



Celebration for the Turkeys

Farm Sanctuary's Watkins Glen, New York 2014 Celebration for the Turkeys Program

**Farm Sanctuary's New York Shelter
3136 Aikens Rd., Watkins Glen, NY
Visitor Barn**

All guests must check in at the Visitor Barn upon arrival.
The People Barn will open at 1:00 p.m.

- 1:30 p.m. Registration
Gift shop opens
Shelter time begins
Cattle, sheep, goats and pig barns open for visits
**Please note that the pig barn will close at 2:30 p.m. and will not reopen*
- 2:30 p.m. *Feeding of the Turkeys* ceremony,
hosted by National Shelter Director Susie Coston
- 3:00 p.m. Pigs and Pumpkins, Pig Pastures
Pumpkins will be given to the pigs, guests can view from outside pastures
- 4:00 p.m. Shelter time ends
- 4:30 p.m. Gift shop closes

**Watkins Glen Harbor Hotel
16 North Franklin St., Watkins Glen, NY
Harbor Ballroom**

- 4:30 p.m. Silent auction opens
Light refreshments served
Cash bar available
- 5:30 p.m. *Welcome*, Michelle Waffner, Director of Visitor Experience
- 5:35-5:55 p.m. *Give Thanks for Change*, Gene Baur, President and Co-Founder
- 6:00-6:45 p.m. Gourmet Vegan Thanksgiving Dinner
- 6:45-7:15 p.m. *Compassion Never Tasted So Delicious: An inside look into the success of Vegan Treats Bakery, Inc.*, Danielle Konya, Founder of Vegan Treats
- 7:15-7:45 p.m. Break
Dessert Served
Silent Auction ends at 7:45 p.m.
- 7:45-8:30 p.m. *The Life of a Turkey*, Susie Coston, National Shelter Director
- 8:30-8:35 p.m. *Closing Remarks*, Gene Baur
- 8:35-9:00 p.m. Book Signing by Gene Baur
Please fill out evaluations



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Speaker Bios



Gene Baur, president and co-founder of Farm Sanctuary, has been hailed as “the conscience of the food movement” by *Time* magazine. Since the mid-1980s, Gene has traveled extensively, campaigning to raise awareness about the abuses of industrialized factory farming and our system of cheap food production. His thought-provoking book, *Farm Sanctuary: Changing Hearts and Minds About Animals and Food*, a national best seller, examines the ethical questions surrounding the production of beef, poultry, pork, milk, and eggs and exposes the mistreatment of the billions of farm animals who are exploited for food in the United States every year.

Susie Coston - Farm Sanctuary’s national shelter director, joined Farm Sanctuary in March 2000, following six years of working for a veterinarian and a sanctuary in West Virginia. Before that, she earned a master’s degree in special education and worked with humans with disabilities, but she felt her calling was to work with animals. Susie has been a mentor to many of her peers – some of whom have started their own sanctuaries. She shares her deep understanding of farm animals by bringing the stories of love, life, and loss of Farm Sanctuary’s rescued animals to the public. She oversees a staff of caregivers, feeders, cleaners, and project workers to ensure that the hundreds of farm animals sheltered at Farm Sanctuary each year receive the best possible care at every stage of their lives.



Danielle Konya, founder of Vegan Treats in Bethlehem, Penn., is an ethical vegan with a “do it yourself” attitude rivaled only by her sweet tooth. We all know that healthy and compassionate eating is all about sacrifice... yeah right! Danielle blew that dessert fallacy out of the water long ago with the creation of her first Chocolate Peanut Butter Bomb cake. She set out to make a vegan cake that didn’t just taste good, but actually tasted better than any other cake, vegan or otherwise. She succeeded. For the last 10-plus years, her desserts have won the hearts of pretty much everyone with functioning taste buds. Vegan Treats goes the cruelty-free route and satisfies both the palate and the conscience, inextricably linking the business of dessert with the ethics of caring about animals.