-2023-

Hampton Roads Peg3Fest

OCTOBER 28, 2023 11am - 5pm

-at-

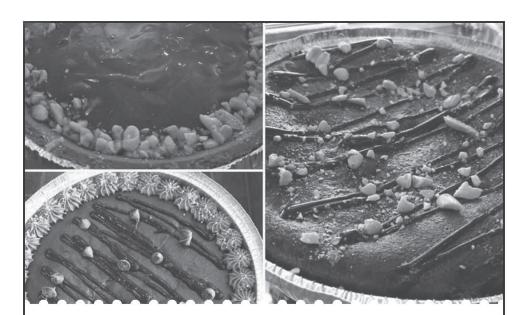
CHESAPEAKE CITY PARK

Celebrating plant-based fare and compassionate living and inspiring the community of Southeastern Virginia to make kinder, greener, and healthier choices.









My Vegan Sweet Tooth Sweet. Savory. All Vegan.

3916 Virginia Beach Blvd, Virginia Beach | MyVeganSweetTooth.com



- OUR SPONSORS -











Patient First

Neighborhood Medical Centers





TABLE OF CONTENTS

- 1.... My Vegan Sweet Tooth
- 2.... HRVF '23 Sponsors
- 3.... Map of VegFest
- 4.... List of:
 - Food Vendors
 - Adoptable Ave Vendors
 - Creator's Corner Vendors
 - Non-Profit Vendors
- 5.... Tidewater Compost (ad) Family Springs (ad)
- 6.... List of:
 - Goods & Services
 - Healing Tent Vendors
 - A Well-Fed World (ad)
- 7.... Main Stage Schedule Sentara (ad)
- 8.... Speaker and Band Bios
- 9.... Food Demo Schedule Food Demo Chef Bios
- 10.... Healing Tent Schedule Healing Tent Bios
- 11.... Kid's Zone Schedule

 Patient First (ad)
- 12.... Special Thanks to Swag
 Bag Companies
 VegFund (ad)
- 13.... Vegan Resource Guide
- 14....Hampton Roads VegFest Bio VegFest 2023 Committee

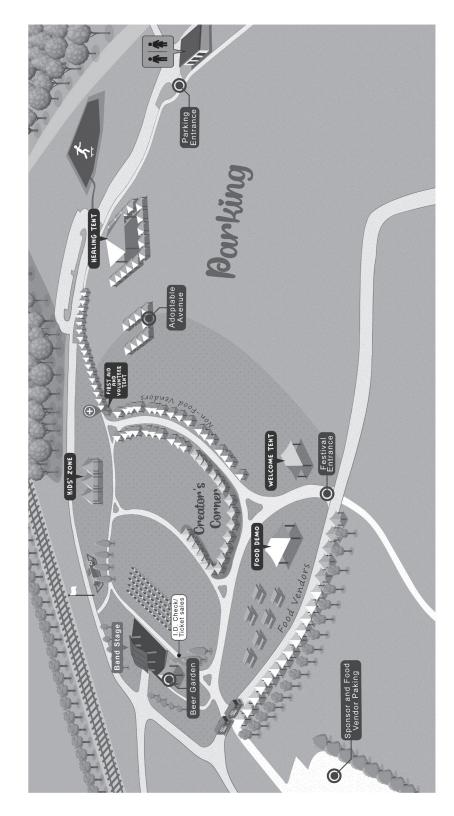
SPECIAL THANKS

yelp.



GoWISEUSA

- HRVF '23 VEG FEST MAP -



- FOOD VENDORS -

Abe O Cado Vegatorium

Cast Iron Catering Co DBA
The Bumbling Bee

Chef Deena, d.b.a. "a.neeD for Vegan"

Desmond's Island Soul Grill

Empowered Plant Cakes

Everbowl

Flippin' Hangry

HealThySelf Healthy Mixes

JMT Vegan Eats

Litty Inside, LLC

Mello Beans Coffee LLC

My Vegan Sweet Tooth

Official VERDE The Menu

Oh My Cod Vegan Seafood

Rajput Indian Eats

Ruby Scoops

Sweet Topics

Taco Puss

The Veganish Kitchen, LLC

Vegan Eats with Bri LLC

Zions Kuisine

Flossed Out Cotton Candy

- NON-PROFITS -

Fish Feel

People for the Ethical Treatment of Animals (PETA)

United Poultry Concerns

Visit Norfolk

Art of Living

— ADOPTABLE AVENUE —

Bay Beagle Rescue

Billy the Kidden Rescue

Feral Affairs Network

Norfolk Animal Care Center

Pugs U Gotta Save

Tidewater Rehabilitation and Environmental Education

Tunas Guinea Pig Rescue

- CREATOR'S CORNER -

Alodeuri LLC DBA Alodeuri Artisan Jewelry

BeeKindDaisyCo

Books by Bruce Andrew Peters

Castaway Print Shop

Court's Crochet Creations

DecayDecor

Enriched By Soul

Floating Peach Gifts

Floncie 1922 House B

Korrine Maher Designs, LLC.

