

16th Annual Indigenous Farming Conference
Aanji-bimaajitoon Gidibaajimowininaan
Revitalizing Our Story



March 1st-3rd 2019
Maplelag Resort | Callaway, Minnesota
White Earth Reservation

HOSTED BY THE WHITE EARTH LAND RECOVERY PROJECT

WELCOME

Boozhoo all my relatives,

I'd like to personally invite each of you to the 16th Annual Indigenous Farming Conference. It's an exciting time for the White Earth Land Recovery Project as we continue to grow and adapt, remaining always adaptable, motivated, responsive, and seeking new collaborations and relationships on a pathway towards our mission.

People have travelled from many parts of North America to be here with us over the next few days. Our conference title and theme, Aanji-bimaajitoon Gidibaajimowininaan, Revitalizing Our Story, is not only important for the work of our time, but also for the legacy that we will leave for future generations. As we experience the circle of life, each generation of seed forms into being and creates new pathways for regrowth, renewal, healing and thus creating seed again to continue the cycle. When we visit collectively, our hope is that we can all share in this process to revitalizing our relationship to the seeds of life and to continue to be nourished by our traditional foods, ceremonies and stories.

I'd like to give you an idea of what you can expect. We will meet, we will gather, we will learn and we will visit about the many things that we can do to help restore balance and health in our communities. As we do this important work, we will also honor and celebrate our ancestors who left such a powerful legacy of indigenous food and health. We will hear from amazing people doing this work, Reginaldo Haslett-Marroquin, Winona LaDuke, and Rowen White are but a few. We recognize the need to have fun, honor and celebrate our own survival, and move forward into our future to a more intact indigenous food system. A highlight of the conference is the talent show happening on Saturday night. It's a time filled with fun and laughter. We hope to see you there.

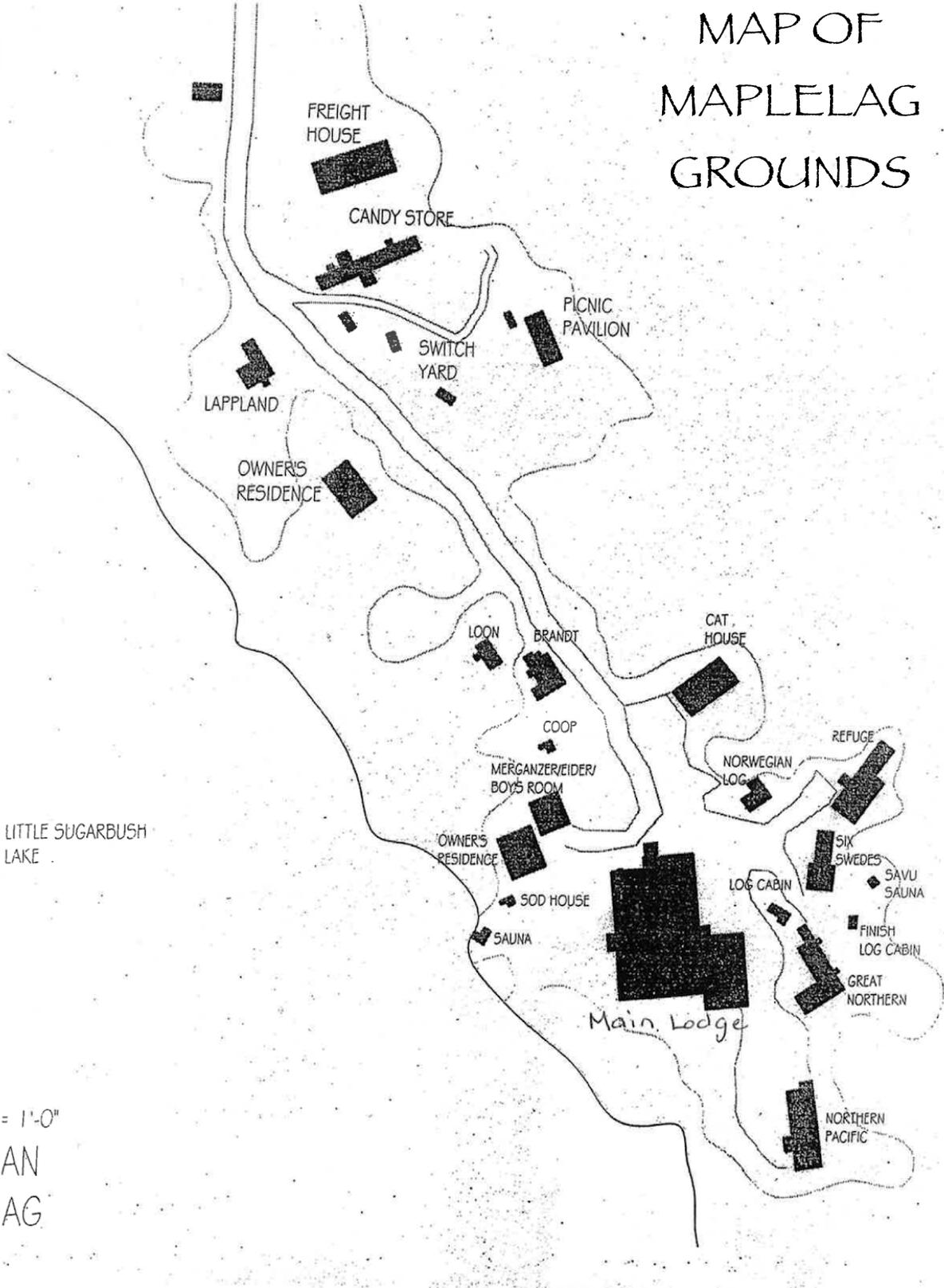
Before I close, I'd like to thank each of you for attending our conference and bringing in your expertise to our gathering. Each of you, as leaders, have the vision, the knowledge the wherewithal and the experience to help us pave our way into our future, as we Revitalize Our Story. You are truly our greatest asset today and tomorrow, and we could not accomplish what we do without your support and leadership. Throughout this conference, I ask you to stay engaged, keep us proactive and help us shape the future of the White Earth Land Recovery Project.

