



Evolving Skills for a Sustainable Future

THE INAUGURAL WEEKEND CONFERENCE

SPRINGING

GOOD INTENTIONS...

...INTO ACTION!

2012 PRESENTERS' BIOS

Adam Schreiber has been keeping bees for three years using a treatment-free management approach. Mr. Schreiber has lived his entire life in a sustainable and “green” way, so “green” beekeeping practices are naturally an extension of his life choices. He is currently the President of The Philadelphia Beekeepers Guild. When Adam is not keeping bees, he is an acupuncturist and Chinese herbalist at his clinic in Fairmount, WellPoint Oriental Medicine.

Andy Andrews is the Farming Director at Pennypack Farm, an organic farm and CSA in Horsham. Prior to coming to Pennypack in 2005, he worked on farms in New Hampshire, Maryland and Nova Scotia where he began his farming career in 1996.

Andy Schloss, cooking teacher, food writer, cookbook author and food industry consultant, is recognized for his ability to explain technical aspects of cooking in easily understandable terms. As the author of 17 cookbooks, currently, he is president of Culinary Generations, Inc and the creator of Chef Salt, a line of artisan seasoning blends, and the culinary muscle behind the baking apps by Cookulus.

Anna Herman is food consultant and writer with Food Work Resources Inc. She’s been active in farm to table projects since the early 1980’s. Current work includes business planning, recipe development, and The Backyard Farm School - edible, medicinal and teaching garden installation, and beehive care. Anna is a long-time backyard and

community gardener, urban egg farmer, cook, and beekeeper.

Antonio F. Federici is Professional Wetlands Scientist at Dewberry-Goodkind, Inc. He lives in Noank, CT and was formerly a Pennsylvania Master Gardener and Germantown resident. Mr. Federici served as the President of the Native Plant Society of New Jersey from 2003-2006, and has worked as a contractor for the Philadelphia Water Department's Backyard Buffer Program for the last three years.

Camila Rivera-Tinsley is an environmental educator at The Schuylkill Center. Her experience includes Nature Rambler's Summer Camp, Green Woods Charter School and the Education Farm. Camila is passionate about soil plants and insects and the interconnectedness of these communities. A graduate of Penn State, she is currently working on a Permaculture Design Certificate.

Cara Graver has been a certified Holistic Health Coach for seven years. Ms. Graver is a graduate of the Institute of Integrative Nutrition. She works with individuals and groups to empower them to learn and practice what best suits the needs of their unique body, spirit and life circumstances.

Chad Carnahan is a first year beekeeper that is active with the Philadelphia Beekeepers Guild and maintains hives on the roofs of his home in the Italian Market. Chad is the Director and co-owner of Operations of WAG: Whole Animal Gym, a veterinary rehabilitation facility in Philadelphia.

Charlie Kratovil is a community organizer for Food & Water Watch. He has worked on campaigns that have succeeded in averting the privatization of Trenton, NJ's water system and preventing dangerous gas fracking in the Delaware River Basin. He has also worked for a citizen empowerment organization, where he taught free classes on how to get involved in politics & government.

Chris Bolden-Newsome grew up in a social justice household, the oldest son of small scale organic farmers and food sovereignty organizers Demalda Bolden-Newsome and Rufus Newsome, Sr. Always fascinated by growing food, Chris got involved in food justice (backyard gardens) while studying anthropology at Howard University from 2006-2008. Now in Philadelphia, he continues to pursue

community sovereignty through farming and intentional food system work.

Cob Studio - Cara Graver has been building with cob, including her studio, chicken coop, bread oven, and composting toilet out house. Ms. Graver teaches others to build and she holds bread oven workshops throughout the area.

David Harman, PhD, is committed to fostering a deeper connection to the Divine in himself and in others. He teaches at Inner Source of Healing, and at Immaculata University's and Widener University's Doctoral of Psychology Programs. He trained at The Full Spectrum School Healing Arts Center.