KymLens

Me & Letty B.

Sara Pearsall Pottery

SHill Creations Studio

Sue Freeman Studios

Swell Luck

Vera's Pins

Wubys Wings



WE COMPOST:

Fruits & Vegetables, Meat, Bones, Dairy, Seafood & Shells Processed Foods, Soiled Paper Products, Baking Ingredients Pasta & Grains, Compostable Tableware, & Much More!

Food Waste & Organics Recycling Compost Materials

Residential | Drop-off | Commercial | Events



Ready to join the movement?





- GOODS & SERVICES -

AztecVA LLC

B.E. W.E.L.L. LLC

Based LLC

Casual Chef Catering

Charlie Renee

Compassion Co

Cooking with Greens

Eco Maniac Company

Family Springs

Garden Of Aten

GingerHales

Hongry Wolves

Publishing

Jacked! Jackfruit Jerky

Lexi.Berlin

MaD Seasoning

More Than Enough Soap

Mother Earth Products

Serinitea Healing

Style by Eboutique

Swahili Sea Moss LLC

Sweet Heart

Mitchell Collected

Tidewater Compost

Top Drawer Sweets

Vegan Meathead

Vegan Powered Athlete

Vegan Sweets and Treats

Zane's Carolina Seasoning

— HEALING TENT —

Annam Holistic

Blue Butterfly Massage

Crystal Jewelz Lover

Dejavu.By.Areon

Elev8ed Vibes LLC

Fruitfly Skincare & Beauty

Jada Gems

Jean Maxwell - Dietician

Mindful Reign

Patient First

Qi Mind Body

She Breathes

Syner9y Crystal Healing

Team Blu Naturals

Zion's Kreations



A Well-Fed World is a hunger relief and animal protection organization chipping away at two of the world's most immense and unnecessary forms of suffering... the suffering of people hungry from lack of food and the suffering of animals used and abused for food. Visit us online for more information.

care@AWFW.org

www.AWFW.org





 \sim how beautiful is a world that is healthy, well-fed and kind all at the same time \sim

- MAIN STAGE SCHEDULE -

10:55-11:00 WELCOME





1:10-2:10 CULTIVATED MIND JAZZ & REGGAE

11:00-12:00 YES NOW IS INDIE DUO





2:20-3:05 CHUCK CARROLL WEIGHT LOSS CHAMPION

12:00-12:10 THANK YOU SPONSORS





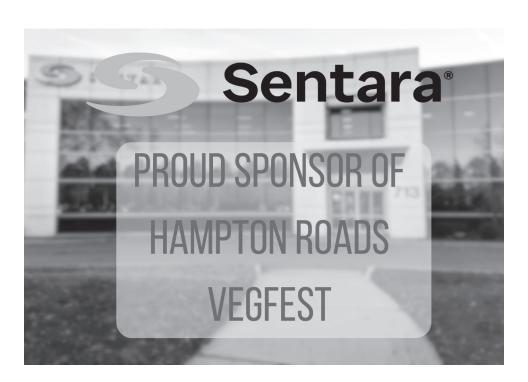
3:20-4:50 STORYWEAVERS

12:10-12:55
DANIEL AUSTIN
VEGAN MEATHEAD





4:50-5:05 THANK YOU



- SPEAKER BIOS -



DANIEL AUSTIN "The Vegan Meathead" In January 2018, I published my manifesto, *The Way of The Vegan Meathead: Eating for Strength*, chronicling my journey as a long-term vegan who transitioned from a skinny build to competitive powerlifting. Facing skepticism about vegans' strength capabilities when I began weightlifting in 2011, I aimed to prove otherwise. By July 2021, I clinched national and international championships in major powerlifting federations, securing three consecutive first-place National medals and a second-place award at the IPL Drug Tested World Championships in 2019. My book, *The Way of The Vegan Meathead*, presents a straightforward approach to a muscle-building vegan diet, simplifying complex nutritional science. It shares my trial-and-error experiences in determining optimal vegan protein

sources and provides my personal meal plan, which has consistently improved my power-lifting performance. On my Vegan Meathead page, I offer pro-vegan merchandise, including t-shirts and stickers, in line with my goal to empower individuals to become stronger on a vegan diet and advocate for animal rights.





