

National Science Foundation
Build and Broaden Indigenous

Food Sovereignty Symposium & Festival

May 20-22, 2022



NORTHERN MICHIGAN
UNIVERSITY

Hybrid Event
Attend Virtually or
In Person at

Keweenaw Bay Indian Community
& Northern Michigan University

#FoodSovereignty

Reese Carter
2021

FOOD-SOVEREIGNTY.COM

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I. OVERVIEW

The Build and Broaden Indigenous Agriculture and Food Sovereignty Symposium is sponsored by the National Science Foundation's Build and Broaden conference grant ([Award #2037303](#)). On May 20-22, 2022, the Indigenous Agriculture and Food Sovereignty Symposium will take place in two primary locations within Anishinaabewaking ᐱᓂᓴᓇᑲᑦᑭᐢᑦ (Land of the Anishinaabe). The first location is known as Wiikwedong (Place where Portage is Made), also called Gakiwe'onaning (Keweenaw Bay). The second location is known as Gichi-namebini Ziibing (Place of the Great Sucker Fish River, Marquette). It is important to situate the importance of place in the area now known as the Upper Peninsula of Michigan. In doing so, our intentions are to honor and acknowledge the people through ceremony, reciprocity, and respect.

This Symposium is in response to a collective need articulated by diverse scholars and professionals currently practicing community-based, -engaged, and -directed agriculture and food systems initiatives work across the United States. The Symposium aims to provide space for researchers, practitioners and community members to share common interests in the field of Indigenous agriculture and foods, centered in food sovereignty as rooted to Tribal Nation sovereignty. The guest presenters will share progress, approaches and outcomes of food research studies, with broader Symposium themes in food ecology, economy, diversity, and sovereignty relationships; and, invited guests will also engage in practical demonstrations with conference attendees illustrating diverse food sovereignty work taking place currently across Turtle Island landscapes.

According to the Declaration of the Forum for Food Sovereignty ([Nyéléni 2007](#)), food sovereignty means to exercise autonomy in all territorial spaces: countries, regions, cities and rural communities. Food sovereignty is only possible if it takes place at the same time as political sovereignty of all peoples. Food sovereignty is the ability to feed ourselves and feed ourselves well. It is a state of being in which communities are able to have a safe, culturally acceptable, and nutritionally adequate diet through a sustainable food system that promotes community self-reliance and social justice throughout Indigenous territories ([LaDuke 2005](#); [Mihesuah and Hoover 2019](#); [Simpson 2014](#)). Indigenous territories are a rich and vast garden where foods and medicines abound throughout our land and waterscapes. Since time immemorial, our stories are and have always been focused on cultivating and protecting relationships within ecosystems and between humans and beings of all kinds ([Simpson 2017](#)). Indigenous people have endured a long and detrimental history yet our identity as a people survives ([Dunbar-Ortiz 2014](#)). We are agriculturalists, gardens, hunters, fishers, and gatherers; we share our harvests and our knowledge with each other. We envision the restoration of honorable harvesting

across our landscape ([Kimmerer 2013](#)), and in doing so, we aim to strengthen sovereignty for our community and all our relatives.

Food sovereignty is critical to the survivance and resiliency of tribal nations. The challenges tribes are facing in revitalizing traditional foodways and related economies are many, including changes in seasonal weather patterns, increase in extreme weather events, habitat degradation, pollution, and toxic contamination, and loss of native plant, fish and animal relatives (species). These challenges are exacerbated by tribes' limited capacity (e.g., MSIs, funds, staff, and expertise) and the lack of knowledge by others that make decisions that affect the lives of Indigenous people in our region. Tribal communities must address ongoing threats while simultaneously revitalizing Indigenous obligations to land and life and recovering and sharing the knowledge needed to do so. These challenges yield negative social, cultural, and economic consequences, particularly due to the loss of subsistence and commercial harvesting opportunities which also impedes transmission of knowledge to future generations. In recent years, there has been a continuous and growing call for Indigenous knowledge from communities (and abroad) in order to supplement and integrate with scientific research and management regimes to better understand and interact with ecosystems. Indigenous communities have an important role in protecting and restoring our nation's ecosystems and economies, particularly because Indigenous knowledge and practices have been sustained in the region for millennia.

The Indigenous Agriculture and Food Sovereignty Symposium will explore histories, contemporary movements, and future transformations of Indigenous agriculture and food sovereignty in North America. Presenters will share their explorations and experiences on food-human relations, food justice and ethics, and Indigenous sovereignty. Such examinations enhance our understanding of the ways agricultural and food systems shape and are shaped by both human and natural systems at different scales. Science, technology, public policy, culture, and market forces increasingly interact with climate, ecosystems, and species to produce and reconfigure modern food systems. We will also take a closer look at impacts and disparities of modern food systems and what communities are doing to restore and preserve local economies, cultures, and wellbeing through food sovereignty actions.

II. AGENDA AT A GLANCE

Day 1	May 20	2022		Day 2	May 21	2022		Day 3	May 22	2022
7:00	Depart Marquette			8:00	Opening Ceremony			8:00	Announcements	
8:00				9:30	Concurrent Sessions (Northern Center)	Concurrent Demos (Tourist Park)		9:30	Concurrent Sessions (Northern Center)	Concurrent Demos (Tourist Park)
9:00	Arrive KBIC - meet at Ojibwa Pow Wow grounds			10:30-11 break				10:30-11 break		
	Opening Ceremony			11:00				11:00		
	Pow Wow Grounds/ Ojibwa Rec Area	DIGs Community Garden								
10:00	Group 1	Group 2		12:00	Lunch (& exhibits) - Taste of Tribes (Tourist Park)			12:00	Lunch (& exhibits) - Taste of Tribes (Tourist Park)	
11:00				1:00				1:00		
12:00				2-2:30 break				2-2:30 break		
1:00	Community Lunch			2:30	Concurrent Sessions (Northern Center)	Concurrent Demos (Tourist Park)		2:30	Concurrent Sessions (Northern Center)	Concurrent Demos (Tourist Park)
2:00	Group 2	Group 1		3:30-4 break				3:30-4 break		
3:00				4:00				4:00		
4:00				5-5:30 break		Indigenous Seed Exchange & Barter Market			5-5:30 break	
	Closing Ceremony				Dinner Event				KEYNOTE & Closing Ceremony	
5:00	Depart for Marquette			5:30				5:30		
6:00				7:00	Dodoshiwaajiw (Sugarloaf Mountain) Hike, TBD			7:00	Dinner Event	
7:00	Local Dinner Options									

Build & Broaden Indigenous Agriculture & Food Sovereignty Symposium

May 20-22, 2022

May 20 - Since Time Immemorial: Practicing Food Sovereignty

Welcome Ceremony and Opening, Woodland Singers and Lisa Denomie

Sand Point Ojibwa Recreation Area, Keweenaw Bay Indian Community

Who We Are, Evelyn Ravindran, Valoree Gagnon, Erin Johnston, Emily Shaw

Minaadowenjigaaziwaat Gidoo giigoonkeninii-minaanik... (A Tribute to our Fishermen...)

Sand Point Stewardship and Restoration Tour

Lake Superior Fish Community Luncheon, Kristina Stanley Culinary Team

Debweyendan Indigenous Gardens (DIGs) Community Teaching Garden, L'Anse

Ceremonial Asemaa Teachings, Biskakone Greg Johnson

Gifts of Ojibwa Medicines, Charlee Brissette

The Living Soil Community, Dean Baas, Monica Jean

Tuesday Teas, Karena Schmidt

Dinner on your own in Marquette (see website for options)

May 21 - Two Sides of a Circle: Ecology & Economy

Northern Mich Univ NORTHERN CENTER

Food Justice & Ethics

Reimagining Food Security for an East Coast Urban Native Community, Tara Maudrie, Victoria O'Keefe, Kerry Hawk Lessard, Dustin Richardson

Land Tenure Equity and Security as a Prerequisite to Resilient Indigenous Food Systems, Joseph Gazing Wolf
Strengthening local food systems through regional tribal food consortiums Workshop, Ruth Plenty Sweetgrass-She Kills, Linda Black Elk

Native Farm Bill Coalition Roundtable Dialogue, Carly D. Griffith Hotvedt, Mary Belle Zook, Abi Fain

Indigenous Producers & Practices

Sweetgrass - Traditional Uses Hands-on Demonstration, Spring Alaska Schreiner

SNAP Certification for Small Scale Indigenous Growers, Jen Falck

Menominee's Journey Toward Food Sovereignty and Sustainability, Jen Falck

How an invasive lake trout can support food sovereignty - A Case Study, Mattie Griswold, Genesis Chavez, Havilah Burton, Brittany Robles, Wan-Yuan Kuo

Nutrición nativa con enfoque en Amaranto, Andres Tzunun, Lcda. Maria Ines Cuj

Seed Lineage & Genealogy

Indigenous Seed Exchange & Barter Market Presentation & hands on event, Rebecca Webster, Jen Falck

Indigenous Seed Keeping, Shelley Buffalo

Interactive Demonstrations, TOURIST PARK, Marquette

Traditional Corn Processing, Laura Manthe, Robin John, Lea Zeise, Stephenie Stevens

Relationships Cooking Demonstration & Dialogue:

Procuring, Utilizing and Respecting Indigenous Foods, Alexandria Palzewicz

Carving Cooking Paddles and Planting Sticks, Frank Sprague, Angus Oglivie-Bush

Cooking with Clay Pots, Arlie Doxtator

Anishinaabe Jiimaanan: The roles and spiritual connections of traditional watercraft to our food systems and seasonal foodways, Kevin Finney, Kaitlyn Grenier, Zac Early

KBIC fisheries: An immersive 360 experience from the waters of Lake Superior, Lauren Jescovitch

Black Ash Basket-making, Liandra Skenandore

May 22 - The Earth Will Show Us the Way: Education & Diversity

Northern Mich Univ NORTHERN CENTER

Centering Indigenous health and wellbeing

Nue-ne-pueh Mehl Kee Tey-nem'mo-nee 'Oohl (Food for the People) - Yurok Food Villages, Taylor Thompson

Braiding the Sacred Talking Circle, Lea Zeise

No One Is Coming To Save Us, We Are All We Got, Tipiziwin Tolman

Overview of the Great Lakes Indigenous Materials Poop Study (GLIMPS), Martin Reinhardt

Nature-centered learning; nourishment for healing, Mae Hey

Returning to ourselves & reclaiming Indigenous food practices
Diné & Food Justice in the 21st Century in the San Juan River Valley, Brandon Francis

Building Wiyot Plaza: Native American Studies' Food Sovereignty Lab at HSU, Evie Ferreira, Carrie Tully, Amanda McDonald, Cody Henrikson

The Buren and the Comal: Traditional Ecological Knowledge in the Kitchen, Ana Lara, Polet Campos Melchor

A Look At Three Sisters Agriculture From the Ground Up, Derrick Kapayou, Christina Gish-Hill

Utilizing indigenous ingredients to make a sustainable product, Crystal Wahpepah

Feeding Our People: (Re)Integrating Food Sovereignty into Cultural Programming, Marie Richards

Engaging in equitable community & institutional partnerships
MSU Programs for Food Entrepreneurs As a Path Toward Equity, James DeDecker, Parker Jones, Jamie Rahrig, Sarah Goodman

The Hemp Tribal Research Initiative for Michigan (TRIM), James DeDecker, Steve Yanni, Thurman Bear, Elisa Anna Grossman, Chyann Maureen Haas, Joseph N. Fisher II

Narrative Change Work, Kristina Stanley, Sewa Yuli, Kirsten Kirby Stoote, M. Karlos Baca

Interactive Demonstrations, TOURIST PARK, Marquette

Food is Medicine Plant Walk, Linda Black Elk, Luke Black Elk

Cooking with Clay Pots, Arlie Doxtator, Kristina Stanley

Making & Using Bootaagan, Larry Jacques, Charlee Brissette

Use of wild foraged and cultivated mushrooms in decolonized diet, Scott Herron, Cole McGowen

Wild Bearies, Building community through the healing power of food, Elena Terry

Building an Anishinaabe Iskigamiziganaatig (sugaring/kettle frame), Kevin Finney, Angus Oglivie-Bush, Kaitlyn Grenier, Zac Early

Wild Rice (Manoomin) Processing and Traditional Knowledge, Roger LaBine, Scott Herron, Cortney Colia

III. PLACE MAPS

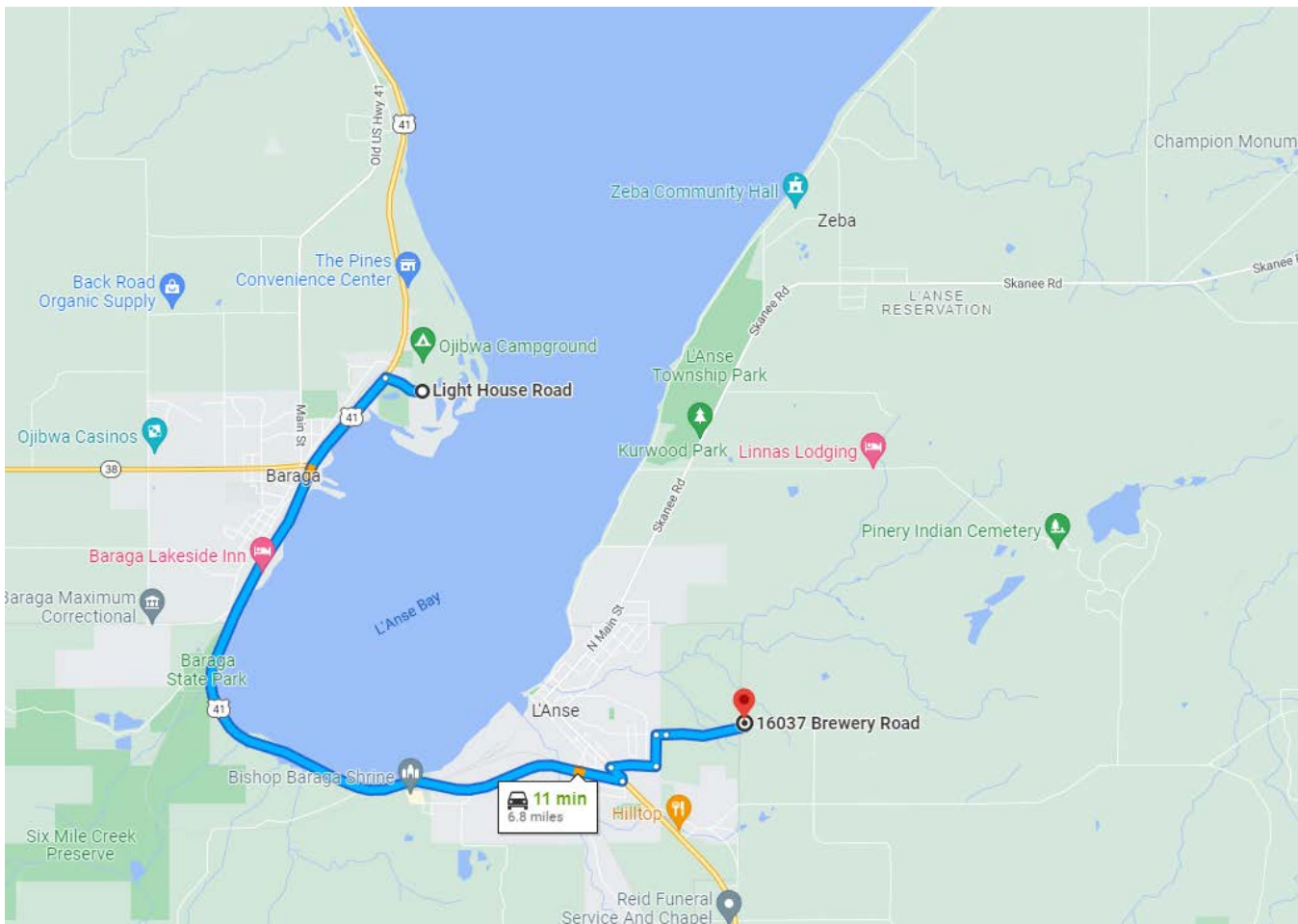
MAY 20 - DAY 1 - *Gakiiwe'onaning* (Keweenaw Bay)

[Ojibwa Campground & Recreation Area](#)

101 Lighthouse Road (Red Pines Campground, Pow Wow Grounds), Baraga MI 49908

Debweyendan (“believe in it) Indigenous Gardens (DIGs)

DIGs Community Teaching Garden, 16037 Brewery Road ([map](#)), L'Anse MI 49946

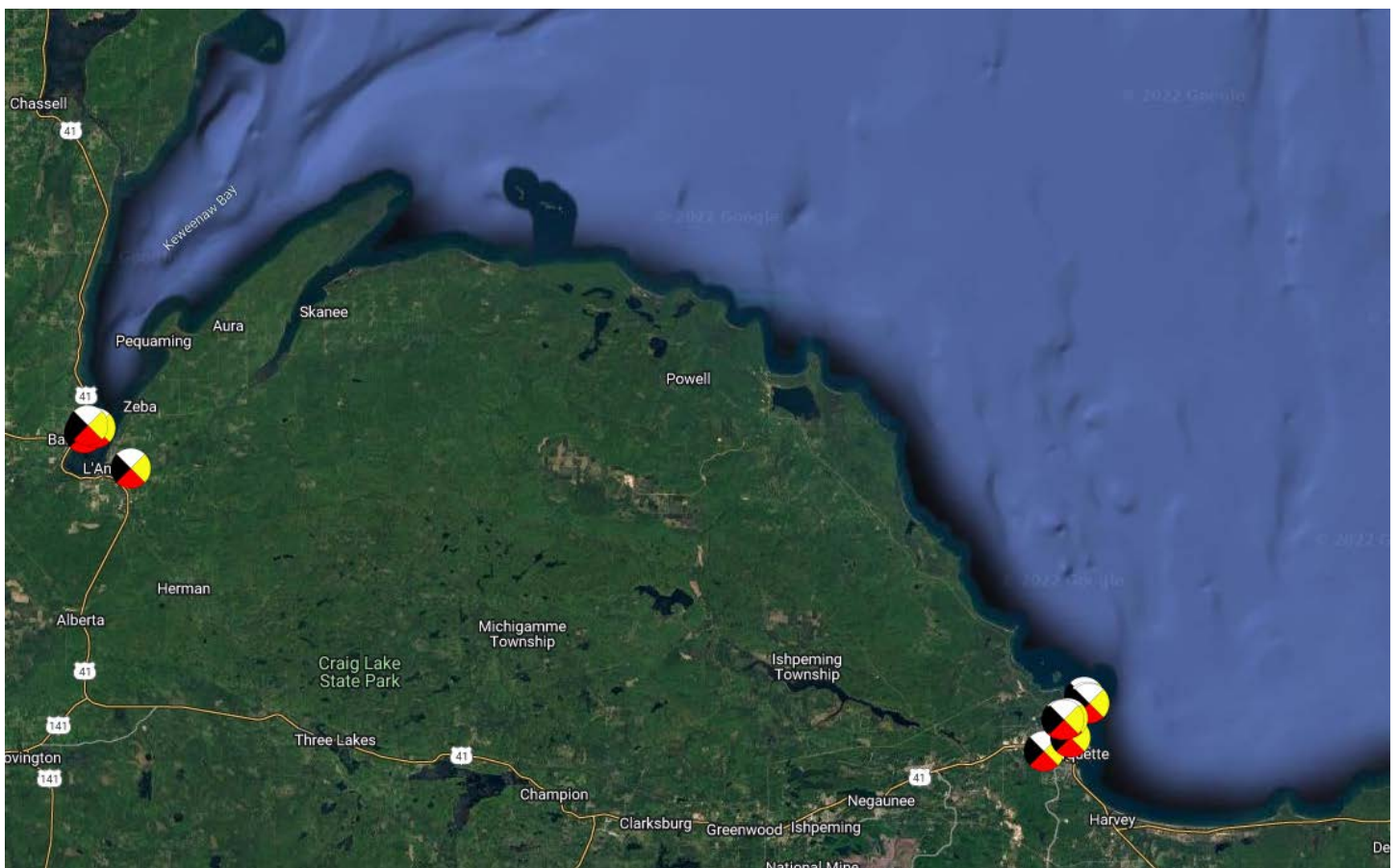


MAY 21-22 DAYS 2 & 3 - *Gichi-namebini Ziibing* (Marquette)

Marquette MI Symposium places: Northern Michigan University (NMU), NMU's Northern Center, Tourist Park, Lodging, and other places of interest.