My personal respect and *chimiigwech* goes out to all of you.



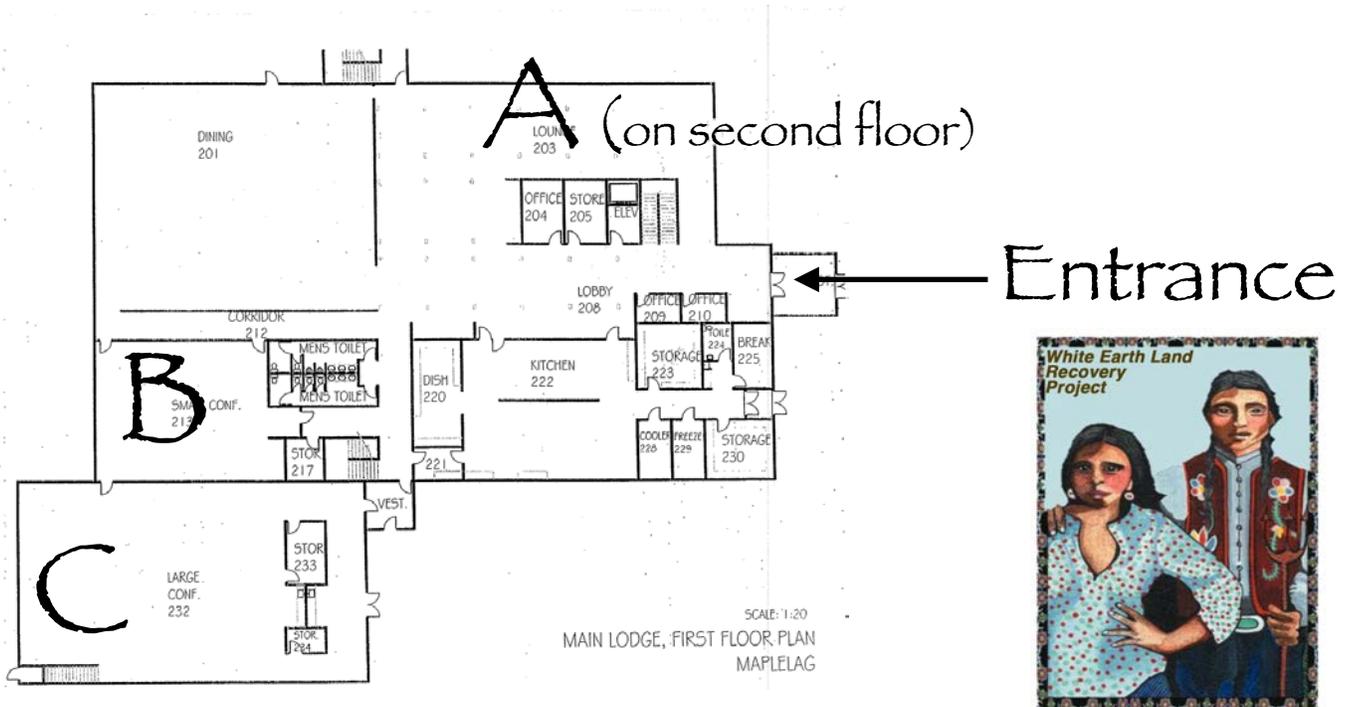
Margaret (Maggie) E. Rousu
Interim Executive Director
White Earth Land Recovery Project