CHUCK CARROLL "The Weight Loss Champion" Chuck Carroll, known as "The Weight Loss Champion" and host of the Physicians Committee's popular podcast, The Exam Room™, is a living testament to the remarkable power of a plant-based diet. At 5 feet 6 inches tall, Chuck once weighed 420 pounds, struggling with countless weight loss attempts, including surgery, which he viewed as a final effort before turning 30. However, Chuck's real transformation came when he embraced a plant-based lifestyle. Remarkably, he attri-

butes 90% of his long-term weight loss success to this dietary shift, liberating him from the cycle of yo-yo dieting. Chuck's newfound health not only lowered his risk of diseases that plagued his family but also offered substantial savings on medical expenses. His confidence soared, allowing him to fulfill his dream of becoming a reporter and advocating for the transformative potential of plant-based living, emphasizing that health and wellness are within reach for all.







- BAND BIOS -



YES NOW IS is a traveling, vegan, psychedelic indie music duo formed by Amy and Jason, focused on promoting love, positivity, and awareness in our shared human experience. With a vast repertoire of carefully selected covers and delightful originals, they infuse their diverse shows with fun and a touch of risque humor that appeals to all ages, making them a unique blend of Betty Crocker and Hustler magazine, as noted by one reviewer.



CULTIVATED MIND, hailing from South Eastern Virginia, is a socially conscious reggae, dub, and jazz project led by Anthony Brand. Since 2013, they've created diverse music, collaborated globally, and built a loyal fanbase. Inspired by various genres, they offer dynamic live performances, including loop shows with drums, bass, guitar, keys, horns, and vocals, all complemented by live dubbing. Their repertoire encompasses original music, reggae classics, dub versions of soul and blues songs, and jazz and flamenco improvisations. With "King Street Records" as their home studio, Cultivated Mind continues to expand reggae and dub boundaries, uniting people through music.



THE STORYWEAVERS is a captivating Tidewater-based American folk ensemble, known for weaving musical tales through the enchanting harmonies and diverse talents of its members. With deep roots in the local culture, they bring the soul of the Tidewater region to life through their multi-person performances.



- FOOD DEMO SCHEDULE -



12pm BIG DADDY MAPP SAUCE THE VEGANISH KITCHEN



2pm KALU TACO SALAD KALU KAFE



4pm
CAULIFLOWER
MANCHURIAN
RAJPUT INDIAN CUISINE



CRYSTAL CHATMON, owner of The Veganish Kitchen which features her flagship plant-based sauce, Big Daddy Mapp Sauce. Chatmon, a self-taught cook, brings fast and family friendly meals with a VEGANISH twist. She is a mom of four and believes that feeding your body healthy and happy foods will make you feel your best self.



DR. KARAAM ELLIS, founder of The Temple of Human Spirituality, focuses on healing spaces for humanity. The KaLu Kafe, part of his ministry, initially began as a local favorite in Hampton Roads but faced challenges due to the pandemic. Dr. Ellis and his family found inspiration at the 2022 Hampton Roads VegFest, envisioning a larger future for the cafe. The KaLu Kafe now actively participates in local events and collaborates with The Lotus Temple for community nutrition programs. Dr. Ellis, a multifaceted individual, originally from Chicago, is an author, homeschooling dad, minister, and community activist. His diverse interests include cooking, martial arts, arts, and music projects, along with nurturing his Enclosed Garden ministry at The Lotus Temple. Learn more at www.tohspirit.org



RAJPUT INDIAN CUISINE was established in 1999 by Y. Paul Chhabra in Hampton, Virginia with the motto of providing a comfortable, Indian heritage inspires atmosphere and authentic home-style cooking. Mr. Chhabra has managed several restaurants and worked with renowned chefs from the USA as well from India. It is running successfully since then having won several awards and recognitions.

- HEALING TENT SCHEDULE -

12:25-12:55 YOGA SESSION QI MIND BODY BELOVED MUHAMMAD





3:00-3:30 MINDFUL MEDITATION SHAWANA WARD







4:00-4:30
FOOD & MOOD
ARTI KUMAR
DIYA HOLISTIC LIFECARE



BELOVED MUHAMMAD, Greetings, I am Beloved an energetic wellness practitioner whose work is predicated on elevating the mind, body and spirit. I provide a number or offerings such as mindfulness, meditation, 1-on-1, yoga, etc to guide in this journey. Additionally, offering handcrafted and intentional body care to remind you of how sacred your body is. Flow + Connect with Beloved. My goal is to hold space for us access a deeper connection of what it feels like to be in our bodies and experience inner stillness through gentle restorative yoga and meditation.



JEAN MAXWELL, a seasoned Registered Dietitian with a background in nutrition, is on a mission to make healthy eating easy and delicious. With a Master's degree in Nutrition from East Carolina University and ongoing studies for a Doctor of Science degree in Integrative Healthcare at Huntington University, she brings a wealth of expertise. Whether you're managing diabetes, heart disease, or aspiring to live a more balanced life, Jean's got you covered. Her specialty lies in creating wholesome and tasty dishes, particularly focusing on vegetarian and vegan recipes.