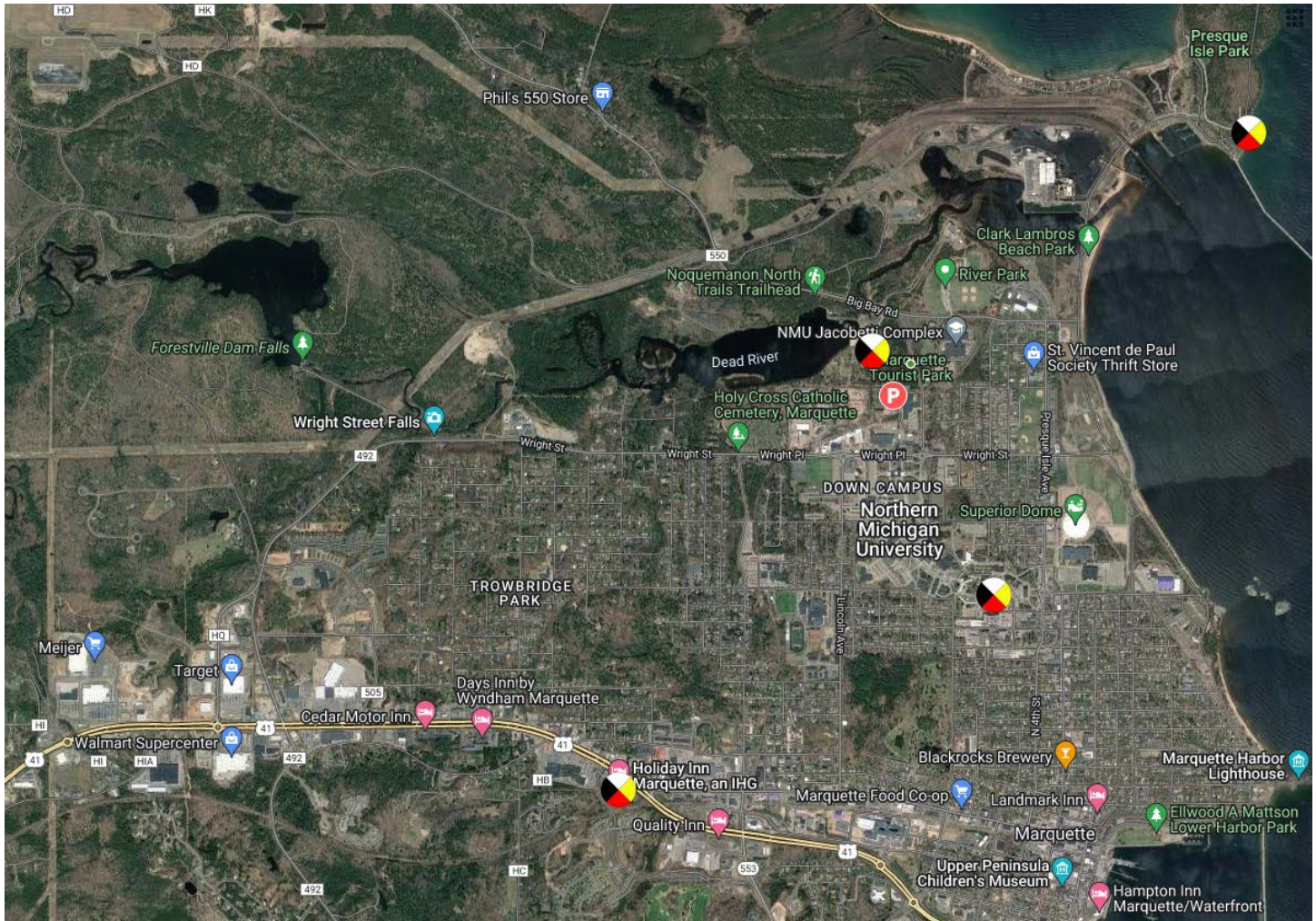
[Food Sovereignty Symposium : Google Map Directions](https://www.google.com/maps/d/u/o/viewer?mid=1XECWDD8d0jZSZUCROtT6p2XwnlwpmDiw&ll=46.66772846981963%2C-87.92769475000001&Z=10)

<https://www.google.com/maps/d/u/o/viewer?mid=1XECWDD8d0jZSZUCROtT6p2XwnlwpmDiw&ll=46.66772846981963%2C-87.92769475000001&Z=10>



Symposium in Marquette : Google Maps

<https://www.google.com/maps/d/u/o/viewer?ll=46.561690358416676%2C-87.432717777775&z=14&mid=1XECWDD8dojZSZUCROtT6p2XwnlwpnDiw>



City of Marquette Recreation Map :

https://www.marquettemi.gov/wp-content/uploads/2017/07/City_of_Marquette_Recreation_Map_071613.pdf

IV. SESSION DESCRIPTIONS

5/20/2022

Keweenaw Bay

Indian

Community

Since Time Immemorial:

Practicing Food

Sovereignty

Friday, May 20, 2022 (Day 1)

L'Anse Indian Reservation ([map](#))

The Keweenaw Bay Indian Community (KBIC) is the successor in interest of the L'Anse and Ontonagon Bands of Lake Superior Chippewa Indians, and signatories to the 1842 Treaty with the Chippewa (7 Stat. 591) and the 1854 Treaty with the Chippewa (10 Stat. 1109). The KBIC are an Anishinaabe Ojibwa tribe, the

oldest federally-recognized tribe, and retain the largest land base, in the State of Michigan. KBIC is dedicated to the long-term protection of natural resources and the preservation of Ojibwa culture – this dedication has contributed to our people's survival and resiliency for many generations. The KBIC continuously seeks ways to bridge Indigenous knowledge and science and share these practices and understandings with others. This is crucial to strengthening collaborative relationships across the landscape, and contributes to the resiliency of our shared communities, landscapes, and future.

REGISTRATION 8:30-9:30

OPENING & WELCOME 9-10

Red Pines Campground

[Ojibwa Recreation Area](#) (Pow Wow Grounds)
US Hwy 41 to 101 Lighthouse Road ([map](#))
Baraga MI 49908

Woodland Singers

Lead Singer, Alden Connor Jr., and Marty Curtis,
Raistlin Ahwonohopay, Alden Connor III, Demery
Connor

CONCURRENT SESSIONS 10-1

Participants will divide into two groups to attend one session in the morning and the other session in the afternoon. Each attendee will have the opportunity to share learning at the Ojibwa Recreation Area and at the Debweyendan ("believe in it) Indigenous Garden (DIGs).

Ojibwa Recreation Area (10-12:30)

[Ojibwa Recreation Area](#), 101 Lighthouse Road ([map](#)), Baraga MI 49908

“Keweenaw Bay Indian Community – Who We Are” (Pow Wow Dance Arena)

Evelyn Ravindran (Keweenaw Bay Indian Community Lake Superior Ojibwa, Standing Rock Lakota), KBIC Nat Res Dept

Doreen Blaker (Keweenaw Bay Indian Community), KBIC Tribal Council Member

William W. Jondreau Sr. (Keweenaw Bay Indian Community), KBIC Tribal Court

Erin Johnston (Irish/Swedish/German), KBIC Nat Res Dept

Valoree Gagnon (Korean, British/Irish/Scottish), Michigan Tech

Emily Shaw (German/British ancestry), Michigan Tech
“A Tribute to our Fishermen... (Minaadowenjigaaziwaat Gidoo giigoonkeninii-minaanik...)”
(Buck’s Marina)

“Keweenaw Bay Indian Community Stewardship and Restoration” (Great Lakes Restoration Initiative (GLRI) – Sand Point shoreline)

Lake Superior's Keweenaw Bay is the ancestral and contemporary homeland of the Anishinaabe Ojibwa and their relatives. However, its waters, shorelines, and fish beings are polluted by an unknown tonnage of legacy mining waste rock called 'stamp sands' containing unsafe levels of toxic compounds. This session describes Ojibwa stewardship principles and reciprocal obligations, illustrating First Treaty With Gichi-Manitou practices of restoring relations within a landscape burdened by toxic compounds. We share a story from Keweenaw Bay's Sand Point restoration project (2002-) to elucidate distinctly different approaches and challenges to restoring ecological relationships, including those between human and more-than-human beings. Restoring thirty-five acres of barren shoreline into a thriving landscape concurrently created space for

reclaiming Ojibwa stewardship obligations to land, water, and life. The goal was to restore Sand Point to be a self-sustaining plant community, but maintenance remains demanding and costly. Lake Superior forces continually mobilize stamp sands, and recently, with greater force by extreme storm events. Thus 'success' measures are reconsidered annually, a reminder that toxic governance regimes are as unstable as landscapes burdened with toxicity. Yet Sand Point is a story of hope. Substantial transformations atop the surface reflect the restoration of many relationships between communities, institutional partners, and more-than-human beings. It is our Sand Point plant relatives who share the most invaluable lessons of restoring sustainable livelihoods: resilience is inter-dependent communities caring for one another.

The Ojibwa Public Recreation Area's Sand Point was purchased from the State of Michigan in the 1990s. Sand Point is the name used for the general area between U.S. Highway-41 to the west and Lake Superior to the east, totaling several hundred acres in size with approximately 2.5 miles of Lake Superior shoreline. Sand Point is KBIC Trust property, wholly owned by the Community and located entirely within the L'Anse Indian Reservation.

Sand Point has been peopled and storied since time immemorial. As part of a larger area considered to be sacred by the Ojibwa, its lands and waters are abundantly diverse and thriving with life beings. It consists of one hundred ninety seven (197) acres of coastal wetland, in addition to small meadows, a pine forest, two ponds and the Sand Point Sloughs which supports wild rice beds and cranberry bogs. There are also two Tribal campgrounds, one amongst the pine and another on the waterfront, and a Tribal marina, a historic lighthouse, walking trails, beach areas, and the Community Powwow grounds. Significantly, Sand Point is a historic Ojibwa village with historic Ojibwa burial mounds. Sand Point continues to be an important area for medicinal plant collection for the Community's

Traditional Healing Clinic which is also located on site beside the Powwow arena.

Debweyendan (“believe in it)

Indigenous Gardens (DIGs)

(10:15–12:45)

DIGs Community Teaching Garden, 16037 Brewery Road ([map](#)), L’Anse MI 49946

The Debweyendan (“believe in it”) Indigenous Gardens (DIGs) is a large area that maintains individual and community garden plots, a fruit orchard, and a managed forest, all rich with food and medicines. DIGs is focused on promoting food sovereignty practices in the Community by providing access to healthy foods and medicines, and also, implementing food experiences and educational workshops to enhance intergenerational learning.

Biskakone Greg Johnson (Lac du Flambeau Ojibwe)

“Traditional Asemaa”

Denise Cadeau (Keweenaw Bay Indian Community),
Keweenaw Bay Ojibwa Community College

Jon Dowd (Keweenaw Bay Indian Community),
Keweenaw Bay Ojibwa Community College

“The Gift of Ojibwa Medicines”

The Honorable Harvest, landscape abundance, the gift of teas, and reciprocity with our plant relatives

Karena Schmidt (German), KBIC Nat Res Dept

“Pathway to healing with herbal teas”

Dean Baas (white, Dutch descent), Michigan State University Extension

Monica Jean, Michigan State University Extension

“The Living Soil Community” Respecting your soil and reclaiming soil health practices.

The rainfall simulator will be used to demonstrate the impact of different soil management practices on runoff and infiltration. Participants will be able to observe how tillage and cover crops contribute to soil health and

performance. There will also be a hands-on station where participants can learn easy ways to evaluate your soil health using qualitative observations and low cost methods such as the slake test. Educators will be available to answer your questions about soil health.

Co-organizers - Erika Vye (Welsh, Irish, German), Michigan Technological University, Shelby Lane-Clark (Irish/German/Scandinavian), Michigan Technological University

COMMUNITY LUNCHEON

12:30–1:30, 1:00–2:00

Red Pines Campground

[Ojibwa Recreation Area](#)

101 Lighthouse Road ([map](#))

Baraga MI 49908

Kristina Stanley and Culinary Team

CONCURRENT SESSIONS 2–5

(1:45–4:15, 2–4:30)

Participants will attend one session in the morning and the other session in the afternoon so that each attendee has the opportunity to share learning at the Ojibwa Recreation Area and at the Debweyendan (“believe in it”) Indigenous Garden (DIGs).

Ojibwa Recreation Area

[Ojibwa Recreation Area](#), 101 Lighthouse Road ([map](#)), Baraga MI 49908

Debweyendan (“believe in it)

Indigenous Gardens (DIGs)

DIGs Community Teaching Garden, 16037 Brewery Road
([map](#)), L'Anse MI 49946

BAAMAAPII & DEPARTURE

Red Pines Campground

[Ojibwa Recreation Area](#) (Pow Wow Grounds)

US Hwy 41 to 101 Lighthouse Road ([map](#))

Baraga MI 49908

Woodland Singers

Lead Singer, Alden Connor Jr., and Marty Curtis,
Raistlin Ahwonohopay, Alden Connor III, Demery
Connor

5/21/22 NMU NORTHERN CENTER

Two Sides of a Circle: Ecology & Economy

Saturday, May 21, 2022 (Day 2)

CONCURRENT SESSIONS

9:30–12:00 (Break 10:30–11)

Northern Center, Grand Ballroom

Session ID: **5/21am I** | Food Justice & Ethics
(Peninsula V)

Tara Maudrie (Sault Ste Marie Ojibwe), Johns Hopkins
Bloomberg School of Public Health

Co-author(s) Victoria O'Keefe, PhD (Cherokee and
Seminole Nations); Kerry Hawk Lessard (Shawnee),
Native American Lifelines of Baltimore and Boston;
Dustin Richardson (Blackfeet), Native American
Lifelines of Baltimore

“Reimagining Food Security for an East Coast Urban
Native Community”

Presentation (½ hour)

Summary In partnership with the Baltimore Native community we designed a multi-phase research study to better understand the prevalence, drivers of, and solutions to food insecurity. To our knowledge this is the first in depth study of food security in an urban Native community. This presentation will share the results of the study which consisted of a quantitative survey covering topics such as food security and COVID-19 hardships individuals may have encountered, and in depth interviews that focused on experiences with food security, what food sovereignty means to an urban Native person, and lastly what food system improvements they believe would be effective in addressing food insecurity. We use these findings to paint a picture of the food environment of the Baltimore Native community and a food justice lens to approach food security for urban Native peoples. In closing, we offer policy recommendations to support urban Native food security, as well as examples of resilience and innovation from the Baltimore community as they work to provide for their most vulnerable relatives.

Intended Audience: General Audience, Researchers, Students, Government Agencies

Joseph Gazing Wolf (Lakota/Amazigh), Arizona State University

“Land Tenure Equity and Security as a Prerequisite to Resilient Indigenous Food Systems”

Presentation (½ hour) – **PRERECORDED**

Summary Resilience frameworks posit diversified farming systems as essential for the development of adaptive capacity in response to the challenges of climate change. However, land management and diversified outputs are often based on land tenure dynamics and the historical, socio-cultural, legal, and economic/market structures that shape them. Resilience frameworks often remain agnostic to the issues of equity in land access, resource distribution, and decision-making power, which disproportionately affect Indigenous communities. This review situates land tenure equity and security as a likely prerequisite in the theory and practice of resilient and sovereign food systems. It does so by assessing the linkages between land tenure regimes and adaptive capacity in Native American agricultural communities. This presentation draws from relevant social-ecological and historical literatures, published case studies and grey

literatures, economic and legal policy, governmental and tribal statistics, and the author's auto-ethnography as a former buffalo rancher. Enhancing adaptive capacity in marginalized Indigenous communities requires structural reform and local activism that prioritizes rights to long-term ancestral land access and food sovereignty. Therefore, land tenure equity and security is a prerequisite to Indigenous food systems resilience and biocultural restoration.