Dennis Burton is sole proprietor of Design by Nature and a lifetime backyard gardener with 20 years experience in urban, suburban and rural agriculture and ecology. He regularly is a consultant to mid-Atlantic municipal parks, garden clubs and civic associations. Mr. Burton is the author of "The Nature Walks of Central Park NYC" He writes about local invasive species and environmental issues.

Diane Diffenderfer is an avid outdoorswoman, photographer, gardener, keeper of chickens and fledgling dog trainer. Years ago she hiked half the Appalachian Trail and hopes to finish it one day! She has degrees in horticulture, plant nutrition and an MBA. This spring, she is planning to add a beehive into the mix.

Don Shump, founder of the Philadelphia Bee Co., has been raising bees in downtown Philadelphia since 2007. He manages hives in Queens Village, West Philadelphia and Kensington and frequently reaches out to Philadelphia residents in an effort to educate them on the importance of bees and other pollinators.

Dottie Baumgarten, owner of Sustainable Choices, aspires to increase public knowledge about protecting our drinking water through our behavior choices. She is a seasoned science teacher and an education consultant (teacher and tour guide) for the Philadelphia Water Department.

ECA has been in the energy and resource conservation field for a quarter century. ECA provides 3,000 homes with weatherization services, 8,000 Philadelphians with energy conservation workshops, has trained nearly 900 students in green

jobs skills, and has built and installed nearly 600 rain barrels each year.

Eric Fulks is a practicing green builder and proponent of self-reliance at its finest! As a student of Earthship Bioteecture, he has taken his passion for the environment combined with physical labor, to begin building a variety of sustainable, energy-producing structures made of recycled materials. He recently built a greenhouse of tires and soda bottles at the Emerald Street Urban Farm in Philadelphia.

Evangeline Bragitikos is a local home-schooling mom of two creative children. An avid gardener, nurse, crafter and chicken owner, Evangeline is committed to education of practical sustainability and mindful co-existence with the earth and humanity.

Iris Marie Bloom is the Director of Protecting Our Waters, a Philadelphia-based grassroots alliance committed to protecting the Delaware River Basin, the state of Pennsylvania, and our region from unconventional gas drilling and other threats to our drinking water, environment, and public health.

Jared Blumer is a recent graduate of Penn State who has been fermenting food for two years. He is most interested in the biological, digestive and nutritional aspects of fermenting.

Jean Wallace is the CEO of Green Woods Charter School and a member of the State Council for Environmental Education. She earned two post-graduate certifications as well as her MAEd in Environmental Education; a BA in Elementary Education, and an Associate Degree in Health Science.

Jenni Drozdek is a home food preserver, urban gardener, museum educator and is currently training to be a Master Gardener with Penn State Cooperative Extension. She grew up watching her parents preserve and grow food, which recently became her own passions and obsessions. Jenni lives in Kensington, where she's a tenant gardener at Landlocked Farm, once a parking lot that she helped transform into an urban farm. She writes the blog domesticefforts.com.

Joel Fath is the organic garden coordinator and assistant kitchen manager for Pendle Hill. sourcing a mixture of vegetables, fruits, legumes, and seeds from their half-acre plot. Mr. Fath is a certified Permaculture designer and teacher.

John Fiorella and his family moved to a derelict farm in the Roxborough section of the city ten years ago, where he has employed chickens to help in the restoration of the land that was long neglected. Starting with 2 layers in a small tractor and peaking at 75 hens in a mobile coop, the chickens have helped clean and fertilize the 3 acres while providing exceptional nourishment for his family and friends. John is also a cabinet maker at his own Fiorella Woodworking, Inc., a custom cabinetry and architectural millwork shop in Germantown.

Kathy Daddario is a graduate of the Restaurant School in Philadelphia. She apprenticed with Paul Roller in Chestnut Hill at the Flying Fish and with George Perrier at Le Bec. Ms. Daddario studied with Guiliano Bugialle in Florence and Sicily, and has other international experience. She ran a cooking school for 10 years, and is currently involved with Pennypack Farm.