MAP OF MAPLELAG GROUNDS



THERE IS ALSO A COLOR MAP OF MAPLELAG GROUNDS BY THE REGISTRATION TABLES FOR YOUR REFERENCE.

Map of Maplelag: Conference Rooms A, B, and C



There will be a camera person taking pictures for promotional use.

Please let us know at the front desk if you are not comfortable with this.

For those interested in skiing, daily ski rental is \$10

Thursday Evening- February 28th

3:00 pm- 5:00 pm Arrival & Registration

5:00 pm Meet & Greet

6:30 pm Dinner

7:30 pm Storytelling in Library - Upper Room- Join Gordy Jordain, Mary Moose, and Mike Sullivan in the sharing of traditional Anishinaabeg winter storytelling.

White Earth Land Recovery Project
607 Main Avenue, Callaway, MN 56521

www.welrp.org (218) 375-2600

Cover photo and backcover by Crystal Liepa

HONOR
THE
EARTH



LAND
STEWARDSHIP
PROJECT

NoVo Foundation
create. change.



COMPEER
FINANCIAL

Friday, March 1st, 2019 Morning

Room:	Room A: Indigenous Skills	Room B: Traditional Knowledge	Room C: Indigenous Rights
8:00-9:30	<p align="center">Breakfast Opening- Winona LaDuke Blessing: Kim Anderson Keynote Presentation: Reginaldo Haslett-Marroquin (Main Street Project & Regeneration Farms)</p>		
9:30-10:30	<p>Make a birch bark box for holding tea, plant medicines or seeds. The finished boxes will be made from winter harvested bark so you can etch floral or other designs onto it (note: class will have a \$20 materials fee per participant) (meet in basement room 102) <i>Dave Shanauquet, Punkin Shananaquet, Rachel Austin</i></p>		
9:30-10:30	<p>Revitalizing Our Story Panel: Join us in a discussion about how Non Government Organizations (non-profits) and educational institutions can both aid and sometimes complicate sovereignty movements in Indian Country. <i>Elizabeth Hoover, Assistant Professor of American Studies at Brown University and secretary of NAFSA. Terry Janis, director at Niibii Center Institute for the Rights of Nature.</i></p>	<p>Regenerative Agriculture- is not a name, it is a definition of something we do, it is a way of thinking and doing things, of reading the universe and living with and within it. It is a native indigenous concept, one that must not be appropriated and exploited to continue to the colonization of the mind and the land. It is a concept that we use to decolonize the way we think about farming, and as a result, unleash the larger potential of our community's natural resources to heal our mind, body, our spirit and earth. <i>Reginaldo Haslett-Marroquin, Ag Systems and Strategy Officer, MSP</i></p>	<p>AICHO- The American Indian Community Housing Organization will share their story of how supportive housing, community space and food sovereignty are coming together in Duluth, MN, including the upcoming Niiwin Indigenous Food Market. This presentation will focus on how traditional stories and values provide the direction forward for economic development and invite group conversation. <i>LeeAnn Littlewolf, Economic Development Director, AICHO</i></p>
10:30	<p align="center">Visiting, Vendors & Booths, Silent Auction Opens!</p>		
10:45-12:00	<p>Everyday Indigenous Eating (In basement room 103)- The unique culinary experience of indigenous families remains in our blood memory waiting for revitalization. Terry Lynn (seed keeper) and Chef Tawnya will explore the indigenous pallet journey of their family from farm/forest to table. We will be talking, sharing, and most importantly cooking some indigenous food as we reclaim our 'Everyday Indigenous Eating'! <i>Terry Lynn Brant, Tawnya Brant</i></p>		
10:45-12:00	<p>Soil Health Principles and Strategies for Implementation for Small-Scale Farmers This workshop will outline a regenerative model of soil health based on 5 principles - reduce soil disturbances, plant cover crops, add diverse species, deepen root systems and integrate livestock. We will discuss practical methods of implementation and strategies of how these soil health principles adapt to diverse scenarios (mulching, raised bed, no-till, perennial) through pictures and quotes from select sustainable farmers in Minnesota. <i>Jim Chamberlin, Zachary Paige Sustainable Farming Association of MN</i></p>	<p>Revitalizing Our Stories: A historical review of subsistence activities and agriculture of the Red Lake Ojibwe from pre-contact to present. A thorough and documented look at actual seasonal migration of the Anishinaabeg who call Red Lake home. <i>David Manuel, Red Lake Local Foods Initiative</i></p>	<p>Native Foods, Native Peoples, Native Pollinators: An Initiative of the Saint Louis Zoo Center for Native Pollinator Conservation This new initiative focuses on issues of food security of Native Americans and First Nations people, the intersection of wild and cultivated foods, cultural traditions, and food sovereignty, healthy lands and people, and nature as represented by pollinators. <i>Ed Speak, Project Manager for the Center for Native Pollinator Conservation.</i></p>