Intended Audience: General Audience, Food Producers, Researchers, Students, Tribal Community Members, Government Agencies

Ruth Plenty Sweetgrass-She Kills (Hidatsa, Mandan, Sioux, Assiniboiné), Nueta Hidatsa Sahnish College

Linda Black Elk (Korean/Mongolian/Catawba descent), United Tribes Technical College

“Strengthening local food systems through regional tribal food consortiums”

Workshop (1 hour)

Summary Traditional tribal food systems have maintained our people for millennia by creating strong relationships between our people & the land. The plant foods & medicines have nourished our bodies, minds, and spirits. Our tribal food systems have been under attack for the past two centuries by policies, companies, & acculturation. Relationships & access to the land and plants we had lived with began to be taken away from us. Our health, wellness, and identities suffered. This session will be an opportunity for attendees to participate in co-creating a vision on strengthening local traditional food systems through a regional tribal food sovereignty consortium. As we continue to move forward in our individual healing journeys, we have an opportunity to join together and collectively restore and reclaim our relationships, knowledges, and trade connections with each other. One potential mechanism to continue these conversations & engage additional stakeholders is through Tribal Colleges and Universities (TCUs). They were established with common visions of strengthening our tribal communities through education, as well as preserving traditional knowledge & languages. There are over 30 TCUs; therefore, they serve as the perfect base camp for renewing mental, emotional, spiritual and physical ties to food, personal wellness, community connections, & traditional trade networks.

Intended Audience: General Audience, Food Producers, Students, Tribal Community Members

Session ID: 5/21am II | Food Justice and Ethics (Peninsula II)

Carly D. Griffith Hotvedt (Cherokee), Indigenous Food and Ag Initiative

Mary Belle Zook, (Citizen Potawatomi), Abi Fain (Choctaw Nation)

Abi Fain (Citizen of the Choctaw Nation), IAC

“Native Farm Bill Coalition”

Roundtable and interactive dialogue (2 hours)

Summary The Native Farm Bill Coalition (NFBC) is a nationwide initiative to advance the policy priorities of Native American tribes and producers in the upcoming 2023 Farm Bill through a strong, united voice. NFBC Policy Roundtables are an in-person opportunity for Tribal leaders, citizens, producers, and subject matter experts to share their experiences. NFBC representatives will present information about the Farm Bill processes, NFBC successes in the 2018 Farm Bill and policy goals for Farm Bill 2023 as well as solicit feedback and input from Roundtable Attendees to inform policy proposals supporting Indian Country agriculture.

Session ID: 5/21am III | Seed lineage & genealogy (Founders Room)

Rebecca Webster (Oneida Nation), Ukwakhwa Farmstead

Co-Presenter Jen Falck (Oneida Nation), Kahulahele Farmstead

“Indigenous Seed Exchange & Barter Market”

Presentation followed by hands on event (1 hour)

Summary In this session, we will facilitate a seed barter and exchange event using Indigenous protocols. First we will share two videos we made about Indigenous Barter Etiquette Basics and Indigenous Seed Exchange Etiquette followed by a discussion of the protocols for barter and exchange. Participants will then be welcome to practice the protocols among each other with guidance from the presenters. *(If you are interested in participating in this presentation and hands-on session, please bring seeds and/or items to share and to practice barter and exchange protocols with other attendees.)*

Intended Audience: Food Producers, Tribal Community Members

CONCURRENT SESSIONS

2:30-5:00 (Break 3:30-4)

Northern Center, Grand Ballroom

Session ID: **5/21pm I** | Seed lineage & genealogy (Founders Room)

Shelley Buffalo

Co-panelists TBA

“Indigenous Seed Keeping,”

Panel (1 hour)

Summary This panel session will begin with a brief presentation about the Indigenous Seed Keeping and how it supports food and seed sovereignty. The panel dialogue welcomes others to share their food work and seed sovereignty leadership. This session aims to elevate visibility of Indigenous food sovereignty initiatives in the region, as well as expand our reach to people who may benefit from Indigenous Seed Keeping.

Intended Audience: General Audience, Food Producers, Students, Tribal Community Members

Session ID: **5/21pm II** | Indigenous producers & practices (Peninsula II)

Jen Falck (Oneida), Kahulahele Farmstead

“SNAP Certification for Small Scale Indigenous Growers”

Presentation (½ hour)

Summary Jen is the Co-owner of Kahulahele Farmstead, a small scale produce and livestock operation on the Oneida Reservation. She will share her experience with SNAP certification and the Oneida Nation’s Food Code and Cottage Food Exemption program.

Intended Audience: Food Producers, Tribal Community Members, Government Agencies

Jen Falck (Oneida), Menominee Department of Agriculture and Food Systems

“Menominee’s Journey Toward Food Sovereignty and

Sustainability”

Presentation (½ hour)

Summary In this session, we share the work of the Menominee Department of Ag & Food Systems which is building a comprehensive food system that starts with families, supports communities, and impacts tribal wide decisions. In time, we hope that our work may impact food sovereignty at the national level.

Intended Audience: General Audience, Researchers, Students, Tribal Community Members, Government Agencies

Mattie Griswold (White), Montana State University

Genesis Chavez (Hispanic/Latina), Montana State University

Havilah Burton (White), Montana State University

Brittany Robles (Navajo), Salish Kootenai College

Wan-Yuan Kuo (Asian/Taiwanese), Montana State University

“How an invasive lake trout can support food sovereignty – A Case Study”

Presentation (½ hour)

Summary In this session, we share results of a research study that provides insight into how invasive species management and food product development can support human and environmental health and Indigenous food sovereignty. The Flathead Indian Reservation (FIR) in Montana, is the remaining homeland of the Confederated Salish and Kootenai Tribes (CSKT). The FIR borders Flathead Lake, which provides habitat for Native species that are being threatened by invasive lake trout. Native Fish Keepers Inc. (NFKI), a Tribal nonprofit, is leading restoration efforts and supporting food sovereignty by harvesting, processing and distributing lake trout to food pantries and commercial establishments. We partnered with NFKI to develop a value-added smoked fish product to increase NFKI’s revenue. However, two questions arose regarding product marketing and guided the focus of this research: Can a food product made from an invasive species, by Native people, be called a Native food? And, how does this product fit into NFKI’s nonprofit designation? Through a community survey and stakeholder focus group, research revealed that the smoked lake trout product should be advertised as Native made, but not as Native food. This study revealed the significance of storytelling in marketing, and that consumers should be aware of how their purchase supports NFKI’s mission and food sovereignty. Findings also

indicated market potential for the smoked fish product and commercial interest in Native produced foods.

Intended Audience: General Audience, Food Producers, Researchers, Students, Tribal Community Members, Government Agencies

Discussion session with presenters (½ hour)

Session ID: **5/21pm** | Indigenous producers & practices (virtual presentation) (Peninsula V)

Andres Tzunun (Kaqchikel), Asociación Mesoamericana de Permacultura - IMAP

Co-presenter Lcda. María Ines Cuj

"Nutrición nativa con enfoque en Amaranto"

Summary El programa Nutrición Nativa inicia por el rescate y la conservación de las semillas nativas y criollas, así como también contribuir a las comunidades y atender uno de los más grandes problemas que sufre la población guatemalteca que es la desnutrición, es una realidad preocupante saber que Guatemala se encuentra dentro de los primeros 10 países con problemas de malnutrición a nivel mundial, esto dio inicio a formular un alimento que ayude a los niños y madres embarazadas así como también a toda la familia en general, basándonos en una bebida tradicional como lo son los "Atoles" creamos el "Super Atol" una fórmula a base de amaranto, maíz y ajonjolí. Para el año 2020 ante una crisis mundial logramos apoyar a 700 niños, 160 estudiantes de secundaria y la generación de empleos locales.

Nuestro compromiso es la creación de soluciones sostenibles para el desarrollo de las comunidades indígenas, creemos que el trabajo en conjunto genera mejores resultados. Actualmente contamos con 42 productores de 5 comunidades ellos son los encargados de la producción de las semillas de amaranto, maíz y ajonjolí; toda esta cosecha es llevado a nuestro centro de procesamiento, obteniendo el producto final Super Atol y derivados de la semillas de amaranto como: Cereal de Amaranto (Böcel), Galleras Alegrias, Harina 100% de Amaranto y Granola.

Para este año 2021 nuestra meta es continuar apoyando a los niños, jóvenes y las familias en general a implementar los productos a su dieta diaria.

Intended Audience: General Audience, Food Producers, Tribal Community Members, Government Agencies

5/21/22

TOURIST PARK

Two Sides of a Circle: Ecology & Economy

Saturday, May 21, 2022 (Day 2)

CONCURRENT SESSIONS

9:30–12:00 (Break 10:30–11)

Tourist Park (TP), Marquette
(outdoor sessions)

Session ID: **5/21 TP1**

Laura Manthe (Oneida Nation Wi) Ohe-láku (among the cornstalks)

Co-presenters Robin John, Lea Zeise, Stephenie Stevens
"Traditional Corn Processing" (morning & afternoon sessions)

Summary This session's content relates to and provides benefits for Indigenous Peoples and their food systems by introducing them to traditional corn processing. In our hands-on demonstration, we will be using traditional Tuscarora corn grown by Ohe.laku and hand harvested. Using

cast iron shellers, we will sort and winnow, and cook the corn with hardwood ashes, and make corn mush to share. We will demonstrate proper storage techniques for preserving corn, and provide various recipes. We'll be sharing our corn to expand the participants' knowledge, experience and understanding of this important food source.

Intended Audience: General Audience, Food Producers, Tribal Community Members, chefs and cooks

Session ID: **5/21am TP2**

Alexandria Palzewicz, Taste the Local Difference

“Relationships Cooking Demonstration & Dialogue: Procuring, Utilizing and Respecting Indigenous Foods”

Food Hands on Demo/Dialogue

Summary In this session, Alex will share stories that have been shared with her over the years to paint a picture of the U.P. food system for attendees, with a specific focus on Indigenous owned businesses. She'll provide resources to learn more about the local growers, gatherers and others who help bring good food to their communities and call out ways to support them. While sharing and helping engage food story conversations, Alex will be demonstrating cooking techniques learned from mentors, and sharing her methods for doing educational cooking demonstrations and organizing community local food events that put food at the center of the conversation. A toolkit to help others plan their own events will be provided. Her dish will be cooked over fire and utilize local foods from local UP producers.

Intended Audience: General Audience, Food Producers, Students, Tribal Community Members, chefs

Session ID: **5/21am TP3**

Frank Sprague (Potawatomi), Waabooz Ziibing Makuker Family

Assistant Instructors Summer Garcia

“Carving Cooking Paddles and Planting Sticks”

Hands-on Demonstration

Summary Join Potawatomi artist and traditional knowledge bearer Frank Sprague to carve your own cooking paddle or planting stick. Frank and crew will have a full workshop set up and will guide you through the process of carving traditional and beautiful tools for you to cook and/or garden with. All

tools and materials will be provided for participants. Students will have a choice of what they want to make. There will be a material fee for participants to cover the cost of supplies. Cooking paddle: \$50, Planting Stick: \$75

(Invited Session by Kat Jacques, MSU Extension)

CONCURRENT SESSIONS

2:30–5:00 (Break 3:30–4)

Tourist Park (TP), Marquette (outdoor sessions)

Session ID: **5/21 TP1**

Laura Manthe (Oneida Nation Wi)

Co-presenters Robin John, Lea Zeise, Stephenie Stevens
“Traditional Corn Processing” (morning & afternoon sessions)

Summary This session's content relates to and provides benefits for Indigenous Peoples and their food systems by introducing them to traditional corn processing.. In our hands-on demonstration, we will be using traditional Tuscarora corn grown by Ohe.laku and hand harvested. Using cast iron shellers, we will sort and winnow, and cook the corn with hardwood ashes, and make corn mush to share. We will demonstrate proper storage techniques for preserving corn, and provide various recipes. We'll be sharing our corn to expand the participants' knowledge, experience and understanding of this important food source.

Intended Audience: General Audience, Food Producers, Tribal Community Members, chefs and cooks

Session ID: **5/21pm TP2**

Arlie Doxtator (Oneida Nation)

“Cooking with Clay Pots”

Hands-on Demonstration

Summary Arlie Doxtator will present on the cultural significance of Clay Pots, and provide a Cooking Demonstration.

Intended Audience: General Audience, Food Producers, Researchers, Students, Tribal Community Members

Session ID: 5/21pm TP3

Kevin Finney, Waabooz Ziibing Makuker Family

Assistant Instructors; Frank Sprague, Summer Garcia, Zac Earley (White Earth Ojibwe), Kaitlyn Grenier (Bemidji MN)

“Anishinaabe Jiimaanan; The roles and spiritual connections of traditional watercraft to our food systems and seasonal foodways”

Hands-on Demonstration

Summary Join our crew for a discussion and teachings about how traditional canoes can create powerful connections within our communities and land bases. We will also share about the work our crew has been dedicated to in using the jiimaan (canoe) as a powerful restorative, regenerative and healing tool in Indigenous communities around the Great Lakes Region. We will also cover some of the methods and tools we use to build canoes. Our crew will have a 16ft gete-anishinaabe wiigwaasijiimaan (old style ojibwe birch bark canoe) and a 17ft mitigojiimaan (white pine dugout canoe) for participants to see, handle and possibly paddle. (Invited Session submitted and supported by Kat Jacques, Michigan State University Extension)

Session ID: 5/21pm TP4

Lauren Jescovitch, Michigan Sea Grant

“KBIC fisheries: An immersive 360 experience from the waters of Lake Superior”

360 VR experience

Summary Many Tribal Nations in the Great Lakes region, including Keweenaw Bay Indian Community (KBIC), have a rich culture with fisheries. In the summer of 2021, Inland Seas Education Association will sail on a tall ship schooner to Lake Superior which lead to the creation of a place-, vessel-, and experiential-based program organized by KBIC, Michigan Sea Grant, Michigan State University Extension, and Michigan Technological University. This program offers a learning experience on cultural heritage within ceded lands and waters, and the fisheries system supporting food sovereignty. From this in-person program, an immersive 360 virtual

reality experience will be developed. Come join us and experience KBIC’s work for fish sovereignty as we explore the Natural Resources department’s hatchery, go aboard a ship to the waters of Lake Superior to discover the rich geo-heritage that provides spawning grounds for the local fisheries, and the fishers who harvest fish to sustain their communities and families. This program will be offered in person using 360 VR headsets and online using a computer or phone.

Intended Audience: General Audience, Food Producers, Researchers, Students, Tribal Community Members, Government Agencies

Tourist Park, Marquette 5:00

“Indigenous Seed Exchange & Barter Market”

Rebecca Webster (Oneida Nation), Ukwakhwa Farmstead

Jen Falck (Oneida Nation), Kahulahele Farmstead

“Indigenous Seed Exchange & Barter Market”

Summary As a follow up from the morning session, we will continue to facilitate a seed barter and exchange event using Indigenous protocols. In a continued use of protocols for barter and exchange, participants are welcome to practice the protocols among each other with guidance from the teachers. *(If you are interested in participating in this hands-on session, please bring seeds and/or items to share and to practice barter and exchange protocols with other attendees.)*

5/22/22 NMU NORTHERN CENTER

The Earth Will Show Us the Way: Education & Diversity

May 22, 2022 (Day 3)

CONCURRENT SESSIONS

9:30–12:00 (Break 10:30–11)

Northern Center, Grand Ballroom

Session ID: **5/22am I** | Centering Indigenous
health and wellbeing (Founders Room)

Taylor Thompson (Cherokee Nation), Yurok Tribe
Environmental Program – Food Sovereignty Division
Co-author Louisa McCovey (Yurok), Yurok Tribe
Environmental Program Director

“Nue-ne-pueh Mehl Kee Tey-nem’mo-nee ‘Oohl (Food
for the People) – Yurok Food Villages”

Presentation (½ hour)

Summary In this presentation, we will share the development

process of the Yurok Food Villages program which may help guide other indigenous communities in creating their own food sovereignty programs. Founded in 2020 as a branch of the Yurok Tribe Environmental Program (YTEP), the Food Sovereignty Division has the overarching goal to create food security for tribal members within the Yurok Indian Reservation (YIR) and obtain total food sovereignty for the Yurok Tribe in an environmentally sustainable manner. To achieve this, the Food Sovereignty Division has developed a Food Village model that incorporates Yurok Traditional Ecological Knowledge (YTEK) and Scientific Ecological Knowledge (SEK) in a centralized space for the procurement and processing of traditional foods, production of contemporary foods through gardens and orchards, and cultural practices that extend beyond food. The three initial Food Villages will also serve as resources for Tribal members looking to produce and obtain food for their households or sell and trade to other community members or outside of the YIR. Fully actualized, the Food Villages will also host farmer’s markets, be a source for technical assistance for food production and traditional land management practices, have commercial kitchens and food processing equipment for tribal member use, and host students and community members for educational events.

Intended Audience: General Audience, Tribal Community Members, Government Agencies

Braiding the Sacred

Lea Zeise (Oneida Nation)

“Braiding the Sacred Talking Circle”

Talking Circle (1 hour)

Summary Braiding the Sacred is a movement of Indigenous corn and cultures. Our gatherings bring together Native corn growers to discuss and put into action our sacred relationship with corn and seeds. In this one hour talking circle, we’ll moderate a discussion on our relationships with corn and the sacred role she plays in the healing of our communities.

Session ID: **5/22am II** | Returning to
ourselves and reclaiming Indigenous food
practices (Peninsula II)

Brandon Francis, NMSU ASC

“Diné & Food Justice in the 21st Century in the San Juan River Valley”

Presentation (½ hour)

Summary The San Juan River Valley in the Four Corners has a rich agriculture dating back thousands of years. Indigenous peoples have seen it decline and revitalize many times throughout the years. The tribes who continue to call it home and hold the area sacred, are very familiar with their precarious environment. Through trial and adaptation, their survival is testament to the deep kinship with the water, mother earth and all living things that they have. Despite the global decline in farming and gardening, efforts are in place to preserve this holy occupation and way of life. In this presentation, we discuss some of these efforts and the work being to return to Holy Corn Pollen Path. Examples of the work include classroom healthy eating and gardening lessons and continued monitoring of the health of the soil, water and plants after the 2015 Gold King Mine Spill.

