“Everything Old is New Again”
2013 Schedule of Events

In the Auditorium:

11:20AM Jennifer Adler, MS, CN: “Wild Foods 101: Foraging for Health, Beauty and Natural Remedies”
12:20PM Chef Maxime Bilet: “Eliminating Boundaries for the Future of Food”
1:00PM Chef Lindsey: “Healthcare and Health Food—Closing the Gap”
2:30PM Dr. Robin DiPasquale, ND, RH: “From Garden To Apothecary & Everything In Between”
3:30PM Kelly Morrow: “Nutritional Support for Detoxification”

In The Workshop Gazebo:

10:00 AM Suzanne Jordan “Challenges and Changes In Modern-Day Wildcrafting”
11:00 AM Crystal Hamby “The Healing Properties of Honey and Vinegar: How to Make Ancient Remedies for Home Use”
12:00PM Michele Milligan “Renaissance of the Medicine Cabinet”
1:00PM Georgiann Ullgren “Working With Natural Dyes”
2:00PM Fredy Kitchens “Fermented Foods: Health Benefits and Recipes for Daily Life”
3:00PM Sarah Klippel “Kitchen Medicine: Your Grandmother’s Medicine Is Hitting the Road”
4:00 PM Jenn Dazezy “Old World Herbs As Cutting-Edge Antibiotics”

In Room 63:

11:00AM Sheila Kingsbury “Modernizing Traditional Blends”
12:00PM Kaleb Lund “Plants and Planets: An Astrological System Of Medicine”
1:00PM Heidi Bohan “Traditional Skills for a Sustainable Future”
2:00PM Dave Bohnelein “Permaculture and Indigenous Medicine Systems In the Amazon”
3:00PM Arlene Thomas “Choosing Quality Water”

About our Keynotes Speakers:

Dr. Robin DiPasquale, ND, RH (AHG) has been working in the healing arts for 30 years. In the area of botanical medicine she is published and teaches throughout the U.S., Canada and Italy. She is known nationally and internationally for her work in herbal medicine and gemmotherapy. She served as the chair of botanical medicine at Bastyr for eight years and launched the Bachelor of Science in Herbal Science program. Robin teaches people how to develop their own personal relationships with the healing plants through growing, harvesting and making medicine.

Maxine Bilet is the co-author of Modernist Cuisine: The Art and Science of Cooking, which received the 2012 Book of the Year Award from the James Beard Foundation. For six years, he was the Director of Culinary Arts and Sciences at The Cooking Lab where he led research and development. He currently volunteers with the Hunger Intervention Program’s community kitchen, the Gossett Place youth center, and the Quick! Help for Meals program.

Jennifer Adler, MS, CN is a recognized food expert, chef and founder of Passionate Nutrition, a nutrition practice with six locations throughout the Puget Sound. Jennifer promotes a delicious and whole person approach to health and provides individual and family nutrition counseling. Jennifer is a Certified Nutritionist in Washington State, an adjunct faculty member at Bastyr and co-founder of the International Eating Disorders Institute.

We would like to thank all our sponsors
Welcome to the 15th Annual Herb and Food Fair

Bastyr University
June 1st, 2013
10am-5pm