SHAWANA WARD, Author, Wellness Practitioner, and Mindfulness Director, serving the Hampton Roads Community since 2020! Shawana specializes in chakra healing, mindset strengthening, self-awareness, and self-care. When she is not serving she enjoys traveling, family and giving back to her community. Prepare for a relaxing reset of clarity for Fall Equinox with this meditation session!



ARTI KUMAR, Food & Mood: a time to gather and discuss how the foods we eat can affect the way we feel and carry ourselves in our lives. Arti Kumar-Jain of Diya Holistic Life Care, will come from a Certified Master Health Coach and Mental Health Therapist approach in a careful look at integrative health.

KIDS' ZONE —

11:11am **BRAVE NEW** PLAYFUL QI GONG



2:22pm

12:12pm **ORGANIC ROOTS ACADEMY** PLANT ID WALK





3:33pm JENSON BAKER **FAMILY MINDFULNESS**

1:11pm **LONI ALANOS RYT FAMILY YOGA**







Patient First proudly supports the Hampton Roads VegFest



- SWAG BAG COMPANIES -



Honest Pastures

Aaole

Squirrel's Nut Butter

Tidewater Compost

Caroja's Therapeutic Massage, LLC

Artisan Organics

Veggy Dogs (vegan dog treats) **Vegan Powered Athlete**

Tidewater Compost

PETA

Body Love

Fake Meats

Bitchin Sauce

Lush

Lasagna Love

Green Cat

cour.chet

Diverse Hampton Roads

Sentara

Serenity Luxe Co.









- VEGAN IN HAMPTON ROADS -



— **DOCUMENTARIES TO WATCH** — For the environment. For animals. For health

Earthlings • Vegucated • Cowspiracy • Forks Over Knives
What the Health • Dominion • The End of Meat • Eating Animals



- WAYS TO GET INVOLVED -

Vegans of Hampton Roads

Vegan 757 Social

NewEthic Strength & Conditioning

Vegan Ladies Lunch (Williamsburg)

PETA Volunteer Party

Peninsula Vegans Unite

Afro Vegans of Hampton Roads

Hampton Roads Vegan Business Association

Vegan Virginia Beach VA

Hampton Roads VegFest 2024

Visit us online to become a vendor/sponsor or sign up to volunteer for next year's event!

- WHERE TO EAT -

Virginia Beach

Cinnaholic
Cltre Vgn Jnt
Desmond's Island Soul Grill
Fruitive
The Green Cat
Honest Pastures
Kahiau's
My Vegan Sweet Tooth

Norfolk

Grandiflora Jikoni Cafe Vegan Planet Cafe

Chesapeake

Alkalicious

Portsmouth

Beyond Vegan Cell Food

Hampton

Palm Tree Vegan and Juice Bar

Newport News

Healthy Eatz

Food Trucks

Bumbling Bee JMT Vegan Eats Kilimanjaro Kafe Senses Vegan Comfort Food

Delivery/Pick-up

All Vegan
Andris-artesano
Easefull Evenings
Empowered Plant Cakes
Phatty Vees
The Vegan Rican and More

Hampton Roads VegFest has grown into the region's most significant celebration of plant-based living. Since its inception in late 2015, we have witnessed remarkable growth, boasting over 4,000 attendees, more than two dozen local eateries, 50+ vendors, local music, a kids' zone, yoga, a beer garden featuring Smartmouth Brewing, and acclaimed speakers. In 2019, the festival expanded to Mill Point Park in Hampton, attracting over 5,000 visitors. The 2022 Hampton Roads VegFest, presented by Detox Dandy, marked a new record with 130 vendors across two days and an estimated 7,000 attendees. The event featured free educational workshops, main stage speakers, live entertainment, and numerous activities, affirming its position as a dynamic platform for compassionate living. We want to personally thank all our sponsors, vendors, attendees, and volunteers for helping us grow our amazing vegan community together.



EXECUTIVE COMMITTEE

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VICE PRESIDENT/TREASURER

Stephanie Sickerott

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Rachel Rieman Charlene Blanks

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Edwin Street

LOGISTICS CHAIR

Jordan Fries

FUNDRAISING CHAIR

Mary Louise Schiavone

MARKETING/MEDIA CHAIR

Lauren Clark

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Courtney Jacobs

GRAPHIC DESIGNER

Sabrina Mvneni

KID'S ZONE COORDINATOR

Brien Egan

CREATOR'S CORNER COORDINATOR

Cody Landrum

ADOPTABLE AVE COORDINATOR

April Keifer

SWAG BAG COORDINATOR

Arti Kumar-Jain

HEALING TENT COORDINATOR

Jess Josephine

VOLUNTEER CHAIR

Sandy Wolff