Intended Audience: General Audience

Evie Ferreira (Voeme), Native American Studies Department at Humboldt State University

Co-presenters Carrie Tully, Amanda McDonald, Cody Henrikson

“Building Wiyot Plaza: Native American Studies’ Food Sovereignty Lab at HSU”

Presentation (½ hour)

Summary We are pleased to announce the development of the Native American Studies Food Sovereignty Lab (FSL) & Cultural Workshop Space at Humboldt State University. This lab will be a leading institute of research and collaboration to build the next generation of food sovereignty in our region and beyond. In this presentation, we share this story to inspire those who work within educational institutions to imagine decolonial practices that can transform perspectives and empower communities. Guided by our Steering Committee of predominantly Native practitioners, professionals and students, and functioning as a workspace and research center, this lab will be a leading institute of research and collaboration to build the next generation of food sovereignty in our region and beyond.

Intended Audience: General Audience, Food Producers, Researchers, Students, Tribal Community Members, Government Agencies, Local Organizations and non-profits

Ana Lara (Taino), University of Oregon

“The Buren and the Comal: Traditional Ecological Knowledge in the Kitchen”

Co-Presenter Polet Campos Melchor

Panel (1 hour) *VIRTUAL ATTENDANCE*

Summary In this dialogue, we open the space to talk about the traditional ecological knowledge connected to our kitchen practices and technologies. The buren and comal are cousins. Ana (Taino) will talk about the buren – the traditional cooking technology among Caribbean Indigenous peoples. What are the knowledges required to build a buren? To cook on a buren? And what are the food and food preparation practices connected to the buren? As a cooking technology, the buren requires knowledge about relationship, stove architecture, woods, clay, and seasons. The buren is used to prepare casabe, the traditional bread made of cassava root, that also requires knowledge of soil, seeds, lunar cycles, planting seasons, agricultural tools and practices. As such, the buren is a rich source of traditional ecological knowledge as it has been passed down by Taino peoples. Polet will talk about the comal – a traditional cooking technology among South American Indigenous peoples. Her focus will be on her family's use of the comal and their preservation of traditional forms of farming in Mexico. She asks: What role do women have in the care of the comal? How do women's ecological knowledge from the field move to the kitchen? How do such knowledges contribute to the strengthening of food sovereignty and sustain people's kitchens? The comal facilitates the preservation of knowledges and community.

Intended Audience: General Audience, Researchers, Students

Session ID: **5/22am III** | Engaging in equitable Indigenous community and institutional partnerships (Peninsula V)

James DeDecker, MSU UPREC

Parker Jones, MSU Extension

Jamie Rahrig, MSU Center for Regional Food Systems

Sarah Goodman, MSU UPREC

“MSU Programs for Food Entrepreneurs As a Path Toward Equity”

Presentation (1 hour)

Summary Michigan State University offers several programs and services to support people starting new food and farming

businesses. Examples include the portfolio of services offered by the MSU Product Center, MSU Center for Regional Food Systems, and the MSU Farm Business Incubator (FBI) program (FBI) at the Upper Peninsula Research and Extension Center (UPREC). The MSU Product Center helps Michigan entrepreneurs develop and launch new product and service ideas into the food, ag and bioenergy markets. Their team of experts analyzes the level of service each client needs, taking some from concept development to launch, while helping others with specialized issues such as packaging, labeling or nutritional analysis. The UPREC FBI program began in 2015 as a launching point for individuals interested in starting their own small-scale vegetable farming enterprise. This residential program provides land, equipment, tools, and mentorship to qualified applicants for up to five years so participants can develop a business plan, establish accounts, build capital, and fine-tune skills. While starting a food or farm business can be a challenging and expensive venture for anyone, beginning Indigenous entrepreneurs may face extra barriers to entry with potentially fewer resources to draw on. Furthermore, Land Grant universities, like MSU, have been criticized for the way in which much of their land and resource base can be traced to historic land grabs or treaty violations disenfranchising Native people. Through this lens, the MSU programs outlined above may be effective tools to begin addressing food sovereignty, Indigenous access and equity in local food economies. This session will describe the history, resources and outcomes of MSU programs for food entrepreneurs, including a new statewide effort called Food SPICE (Food Systems Partners Investing in Communities and Entrepreneurs). We will also explore, with participant input, the potential of these programs to lift-up Indigenous farmers through access to land, farm infrastructure, mentorship and business development resources.

Intended Audience: Food Producers, Students, Tribal Community Members

James DeDecker, MSU

Co-presenters Joseph N. Fisher II (Saginaw Ojibwe), Saginaw Chippewa Tribal College

Kathy Hart

“The Hemp Tribal Research Initiative for Michigan (TRIM)”

Co-presentation, or presentation/panel hybrid (1 hour)

Summary Cannabis is making waves across Indian Country as

a tool for economic development and an expression of sovereignty. Hemp is cannabis with <0.30% THC, the psychoactive component in marijuana. Hemp can be used in many different ways, yielding food, fiber and/or medicine depending on the variety grown and how it is managed and processed. Hemp is legal, but highly regulated by the USDA in partnership with states/tribes. The Hemp Tribal Research Initiative for Michigan (TRIM) is a coalition of Michigan tribal colleges, tribal farms, Lake Superior State University and Michigan State University seeking to address the needs and questions of Native communities around the topic of hemp. Our team is conducting hemp variety trials for CBD, grain and fiber to better understand which hemp genetics and products are best suited to our environment and farms. The goal of this session will be to share what we are learning regarding hemp, and to gather input from participants about the role of hemp in Native communities and economies. You'll hear from university researchers and indigenous farmers, and have an opportunity to share your experiences, questions and perspective on this dynamic topic.

Intended Audience: Food Producers, Researchers, Students, Government Agencies

CONCURRENT SESSIONS

2:30-5:00 (Break 3:30-4)

Northern Center, Grand Ballroom

Session ID: **5/22pm I** | Centering
Indigenous health and wellbeing
(Peninsula V)

Tipiziwin Tolman (Standing Rock Dakota Lakota), University of Victoria Graduate Student

“No One Is Coming To Save Us, We Are All We Got”

Presentation (½ hour) *Virtual Attendance*

Summary In this presentation, I will share my experience of creating Food as Medicine COVID Support Bundles during the COVID-19 pandemic. My reasons for creating these bundles are rooted in a foundational tenet of the my Dakota Lakota people, “Ounkichiyapi”, which means “We Help Each Other.” I sought advice from our Indigenous spiritual mentors

regarding what plant medicines and food as medicines would be most beneficial to support our peoples through COVID and other ailments like the flu and the common cold. My family began making, harvesting and sending these bundles to support tribal elders, families and individuals who were battling COVID. I will share my recipes for each plant relative medicine support and food as medicine support, with the vision that tribal community members can begin to create and make their own medicines for their families.

Intended Audience: General Audience, Tribal Community Members

Martin Reinhardt (Sault Ste. Marie Tribe of Chippewa Indians), Northern Michigan University

Co-Presenter Kat Arkansas

“Overview of the Great Lakes Indigenous Materials Poop Study (GLIMPS)”

Presentation (½ hour)

Summary As an extension to the Decolonizing Diet Project (DDP), a study of the relations between humans and Indigenous foods of the Great Lakes Region, the GLIMPS project is focused on the next stages of the digestive process. The research team focused on the cultural significance of excrement, including methods, tools, and teaching's. Outcomes of a literature review, interviews with traditional knowledge holders, and some experimentation will be shared and discussed.

Intended Audience: General Audience, Food Producers, Researchers, Students, Tribal Community Members, Government Agencies

Mae Hey (Anishinaabe), Virginia Tech

“Nature-centered learning; nourishment for healing”

Presentation (½ hour)

Summary Healing occurs through decolonizing and conscientizing our relationships with Land, each other, and ourselves. To resist colonizing forces, we must see that they encourage exploitation through dissociation and stray us from our innate ways of engaging with the 'other' (human or more-than-human) to commune our spirits and find our fit within Creation. Nature is the most patient and enduring teacher we will ever have and, because her rhythms were pre-existing and absolute before our arrival, we must learn her ways to participate well within her established and complex systems to survive and thrive. Nature teaches her

language, culture, and balanced re-generational ways on and in her own time to those who are able to see her lessons; the human teacher must learn ways to support that interaction and scaffold ways to gradually step back from the engagement until direct communication between Nature and student is seamless. In this session, I would like to discuss a Nature-centered program I have developed that helps us re-inhabit Indigenous ways of growing in knowledge, wellness, empowerment, community, sustainability—relatedness, reciprocity, and responsibility. Tom Goldtooth of the Indigenous Environmental Network says that historically, Land-based peoples have been the greatest threat to colonizing forces. It is time to fully reclaim this position of resistance—a position of being a good relative and ancestor that we held since time immemorial. I hope to share my approach.

Intended Audience: General Audience

Centering Indigenous health and wellbeing Panel -
Session presenters Dialogue with attendees (½ hour)

Session ID: **5/22pm II** | Returning to ourselves and reclaiming Indigenous food practices (Peninsula II)

Derrick Kapayou (Meskwaki), Iowa State University

“A Look At Three Sisters Agriculture From the Ground Up”

Co-Presenter Christina Gish-Hill

Presentation (½ hour)

Summary Growing corn, squash, and beans, together in the same space during the same growing season is a traditional method of growing food for many Native Nations in the Upper Midwest and around this country. This production method has come to be called the Three Sisters. This presentation examines Three Sisters agriculture from the ground up, in order to contextualize how this cropping practice interacts with the environment it is placed into, particularly considering the impact on soil, and to more fully understand it's value as a food production method in 4 midwestern Native communities. Cultural ties in these Native communities to this cropping practice run very deep. Historically, Native Nations who chose to grow biodiverse cropping systems were able to combine the different characteristics within each plant

to create a high-yielding environment that would allow them to harvest enough food not only to survive until the next growing season, but to fuel a robust trade economy. Because different plant species respond to challenging environmental issues in different ways, Native Nations using this cropping practice appears to be more sustainable than the modern practice of growing fields of a single-species monocrop when dealing with adverse weather events. Learning how different Native Nations interact with their Three Sisters gardens and the soils that support them may help motivate other Native people to consider gardening and enjoy the benefits.

Intended Audience: General Audience, Food Producers, Researchers, Students, Tribal Community Members

Crystal Wahpepah (Kikapoo), AIF

Co-Presenter Becky Green

“Utilizing indigenous ingredients to make a sustainable product”

Workshop (1 hour)

Summary This workshop will feature a chef demo with a presentation on how Wahpepah's bars came to fruition. Presenters will discuss using sustainable and easily sourced ingredients and demonstrate how to imagine a product and execute development with samples at the end.

Intended Audience: General Audience, Food Producers, Students, Tribal Community Members

Session ID: **5/22pm III** | Returning to ourselves and reclaiming Indigenous food practices (Founders Room)

CHEF’S PLENARY 2:30

Facilitated By: Kristina Stanley (Red Cliff), I-Collective
Panel Members: Sewa Yuli, Kirsten Kirby Stoot, M. Karlos Baca

“Narrative Change Work”

Presentation (1 hour)

Summary In this session we will discuss the I-Collective's Mission and current Multi-media Cookbook and Webinar Project. We will share our journey about bringing Indigenous voices to the tech space, and developing and sharing Indigenous Narratives.

Intended Audience: General Audience, Food Producers,

Researchers, Students, Tribal Community Members

Marie Richards (Sault Ste. Marie Tribe of Chippewa Indians), Sault Tribe

“Feeding Our People: (Re)Integrating Food Sovereignty into Cultural Programming”

Hands-on Demonstration (1 hour)

Summary Integrating food sovereignty into cultural educational programming is one way to engage tribal community members to introduce, educate, and encourage members to build their personal and family relationships with food to build healthier—physical and social--community and heal as we decolonize Baawating and other communities. Sault Tribe Language and Culture Department continuously learns of new ways of integrating food sovereignty conversations and actions into cultural programming.

In our session, we will share our initiatives regarding what projects we have done, how we have accomplished it, and demonstrate some of our how-to success with a hands-on activity. In this space, we hope to hold conversations with session participants about their efforts to generate cultural programming supporting food sovereignty. This cross-community conversation with hands-on engagement is an effort to help support others endeavors and to share some of the more complicated aspects of programming development with each other.

Intended Audience: General Audience, Tribal Community Members, Government Agencies

5/22/22

TOURIST PARK

The Earth Will Show Us the Way: Education & Diversity

Sunday, May 22, 2022 (Day 3)

CONCURRENT SESSIONS

9:30–12:00 (Break 10:30–11)

Tourist Park (TP), Marquette (*outdoor sessions*)

Session ID: 5/22 TP1

Linda Black Elk (Korean/Mongolian/Catawba descent), United Tribes Technical College

Luke Black Elk (Itazipco Lakota, Cheyenne River Reservation)

“Food is Medicine Plant Walk” (morning and afternoon sessions)

Hands-on Demonstration

Summary The words “Food is Medicine” get thrown around a lot these days, but do we ever think about the literal implications of this phrase? Many of the delicious wild edible plants that we gather and prepare also have important

medicinal applications. Join Linda and Luke Black Elk as they lead a plant walk to highlight both the culinary and medicinal uses of local plants. They’ll also bring some delicious medicinal snacks for everyone to try! Come prepared for bugs, sun, food, fun, and laughter!

Intended Audience: General Audience, Food Producers, Tribal Community Members

Session ID: 5/22am TP2

Arlie Doxtator (Oneida Nation), Native American Food Sovereignty Alliance

Kristina Stanley (Red Cliff, Ojibwe), Native American Food Sovereignty Alliance, I-Collective

“Cooking with Clay Pots”

Hands-on Demonstration

Summary Arlie Doxtator will present on the cultural significance of Clay Pots, and provide a Cooking Demonstration.

Intended Audience: General Audience, Food Producers, Researchers, Students, Tribal Community Members

Session ID: 5/22am TP3

Charlee Brissette (Sault Ste. Marie Tribe of Chippewa Indians)

Larry Jacques

“Making & Using Bootaagan”

Hands-on Demonstration

Summary Sharing historical, cultural, and spiritual teaching of the bootaagan from our keeper relations. Benefits Indigenous Peoples by supporting community in re-connecting with traditional corn mortar knowledge. (Invited Session submitted and supported by Kat Jacques, Michigan State University Extension)

Intended Audience:

Session ID: 5/22am TP4

Scott Herron (Miami and Anishinaabe Ojibwe), Ferris State University

Cole McGowen, Ferris State University

“Use of wild foraged and cultivated mushrooms in

decolonized diet”

Hands-on Demonstration

Summary Early academic literature in the Great Lakes assumed tribal communities and individuals were mycophobic (fearful of mushrooms) and did not use them in their diet and medicine. Scott has refuted that with literature and oral traditions working with University of Michigan and Ferris State along with tribal communities to revitalize the knowledge, harvest, use, and preparation of wild foraged mushrooms and fungi in a decolonized diet that is healthy and has diabetes/cholesterol prevention and treatment implications.

Intended Audience: General Audience, Food Producers, Tribal Community Members

CONCURRENT SESSIONS

2:30-5:00 (Break 3:30-4)

Tourist Park (TP), Marquette (*outdoor sessions*)

Session ID: **5/22 TP1**

Linda Black Elk (Korean/Mongolian/Catawba descent),
United Tribes Technical College

Luke Black Elk (Itazipco Lakota, Cheyenne River
Reservation)

“Food is Medicine Plant Walk” (morning and afternoon
sessions)

Hands-on Demonstration

Summary The words "Food is Medicine" get thrown around a lot these days, but do we ever think about the literal implications of this phrase? Many of the delicious wild edible plants that we gather and prepare also have important medicinal applications. Join Linda and Luke Black Elk as they lead a plant walk to highlight both the culinary and medicinal uses of local plants. They'll also bring some delicious medicinal snacks for everyone to try! Come prepared for bugs, sun, food, fun, and laughter!

Intended Audience: General Audience, Food Producers, Tribal Community Members

Session ID: **5/22pm TP2**

Elena Terry (Hocak), Wild Bearies

Co-presenters TBD

“Wild Bearies, Building community through the healing
power of food”

Presentation and workshop/chef demo

Summary Wild Bearies has made great strides in Wisconsin and beyond to reconnect people who have suffered a disconnect through Alcohol and Other Drug Abuse (AODA) issues or emotional traumas, through the healing power of ancestral foods. Having started as an educational outreach non-profit, Wild Bearies has added components to develop a holistic food system. From agricultural endeavors, to foraging and environmental stewardship, to knowledge sharing, the Bearies have benefitted from the work we do.

Intended Audience: General Audience

Session ID: **5/22pm TP3**

Kevin Finney, Waabooz Ziibing Makuker Family

Summer Garcia

Zac Earley (White Earth Ojibwe)

Kaitlyn Grenier (Bemidji MN)

“Building an Anishinaabe Iskigamiziganaatig
(sugaring/kettle frame)”

Hands-on Demonstration

Summary As a group in this demonstration we will learn how to select, harvest and prepare logs from the forest to assemble a large cooking frame capable of safely hanging a series of large cooking kettles that can hold as much as 2000 lbs. These kettle frames use some very simple but ingenious engineering principles and have been a critical component of our ancestral food systems for countless generations. In our community in SW Michigan, we continue to use this kettle system as our primary method to boil sap for making maple sugar. The iskigamiziganaatig which we build in the class will be used throughout the event as an outdoor kitchen for the chefs to prepare meals. (Invited Session submitted and supported by Kat Jacques, Michigan State University Extension)

Session ID: 5/22pm TP4

Roger LaBine (Lac Vieux Desert Band of Lake Superior Chippewa Indians), Lac Vieux Desert

Scott Herron (Miami and Anishinaabe Ojibwe), Ferris State University

Cortney Collia (Ojibwe, Scandinavian, Italian descent)

Wild Rice (Manoomin) Processing and Traditional Knowledge

Workshop (Invited session)

Summary This workshop will be a comprehensive hands-on and experiential manoomin/wild rice processing workshop with multiple expert instructors, teaching both the

Anishinaabek history and traditional to modern techniques used to take this heritage wild grain from the waters (previously harvested) to the storable food item (finished, small batch fire-parched, winnowed and sorted/cleaned). Come learn how to turn your lake harvested wild rice into a storable food item that will be sure to make its way into many of your meals.

