)

TWO ANGRY MOMS is a Movie and a Movement! The film explores the roles the federal government, corporate interests, school administrations and parents play in feeding our country's school kids. From New Hampshire to California, filmmaker Amy Kalafa follows a cast of awe-inspiring leaders in the fledgling better school food movement. Along the way, she finds solutions that are working in school systems across the country.

## Vergant, Inc. and The Renewables: Thinkable is Doable!

293 Central Park West, #3E

New York, NY 10024

Phone: (212) 873 8158

Email: [wendy@vergant.com](mailto:wendy@vergant.com)

Web: [www.vergant.com](http://www.vergant.com), [www.therenewables.net](http://www.therenewables.net)

Vergant, Inc. is a pro-social branding and business development firm that creates and promotes programs dedicated to health, happiness and lifelong learning. Programs created under the Vergant banner include The Renewables: Thinkable is Doable.

## WHY

505 8th Ave Suite 2100

New York, NY 10018

Phone: (212) 629 8850

Email: [Info@whyhunger.org](mailto:Info@whyhunger.org)

Web: [www.whyhunger.org](http://www.whyhunger.org)

WHY is a leading advocate for innovative, community-based solutions to hunger and poverty. WHY's programs include the National Hunger Clearinghouse, Reinvesting in America, Kids Can Make a Difference, and Global Movements. The WHY Food Security Learning Center is an online resource for food system change, covering topics from farm-to-school to nutrition to community gardens.

## Yale Sustainable Food Project

309 Edwards St

New Haven, CT 06511-8261

Phone: (203) 432 2084

Email: [sustainablefoodproject@yale.edu](mailto:sustainablefoodproject@yale.edu)

Web: [www.yale.edu/sustainablefood](http://www.yale.edu/sustainablefood)

The Yale Sustainable Food Project directs a sustainable dining program at Yale, manages an organic farm on campus, and runs diverse programs that support education and inquiry related to food a

# Special Thanks

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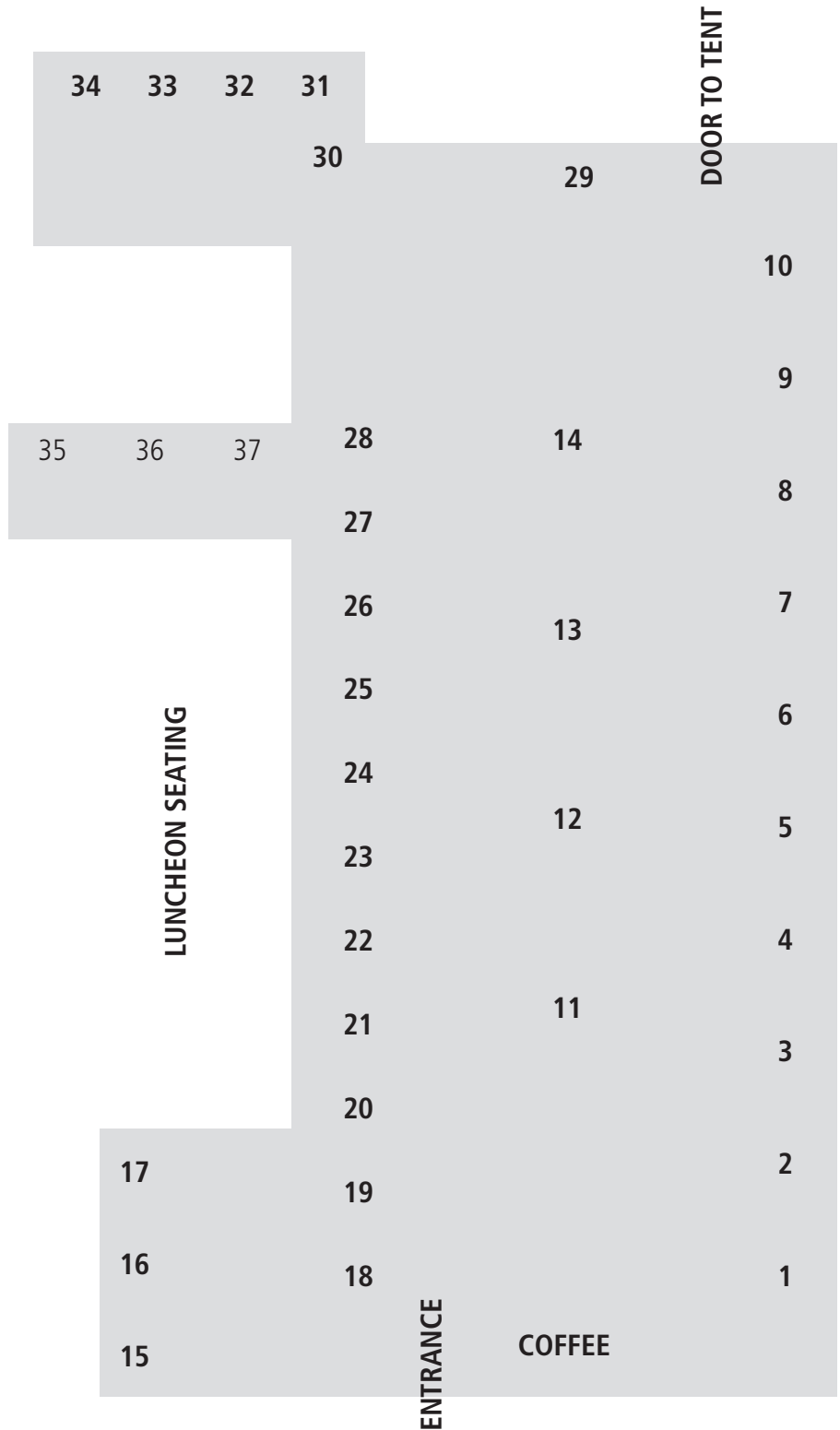
and others not available at press time