Kestrel Frost is the Farm Educator for Weavers Way Community Programs. Kestrel implements farm-based education for urban youth while managing vegetable production the Children's Garden at the Mort Brooks Memorial Farm in the Awbury Arboretum and the Hope Garden at the Stenton Family Manor.

Kim Empson of the Schuylkill Center for Environmental Education has been an educator for 25 years, an environmental educator for 8 years, and recently begun her own yoga/meditation practice.

Kristi Littell is Co-CEO of Wissahickon Charter School, an environmentally focused school. She has been at the school since its inception in 2001.

Linda Stern MD is a general internist at the Philadelphia VA Medical Center. She has published articles in the New England Journal of Medicine and in the Annals of Internal Medicine on Low Carbohydrate vs. Low Fat Diets. She offers her expertise to patients on nutrition and obesity and serves as an advisor to the weight loss program at the VA.

Liz Biagioli is the Environmental Science Coordinator as well as the Outdoor Program Coordinator at Wissahickon Charter School.

Lynn Landes is a Philadelphia-based writer, researcher, and activist in the fields of politics, health, and the environment. She has been a commentator for BBC radio, WebMD, radio talk

show host, and a community television news reporter. Lynn is publisher of several websites, including WildFoodies.org, ZeroWasteAmerica.org, and BanVotingMachines.org.

Marlene Keesler, MSW, has been teaching energy healing for over eleven years. Her work integrates the body-mind-spirit connection and emphasizes relationship as the foundation of healing. She is director of Inner Source Healing, in Malvern, PA. She He trained at The Full Spectrum School Healing Arts Center.

Mary Himmer, MSW, has been fermenting for the past 4 years. She has been curious about nutrition for the past 24 years while trying to discover what foods would help her family and now cooks totally gluten free. Mary is active in environmental issues.

Matthew Feldman has been keeping Kenyan Top Bar Hives for several years. He is a founding board member of the Philadelphia Beekeepers Guild, and loves warm cookies.

Meg Stout, Secretary for the US Chapter of the Aquaponics Association, who is driving up from DC/Virginia. She'll be assembling three types of aquaponics systems for us to learn about - a backyard media-based system, an inside system, and a window garden.

Melissa Miles is a consulting Permaculture Designer, Environmental Biologist and Conservation Planner. Ms. Miles has served as the Organizer of the Eastern PA Permaculture Guild (meetup) and as the Director of Two Miles Micro-Farm at the Permanent Future Institute in the Philadelphia metropolitan area.

Mike Reid is a nature enthusiast and the Program Support Specialist for EducationWorks and the Youth Media Initiative. He works on a daily basis with Philadelphia high school students around the City to help them envision and create innovative media projects. Some of his students, who have presented at conferences nationally, will also teach the workshop.

Mindy Lemoine is a geographer with the Environmental Protection Agency. She worked with local governments in the Chesapeake Bay and Delaware Estuary watersheds to improve land use practices to protect streams, and developed a Lawn to Meadows Program for Pennsylvania Environmental Council. She loves to watch water

flow, and especially likes to see it sink into the ground.

Mindy Shapiro has been studying Mussar under the guidance of Rabbi Ira Stone since 2003. She teaches Mussar locally and nationally. Mussar provides her with a framework for leading a more mindful life, something she enjoys helping others to do. Mindy has a B.A in Women Studies from University of MD. and an M.A. in Women Studies from George Washington University. She is also a papercut artist.

Mira Adornetto is co-founder of BLUEREDYELLOW, a natural dye company. She is a long time gardener and plant enthusiast. Ms. Adornetto is volunteer sourcer for Philly Stake dinners.

Nattapon Lohajoti is originally from Thailand, came to the US for computer art school and ended up starting a landscape design and installation business. Nattapon combines different materials in landscape design projects that include rocks, cement and carpentry work. Examples are pergolas, tree houses, wooden garden containers and privacy panels. He is especially happy to use reclaimed materials.

