

FEEDING THE 5000 NYC: MAY 10, 2016

EmCees

- 11am-12pm: Summer Rayne Oakes (Model, media host and entrepreneur)
- 12pm-1pm: Jimmy Carbone (Restaurateur, social entrepreneur, and Host of "Beer Sessions Radio" on Heritage Radio Network)
- 1-2:30pm: Linda Pelaccio (Host of "A Taste of the Past," on Heritage Radio Network)
- 2:30-4pm: Tristram Stuart (Founder, Feedback)
- Throughout: DJ Anna Morgan

Confirmed Speakers (in order of appearance)

- Tristram Stuart (Founder, Feedback)
- Dr. Zia Khan (Vice President for Initiatives and Strategy, The Rockefeller Foundation)
- Elliott Harris (Assistant Secretary-General, United Nations Environment Programme)
- Barbara Turk (Director of Food Policy for the City of New York)
- Marcel Van Ooyen (Executive Director, GrowNYC)
- Dana Gunders (Staff Scientist, Food & Agriculture Program, NRDC)
- Jilly Stephens (Executive Director, City Harvest)
- Kate McKenzie (Director, Policy and Community Partnerships, City Harvest)
- Jeremy Kranowitz (Executive Director, Sustainable America)
- Chris Hunt (Special Advisor, Food and Agriculture, GRACE Communications Foundation)
- Theresa Snow (Executive Director, Salvation Farms)
- Gary Oppenheimer (Founder, AmpleHarvest.org)
- Stephanie Feldstein (Population and Sustainability Director, Center for Biological Diversity)

Chefs/Food Personalities In Attendance

- Liz Neumark (Great Performances)
- Michael Ottley (Holy Apostles)
- Alexandra Zeitz (Drexel Food Lab)
- Dan Barber (Blue Hill)
- Adam Kaye (Blue Hill)
- Michael Schwartz (Managing Director, Organic Food Incubator)
- Michelle Bisciegli (Blue Hill)
- Homa Dashtaki (White Mustache)
- Mark Russell (Great Performances)
- Jason Weiner (Almond)
- Molly Adams (Senior Editor, feedfeed)
- Evan Hanczor (Egg)
- Jeneé Grannum (Slow Food NYC/Ujima)

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Time	Initiative/Activity
11:20am	WELCOME <ul style="list-style-type: none"> Who: Summer Rayne Oakes, Tristram Stuart (Feedback)
11:25am	REMARKS <ul style="list-style-type: none"> Who: Tristram Stuart (Feedback), Dr. Zia Khan (The Rockefeller Foundation), Elliott Harris (UNEP), Barbara Turk (NYC Mayor's Food Policy Director), Marcel Van Ooyen (GrowNYC), Dana Gunders (NRDC)
11:50am	COUNTDOWN TO FIRST MEAL <ul style="list-style-type: none"> Who: Tristram Stuart (Feedback); Dr. Zia Khan (The Rockefeller Foundation), Jilly Stephens (City Harvest); Chefs Michael Ottley (Holy Apostles), Liz Neumark (Great Performances), and Alexandra Zeitz (Drexel Food Lab) to introduce menu
12:05pm	COOKING DEMO <ul style="list-style-type: none"> Who: Chef Adam Kaye (Blue Hill) and Michael Schwartz (Organic Food Incubator) Topic: Production level food waste, innovation Item: Juice pulp burger
12:35pm	COOKING DEMO <ul style="list-style-type: none"> Who: Chef Michael Ottley (Holy Apostles) and Kate McKenzie (City Harvest) Topic: Donate not Dump: Food Recovery and insecurity in NYC, which soup kitchens are also receiving food today Item: Spinach Salad
12:55pm	REMARKS <ul style="list-style-type: none"> Who: Jeremy Kranowitz (Sustainable America) and Chris Hunt (GRACE Communications Foundation)
1:05pm	COOKING DEMO <ul style="list-style-type: none"> Who: Chef Mark Russell (Great Performances) and Dana Gunders (NRDC) Topic: #Savethefood, date labeling, what consumers can do Item: Toast with whipped cream butter and pesto
1:30pm	COOKING DEMO <ul style="list-style-type: none"> Who: Michelle Bisciegli (Blue Hill) and Homa Dashtaki (White Mustache Yogurt) Topic: Food waste: dairy industry Item: Whey cocktails
1:50pm	COOKING DEMO <ul style="list-style-type: none"> Who: Chef Jason Weiner (Almond) and Molly Adams (Senior Editor, feedfeed) Topic: Fish sustainability and the global perspective Item: Smoked Bluefish ("Trash Fish") with Smoked Bluefish with Goat Yogurt & Dill
2:15pm	COOKING DEMO <ul style="list-style-type: none"> Who: Chef Evan Hanczor (Egg) and Theresa Snow (Salvation Farms) Topic: Focus on farm level food waste and unusual cuts of meat Item: Leek green pasta and lamb hearts
2:45pm	REMARKS <ul style="list-style-type: none"> Who: Tristram Stuart/Feedback

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2:50pm	COOKING DEMO <ul style="list-style-type: none">• Who: Chef Jeneé Grannum (Slow Food/Ujima) and Gary Oppenheimer (AmpleHarvest.org)• Topic: Cities and food: growing spaces in NYC, food education• Item: Fried tomatoes with a horseradish cream sauce and a simple salad featuring horseradish greens
3:20pm	COOKING DEMO <ul style="list-style-type: none">• Who: Chef Alexandra Zeitz (Drexel Food Lab) and Stephanie Feldstein (Center for Biological Diversity)• Topic: Innovative solutions to food waste• Item: Banana ice cream
3:40pm	REMARKS <ul style="list-style-type: none">• Tristram Stuart/Feedback
3:55pm	End of stage show

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