Room:	Room A: Indigenous Skills	Room B: Traditional Knowledge	Room C: Indigenous Rights
12:00-1:00	LUNCH Plenary Talk - Winona LaDuke		
1:00-2:30	Visiting, Vendors & Booths, Silent Auction Group Discussions (see registration table sign-ups) Ski Rentals \$10		
1:30-2:30	IN FRONT OF KITCHEN: Sean Sherman Sioux Chef Cooking Demonstration **Open to both youth track and adults**		
Friday, March 1st - Afternoon/Evening			
2:45-3:45	Sugar Bush Demonstration OUTDOORS!! MEET BY FRONT DOOR Ininaatig (the maple tree) has sustained the Anishinaabeg for millenia. We continue the tradition with our family sugarbush, now seeing its fourth generation of traditional harvesters. Our maple syrup is pure maple syrup. The maple sap is traditionally hand-harvested tree-to-tree, and cooked on wood fired maintained by the elders and made by White Earth tribal members. <i>JoDan Rousu, COO, Ogema Organics</i>		
2:45-3:45	Farming the Air, Aeroponic in the Ironrange - Unlike traditional farming, aeroponics produces food without the use of soil. This unique style of agriculture relies on regular misting of nutrient infused water to supply plants with their needed food supply. In combination with light produced by full spectrum light bulbs, plants can thrive indoors in the middle of Minnesota winters. Harvest Nation Inc., in Tower, MN, is using this method to confront food insecurity in Native communities and support northern Minnesota's local economy. Their presentation will be centered on issues of food sovereignty and why food matters. We will highlight Tribal Food Project and Harvest Nation's efforts to date. <i>Danielle and Denise Pieratos, Harvest Nation</i>	Indigenous Seek Keepers Network- The mission of the Indigenous Seed Keepers Network is to nourish and assist the growing seed sovereignty movement across turtle island. We accomplish this by providing educational resources, training, outreach and advocacy support on seed policy issues, and regional events. Update on the upper Midwest seed keepers initiative and seed sovereignty toolkit <i>Jessika Greendeer, Rowen White, Sierra Seeds Co-op, Dream of Wild Health</i>	Innovate Policy Solutions for Tribes in Food & Agriculture - This presentation will feature innovative policy topics for Tribal governments and individual producers to consider as they implement or upscale their on-reservation food systems or agricultural efforts. Of particular discussion will be a brief overview of the Model Food and Agriculture Code recently released by the Indigenous Food & Agriculture Initiative, the 2018 Farm Bill provisions concerning industrial hemp production in Indian country, and Tribal producer compliance with the FSMA Produce Safety rule. <i>Blake Jackson (Choctaw), Policy Officer and Attorney, Indigenous Food and Agriculture Initiative</i>
4:00-5:00	Preliminary Findings of the Indigenous Foods TEKology in the Great Lakes Region Study Join Dr. Martin Reinhardt and Tina Moses for a presentation and discussion about their sabbatical study that focused on Indigenous foods TEK in the Great Lakes Region. They will share their experiences and insights from their interviews and work with several traditional food knowledge holders from Michigan, Wisconsin, Minnesota and New York. <i>Dr. Martin Reinhardt, Tina Moses, Northern Michigan University</i>	Seed Swap Circle - Join us in a community seed swap. Please share and take seeds with care and respect, as seeds are alive and are also our ancestors that we have a built a relationship with. When you take seeds, be mindful of all the cultivation that went into producing that unique variety. Learn their story and how to grow and save their seeds. Write down all the information you can about the seed you are being responsible for.	Advancing Native Agriculture into the Future- There was an historic number of tribal provisions that directly relate to tribal producers in the Agriculture Improvement Act of 2018 (Farm Bill 2018). IAC will provide information on the Native American Agriculture Fund, "Keepseagle", application process & Farm Bill provisions and youth. IFAI will provide an overview of the Farm Bill, tribal governments and producers. <i>Dan Cornelius, Zack Ilbery, Cindy Farlee, Intertribal Agriculture Council, Blake Jackson, Indigenous Food & Agriculture Initiative</i>
5:00-6:00	Seed Swap in Room B + Lupita Salazar (Dancing Earth) Dance Workshop Room C		
6:30	Dinner - Plenary Talk Sean Sherman (Sioux Chef) 7:30 pm Film Festival - In Library - "Return to the Circle" (Intro by Kim Anderson) + "RETURN: Native American Women Reclaim Food ways for Health and Spirit" + "Seed the Untold Story"		

