



**KEYNOTE SPEAKER : Andrew LEEDS**

	<p><b>EMDR Trainer and Psychologist</b></p>
<p><a href="mailto:andrewmleeds@gmail.com">andrewmleeds@gmail.com</a></p>	<p>Andrew M. Leeds, Ph.D. is a licensed Psychologist with over 40 years of private practice experience. He completed EMDR training in 1991. He has conducted EMDR training for 13,000 clinicians in the USA, Canada, Europe, and Japan and presented at numerous conferences. He is the author of the 2016 book, A Guide to the Standard EMDR Therapy Protocols, journal articles and book chapters. He served as Director on the EMDRIA Board 2003-2005. He serves on the Journal of EMDR Editorial Board and is Director of Training for Sonoma Psychotherapy Training Institute, offering EMDRIA and EMDR Europe approved basic training in EMDR. In 1999, he received the Ronald Martinez Memorial Award from Francine Shapiro and EMDRIA’s award for creative innovation and in 2013 EMDRIA’s Francine Shapiro Award.</p>

**Presentation**

**Treating attachment wounds with EMDR therapy**

This workshop will describe the nature of attachment wounds and how they affect survivors of early emotional neglect and abuse. Detailed procedural instruction will be offered in three methods widely used in the EMDR community for treating attachment wounds: The Positive Affect Tolerance protocol, Resource Development and Installation, and the Loving Eyes Procedure. Each of these procedures offers unique possibilities that can be suitable to those with complex histories of early relational neglect and abuse. Sample cases and specific criteria will be offered for selecting with which cases and when to offer each of these procedures and how they can be modified to best meet individuals’ needs.

	<p>In Strasbourg, cooking is more than just an art of living, it is a vibrant and living culture backed up by centuries of tradition, yet constantly experimenting and innovating, driven on by the talent of the great chefs and the dynamism of the city's restaurant owners.</p> <p>Traditional Alsatian specialties such as sauerkraut, baeckeoffe, flambé tart, spaetzle and foie gras can be best enjoyed in the "winstubs", local Alsatian taverns known for their friendly atmosphere. Strasbourg is renowned for its hundreds of restaurants and brasseries offering the latest culinary trends and dishes from all around the world.</p>
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