
Morning Program

Remarks

David Levine, *CUNY Continuing Education and Public Programs*
Hilary Baum, *Baum Forum*

Civic Agriculture, A New Paradigm

Thomas Lyson, *Cornell University, Community Food and Agriculture Program*

Global Overview of Local Movements

Brian Halweil, *Worldwatch Institute*

Dialogue

Brian Halweil and Joan Gussow, *Teacher's College*

The Future of New York's Agricultural Production and its Relationship to This City

Bob Lewis, *NYS Dept. of Agriculture and Markets*

Dialogue

Bob Lewis and Elizabeth Ryan, *Breezy Hill Orchard*

Panel: Meeting Neighborhood and Regional Needs through Markets, CSA, Urban Farms and Gardens

Tom Strumolo, *Greenmarket*, John Thompson, *Just Food*,
& Michael Hurwitz, *Added Value*

Tasting

Tasting of Local Winter Foods
with Mary Cleaver, Leslie McEachern & New York producers

Afternoon Program

Panel: A Roundtable of New York State Producers

Mary Cleaver and Judith Keinman, *Farm to Chef Express*
Paulette Satur, *Satur Farms*
Martin Bruhn, *Ronnybrook*

Panel: Local Food System Relationships in New York City Schools, Restaurants, and Community Kitchens

Ann Cooper, *chef, consultant*
Leslie McEachern, *Angelica Kitchen*
Lynn Pentecost, *The Lower Eastside Girls Club*

Closing Discussion

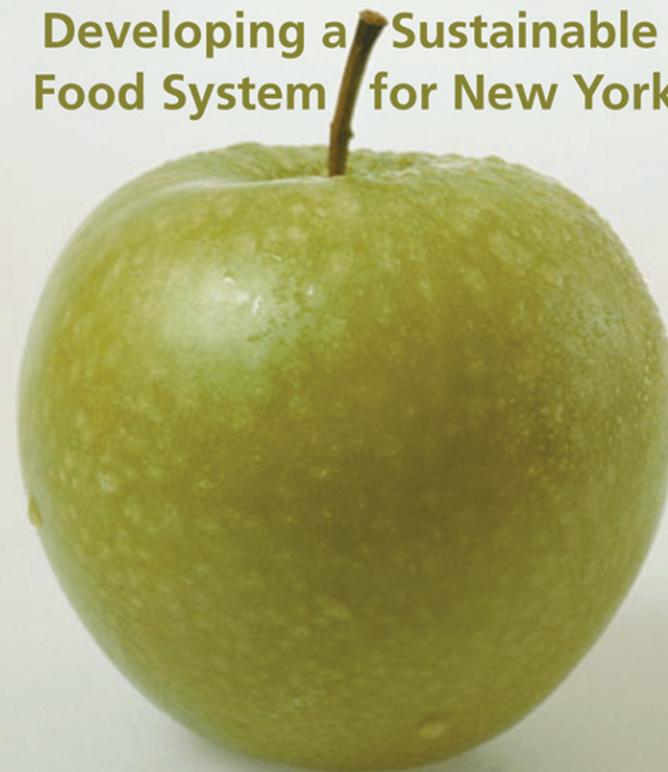
Hilary Baum

Special thanks

Charles Hunter, Director, Restaurant Associates at The Graduate Center; David Levine and Scott Voorhees, Continuing Education and Public Programs, The Graduate Center; Elizabeth Matthews, Bullfrog and Baum; Mary Cleaver, The Green Table and The Cleaver Company; Leslie McEachern, Angelica Kitchen; Elizabeth Ryan, Breezy Hill Orchard; Johanna Kolodny; Jessica Wurwarg; June Russell; Jim Munson, Dallis Coffee; Richard Stein.

A GROWING CONCERN

Developing a Sustainable Food System for New York



Discussions and Guided Tastings
co-sponsored by
**Baum Forum
and Continuing Education
and Public Programs
The Graduate Center (CUNY)**

365 Fifth Avenue at 34th Street
Saturday, January 22, 2005 • 10am — 4pm

Today's participants

Hilary Baum is the Director of Baum Forum and President of Public Market Partners, a not-for-profit corporation established in 1991. For 15 years, as a producer of educational seminars, multi-day conferences and special events focusing on food, farming and markets, she has advanced the dialogue on critical issues among industry professionals and culinary students, market managers and family farmers, government officials and concerned citizens. She has co-authored numerous articles and books including *Public Markets and Community Revitalization*.

Martin Bruhm is an integral part of the team at Ronnybrook Farm Dairy. In 1941, long before anyone had heard of mega-farms or agri-corporations, Nana and Papa Osofsky started a small dairy farm, naming it for their eldest son, Ronny. Today, their extended family of kids and cows continues to work the same lovely Hudson Valley pastures. They continue to make milk products in small batches, delivered at peak freshness, pasteurized and hormone free.

Mary Cleaver, president and founder of The Cleaver Company, has been a caterer in Manhattan for twenty-five years. In March of 2004, Mary opened The Green Table, a critically acclaimed restaurant that adjoins her catering operation at Chelsea Market. Before starting The Cleaver Company, she was a corporate chef at G.A.F. Corporation, the pastry chef at J.S. Vandam, a food stylist, and a cooking teacher at The New School. She is a co-author of *The Tribeca Cookbook*, which is now in its second printing. Her menus unite foods from around the world and incorporate the company's mission to practice and promote sustainable cuisine.