Saturday, March 2nd, 2019 Morning

Room:	Room A: Indigenous Skills	Room B: Traditional Knowledge	Room C: Indigenous Rights
8:00-9:00	Breakfast -Announcements		
9:00-10:00	Making Birch Bark Balm (in basement room 103)- Learn how to use a traditional dry distillation method to turn small scraps of birch bark into pure birch oil. We will use the birch oil with bear grease, willow bark and beeswax to make a powerful medicinal balm for treating sores, wounds and many common skin conditions. <i>Kevin Finney, Rachel Austin</i> **Open to both youth track and adults!**		
9:00-10:00	Organic Potato Project: How to participate in trialing and tasting new varieties that will grow well without chemicals. We will discuss how to save and plant true potato seeds to develop new varieties of potato, and methods for selecting and saving varieties that are well adapted to your own farm. Hear about a potato breeding project for organic production, and get some potato seeds to take home. <i>Ruth Genger</i>	The Sioux Chef- Sean Sherman, CEO/ Founder of The Sioux Chef and North American Traditional Indigenous Food Systems (NATIFS), will speak about the creation of the nonprofit restaurant and indigenous culinary center, Indigenous Food Lab, which will be opening in 2019 in the Twin Cities. This session will talk about the vision behind NATIFS and the creation of a network of food-focused businesses that will promote indigenous food ways, education, create and support tribal community indigenous food access points, promote and support development of more indigenous producers, and continuously create and share resources.	Indigenous Foods in the City- This session will help create space for productive dialogue around improving traditional food access for indigenous peoples living in urban environments. Participants will watch a short documentary, "Pathways:Feeding Each Other" followed by a presentation on preliminary discussion outcomes and a facilitated community discussion. These conversations will be used to frame a dialogue and action planning around removing barriers to traditional food practices for indigenous people in the cities. <i>Glenda Abbott, Wanuskewin Heritage Park</i>
10:00-10:30	Break-Visiting, Vendors & Booths, Silent Auction Group Discussions (see registration table sign-ups) Ski Rentals \$10		
10:30-12:00	Developing Indigenous Foods Based Interdisciplinary Thematic Units Join Dr. Martin Reinhardt and Dr. Jud Sojourn for an interactive presentation focused on Indigenous foods and curriculum development using an interdisciplinary thematic unit approach. Participants will have an opportunity to share their own ideas and work in small groups to fine tune their materials based on feedback from the presenters and other participants. <i>Dr. Martin Reinhardt</i>	Re-matriating Seeds - This workshop will describe projects between communities and institutions to rematriate maize varieties. We will discuss current efforts and seek input on best practices for projects moving forward. We encourage others who are currently involved in seed rematriation projects to attend the session and to contribute. Additionally we will touch on the cohort program launching in winter 2019 for those interested in learning to steward seed varieties and to be a resource for others in their community. This is a collaboration between the Indigenous Seed Keepers Network, The Intertribal Agriculture Council, and the University of Wisconsin-Madison. <i>Jessika Greendeer, David Michener, Claire Luby ,and Kevin Finney</i>	KnuCWentwecw: Learning about Land through Secwepemc Stsepkewll - In Secwepemculecw, in the Interior Plateau of British Columbia, community-led projects from Neskonlith's Switzmalph community are actively prioritizing restoration of indigenous food systems and relationships with land. Following declines in qualities and quantities of several cultural important plant species, these projects are prioritizing restoring knowledge of how to cultivate these plants, and learning Stsepkewll and Slexe'yem about relational responsibilities between plants and people. <i>Kenthen Thomas, Libby Chisolm</i>
12:00-1:00	Lunch		
1:00-2:30	Visiting, Vendors & Booths, Silent Auction Opens Group Discussions (see registration table sign-ups) Ski Rentals \$10		