# Resource Fair Participants

## Organization ..... Table Number\*

Added Value.....	Table 12
American Diabetes Association/ School Walk for Diabetes.....	Table 27
Apple & Eve .....	Table 1
Authors: Amy Cotler and Roberta Sonnino .....	Table 30
Better School Food .....	Table 37
Bronx Green-Up.....	Table 16
The Campus Kitchens Project.....	Table 13
Citizen Schools.....	Table 18
City Harvest .....	Table 35
The Cloud Institute .....	Table 8
Community Energy/ ConEdison Solutions .....	Table 34
Cornell University Cooperative Extension .....	Table 10
Council on the Environment of New York City .....	Table 2
Eat Well Guide .....	Table 25
Edible Brooklyn/ Edible Manhattan .....	Table 32
Educational Video Center.....	Table 5
Food Bank for New York City/ FoodChange .....	Table 31
FoodPlay Productions .....	Table 20
Green Map System .....	Table 7
GreenThumb .....	Table 22
HealthCorps.....	Table 19
Holistic Moms Network .....	Table 15
Jonathan Rose Companies, Inc.....	Table 33
LightBox .....	Table 4
Media that Matters: Good Food.....	Table 6
National Farm to School Network .....	Table 11
The New York Coalition for Healthy School Food.....	Table 26
NY State Department of Agriculture and Markets, Pride of NY.....	Table 29
North East Organic Farming Association of New York .....	Table 9
Organic Valley Family of Farms.....	Table 17
Shelburne Farms.....	Table 36
Sustainable Table.....	Table 24
The Sylvia Center/ Katchkie Farms/ Great Performances.....	Table 3
Teich Garden Systems LLC .....	Table 23
Two Angry Moms .....	Table 21
WHY .....	Table 14
Yale Sustainable Food Project .....	Table 28

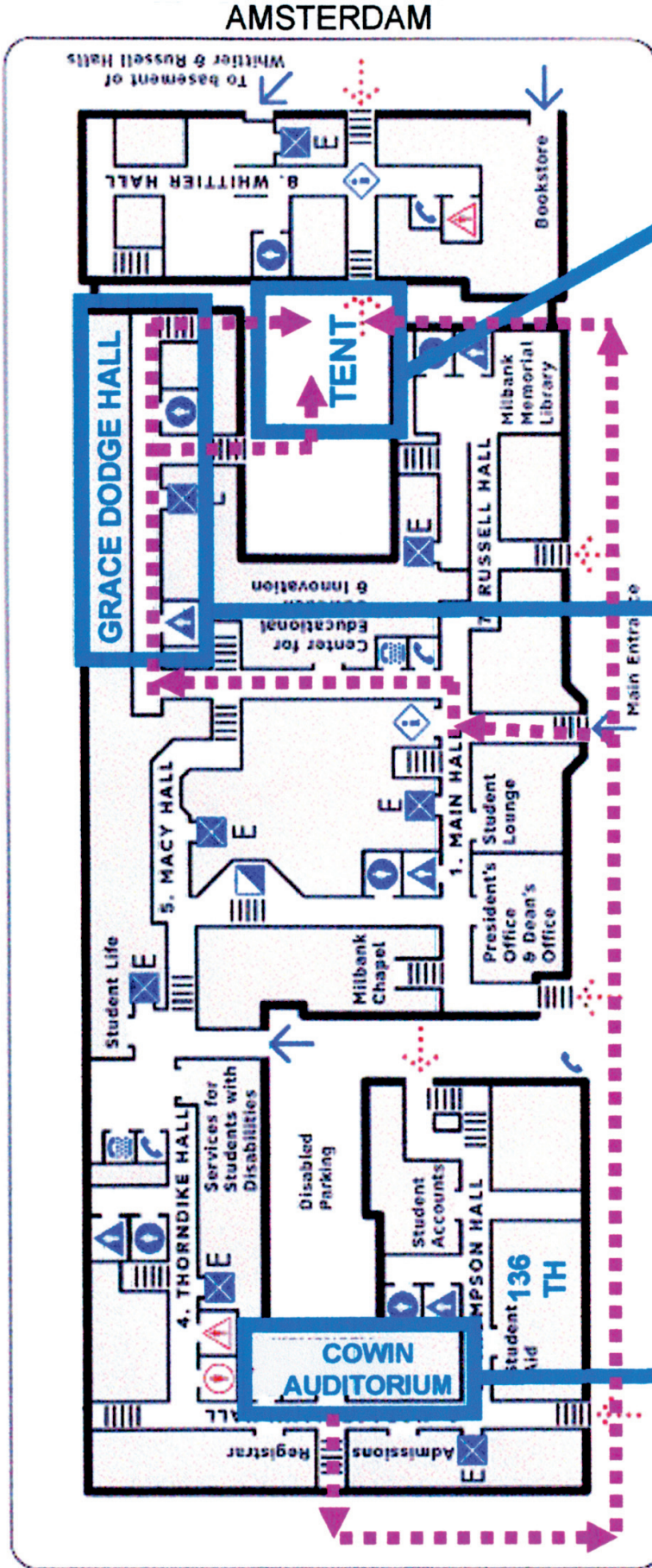
## Grace Dodge Cafeteria



\* Please consult the Resource Fair Map



WEST 121st STREET



AMSTERDAM

WEST 120th STREET

BROADWAY

Plenary & Cabaret

Lunch / Resource Fair ground floor  
Workshops upper floors

Lunch seating, networking, open space

→ walking path from Morning Plenary to Grace Dodge to Tent