Ann Cooper, CEC, is the former Executive Chef and Director of Wellness and Nutrition of The Ross School in East Hampton, New York, where she has cultivated an innovative food service program serving over 1300 regional, organic, seasonal and sustainable meals each day. Ann is the author of *Bitter Harvest: A Chef's Perspective on the Hidden Dangers in the Foods We Eat* and *What You Can do About It*, and *A Woman's Place is in the Kitchen: The Evolution of Women Chefs*. She is a Food and Society Policy Fellow, and serves on the food quality advisory board

of the New York City Office of School Food and Nutrition Services and on the United States Department of Agriculture's National Organic Standards Board.

Dr. Joan Dye Gussow is Mary Swartz Rose Professor emerita and former chair of the Nutrition Education Program at Teachers College, Columbia University, where she still teaches every fall. She chairs the board of Just Food and serves on a number of other boards of organizations working in the field of sustainability. Her books include *The Feeding Web*, *The Nutrition Debate*, and *Chicken Little, Tomato Sauce and Agriculture*. Gussow lives, writes, and tends an organic garden on the west bank of the Hudson River. Her most recent book is *This Organic Life: Confessions of a Suburban Homesteader*.

Brian Halweil, a Senior Researcher, joined Worldwatch in 1997 as the John Gardner Public Service Fellow from Stanford University. At the Institute, Brian writes on the social and ecological impacts of how we grow food, focusing recently on organic farming, biotechnology, hunger, and rural communities. Most recently, he describes the evolving local food movement in *Eat Here: Reclaiming Homegrown Pleasures in a Global Supermarket*. Brian's work has been featured in the international press, and he recently testified before the U.S. Senate Committee on Foreign Relations on the role of biotechnology in combating poverty and hunger in the developing world.

Michael Hurwitz is the Co-Founder of Added Value & Herban Solutions, Inc., located in Red Hook, Brooklyn, which is working to promote sustainable development in South Brooklyn by training young adults to be the leaders of change by operating a socially responsible urban market-farming micro enterprise. Michael received his MSW in 1999 from the University of Pennsylvania where he specialized in Children and Families and Macro Social Work Practice.

Judith Kleinberg, a pastured poultry producer, is the marketing liaison for Farm to Chef Express, and she is the Project Director of the Northeast Pastured Poultry Association. The goals of Farm to Chef Express are to provide high quality, local agricultural products to New York City chefs,

thereby helping to sustain local family farmers in upstate counties, particularly the counties of Washington, Saratoga and Rensselaer. The program has offered a wide array of products from approximately 20 farms, making weekly deliveries to restaurants in lower Manhattan and Brooklyn.

Robert Lewis is Chief Marketing Representative for the New York State Department of Agriculture and Markets. He develops and administers statewide farmer-to-consumer direct marketing programs to support New York agriculture and expand consumer access to locally grown food and farm products. Before joining the Department of Agriculture and Markets in 1978, Bob co-founded the New York City Greenmarkets in 1976 with Barry Benepe. Bob has developed state and national interagency initiatives. He is leading the Department's USDA funded NYC Wholesale Farmers Market Study and is involved in the Department's new Farm-to-School Program.

Thomas Lyson is the Liberty Hyde Bailey Professor of Development Sociology at Cornell University and Director of the Community, Food and Agriculture Program. He is also a Research Associate in the Center for Economic Studies at the U.S. Bureau of the Census. His research has focused on issues related to the structure and operation of agriculture and food systems, particularly as they relate to economic and community development. He has published seven books, including *Civic Agriculture: Reconnecting Farm, Food and Community* and numerous other publications. He is a past editor of the journal *Rural Sociology* and is currently an Associate Editor for the *Journal of Sustainable Agriculture*.

Leslie McEachern Leslie McEachern is owner and operator of Angelica Kitchen, New York City's landmark whole food restaurant serving vegan cuisine to tens of thousands of diners for over 25 years. Dedicated to supporting local family farmers and artisans, Leslie works directly with the organic growers, a tofu maker, maple syruper and so forth. Her book, *The Angelica Home Kitchen*, profiles many of the provisioners who supply raw ingredients and includes over 100 recipes from the restaurant.

Lynn Pentecost, Ph.D is a cultural anthropologist and community activist. As director of The Lower Eastside Girls Club she has made it her mission to introduce healthy eating habits and nutrition education into the lives of the girls they serve. The Girls Club also introduces the concept of sustainable agriculture and the practice of regional consumption into the community by running community farmers' markets.

Elizabeth Ryan is owner and operator of Breezy Hill Orchard and Cider Mill in Clinton Corners, NY and a principle in the Hudson Valley Draft Cider Company. Elizabeth is a passionate activist for local agriculture and the family farm. She is a founding member of the NYC Greenmarket system and has been selling at Greenmarket for 30 years. She and the farm staff also sell at Millbrook, Rhinebeck, Hyde Park and Cold Spring.

Paulette Satur, along with her husband, famed chef Eberhard Müller, owns Satur Farms. Their property is dedicated to growing the finest vegetables and culinary ingredients. Ms. Satur grew up on her family farm in central Pennsylvania, studied horticulture at The Pennsylvania State University and was awarded a graduate degree in Plant Physiology from The University of Arizona. Satur Farms is committed to farming according to organic standards and believe it produces better flavor profiles and assures a healthy, pesticide-free choice that is better for people and the environment.

Tom Strumolo is director of the New York City Greenmarket System. He has been involved with Greenmarkets since the mid 1980's. Tom will focus some of his energy in 2005 on establishing additional neighborhood Greenmarkets in Queens.

Dr. John Thompson is Director of Research and Development of Just Food, which works to build a more just and sustainable food system in the greater New York City area. John joined Just Food in September 2004, after more than 20 years working on international food and agriculture issues. John is the author and editor of five books and more than 60 scientific papers, technical reports and journal articles on sustainable agriculture and natural resource management.