Room:	Room A: Indigenous Skills	Room B: Traditional Knowledge	Room C: Indigenous Rights
<h2>Saturday, March 2nd - Afternoon/Evening</h2>			
2:45-3:45	Hominy Workshop- Learn how to process your flint corn into hominy using hardwood ashes and to make corn soup and dumplings. This will be a hands on workshop where we will lead you through the process from start to finish and teach how to dry the hulled corn for longterm preservation. (Meet outside main doors) <i>Kevin Finney, Dave Shananaquet</i> **Open to both youth track and adults**		
2:45-3:45	Agriculture on the Siseton-Wahpeton Oyate Reservation- Ella Robertson will discuss various projects at SWO on agriculture, the importance of support and leadership when starting a new project and identifying opportunities. The tribe has numerous projects related to agriculture which have been difficult to get off the ground and the tribe has also had projects that have been steady in educating the community and assisting community members. <i>Ella Robertson, Sisseton-Wahpeton Oyata Tribe</i>	Native Infusion Health Education Campaign- Drink More Ancestral Beverages: utilizing counter-marketing methods and adaptable beverage recipes designed to encourage nourishment for expecting mothers, newborns, children and all. The toolkit contains education resources that remind us that genuine nourishment comes from receiving the gifts of the land. Come to this session if you are ready to make culturally relevant and effective changes in your tribal community. <i>Valerie Segrest</i>	Niibi Center- Rights of Nature Protections in Indian Country in the United States can be established by constitutional reform or legislation. These conversations around rights of nature in Indian country is critical to its successful implementation. This presentation will cover the range of issues that are important for that conversation. <i>Joe LeGaard and Terry Janis of the Niibii Center Institute for the Rights of Nature.</i>
4:00-5:00	The Carrot Keepers- An intercultural, cross continental, collaboration showcasing the importance of knowledge sharing to maintain diversity in rare carrot crops, as well as succession planning for protecting indigenous heirloom seeds from extinction. <i>Tiffany Traverse, and Caroline Chartrand - Metis Seedkeeper</i>	Traditional Farming Systems of Oaxaca - This panel will discuss their recent delegation to visit various communities in Oaxaca, Mexico (Witness for Peace) fighting for land rights and way of life in the midst of human rights violations. In the face of threats, indigenous communities in Oaxaca are organizing to prevent contamination of native corn, and maintain models of traditional systems of agriculture. <i>Terry Lynn Brant, Lupita Salazar, Sue Wika, Andy Hayner, Elise Tacker, Julie Allen, Theresa Keaveny</i>	Manidoo Ogitigaan- is a grassroots Native American nonprofit based in Bemidji, MN. The mission of Manidoo Ogitigaan is to work with our communities to preserve and revitalize the Spiritual Knowledge, language, culture, ceremonies of the Anishinaabeg to improve our health and the health of our ecological family. <i>Kaitlyn Grenier</i>
5:00-6:00	Continue to Seed Swap (in Room B)		
6:30	Dinner - Plenary Talk Valerie Segrest 7:30 pm Talent Show Featuring Lupita Salazar's dance performances "Flow: Returning to the Land" (Dancing Earth Company), Waawiyeyaa Performance, Youth Theatre performances and more!!- Room C		