Intended Audience: General Audience, Food Producers, Students, Tribal Community Members

V. PRESENTERS & ORGANIZERS

A

B

Baas, Dean (white, Dutch descent), Michigan State University Extension



Dean Baas is an Extension Educator in Sustainable Agriculture. Dean is involved in cover crop, soil health and organic agriculture research and education. Farmers and commodity groups are an integral part of his projects and programs. He is a member of the Midwest Cover Crops Council Executive Committee. He is the Sustainable Agriculture Research and Education (SARE) Coordinator for the state of Michigan. Dean partnered with the Intertribal Ag Council to deliver soil health and cover crop education at the 2016, 2017, 2018 and 2019 Great Lakes Intertribal Food Summits. He demonstrates the impact of soil management practices on soil health using demonstrations such as the rainfall simulator.

Dean has a Ph.D. in Environmental Geosciences and Biosystems and Agricultural Engineering and a B.S. in Agricultural Engineering from Michigan State University (MSU). Prior to returning to MSU for graduate study, he had a 20-year career with the Kellogg Company.

Link(s) of interest: [MSU Cover Crops Site](#), [Midwest Cover Crops Council](#), [National SARE](#), [North Central SARE](#), [Michigan SARE](#)

Role(s) / Session(s): 5/20 KBIC DIGs, Planning Team

Baca, M. Karlos (Tewa/Dine/Nuucui), Native American Food Sovereignty Alliance



M. Karlos Baca (Tewa/Dine/Nuchu) is an Indigenous Foods Activist from the Southern Ute Nation. He is the founder of Taste of Native Cuisine, which was created alongside the Southern Ute Cultural Center and Museum, to promote traditional Indigenous Foodways in the community and has grown over the last decade to include work with Tribal Nations across the country, the founder of 4th World Farm which is focused on pre-colonial foods and agricultural systems of the high desert region of the southwest, and is a co-founder of the Indigenous food activist group the I-Collective which uses Indigenous Foodways as a medium to combat

structural white supremacy and continued warfare against Indigenous people. Most importantly he is a son, father, uncle, and grandfather.

Link(s) of interest: [NAFSA::Native American Food Sovereignty Alliance](#) | [Native American Food Sovereignty Alliance](#), [Blue Corn, Bear Root, and Resilience](#) | [Native America](#)

Role(s) / Session(s): 5/22pm GB Narrative Change Work

Brissette, Charlee (Anishinaabe), MSU Extension Tribal Educator



Charlee is an Indigenous health and wellness educator, with a Masters in Science from the University of Texas in health behavior and intergenerational trauma. She is an enrolled member of the Sault Tribe of Chippewa Indians. Her approach to holistic wellness uses a thorough understanding of teachings of the Four Directions and Anishinaabe Maadiziwin. She is dedicated to working with tribal communities to reach optimal wellness by engaging in traditional Anishinaabe practices and lifeways.

Role(s) / Session(s): 5/22am TP3 Making & Using Bootaagan

Brown, Elizabeth (she/her), Michigan Technological University



Elizabeth Brown is entering her fourth year at Michigan Tech and is pursuing a degree in Sustainability Sciences and Society, along with a minor in Earth Sciences. She is currently supporting some ongoing research focused on environmentalism, community engagement, and food sovereignty. In the future, Elizabeth aims to work with Indigenous peoples on tribal-lead environmental conservation, and to help communities fight back against large corporations. Now and in her future, she hopes to promote self-reliance within communities and work with those who are also seeking social and environmental justice.

Role(s) / Session(s): Planning Committee

Buffalo, Shelley (Meskwaki), Upper Midwest Indigenous Seed Keepers Network



Shelley Buffalo lives with her two sons on the Meskwaki Settlement, in central Iowa. Iowa is the land between

two rivers, the Mississippi and the Missouri, located in the upper midwest of the United States. Iowa is the most biologically altered state in North America. Where there was once lush oak savannah, tall grass prairie, forested river valleys, wetlands, marshes and many unpolluted springs, streams, lakes and rivers, there is now an ecology and landscape unrecognizable to itself from industrial agriculture, commodity farming and development. Shelley reflects, “We Meskwaki are an island of indigeneity tenaciously holding onto our language, culture and relationship with the land while surrounded by the impact of European settlement. It’s a challenging environment to grow up in, to say the least, and the Meskwaki, as any historian of their resistance to colonization knows, are up to the challenge. This is my home. Wherever I may wander, my path winds back home to my community along the Iowa River. I’m drawn back because this is where I belong and who I belong to. This community formed me into who I am today. Some of that formation was harsh and some of it was loving. I am middle aged now and still have much to learn. If there is one thing that I can do in my lifetime that is meaningful, it is to interrupt colonization by staying committed to my own Meskwaki cultural development. Everything I do and say is measured by what my elders have taught and continue to teach me.” The Meskwaki are unique in that their land based community is a settlement, not a reservation. The Meskwaki resisted removal to reservations west of the Missouri River and established the Meskwaki Settlement in 1857 with the purchase of 80 acres near Tama, Iowa. The settlement has grown to over 8,600 acres. Here’s a link to learn more about the Meskwaki: <https://www.meskwaki.org/history/>

Role(s) / Session(s): 5/21pm Seed lineage & genealogy

Burton, Havilah (white, she/her), Montana State University



Havilah graduated from Montana State University Spring 2021 with a B.S. in Hospitality Management. While at MSU, she did independent research under Dr. Wan-Yuan Kuo in the Food Product Development Lab concerning market viability for the smoked fish product to support Native food sovereignty. Havilah’s interest in this project stems from her upbringing on Flathead Lake and moved back to the lake after graduation.

Link(s) of interest: MSU Food Product Development: [Food Product Development Lab - Food Product Development Lab](#) (MSU), [Education at Salish Kootenai College](#), [Empower yourself today.](#), [Native Fish Keepers, INC.](#)

Role(s) / Session(s): 5/21pm Indigenous producers & practices

Black Elk, Linda (Korean/Mongolian/Catawba descent), United Tribes Technical College



Luke and Linda Black Elk are food sovereignty activists and teachers of traditional plant uses, gardening, food preservation, and foraging. They spend their time collecting and preparing traditional foods and medicines for Indigenous peoples and communities in North Dakota, South Dakota, Minnesota, and beyond. Linda is the Food Sovereignty Coordinator at United Tribes Technical College, where she teaches ethnobotany and traditional skills. Together, Luke and Linda sit on the board of Makoce Ikikcupi, a Native non-profit, which is a Reparative Justice project on Dakota lands in Minnesota. Luke and Linda make sure their three sons stay involved in all of this important work, so they may learn about the importance of feeding themselves and their communities with food and medicine that nourishes and heals mentally, emotionally, physically, and spiritually.

Link(s) of interest: [Makoce Ikikcupi \(Land Recovery\) – A Project of Reparative Justice](#), [United Tribes Technical College: Home](#)

Role(s) / Session(s): 5/21am Indigenous producers & practices, 5/22 Food is Medicine Plant Walk

Black Elk, Luke (Itazipco Lakota), Cheyenne River Reservation

Luke and Linda Black Elk are food sovereignty activists and teachers of traditional plant uses, gardening, food preservation, and foraging. They spend their time collecting and preparing traditional foods and medicines

for Indigenous peoples and communities in North Dakota, South Dakota, Minnesota, and beyond. Luke is one of the founding board members of the Tatanka Wakpala Model Sustainable Community, which is a Native non-profit on the Cheyenne River Nation focusing on traditional building design, permaculture, food sovereignty, and a return to Lakota spirituality as a guide for everyday life. Together, Luke and Linda sit on the board of Makoce Ikikcupi, a Native non-profit, which is a Reparative Justice project on Dakota lands in Minnesota. Luke and Linda make sure their three sons stay involved in all of this important work, so they may learn about the importance of feeding themselves and their communities with food and medicine that nourishes and heals mentally, emotionally, physically, and spiritually.

Link(s) of interest: [Makoce Ikikcupi \(Land Recovery\) – A Project of Reparative Justice](#), [United Tribes Technical College: Home](#)

Role(s) / Session(s): 5/22 Food is Medicine Plant Walk

C

Cadeau, Denise (Keweenaw Bay Indian Community), Keweenaw Bay Ojibwa Community College, Anishinaabe Studies Department Chair

Role(s) / Session(s): 5/20 KBIC DIGs

Chavez, Genesis (Hispanic / Latina, she/her)

Genesis is pursuing a M.S. in Sustainable Food Systems at Montana State University. Genesis is currently co-developing a tasty, nutrient-dense snack with youth at the Flathead Reservation in Montana. Her research focuses on utilizing locally produced and culturally relevant ingredients such as Bison, Saskatoon berries, and Indian ricegrass to connect younger generations to their food heritage. By engaging youth in the development process, she hopes to create a sense of ownership and

empowerment. Genesis hopes to become an advocate for safe, nutritious, and inclusive food systems where no one is left behind.

Link(s) of interest: MSU Food Product Development: [Food Product Development Lab - Food Product Development Lab](#) (MSU), [Education at Salish Kootenai College](#). [Empower yourself today.](#), [Native Fish Keepers, INC.](#)

Role(s) / Session(s): 5/21pm Indigenous producers & practices

Collia, Cortney (Ojibwe, Scandinavian, Italian descent)



Cortney Collia is a student of the natural and healing arts, an environmental educator, and Earth advocate. Currently attending the Institute for Massage Education to expand on the knowledge and skills she has gained in various healing modalities. Through her studies of Hawaiian Lomi Lomi massage, life coaching, birth doula training and apprenticeship with traditional Ojibwe Medicine man Donnie Ozahwanaqwat Dowd, she hopes to aid those in need with their continued physical, mental, emotional and spiritual health. She has spent 20 years in outdoor education, conservation and land restoration and pairs that with 8 years teaching about the cultural history, importance, restoration and protection of Manoomin (Wild Rice) with Roger Labine of Lac Vieux Desert which helps her form her holistic and

integrated approach to life. She is an active advocate for water and environmental health who works under the philosophy that the physical, spiritual, mental and emotional health of humans is directly related to and reliant upon the health of the Earth and all of those beings who reside here.

Link(s) of interest: [Plants & Gathering](#) (glifwc.org), [NATIVE WILD RICE COALITION - Home](#), [Manoomin \(Wild Rice\)](#)

Role(s) / Session(s): 5/22pm Wild Rice (Manoomin) Processing and Traditional Knowledge

Cornelius, Dan (Oneida), Intertribal Agriculture Council

Role(s) / Session(s): Leadership Team, Planning Team, 5/21am Indigenous producers & practices

D

DeDecker, James, Michigan State University



Dr. James DeDecker is Director of the MSU Upper Peninsula Research and Extension Center (UPREC) in Chatham, MI. He is a partner in the "'Northern Flint Corn Revitalization'" project, supervises the UPREC Farm Business Incubator program, provides leadership for the Hemp TRIM project. He has partnered with

Indigenous communities in Michigan on other food and agriculture projects since 2014.

Link(s) of interest: [MSU Upper Peninsula Research and Extension Center](#), [College of Menominee Nation Sustainable Development Institute – Research Education Outreach](#), [Hemp Tribal Research Initiative for Michigan \(TRIM\) 2020 CBD Hemp Cultivar Trial](#), [Waishkey Bay Farm | Bay Mills Community College](#), [Ziibimijwang Farm - Minogin Market - Northern Michigan](#)

Role(s) / Session(s): 5/22am Engaging in equitable Indigenous community and institutional partnerships

Dowd, Jon (Keweenaw Bay Indian Community), Keweenaw Bay Ojibwa Community College

Role(s) / Session(s): 5/20 KBIC DIGs

Doxtator, Arlie (Oneida Nation), Native American Food Sovereignty Alliance



Arlie Doxtator is a professional chef of 30+ years from the Oneida Nation in Wisconsin. In the past 20 years he has done research on many of the indigenous foods of the Lotinuhshyo=ni= – People of the Long House, with an emphasis on Oneida Nation specific foods and cooking techniques, specifically cooking in Lotinuhshyo=ni= clay pots. He has worked with many staff members in the Oneida Cultural Oneida and Mohawk clay pot makers as

well as others from the Six Nations, to reintroduce their indigenous foods and cooking techniques to his people and shares his journey of Shiakwa> shutlané yukwakkwa> - reconnecting to our foods. Today, you can find him working in the gardens, presenting at Native food summits, or cooking alongside some of the best cooks in Lotinuhshyo=ni= Confederacy, preparing meals for the recitation of The Great Law of Peace and the constitution of the Iroquois Confederacy.

Link(s) of interest: [NAFSA::Native American Food Sovereignty Alliance](#) | [Native American Food Sovereignty Alliance](#)

Role(s) / Session(s): 5/21pm Cooking with Clay Pots, 5/22am Cooking with Clay Pots

E

Early, Zac (White Earth Ojibwe)



Zac Early is the co-director, with Kaitlyn Grenier (Bemidji MN), of the native led grassroots nonprofit, Manidoo Ogitigaan. Manidoo Ogitigaan is a grassroots native led nonprofit organization based in Bemidji MN and serving native community members in northern MN.

Role(s) / Session(s): 5/21 TP Anishinaabe Jiimaanan; The roles and spiritual connections of traditional watercraft to our food systems and seasonal foodways; 5/22 TP Building an Anishinaabe Iskigamiziganaatig (sugaring/kettle frame)

Etnia Kaqchikel, Ines Cuj



Ines Cuj de etnia Kaqchikel coordinadora de IMAP, Licenciada en Contaduría Pública y Auditoría, cómo Mujer es un reto para mí ser la coordinadora de una Asociación con más de 20 años, en nuestra cultura es difícil que las mujeres sobresalgan en el ámbito laboral pero puedo decir que somos capaces de alcanzar nuestros sueños y tomar responsabilidades grandes, son 9 años donde he sido parte del equipo IMAP y durante los últimos 4 años he dirigido la asociación en los dos últimos 2 años han sido los más difíciles ya que vivimos las secuelas de una pandemia, pero no ha sido imposible seguir trabajando.

Link(s) de internet: [About the Mesoamerican Permaculture Institute \(IMAP\)](#), [Niñez...¿futuro de nuestro país? | EntreMundos](#), [La Producción Local ante los Retos Actuales | EntreMundos](#), [£30,000 Prize Celebrates Climate Solutions](#)

Role(s) / Session(s): 5/21pm Nutrición nativa con enfoque en Amaranto

F

Fain, Abi (Citizen of the Choctaw Nation), Intertribal Ag Council



Abi Fain is an attorney who has devoted her career to tribal advocacy and protecting tribal sovereignty. The scope of Abi's practice has ranged from representing tribes in federal litigation and advocating on behalf of tribes before members of Congress and federal agencies, to working with tribes on developing and implementing tribal codes and policies tailored to meet their needs and support their goals. Prior to practicing law, Abi worked for the Notah Begay III Foundation, where she worked on developing messaging around the correlation between food deserts in Indian Country and negative health outcomes among Native children. It was here she first began to understand the critical need for agriculture development in Indian Country. Abi received her bachelor's degree from Oklahoma State University, and her J.D. and Certificate in Federal Indian Law from the University of Oklahoma College of Law. She is licensed to practice law in Oklahoma, as well as the Osage Nation, the Muscogee Nation and the Cherokee Nation.

Role(s) / Session(s): 5/21am Food Justice and Ethics

Falck, Jen (Oneida Nation), Kahulahele Farmstead, Menominee Dept. of Agriculture & Food Systems
Jen Falck currently works for the Menominee Tribe's Department of Agriculture and Food Systems focusing on food policy, food code. Jen is a Co-Owner of Kahulahele Farmstead in Oneida, Wisconsin. Her family

operates a small scale regenerative produce operation, including chicken, eggs, and pork. Kahulahele's goal is to build a micro food system and provide quality food to their tribal community. The farm sells products, accepts Supplemental Nutrition Assistance Program benefits, and focuses on bartering for their products. Jen's family is also part of Ohelaku- Oneida's grassroots white corn growing group. Jen has a BS in Natural Resource Management and a Master's in Public Administration. She worked for the Oneida Nation for many years as a Sanitarian and then as Director of the Legislative Reference Office. She currently works for the Menominee Tribe's Department of Agriculture and Food Systems.

Link(s) of interest: [Menominee Tribal Department of Agriculture and Food Systems \(Facebook\)](https://www.facebook.com/Kahulahele), <https://www.facebook.com/Kahulahele>, [NAFSA::Native American Food Sovereignty Alliance | Native American Food Sovereignty Alliance](#), [Dream of Wild Health – Native-grown, youth led, Ukwakhwa](#)

Role(s) / Session(s): 5/21pm Seed lineage & genealogy, 5/21pm Indigenous producers & practices

Ferreira, Evie (Yoeme Yaqui, Mestiza Mexicana, Portuguese), Native American Studies: Food Sovereignty Lab Steering Committee Member at Humboldt State University



Evie Ferreira is passionate about intergenerational efforts to steward the land, restore traditional plants and Native lands, and revitalize Native Foodways. For the last four years, she has dedicated time to the Potawat Community Food Garden at the United Indian Health Services. During her mentorship with the Potawat farming crew, she strived to uplift food as medicine, support revitalizing community wellness, and provide healthy food for the local rancherias and reservations. She also assists in organizing college student projects centered around environmental engineering, community-based learning, and growing food in good relation to the land. She is one of the original students to help found Rou Dalagurr, the Native American Studies: Food Sovereignty Lab & Cultural Workspace. Today, Evie is the Native Foodways Manager at The Cultural Conservancy.

