3 Sisters on the Farm and Table: Corn, Beans, and Squash. Learn about an exciting summer program created for young English language learners. Through field trips, cooking, and shared meals students were immersed in the lives of the native Lenape people. Learn to incorporate an abundance of literacy learning in a collaborative, creative, project-based curriculum. **Linda Brotman**, Chambers ES, Kingston, and **Jacqueline Denu** and **Kim Ellis**, Hudson Valley Writing Project, SUNY New Paltz (Best for those working with Pre-K to grade 3.)

**Breaking Old Ground: A History of Hudson Valley Agriculture.** How can historical Native American farming techniques provide insights for farmers today? Why did tenant farmers revolt against their patroon landlords in the mid-1800s? What is a gentleman farmer? A model farm? How have some farms been reinvented in the wake of 20th century agricultural decline? We’ll cover these topics and more in a survey of Valley agriculture from early Native American history through today. And, highlight important and interesting farmers, agricultural movements, and even some dramatic farming feuds. **Kelli Huggins**, education coordinator, Chemung County Historical Society

**Composting Basics: Turning Garbage to Black Gold.** Our culture and economy violate nature’s no-waste principal. Discuss why diverting organics from landfills and composting food waste are critical to getting waste under control. Learn how to help students understand aerobic composting--critical to creating new infrastructure and economic systems that are beginning to take shape and will become the new "norm" within a few decades. **Braeden Cohen**, Greenburgh Nature Center, and **Terry Laibach**, environmental specialist, NYS Dept. of Environmental Conservation (Limited to 25.)

**Eco-Choices: A Classroom Simulation Exploring Consequences of Agricultural Decisions.** The movement of water and air pollution is complex, so we developed a game that allows middle and high school students to become decision makers in a hypothetical town. Each choice has consequences related to cost, voter support, human health, and farming. Students weigh benefits and drawbacks of their choices and then discuss broader impacts. **Cornelia Harris**, ecology program leader, Cary Institute; **Sandra Fischer**, environmental science teacher and Envirothon Team adviser, Chatham HS
Empowered Eaters: Making Connections through Food & Nutrition Education. Let’s think broadly about what food and nutrition education can be for the next generation. We’ll explore how to inspire youth to care about how their food choices influence their own health and that of the planet, and impact the lives of everyone working with food from farm to plate. We’ll also review how to empower students to create practical action plans to successfully make real changes in their day-to-day food choices. Pam Koch, professor of nutrition education and executive director, Laurie M. Tisch Center for Food, Education & Policy, Teachers College, Columbia University

Food from the Hudson? For centuries the Hudson’s fish and shellfish fed those living along its shores. Pollution, overfishing, and habitat destruction have curtailed most commercial fishing and tarnished the experience of catching and eating one’s dinner from the river. Most useful for classroom teachers of grades 6-12, non-formal educators, and a general audience. Regina Keenan, NYS Dept. of Health Fish advisory outreach specialist, commercial fisherman John Mylod, and educator Steve Stanne, Hudson River Estuary Program, NYS Dept. of Environmental Conservation (Limited to 30.)

Growing Curriculum: Creating School Gardens. Learn how to start, manage, and use school gardens with students of any age in any setting: STEM, nutrition, community service, and more. Three experienced school gardeners will share their knowledge and advice. Cathy Law, science teacher, environmental club advisor, and Courtyard Gardens coordinator, New Paltz HS; Karla Purcell, grade 4 teacher and “garden coach,” JFK Magnet School, Port Chester; Carol Maxwell, parent activist, Lake Avenue ES Garden Project, Saratoga Springs

Interpreting and Preserving Agricultural Resources. Why and how do historic sites and museums share farms, agricultural artifacts, and farming traditions with the public? Do approaches change as agriculture changes and, if so, how? How can we make such resources more accessible and meaningful to K-12 students? Join an expert panel to discuss these and related questions. Susan Boudreau, site manager, Clermont State Historic Site; Kevin Oldenburg, interpreter, Roosevelt-Vanderbilt NHS; Bethany White, educator John Jay Homestead SHS. Moderator: Lisa DiMarzo, educator, Boscobel

Meeting the Need for Food. At a time when every publication seems to feature a story about obesity it can be hard to remember that there is hunger in America and in our Valley. What is being done to meet the need for healthy food in our region? How can schools and teachers help? Can students be involved in food equity efforts? Join us to discuss these and other questions with a panel featuring Sharon DiLorenzo, program manager, Capital District Community Gardens; Stiles Najac, food security and Gleanmobile coordinator, Cornell Cooperative Extension Orange County; and Ron VanWarmer, associate director, Food Bank of the Hudson Valley

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Natural Inclinations. Hudson Valley farms have long been a rich source of inspiration for artists. Bold relief prints, with a great capacity for visual storytelling, have been a medium of choice for artists portraying land and food issues worldwide. Try your hand at printmaking, explore selected prints, and share worldwide stories as they relate to our Hudson Valley farms land and food. Gina Palmer, art teacher, Roy C. Ketcham HS, Wappingers. Gina is also a professional illustrator; the Rhinebeck Farmer’s Market is among her clients.

Preserving farmland, encouraging farming. What’s happening to agricultural lands in the Hudson Valley? What does that mean for the availability of fresh, local food? What methods are being used to preserve farmland and encourage farming? A panel of experts and advocates will explore these and other questions along with their thoughts on why--and what--students need to learn about food and farming. Jerry Cosgrove, New World Foundation’s Local Economies Project; David Haight, American Farmland Trust; and Steve Rosenberg, Scenic Hudson

Reading & Writing Green in Your Schoolyard or Site. Let’s get outside! We’ll look at ways to change the traditional reading/writing experience to focus on an outdoor theme. Exploring our local spaces as "texts" provides interesting options for both reading and writing that meet the Common Core Learning Standards and engage students. From poetry to journals to narratives to science writing-- we’ll share various strategies, providing ways to expand the classroom. Gwen Kopeinig, grade 4, and Diane Moller, librarian, Lewisboro ES

Teaching Food Equality in Your Community. Using research on Poughkeepsie as a case study and classroom-ready resources, this workshop will model a lesson designed to (1) increase understanding of food security, the right to food, and root causes of food insecurity and (2) identify ways to ensure - and help create - access to healthy food in your community. The model lesson includes variations appropriate for those working with middle and high school aged students. Susan Grove, Poughkeepsie Plenty Food Coalition; Cornelia Harris, Cary Institute; and Jamie Levato, Poughkeepsie Farm Project (Limited to 30 participants.)

What do animals need to stay alive? FOOD! This session will share hands-on activities and strategies for engaging K-4 children with questions such as: What would you do without food? Could you grow big? Would you be able to run and play? Come learn about Hudson River food chains through a standards-based study of the Hudson River and its food chains. Rebecca Houser, environmental educator, Hudson River Estuary Program, New York State Department of Environmental Conservation

Why local? Explore the importance of local food through hands-on lessons designed to create an understanding of local food systems and develop critical thinking skills. Susan Hereth, award-winning environmental educator and member, Kingston’s Conservation Advisory Committee, and Margie Turrin, education coordinator, Lamont-Doherty Earth Observatory