Nic Esposito is an urban farm developer, writer and homesteader. He is currently the director of development for The New Growth Project, which operates an urban farm in North Philadelphia and is developing a citywide urban farm CSA. In 2011, he wrote his first novel Seeds of Discent that tells the story of young urban farmers in Philadelphia.

Nima Koliwad is chef and owner of Nouriche, a catering company making healthy, savory Indian food more accessible in Mt. Airy/Chestnut Hill. Nima Koliwad has taught cooking classes for more than 4 years in the Philadelphia area. Her approach to cooking is minimalistic to make the flavors become more accessible. Nima lives with her husband and two kids in Oreland.

Phil Forsyth has been an active permaculture designer and urban farmer since 2002. Mr. Forsyth currently serves as Orchard Director of the Philadelphia Orchard Project, a non-profit organization that plants community orchards and edible forest gardens in the city. He operates Forsyth Gardens, and writes at phigblog.com.

Raina Ainslie has farmed and taught with Pennypack Farm since 2008. She manages the

Edible Classroom garden, and teaches cooking and gardening programs for children and adults.

ReVerse Foundation - Mike Belasco has developed a deep appreciation and knowledge for the straw bale building process. Mike received his bachelor's degree from Goddard College and natural building certification from Yestermorrow Design/Build School. The ReVerse Foundation is dedicated to teaching the public about environmentally conscious building ideas and practices.

Royer Smith is the Executive Chef at La Salle University. He formerly worked as Executive catering chef, Frog-Commissary catering, adjunct professor of culinary arts, Drexel University, and Executive chef, PA Convention Center. He is a member of PASA and an avid cyclist (got rid of his car 8 years ago!)

Sally McCabe has been helping community and school gardens get started for more than 35 years with Penn State Urban Gardening Program and PHS's Philadelphia Green program. For 23 years she coordinated Seedy Acres, a community garden that's now permanently preserved. Having already made every mistake in the book, Sally is uniquely qualified to teach this course and hopes to help new gardens avoid some of these pitfalls. She started the PHS Garden Tenders program in 1995, which has since graduated 37 classes of community gardeners.

She has also been managing the Green City Teacher training since 2005; she believes that all women should have their own power tools and know how to swing a hammer.

Sean Roulan was taught to garden by his Okinawan Grandmother and local Mennonite farmers. With a masters of arts in ecological landscape design and a passion for edible landscapes, beautiful flowers, and regenerating ecosystems and is the lead landscape designer of the Food System Design Group.

Susan Saxe is a lifelong progressive activist and non-profit professional currently working on the issue of hydro-fracturing in Pennsylvania. She is a student of eco-psychology, an emerging field that addresses personal, societal and political dysfunction through reconnection to living systems.

Tanya T. Morris is the Director of Communications and Outreach for the Energy Coordinating Agency. She oversees marketing and outreach and coordinates all community outreach for

EnergyWorks. Ms. Morris has a B. A. in Journalism from Temple and a Professional Communication Certificate from LaSalle University.

Tara Anastasi has both educational and practical experience with social justice issues and food. She has used her masters degree in agriculture, nutrition and food policy to work in urban and organic farming- managing community food programs, and mentoring youth around race and gender issues.

Teens 4 Good will lead this workshop. Teens 4 Good is a youth entrepreneurship, produce, and nutrition business that transforms vacant lots into urban gardens/farms, improving access to healthy food for communities, creating meaningful jobs for at-risk youth and empowering youth to become healthy responsible young adults and leaders who give back to their communities.

Tiffany Ledesma Groll is a public outreach specialist and program coordinator with Trans-Pacific Engineering Corporation, where she is a contract employee with the Philadelphia Water Department, Public Affairs Division and Office of Watersheds. Ms. Ledesma Groll helped to lead Green City, Clean Waters, and currently works to implement this public participation program.