Links of interest: [Learn about the Food Sovereignty Lab & Cultural Workspace](#), [hsunas](#), [NAS Food Sovereignty Lab & Cultural Workshop Space at HSU](#)

Role(s) / Session(s): 5/22am Returning to ourselves and reclaiming Indigenous food practices

Kevin Finney, Waabooz Ziibing Makuker Family



Kevin is a community activist, who over the past twenty years has worked to promote equitable and sustainable solutions through community based revitalization of traditional knowledge and land-based relationships in Indian Country. Kevin served as Executive Director of the Jijak Foundation for the Match-E-Be-Nash-E-Wish Band of Pottawatomi Indians from 2012- 2016, and currently serves as Executive Director of the Great Lakes Lifeways Institute and a partner at Nengoskwan Consulting. He makes his home with his family along the beautiful Waabozosiibing (Rabbit River) in Western Michigan.

Link(s) of interest: ["BEST OF" Red Hoop Talk, https://www.youtube.com/watch?v=m6HOjw2NOo, Matthaei Botanical Gardens and Nichols Arboretum | Two Great Locations, One Organization](https://www.youtube.com/watch?v=m6HOjw2NOo)

Role(s) / Session(s): 5/21am Indigenous producers & practices, 5/21pm Anishinaabe Jiimaan; The roles and spiritual connections of traditional watercraft to our food systems and seasonal foodways, 5/22pm Building an Anishinaabe Iskigamiziganaatig (sugaring/kettle frame)

Fisher II, Joseph N. (Saginaw Ojibwe),
Saginaw-Chippewa Tribal College



Joseph Fisher is a student at Saginaw-Chippewa Tribal College assisting with the Hemp TRIM project at that location. He is also a community organizer focused on Indigenous food and land revitalization.

Links of interest: [Hemp Tribal Research Initiative for Michigan \(TRIM\) 2020 CBD Hemp Cultivar Trial, Waishkey Bay Farm | Bay Mills Community College, Ziibimijwang Farm - Minogin Market - Northern Michigan](#)

Role(s) / Session(s): 5/22am Engaging in equitable Indigenous community and institutional partnerships

Francis, Brandon NMSU Agricultural Science Center



Brandon Francis was born and raised on Black Mesa, Arizona. His clans are: Nát'oh dine'é Táchi'ni nishli, Tótsohnii bashishchiin, Tódich'ii'ni ei dashichei, Kinlichii'ni dashinali. Since 2014, Brandon Francis has been working as a Research Laboratory Technician and Education Resource Coordinator for the NMSU Agricultural Science Center in Farmington, New Mexico. One of his initial projects was being part of a human study where NMSU wanted to see how gardening affected participants' diet and exercise. In this study, Brandon built backyard gardens for participants on the Navajo Nation who lived along the San Juan River. During the Gold King Mine spill of 2015, Brandon got involved in 3 studies (currently ongoing) that monitor the health of the farms in the San Juan River Valley. This guided him to become deeply involved with many communities along the San Juan River and form lasting connections which endure today. Brandon's current research project is called Yéego Gardening where he teaches gardening to third and fourth graders on the Navajo Nation. Brandon hopes this project will help kids reconnect to their Diné cultural ties to agriculture. He also farms and gardens with his family and works with many partnerships on soil testing and teaching dryland farming practices.

Role(s) / Session(s): 5/22am Returning to ourselves and reclaiming Indigenous food practices

G

Gagnon, Valoree S (Korean, British/Irish/Scottish), Michigan Technological University



Valoree S Gagnon (she/her/ki/kin) serves as an Assistant Professor in the College of Forest Resources and Environmental Science, and the Director for University-Indigenous Community Partnerships at the Great Lakes Research Center, at Michigan Technological University. Gagnon's interdisciplinary expertise in environmental policy, food sovereignty and community-engaged research focuses on human dimensions of natural resources and the socio- cultural impacts of legacy toxic compounds, particularly on fishing communities. Her research, teaching, and service center on elevating Indigenous peoples and knowledge, facilitating equitable research practice and design, and guiding partnerships that prioritize the protection and restoration of land and life in the Great Lakes region.

Link(s) of interest: [Bridging Knowledge Systems and Equity, Sharing Resources](#)

Role(s) / Session(s): Leadership Team, Planning Team, 5/20 KBIC Sand Point

Garcia, Summer

Role(s) / Session(s): 5/21am Carving Cooking Paddles and Planting Sticks, 5/21pm Anishinaabe Jiimaan; The roles and spiritual connections of traditional watercraft to our food systems and seasonal foodways, 5/22pm TP3 Building an Anishinaabe Iskigamiziganaatig (sugaring/kettle frame)

Gazing Wolf, Joseph (Lakota/Amazigh), Arizona State University



Joseph Gazing Wolf (Lakota/Amazigh) is an Environmental Life Sciences PhD student at Arizona State University. His research interests germinate from his experiences as a tribal shepherd in the Nile valley and as a buffalo range rider in the Northern plains of the US. An emerging theme of his research is the restoration of social-ecological resilience through biocultural diversity in tribal and BIPOC agricultural communities. He works to elucidate the socio-cultural, agricultural, economic, governmental, and ecological variables that contribute to social-ecological resilience and sustainable livelihoods, with a particular focus on the unique strengths, contributions, and struggles of women farmers/ranchers. In this vein, he is currently focusing on land tenure dynamics in tribal communities and how these dynamics shape tribal food sovereignty and sustainability.

Link(s) of interest: [ASU PhD candidate's ecological research on inequity is inspired by tribal identities | Graduate College, Undergraduate Research at Cal Poly Pomona, Joseph Gazing Wolf \(@shunkaha3\)](#)

Role(s) / Session(s): 5/21pm Food Justice & Ethics

Gish Hill, Christina (she, her, hers), Iowa State University
Christina Gish Hill is an associate professor in the World Languages and Cultures department at Iowa State University, focusing on American Indian/Native cultures of the Northern Plains and Midwest. Her current research explores Native food sovereignty, including the efforts of Native nations and growers to reinvigorate Native foodways, particularly Indigenous forms of agriculture, including welcoming Native seeds home through rematriation. She studies the history of Native agriculture in North American, the impact of U.S. settler colonialism, and the efforts of communities to reverse that process today.

Link(s) of interest: [Home • Three Sisters Project • Iowa State University](#)

Role(s) / Session(s): 5/22pm Returning to ourselves and reclaiming Indigenous food practices

Grenier, Kaitlyn (Bemidji MN)



Kaitlyn Grenier is the co-director, with Zac Early (White Earth Ojibwe), of the native led grassroots nonprofit, Manidoo Ogitigaan. Manidoo Ogitigaan is a grassroots native led nonprofit organization based in Bemidji MN and serving native community members in northern MN.

Role(s) / Session(s): 5/21 TP Anishinaabe Jiimaan; The roles and spiritual connections of traditional watercraft to our food systems and seasonal foodways; 5/22 TP Building an Anishinaabe Iskigamiziganaatig (sugaring/kettle frame)

Goodman, Sarah, Michigan State University



Sarah Goodman is the UPREC North Farm Coordinator. She manages research and commercial vegetable production at the North Farm, while providing mentorship and technical assistance for participants in the Farm Business Incubator program.

Link(s) of interest: [Farm Business Incubator - Upper Peninsula Research and Extension Center](#), [MSU Extension Product Center](#), [Center for Regional Food Systems Newsletter](#)

Role(s) / Session(s): 5/22am Engaging in equitable Indigenous community and institutional partnerships

Griswold, Mattie (Mixed European descent, she/her), Montana State University

Mattie has a background in environmental studies, community gardening, and collaborative partnership development. Mattie is supporting ongoing research in Native food product development and her master's thesis will support the development of a Tribal bison farm-to-school model to support economic, ecological, and community wellbeing. She hopes to support local and Indigenous food sovereignty through her graduate work and beyond.

Link(s) of interest: MSU Food Product Development: [Food Product Development Lab - Food Product Development Lab](#) (MSU), [Education at Salish Kootenai College. Empower yourself today.](#), [Native Fish Keepers, INC.](#)

Role(s) / Session(s): 5/21pm Indigenous producers & practices

H

Hart, Kathleen, Saginaw Chippewa Indian Tribes (SCIT) Elders Advisory Board



For the past 12 years Kathy has been on the Saginaw Chippewa Indian Tribes (SCIT) Elders Advisory Board (EAB) as Chair and co-chair as well as an elder delegate

for SCIT on the Michigan Indian Elders Association (MEIA). Kathy is the USDA Equity Program Coordinator in the Land Grant Office (LGO) at Saginaw Chippewa Tribal College (SCTC).

She has been at SCTC for 11 years working with science faculty and students, developing educational programs such as the High School Pathway Program and the College and Career Expo. She helps enhance student learning through programming, oversees the Environmental Stewardship Research Interns, advises the STEAM Student Organization, and helps with recruitment & retention. Kathy and SCTC student interns collaborated with Central Michigan University (CMU) Facilities Department and a two CMU students, Saginaw Chippewa Indian Tribes (SCIT) Environmental Team, and Andahwod the SCIT Elders Assisted Living center on a food waste reduction project. They diverted over 6000 tons of waste from the landfill. Students collected data, did research, and created cultural relevant recycling posters, as well as a professional poster to present at future conferences. More recently SCTC LGO collaborated with Bay Mills Community College, Michigan State University, and Ziibimijwang Farm on the Hemp Tribal Research Initiative for Michigan (TRIM) project. This has been one of the most exciting projects Kathy has been involved with thus far. This coming up season LGO staff and student interns will collect data and compare findings from last year's crops. SCTC LGO are developing a farm and an outdoor classroom to help with food sovereignty and sustainability. Kathy has four boys, two girls, and 11 grandchildren.

Role(s) / Session(s): 5/22am Engaging in equitable Indigenous community and institutional partnerships

Hawk Lessard, Kerry (Shawnee), Native American Lifelines of Baltimore and Boston

Kerry Hawk Lessard (Shawnee) is the executive director of Native American Lifelines and a lifelong Baltimorean.

Role(s) / Session(s): 5/21am Food Justice & Ethics

Henrikson, Cody (Ninilchik Village Tribe- Dena'ina and Sugpiaq), Native American Studies: Food Sovereignty Lab Steering Committee Member at Humboldt State University

Links of interest: [Learn about the Food Sovereignty Lab & Cultural Workspace](#), [hsunas](#), [NAS Food Sovereignty Lab & Cultural Workshop Space at HSU](#)

Role(s) / Session(s): 5/22am Returning to ourselves and reclaiming Indigenous food practices

Herron, Scott (Miami and Anishinaabe Ojibwe), Ferris State University



Scott Herron is a lifelong forager, professor of botany/mycology, and faculty advisor of Ferris State Mycology Club. He cultivates edible and medicinal fungi, forages seasonally for many species of mushrooms and has learned to cook with them using traditional Great Lakes foods, incorporating mushrooms into recipes that are healthy, loved by kids and adults, and often help medically, including diabetes, blood pressure regulation, brain health, heart health and more. Students from the FSU Mycology Club have been fundamental to Dr.

Herron's revitalization of ethnomycology, including how the Anishinaabeg have used mushrooms in the past and present food/medical traditions.

Link(s) of interest: [FSU Mycology Club - Home](#), [New Mycology course to be offered at Ferris State next fall](#), [Book Review: Puhpohwee for the People by Keewaydinoquay Peschel](#)

Role(s) / Session(s): Leadership Team, Planning Team, 5/21am Indigenous producers & practices, 5/22am Use of wild foraged and cultivated mushrooms in decolonized diet, 5/22pm Wild Rice (Manoomin) Processing and Traditional Knowledge

Hey, Mae



Hey stewards the Indigenous Friendship Garden at Virginia Tech. In the garden and other spaces, she works with Land to support Nature-centered learning, to close wellness inequities involving food, and to promote sustainability through kinentric ecology. She also serves Virginia Tech as an Assistant Professor, a Faculty Fellow for their Office of Inclusion and Diversity, a Faculty Affiliate for their Food Studies Program, and a Faculty Fellow for their Center for Food Systems and Community Transformation. She is a Sequoyah Fellow of the American Indian Science and Engineering Society and a member of the Native American Food Sovereignty Alliance's culinary mentorship program.

Role(s) / Session(s): 5/22pm Centering Indigenous health and wellbeing

Hotvedt, Carly Griffith, JD/MPA (Cherokee), Associate Director, Indigenous Food and Agriculture Initiative



Carly Griffith Hotvedt, a citizen of Cherokee Nation, is a seasoned legal professional, admitted to practice in Oklahoma, Cherokee Nation and Muscogee (Creek) Nation, with an affinity for government law, agriculture, tribal policy and public administration. As the Associate Director of the Indigenous Food and Agriculture Initiative, she works with tribes and in tribal policy to advance food security and tribal agriculture enterprise development, supervises staff work and research, and interfaces with policymakers to elevate Indian Country stakeholder needs and priorities. Prior to joining IFAI, she shepherded the creation of and directed the Division of Agriculture and Natural Resources at Muscogee (Creek) Nation, where she initiated an overhaul of the Agribusiness operation resulting in a 70%+ loss margin reduction and set the program on track for sustainable operation. Carly clerked for the late Oklahoma Supreme Court Justice Marion Opala. She practices Tribal Election law with a 100% success rate in the Courts of the Cherokee Nation. Carly also serves on the Oklahoma Farm Service Agency State Committee, Oklahoma State University's Political Science Advisory Board, and the Greater Tulsa Indian Affairs Commission. She is the

sponsor for the University of Arkansas College of Law's chapter of the Native American Law Student Association.

Role(s) / Session(s): 5/21am Food Justice and Ethics

J

Jacques, Kathryn (Éireannach & Balkan, white, she/her/hers), Michigan State University ExtensionKatKat coordinates MSU Extensions Federally Recognized Tribes Extension Program (FRTEP). FRTEP works to build relationships between tribal partners and extension and to leverage the resources within extension to support tribes' self-determined community food system projects and food sovereignty activities where appropriate. We co-plan and deliver youth food system programming including hands-on apple cider Press science, crop planning, seed starting & transplant production, Boat to School and seed saving.

Links of interest: [Michigan State University Extension Federally Recognized Tribal Extension Program \(FRTEP\) - Tribal Extension](#), [FRTEP with Michigan State University Extension - Home](#)

Role(s) / Session(s): Planning Team

Jacques, Larry (Niigaanigetebamase), Sault Ste. Marie Tribe of Chippewa Indians

Larry Jacques is a Member of the Sault Ste. Marie Tribe of Chippewa Indians and is part of the Bear Clan. He lives in the Gnoozhekaaning area in Brimley, MI. Larry has recently started down the path of wood working mainly engaging in small traditional projects at home with his wife and 4 yr. old son. Some of his recent wood related projects include four snowsnakes, bootagans, a maple sugar trough, an adze, cedar cordage, medallions, mallets, wood blue tooth speakers, and a handful of other projects. He and his family also spend time enjoying their small backyard garden and woods with sage,

tobacco, sweetgrass, and cedar, along with the three sisters and various other plantings. He has also worked as the Director of Strategic Planning for his Tribe for the past 7 years.



Role(s) / Session(s): 5/22am TP Making and Using Bootaagan

Jean, Monica Atkin (white, European descent), Michigan State University Extension



Monica Jean is an Extension Educator in Sustainable Agriculture. Monica is involved in Field crop production, environment and community-based agriculture research and education. Farmers and commodity groups are an integral part of her projects and programs. She is a member of the Midwest Cover Crops Council Board of Directors, North Central Climate Collaborative Executive Committee, and the North Central Region Water Network. She has a lot to learn about belonging to the land and tries to demonstrate that awareness through her professional work by listening, learning, and

teaching about climate change, soil health, cover crop and cropping system research, education, and outreach. Monica has a MS in Animal Science from Michigan State University, B.S in Biology from Central Michigan University and an upbringing on a small, diverse, carbon sink farm around Mt. Pleasant, MI. She would like to recognize that her family's farm occupies the ancestral, traditional, and contemporary lands of the Anishinaabeg.

Link(s) of interest: [MSU Cover Crops Site](#), [Midwest Cover Crops Council](#), [MSUE Farm Resilience](#), [@Agnomad](#), [North Central Climate Collaborative](#), [North Central Region Water Network](#)

Role(s) / Session(s): 5/20 KBIC DIGs

Jescovitch, Lauren (she/her), Michigan Sea Grant Extension

Dr. Lauren Jescovitch works as an Extension Educator in the Houghton/Hancock area in the Upper Peninsula. Lauren's work focuses on state and tribal aquaculture and commercial fisheries, HACCP and seafood processing, water quality, STEM education, and 360 technology. Lauren also has an office at the Great Lakes Research Center where she collaborates with researchers from Michigan Tech University and serves on the Western UP Food Systems Collaborative.

Link(s) of interest: [Michigan Sea Grant | Helping to foster economic growth and protect Michigan's coastal, Great Lakes resources through education, research and outreach.](#), [MSU Extension](#)

Role(s) / Session(s): 5/21pm KBIC fisheries: An immersive 360 experience from the waters of Lake Superior

John, Robin (Oneida Nation WI), Ohe-láku (among the cornstalks)

Ohe.laku is a non-profit Native American Agriculture Co-op. We are 18 adults and 19 youth that grow our

heirloom white corn on the Oneida Reservation in WI. Each one of us brings a particular gift or skill to the group that makes us stronger together. We use traditional growing methods, conservation growing methods and conventional growing methods on three different fields. Ours is a year round responsibility, as we prepare the fields and plant together in the spring, care for the plants together in the summer, hand harvest, hand husk, hand braid in the fall and weigh, distribute and plan in the winter. Distribution of corn depends on the number of hours worked divided by the total harvest weight.

Link(s) of interest: [Ohe-láku - Among the Cornstalks](#)

Role(s) / Session(s): 5/21 Traditional Corn Processing

Johnson, Biskakone Greg (Lac du Flambeau Ojibwe)



Biskakone Greg Johnson is a proud member of the Lac du Flambeau Band of Lake Superior Chippewa Indians. He is a devoted partner and father of four beautiful children. Biskakone is an acclaimed artist and graphic designer. He has mastered the art of Ojibwe moccasin-making and is motivated to educate the next generation of makers in this field. Greg is a teacher in the school system and community. You may find him sharing his passion for traditional seasonal Anishinaabe living with communities throughout the Great Lakes region. He is a hunter, gatherer, spear fisherman, and fierce advocate for treaty rights. His efforts to further sovereignty for the Anishinaabe have been featured in multiple publications.

Biskakone's commitment to family, ceremonies, and community will always be foremost in his life.

Role(s) / Session(s): 5/20 KBIC DIGs

Johnston, Erin (Irish/Swedish/German), Keweenaw Bay Indian Community Natural Resources Department



Erin Johnston is the Wildlife Biologist and Wildlife & Habitat Section Lead for the Keweenaw Bay Indian Community (KBIC) Natural Resources Department. She has worked for KBIC for over 12 years, 10 of those years with the Natural Resources Department. As the Wildlife & Habitat Section Lead, Erin is responsible for oversight of a number of projects related to wildlife and wetlands monitoring, habitat/native plant restoration, and invasive species monitoring and control. When she's not at work, Erin enjoys spending time with her husband and two young daughters enjoying the great outdoors.

Link(s) of interest: [Home | Natural Resource Department](#)

Role(s) / Session(s): 5/20 KBIC Sand Point

Jones, Parker (white/caucasian, he/him/his), Michigan State University



Parker Jones is an Extension Educator and small business counselor with the MSU Product Center. In this role, he helps food, agriculture & natural resource entrepreneurs to access support services and meet their business goals. Parker is also co-PI of the USDA Regional Food Systems Partnership, Food SPICE (Food System Partners Investing in Communities and Entrepreneurs) project.

Link(s) of interest: [Farm Business Incubator - Upper Peninsula Research and Extension Center](#), [MSU Extension Product Center](#), [Center for Regional Food Systems Newsletter](#)

Role(s) / Session(s): 5/22am Engaging in equitable Indigenous community and institutional partnerships

K

Kapayou, Derrick (Meskwaki), Iowa State University



Derrick Kapayou is a double masters student at Iowa State University pursuing degrees in Sustainable Agriculture and Anthropology. Derrick's research looks at the soil effects from using traditional Great-Lakes area Native American cropping techniques and crop varieties, as well as trying to learn how these collaborating communities interact with soil in a culturally significant way to grow food. As a member of the Meskwaki Nation located in central Iowa, Derrick's research project is particularly interesting to him because he gets to interact with other Native communities outside of his own while learning about the importance of soil from them. Through his research, he feels he has started to understand the importance of food growers having a respectful relationship with the Earth, as well as some of the human/ecosystem benefits associated with that type of relationship. His favorite thing to grow in his garden is cherry tomatoes because they remind him of his Grandma.

Link(s) of interest: [Home • Three Sisters Project • Iowa State University](#), [Derrick Kapayou \(@dgk68479837\)](#), <https://marshallmcdaniel.wixsite.com/soil-plant/kapayou-u-poster>

Role(s) / Session(s): 5/22pm Returning to ourselves and reclaiming Indigenous food practices

Kirby-Shoote, Kirsten (Tlingit), Native American Food Sovereignty Alliance



Kirsten Kirby-Shoote is a Tlingit food activist, chef and urban farmer originally from Portland, Ore. In 2015, she moved to Detroit in order to explore Indigenous food sovereignty and how it's integrated into urban landscapes. Kirsten is dedicated to providing the community with access to traditional foods/medicines, her agriculture project (Leilú Gardens) mission is to cultivate relationships with our plant relatives and help heal the wounds of ancestral trauma. She also hosts pop-up dinners in Detroit to raise awareness of the local Indigenous food-movement and creating a more equitable food system.

Link(s) of interest: [NAFSA::Native American Food Sovereignty Alliance | Native American Food Sovereignty Alliance](#)

Role(s) / Session(s): 5/22pm GB Narrative Change Work

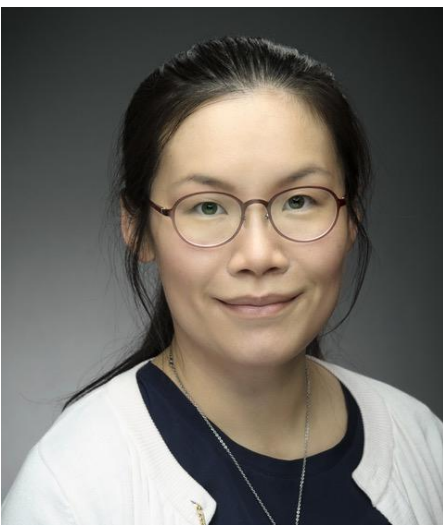
Knutson, Andrea, Oakland University



Andrea Knutson is an Associate Professor of English at Oakland University where she teaches Early American Literature. Her research explores the narrative traces of human and nonhuman sovereignties in plantation histories of the early modern British Empire. She is Co-chair of Oakland University's Native American Advisory Committee, which is responsible for creating a campus community better educated and inclusive of Native American issues, perspectives, and voices.

Role(s) / Session(s): Planning Committee

Kuo, Wan-Yuan (Asian/Taiwanese/she her hers), Montana State University



Dr. Wan-Yuan Kuo is the director of the MSU Food Product Development Lab who's research focuses on sustainable food product development – using food science knowledge to develop nutritionally, culturally, and ecologically healthy food products to support Indigenous communities. Presentation Co-Authors: Havilah Burton, Montana State University; Brittany Robles, Salish Kootenai College, Navajo; Rachel Andrews-Gould, Dean of Business Division, Salish Kootenai College, Confederated Salish and Kootenai Tribes; Dacia Whitworth, Salish Kootenai College, Confederated Salish and Kootenai Tribes; Mattie Griswold, Montana State University; Wan-Yuan Kuo, Montana State University.

Link(s) of interest: MSU Food Product Development: [Food Product Development Lab - Food Product Development Lab](#) (MSU), [Education at Salish Kootenai College](#), [Empower yourself today.](#), [Native Fish Keepers, INC.](#)

Role(s) / Session(s): 5/21pm Indigenous producers & practices

L

LaBine, Roger (Ojibwe), Lac Vieux Desert Band of Lake Superior Chippewa Indians

Roger LaBine is an enrolled member of the Lac Vieux Desert Band of Lake Superior Chippewa and is currently employed in the Environmental Department as a Water Resource Technician. Roger is the tribal delegate on the Michigan Wild Rice Initiative and co-chairs the Education and Outreach Subcommittee, and co-chairs the Michigan Wild Rice Coalition. He is a consultant/advisor on several Manoomin Research projects with the U.S. Army Corp of Engineers, the University of Minnesota, and a Manoomin Restoration Project on the properties of the University of Michigan. Roger is a member of the Midewiwin Lodge and received

his Mentoring and Teachings from the lodge, his Grandparents and his Uncle Niigaanaash (Ne-gone-osh). Roger was the recipient of the 2019 Michigan Heritage Award given by the State of Michigan and Michigan State University for his work of preservation, education, outreach, and restoration efforts throughout the State of Michigan and the Great Lakes Basin. He conducts Manoomin Camps and Manoomin workshops throughout the year across the Great Lakes Basin, and they are open to both the tribal members and to the general public.

Link(s) of interest: [Plants & Gathering](http://glifwc.org) (glifwc.org), [NATIVE WILD RICE COALITION - Home](http://NATIVEWILD RICE COALITION - Home), [Manoomin \(Wild Rice\)](http://michiganseagrant.org) (michiganseagrant.org)

Role(s) / Session(s): 5/22pm Wild Rice (Manoomin) Processing and Traditional Knowledge

Lane-Clark, Shelby (she/they,

Irish/German/Scandinavian), Michigan Technological University



Shelby Nicole Lane-Clark is a master's student at Michigan Technological University in the College of Forest Resources and Environmental Science. She is currently working under Dr. Tara Bal to assess the impact of exotic earthworms, initially introduced during the colonization of Turtle Island by Europeans, on the health

of sugar maples and how this could impact the production of maple syrup and sugar, which is traditionally a staple food for indigenous peoples of the Great Lakes region. Shelby has a background in plant-pollinator relationships and forest ecology and is interested in a career in forest health management because she is enthralled by the interconnectedness of all members of forest communities and how each member plays a vital role in the overall health of the forest. Shelby enjoys spending her free time playing with her pets, looking at cool bugs, birdwatching, cooking with her husband, gardening, and taking naps.

Role(s) / Session(s): Planning Team

Lara, Ana Maurine (Taino and Black), University of Oregon

Ana-Maurine Lara (Taino and Black) is committed to the healing of indigenous and Black relations. She is a fifth generation curandera, and every year hosts a gathering drawing together First peoples and Black relations in the Dominican Republic to talk about our stories, struggles and solidarity. She is currently an Associate Professor in Women, Gender & Sexuality Studies at University of Oregon.

Link(s) of interest: CARIBBEAN WOMEN HEALERS |, Journeys on the Dusty Road

Role(s) / Session(s): 5/22am Centering Indigenous health and wellbeing

M

Manthe, Laura (Oneida Nation Wi), Ohe-láku (among the cornstalks)



Ohe.laku is a non-profit Native American Agriculture Co-op. We are 18 adults and 19 youth that grow our heirloom white corn on the Oneida Reservation in WI. Each one of us brings a particular gift or skill to the group that makes us stronger together. We use traditional growing methods, conservation growing methods and conventional growing methods on three different fields. Ours is a year round responsibility, as we prepare the fields and plant together in the spring, care for the plants together in the summer, hand harvest, hand husk, hand braid in the fall and weigh, distribute and plan in the winter. Distribution of corn depends on the number of hours worked divided by the total harvest weight.

Link(s) of interest: [Ohe-laku - Among the Cornstalks](#)

Role(s) / Session(s): 5/21 Traditional Corn Processing



Maples, Shiloh (Ojibwe/Odawa, Little River Band of Ottawa Indians), Native American Food Sovereignty

Alliance

Shiloh Maples is the Program Manager for Native American Food Sovereignty Alliance and is a community organizer based in southeast Michigan.

Link(s) of interest: [NAFSA::Native American Food Sovereignty Alliance | Native American Food Sovereignty Alliance](#), [Dream of Wild Health – Native-grown, youth led, Ukwakhwa](#)

Role(s) / Session(s): Planning Team

Maudrie, Tara (Sault Ste Marie Ojibwe), Johns Hopkins Bloomberg School of Public Health



Tara Maudrie is an enrolled member of the Sault Ste Marie Tribe of Chippewa Indians and a member of the Baltimore and Detroit urban Native communities. Maudrie received her MSPH from the Johns Hopkins Bloomberg School of Public Health (JHBSPH), and is a PhD student in social and behavioral sciences at JHBSPH. Tara is passionate about food justice, food sovereignty, Indigenous research methodologies, and urban Native health. Maudrie coordinated a community-based participatory research study with Baltimore Native LifeLines to explore food security and food sovereignty within the context of urban Native communities. In the future, she hopes to advocate for changes in public health policy to better support urban Native food security and food sovereignty.

Link(s) of interest:

<https://www.researchgate.net/profile/Tara-Maudrie/research>, [Johns Hopkins Center for American Indian Health](#), [New Book | Indigenous peoples](#), [Momentum and Longevity for Tribally Driven Health Equity Science: Evidence from the Gathering for Health Project](#)

Role(s) / Session(s): 5/21am Food Justice & Ethics

McCovey, Louisa (Yurok), Yurok Tribe Environmental Program



Louisa McCovey, the Director of the Yurok Tribe Environmental Program (YTEP) since 2015, is a Yurok Tribal member and cultural practitioner with vast experience teaching traditional gathering and processing methods. Louisa has created the Food Sovereignty Division and the Enforcement, Response, and Education (ERE) Division of YTEP, as well as provided direction, support, and drive for the expansion and development of the Pollution Prevention Division, Water Quality Division, Community and Ecosystems Division, and Air Quality program. Outside of her professional work, Louisa is also a skilled photographer and jewelry maker, sharing the beauty of Yurok designs with the world.

Link(s) of interest: [Food Sovereignty Division - Yurok Tribe Environmental Program](#), [Nue-ne-pueh Mehl Kee Tey-nem'mo-nee 'Oohl – Cooperation Humboldt](#)

Role(s) / Session(s): 5/22am Centering Indigenous health and wellbeing

McDonald, Amanda

Role(s) / Session(s): 5/22am Returning to ourselves and reclaiming Indigenous food practices

McGowen, Cole, Ferris State University

Cole McGowen is a recent alumnus of Ferris State University, who was a student researcher, Environmental Biology major, Mycology Club leader.

Role(s) / Session(s): 5/22am Use of wild foraged and cultivated mushrooms in decolonized diet

McGowen, Kate, Michigan Technological University



Kate McGowen is an undergraduate student at Michigan Technological University, pursuing a degree in Applied Ecology & Environmental Science. Kate is passionate about sustainable food systems, food sovereignty, and environmental justice. She has spent her time at Tech learning from those around her and exploring relationships between humans and the environment. Kate values the role of insects in our environment and partnered with a community garden in 2018 to implement pollinator habitat and nesting sites, and gardens in her free time.

Role(s) / Session(s): Planning Committee

Melchor, Polet Campos (Xicana), University of Oregon

Polet Campos Melchor is a Xicana PhD student at the University of Oregon. She studies kitchen practices among Mexican migrants in Oregon. Her work is informed by time spent in her Abuela's kitchen in rural Mexico and California.

Link(s) of interest: [CARIBBEAN WOMEN HEALERS | Journeys on the Dusty Road](#)

Role(s) / Session(s): 5/22pm Centering Indigenous health and wellbeing

Morseau, Amber (Pokagon Band of Potawatomi Indians), Director of the Center for Native American Studies at Northern Michigan University.

Amber is an alumna of Eastern Michigan University, earning her bachelor's of science in psychology and anthropology (2016) and a masters of arts in educational leadership, higher education student affairs (2018). She has served as the Native American Recruitment Coordinator under the Wokini (whoa-kee-nee) Initiative at South Dakota State University, and later became the American Indian Programs Coordinator. Her time at SDSU brought growth and inspiration for her to go beyond programming and recruitment to conduct research to promote cultural connectedness to science in; "Storytelling through Science: Using Oral History and Chemistry to Revitalize Quill Working Societies", a project focusing on decolonizing curriculum in tribal schools and the rematriation of traditional knowledge in contemporary education. She is the Secretary of the Michigan Indian Education Council. As the Director of the Center for Native American Studies at Northern Michigan University she applies her knowledge and passion for student and community growth by supporting faculty autonomy in the classroom,

supporting student-led initiatives, and providing research bridges and opportunities between academic and tribal communities.

Role(s) / Session(s): Planning Team

O

P

Palmer, Abbey (white, she/her), Community Food Systems Educator, Michigan State University, Upper Peninsula Research and Extension Center



Abbey coordinates educational activities for people of all ages who are curious about where food comes from and how it is produced. Abbey became involved with food and farming through work at the Marquette Food Co-op, Rock River Farm, then came onboard at the UP Research and Extension Center in 2015. Her work focuses on how K-12 students and producers can work together on sustainability issues with outcomes that benefit the whole community.

Link(s) of *interest:*
<https://www.canr.msu.edu/uprc/education>

Role(s) / Session(s): Leadership Team, Planning Team

Palzewicz, Alex (Polish, German, French Canadian, she/her), Taste the Local Difference

Alex Palzewicz grew up in the Upper Peninsula, and for the last four years has been working to support small food and farming businesses in her work with Taste the Local Difference and the Upper Peninsula Food Exchange. She has over 10 years of restaurant experience and is a graduate from Northern Michigan University's Hospitality Management program.

Link(s) of interest: [Book by Decolonizing Diet Project Edited by Martin Reinhardt, Leora Lancaster, & April Lindala, Taste the Local Difference | Marketing Local Food in Michigan, food products & catering | RENEGADE SHEEP | upper peninsula | food](#)

Role(s) / Session(s): 5/21am Relationships Cooking Demonstration & Dialogue: Procuring, Utilizing and Respecting Indigenous Foods

Plenty Sweetgrass-She Kills, Ruth (Hidatsa, Mandan, Sioux, Assiniboiné), Nueta Hidatsa Sahnish College



Ruth is the Food Sovereignty Director for the Nueta Hidatsa Sahnish College. She enjoys growing, gathering, and trading for traditional plant foods and medicines.

Link(s) of interest: [Welcome - NHS College](#)

Role(s) / Session(s): 5/21am Indigenous producers & practices

Pressley, Rachael (she/they), Western Upper Peninsula Planning and Development Region



Rachael Pressley is the Regional Planner for the Western U.P. Planning and Development Region (WUPPDR). She has worked for WUPPDR since May 2018 after she returned to live in the Western Upper Peninsula with her husband, child, and dog. Her planning responsibilities include rural food systems, hazard mitigation, recreation, and non-motorized transportation. Rachael also coordinates a local seed library, volunteers for the farmer's market and participates in a mutual aid group called Growing From the Heart. Rachael is originally from Alaska and enjoys spending time outdoors, foraging for berries and mushrooms, hiking, gardening, and cooking.

Link(s) of interest: <https://www.wupfoodsystems.com/>

Role(s) / Session(s): Planning Team

R

Rahrig, Jamie (she/hers) Michigan State University Center for Regional Food Systems and MSU Product Center



Jamie Rahrig manages the Michigan Good Food Fund at Michigan State University Center for Regional Food Systems and is part of the MSU Product Center team. In her role, Jamie provides business coaching to good food businesses statewide from farm to fork with a goal of providing equitable access to healthy and affordable food. She has focused her career on public health issues from nutrition and food access to cancer. She has a Master of Public Health from UM Flint and a Bachelor of Science in Dietetics from MSU.

Link(s) of interest: [Michigan State University Center for Regional Food Systems](#), MSU Product Center, [Funding Sources for Food-Related Businesses](#), [Michigan Good Food Fund](#)

Role(s) / Session(s): 5/22am Engaging in equitable Indigenous community and institutional partnerships

Ravindran, Evelyn (Keweenaw Bay Indian Community Lake Superior Ojibwa, Standing Rock Lakota), Keweenaw Bay Indian Community Natural Resources Department



Evelyn Ravindran is an enrolled member of the Keweenaw Bay Indian Community (KBIC) and serves as the Director of Natural Resources for the KBIC. In working for the KBIC for more than three decades, she has served in many capacities for the protection of treaty resources and revitalization of food sovereignty. Her main priorities are to share KBIC stewardship and governance practices for Lake Superior basin communities and to work in partnership with others for the restoration and protection of relationships between water, air, fisheries and forests, and many other plant and wildlife communities.

Link(s) of interest: [Home | Natural Resource Department](#)

Role(s) / Session(s): 5/20 KBIC Sand Point

Reinhardt, Martin (Sault Ste. Marie Tribe of Chippewa Indians), Northern Michigan University



Dr. Martin Reinhardt is an Anishinaabe Ojibway citizen of the Sault Ste. Marie Tribe of Chippewa Indians from Michigan. He is a tenured professor of Native American Studies at Northern Michigan University. He is the president of the Michigan Indian Education Council, and the lead singer and songwriter for the band Waawiyeyaa (The Circle). His current research focuses on revitalizing relationships between humans and Indigenous plants and animals of the Great Lakes Region. He has taught courses in American Indian education, tribal law and government, and sociology. He has a Ph.D. in Educational Leadership from the Pennsylvania State University, where his doctoral research focused on Indian education and the law with a special focus on treaty educational provisions. Martin serves as a panelist for the National Indian Education Study Technical Review Panel and as the primary investigator for the Decolonizing Diet Project. He has also served as Chair of the American Association for Higher Education American Indian/Alaska Native Caucus, and as an external advisor for the National Indian School Board Association. He also holds both a Bachelor's and a Master's degree in Sociology.

Link(s) of interest:

<https://www.facebook.com/groups/decolonizingdietproject>

Role(s) / Session(s): Leadership Team, Planning Team, 5/22pm Centering Indigenous health and wellbeing

Richards, Marie R. (Sault Ste. Marie Tribe of Chippewa Indians), Sault Ste. Marie Tribe of Chippewa Indians
Marie R. Richards is the Repatriation and Historic Preservation Specialist for Sault Tribe and Sault Tribe member. Ms. Richards is currently working on her PhD in Industrial Heritage and Archaeology at Michigan Technological University. Her work in both spaces focuses on traditional cultural landscapes and the repatriation and rematriation of Ancestors, land, seeds and foodways.

Link(s) of interest: [Sault Tribe Language and Culture - Home](#) (Facebook), [Language & Culture - The Sault Tribe of Chippewa Indians Official Web Site](#)

Role(s) / Session(s): 5/22pm Bridging traditional and scientific ways of knowing to restore land and life

Richardson, Dustin (Blackfeet), Native American Lifelines of Baltimore

Dustin Richardson (Blackfeet) is the clinical director of Native American Lifelines.

Role(s) / Session(s): 5/21am Food Justice & Ethics

S

Schmidt, Karena (German), Keweenaw Bay Indian Community Natural Resources Department



Karena is an ecologist for the Keweenaw Bay Indian Community Natural Resources Department. Within her oikos are lichen and fungi of intricate beauty, orchids of the boreal sort, increasingly fertile garden soils, trees that have grown very old, dark fruits, buzzing invertebrates pollinating alluring blossoms, wetland teas that energize and heal, vertebrates beckoning with new pathways to follow, and manoomin telling vivid stories to guide her with teachings on how to reciprocate the many gifts from the Earth.

Link(s) of interest: [Food Sovereignty | Natural Resource Department](#)

Role(s) / Session(s): Planning Team, 5/20 KBIC DIGs

Shaw, Emily (German/British ancestry), Michigan Technological University

Emily Shaw is a PhD student doing research, in partnership with the Keweenaw Bay Indian Community, to quantify chemical contamination in fish. Previously, she taught Great Lakes ecology to students of all ages. Her dissertation research has refocused her work towards food systems. She enjoys tending vegetable gardens, cooking and sharing meals with friends, and hiking.

Link(s) of interest: NA

Role(s) / Session(s): Planning Team, 9/19 KBIC Sand Point

Sprague, Frank (Potawatomi), Waabooz Ziibing Makuker Family



Frank Sprague is a Potawatomi artist and traditional knowledge carrier from SW Michigan. Over the past 30 years his work has largely focused on working with Native youth as well as teaching traditional woodworking and other art forms including drum making and making lacrosse sticks. He has also been a part of many community canoe builds, serves as a firekeeper for his community and has been involved in many other native community projects and initiatives throughout his life.

Role(s) / Session(s): 5/21am Carving Cooking Paddles and Planting Sticks, 5/21pm Anishinaabe Jiimaan; The roles and spiritual connections of traditional watercraft to our food systems and seasonal foodways

Stanley, Kristina (Red Cliff, Ojibwe), Native American Food Sovereignty Alliance (NAFSA), I-Collective



Kristina Stanley (Red Cliff Ojibwe) is an advocate, chef, and community organizer currently located in the Midwest in SouthCentral Wisconsin. Kristina attended Northland College where she studied Ecopsychology – with a focus on Horticulture Therapy. Her studies focused around food ecosystems, food access, and how an individual's relationship with food and the natural environment affects both physical and mental health. Kristina joined the Native American Food Sovereignty Alliance (NAFSA) in 2021 as the Food & Culinary Program Coordinator, where she works diligently to connect Indigenous people to resources needed to develop regional Culinary Food Sovereignty networks and initiatives. Kristina is also the Operations Manager and elected Leadership Team Member of I-Collective, a collective of Indigenous Activists, focused on Food Sovereignty and Narrative Change Work.

Link(s) of interest: [NAFSA::Native American Food Sovereignty Alliance | Native American Food Sovereignty Alliance](#)

Role(s) / Session(s): KBIC Culinary Team, 5/22pm GB Narrative Change Work

Stevens, Stephanie (Polish, German and Scottish), Ohe-láku (among the cornstalks)

Ohe.laku is a non-profit Native American Agriculture Co-op. We are 18 adults and 19 youth that grow our heirloom white corn on the Oneida Reservation in WI. Each one of us brings a particular gift or skill to the

group that makes us stronger together. We use traditional growing methods, conservation growing methods and conventional growing methods on three different fields. Ours is a year round responsibility, as we prepare the fields and plant together in the spring, care for the plants together in the summer, hand harvest, hand husk, hand braid in the fall and weigh, distribute and plan in the winter. Distribution of corn depends on the number of hours worked divided by the total harvest weight.

Link(s) of interest: [Ohe-láku - Among the Cornstalks](#)

Role(s) / Session(s): 5/21 Traditional Corn Processing

T

Terry, Elena (Hocak Nation), Wild Bearies

Several TBD Bearies will help with the presentation Elena Terry is the Executive Chef/Founder of Wild Bearies and is a member of the Hocak Nation. Raised in a traditional family, Elena started cooking for ceremonies at an early age and realized the importance ancestral foods have within prayer. Elena is a contributing mentor for the Native American Food Sovereignty Alliance and is also a 2021 NDN Changemaker Fellow, representing the Great Lakes region.

Link(s) of interest: [Wild Bearies](#)

Role(s) / Session(s): Planning Team, 5/22pm Wild Bearies, Building community through the healing power of food

Thompson, Taylor (Cherokee Nation), Yurok Tribe Environmental Program



Taylor Thompson, the Yurok Tribe Environmental Program (YTEP) Food Sovereignty Division Manager, is a two-spirit citizen of the Cherokee Nation. Taylor has worked in the environmental field for over ten years, with experience in wildlife, invasive species mitigation, and habitat restoration before beginning to work with indigenous food systems. In addition to program creation for the Food Sovereignty Division, Taylor also tends their personal garden at their home in Wiyot Ancestral territory and can frequently be found running through the nearby redwood forest and marshlands.

Link(s) of interest: [Food Sovereignty Division - Yurok Tribe Environmental Program](#)
[Nue-ne-pueh Mehl Kee Tey-nem'mo-nee 'Oohl – Cooperation Humboldt](#)

Role(s) / Session(s): 5/22am Centering Indigenous health and wellbeing

Tolman, Tipiziwin (Standing Rock Dakota Lakota), University of Victoria Graduate Student



Tipiziwin Tolman is Wičhíyena Dakota and Húnkpap̃ha Lakhóta from the Standing Rock Sioux Indian Reservation in North Dakota, USA. She is a representative of the Skunk, Pretends Eagle, and Yellow Lodge extended families of the Standing Rock people and the Young extended family from the Spirit Lake Dakota people. Tipiziwin carries on the tradition of winter count keeping of her Yellow Lodge ancestors, and she belongs to the Circle of Advisors for Deep Medicine Circle. Tipiziwin is a graduate of Sitting Bull College (BS), completed the Bush Foundation's Native Nation Rebuilders governance program, and Washington State University's Ti'tooqan Cuukweneewit Indigenous Teacher Preparation Project, and is currently a substitute teacher in the Pullman School District in Pullman, Washington and serves on the National Academies of Medicine's Culture of Health Program Advisory Committee. Currently, she is a graduate student in the Master's of Indigenous Language Revitalization at the University of Victoria, British Columbia, Canada. As a former Lakota Language Activities Instructor in the Lakota Language Immersion Nest from 2012 to 2017, she has served as a member and co-chair of Standing Rock's Education Consortium's Lakota Language and Culture Committee and taught at the Standing Rock Sioux Tribe's annual Dakotiyapi Lakotiyapi Summer Institute. She is

married to T Tolman, also a former Lakota language immersion instructor at Wičhákini Owáyawa on Standing Rock, and they have six children: MathoSkawin, Itazipalutaslutela, Ptehewoptuha, Wigiiyaothi, Wanblikunzawin, and Wanapheya and one grandchild, Rylen. They make their home in Pullman, Washington, and own “Haipazaza Phezuta”, Which means Medicine Soaps in the Lakota language, an online soap and body product store that promotes family, sustainability, and respectful indigenous reciprocity relationships with medicine plant relatives.

Link(s) of interest: www.haipazazaphezuta.com

Role(s) / Session(s): 5/22pm Centering Indigenous health and wellbeing

Tully, Carrie (Mixed European and Ashkenazi Jew, she/her), Native American Studies: Food Sovereignty Lab Steering Committee Member at Humboldt State University



Carrie is a co-founder of Rou Dalagurr, the Food Sovereignty Lab & Cultural Workspace. She is a graduate student in the Environment & Community program at Humboldt State University and works for Save California Salmon, and the Northcoast Environmental Center. Motivated by her own complex life experiences, she strives to address, understand, and seek ways to heal traumas by building relationships with her community. This passion is what drove her to work on the Food

Sovereignty Lab project and her thesis project which focuses on land return. There is a fundamental need for communities to build and maintain stronger bridges between them. It is Carrie's aim to establish some of those bridges via her work.

Links of interest: [Food Sovereignty Lab & Cultural Workshop Space | Native American Studies](#), [HSU Giving Native American Studies Food Sovereignty Lab - Humboldt State University](#), [HSU - Imagining an Indigenized Campus \(NAS 331 Class Project\)](#)

Role(s) / Session(s): 5/22am Returning to ourselves and reclaiming Indigenous food practices

Tzunún, Andres Shalix



Soy Andres de la comunidad de Quixaya, San Lucas Tolimán, Sololá Guatemala tengo 26 años y mi trabajo en IMAP ha sido exactamente en el proceso de Amaranto y plantas Nativas, el amaranto una planta ancestral que por sus beneficios ha sido fundamental en la alimentación básica de la cultura Maya, con los años ha ido desapareciendo y en IMAP estamos volviendo a incorporar a la dieta de las familias en las comunidades luego de un virus como el Covid vimos lo vulnerable que somos y fue cuando IMAP salió para apoyar la nutrición de las familias afectadas a través de productos como el amaranto. *Link(s) de internet:* [About the Mesoamerican Permaculture Institute \(IMAP\)](#), [Niñez...¿futuro de nuestro país? | EntreMundos](#), [La Producción Local ante](#)

Role(s) / Session(s): 5/21pm Nutrición nativa con enfoque en Amaranto

V

Vye, Erika (Welsh, Irish, German), Michigan Technological University



Erika Vye is a Geosciences Research Scientist and part of the University-Indigenous Community Partnership program at the Great Lakes Research Center, and Adjunct Assistant Professor, Geological and Mining Engineering and Sciences at Michigan Tech. With expertise in geoheritage, she believes that we have strong relationships with rocks and landscape that connect us and shape our sense of place. Erika works with many valued community partners as a geoscience educator and outreach specialist focused on formal and informal place-based education initiatives that help broaden Earth science and Great Lakes literacy in our community through shared ways of knowing.

Role(s) / Session(s): Planning Team, 5/20 KBIC DIGs

W

Wahpepah, Crystal (Kickapoo tribe of Oklahoma)

Crystal Wahpepah is an enrolled member of the Kickapoo nation of Oklahoma. She was born and raised alongside a multi-tribal community in Oakland, CA where she learned Ancestral food ways as well as the formalities of running her own catering and food business. Crystal's passion to create food by honoring the origins and land of each ingredient, as well as cultivating connection to indigenous farmers and land stewards.

Link(s) of interest: [Wahpepah's Kitchen](#)

Role(s) / Session(s): 5/22pm Returning to ourselves and reclaiming Indigenous food practices

Webster, Rebecca (Oneida Nation), Ukwakhwa Farmstead, University of Minnesota Duluth



Dr. Rebecca Webster is a citizen of the Oneida Nation; she is also an Assistant Professor in the Department of American Indian at the University of Minnesota Duluth. She and her family have a 10 acre farmstead called Ukwakhwa: Tsinu Niyukwayayathoslu (Our foods: Where we plant things). They focus on growing out varieties of Haudenosaunee foods with a focus on corn, beans, squash, and sunflowers. She and her family are also

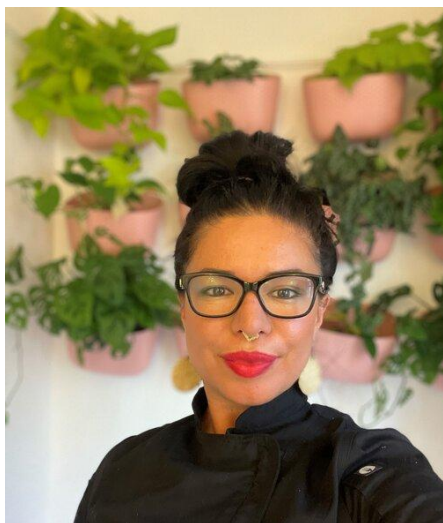
founding members of Ohe-láku (among the cornstalks), a cooperative of 10 Oneida families growing traditional heirloom corn together.

Link(s) of interest: [NAFSA::Native American Food Sovereignty Alliance](#) | [Native American Food Sovereignty Alliance](#), [Dream of Wild Health – Native-grown, youth led, Ukwakhwa](#)

Role(s) / Session(s): 5/21pm Seed lineage & genealogy

Y

Yuli, Sewa, Mi Xantico



Sewa Yuli (they/them) is a queer, community cook, Student Midwife, bodyworker, and parent. Rooted in Mexican curanderismo, Traditional Mexican postpartum care, and Food Justice advocacy, Sewa is the founder of Mi Xantico (pronounced chan-tico). In addition to the aforementioned services, they provide 1:1 meal prep services, postpartum nutritional support, catering, cooking classes and more. Centered around Ancestral Foods, Sewa utilizes culinary medicine to promote healing, connection to tradition and health autonomy in all their practices.

Role(s) / Session(s): 5/22pm Narrative Change Work

Z

Zeise, Lea (Oneida Nation), Founding Member of Ohe-láku (among the cornstalks), Agriculture Program Manager at United South and Eastern Tribes



Lea Zeise, is a citizen of the Oneida Nation and is an organizer in the Oneida white corn cooperative, Ohe.láku, and also works as the Agriculture Program Manager for a Tribal non-profit, United South and Eastern Tribes. Ohe-láku is a non-profit Native American Agriculture Co-op. We are 18 adults and 19 youth that grow our heirloom white corn on the Oneida Reservation in Wi. Each one of us brings a particular gift or skill to the group that makes us stronger together. We use traditional growing methods, conservation growing methods and conventional growing methods on three different fields. Ours is a year round responsibility, as we prepare the fields and plant together in the spring, care for the plants together in the summer, hand harvest, hand husk, hand braid in the fall and weigh, distribute and plan in the winter. Distribution of corn depends on the number of hours worked divided by the total harvest weight.

Link(s) of interest: [Menominee Rebuilders: Community | WI](#) | [Menikanaehkem](#), [Ohe-láku - Among the Cornstalks](#)

[- Home, UW Organic Collaborative | The home for organic research, education, and extension at UW-Madison](#)

Role(s) / Session(s): 5/21pm Indigenous producers & practices, 5/21 Traditional Corn

Zook, Mary Belle (Citizen Potawatomi), Communications Manager and Program Specialist, Indigenous Food and Agriculture Initiative



Mary Belle Zook heads up communications at the Indigenous Food and Agriculture Initiative and is a member of the Citizen Potawatomi Nation (Bourassa

family descendant). Agriculture has always been an important part of Mary Belle's life. She grew up on a farm outside of Waynoka, Oklahoma, participated in 4-H and FFA in her youth, and graduated from Oklahoma State University with a degree in agricultural communications. Before coming to IFAI, Mary Belle worked in CPN's Public Information Office, assisting with communication efforts, marketing and events as well as writing and editing content for CPN's monthly newspaper, the Hownikan. During her time at CPN, she won numerous state and national-based journalism awards and was named to NextGen Under 30 in 2019. Mary Belle appreciates the chance to support IFAI's mission to promote Tribal sovereignty through food and agriculture.
Role(s) / Session(s): 5/21am Food Justice and Ethics