Sunday, March 3rd, 2019 Morning

8:15-8:45	Join Lupita Salazar from Dancing Earth Company for a fun “plant” stretching and movement! Meet in Library Room A
9:00-10:00	Brunch - Dining Hall
10:00-11:30	Closing Remarks - Open to Participants Group Activity- Conference Evaluation -Dining Hall
11:30-12:00	Visiting, Vendors & Booths, Silent Auction ENDS LAST CHANCE! Ski Rentals \$10
12:00	Departure- End of a Good Time!



Group Discussions -

Many times when attending a conference, participants wish to chat with like-minded people about a subject that is important to them. This will be going on throughout the conference.

*There will be a sheet to facilitate your own discussion in the lounge area. Feel free to write your ideas for a discussion with a meeting place.

Group Evaluation-

On Sunday morning, from 10-11:30pm, we will be collectively evaluating the 16th Annual Indigenous Farming Conference and sharing our stories. We thank you in advance and highly encourage your participation as this will help the planning committee in organizing the 17th Annual Indigenous Farming Conference. You will also receive an email within the coming weeks asking for your comments and thoughts! Chimiigwech and Safe travels!

Youth Track Friday March 1st, 2019

***YOUTH TRACK ***

CRAFT ROOM: Join us in the basement for crafts, cooking and storytelling. Rooms 102, 103, and 106 will be full of fun activities for kids and parents to learn and share in some traditional Anishinaabeg arts and crafts. Crafts, Cooking & Storytelling will be staffed during conference hours on Friday and Saturday until dinner time.

8:00-9:30	Breakfast with large group - Dining Hall
9:30-10:30	Maple Tree Tapping & Birch Bark Crafts- As a group we will tap a few maple trees using different modern spiles. We will also make a birch bark biskitenaagan (folded sap dish), wooden spile and tap a maple using the old "hatchet tap" method using an ancient form of copper axe. (Meet outside front doors) Kevin Finney, Punkin Shananaquet **Open to both youth track and adults**
10:00-10:45	CRAFTS!! Join Sue Wika for a fun farm knots activity! (meet in basement room 102)
10:30-12:00	CRAFTS!! Learn how to make traditional bracelets with Mary Stone-McConnell (meet in basement room 102)
12:00-1:00	Lunch with large group -Dining Hall
1:00-4:00	CRAFTS!! Learn how to make traditional bracelets with Mary Stone-McConnell (meet in basement room 102)
1:30-2:30	IN FRONT OF KITCHEN: Sean Sherman Sioux Chef Cooking Demonstration **Open to both youth track and adults**
2:45-3:45	Hominy Workshop- Learn how to process your flint corn into hominy using hardwood ashes and to make corn soup and dumplings. This will be a hands on workshop where we will lead you through the process from start to finish and teach how to dry the hulled corn for longterm preservation. (Meet outside front doors) Kevin Finney, Dave Shananaquet **Open to both youth track and adults**
4:00-5:00	Biology and Our Bodies: Join Brook LaFloe on a interactive discussion on how our bodies interact with food and have fun playing a game! (meet in basement 106)
5:00-6:15	STORYTELLING! Join us for fun traditional stories! (meet in basement room 106)
5:00-6:15	Dance Workshop! Join Lupita Salazar from Dancing Earth for a fun dancing workshop (Room C)
6:30-7:30	Dinner with large group- Dining Hall
7:30	7:30 pm Film Festival - In Library Room A - "Return to the Circle" (Intro by Kim Anderson) + "RETURN: Native American Women Reclaim Food ways for Health and Spirit" + "Seed the Untold Story"



Basement level of Main Building- through staircases. We will be posting signs to help locate craft, cooking, and storytelling rooms. Crafts Room: 102, Cooking Room: 103, Storytelling Room: 106

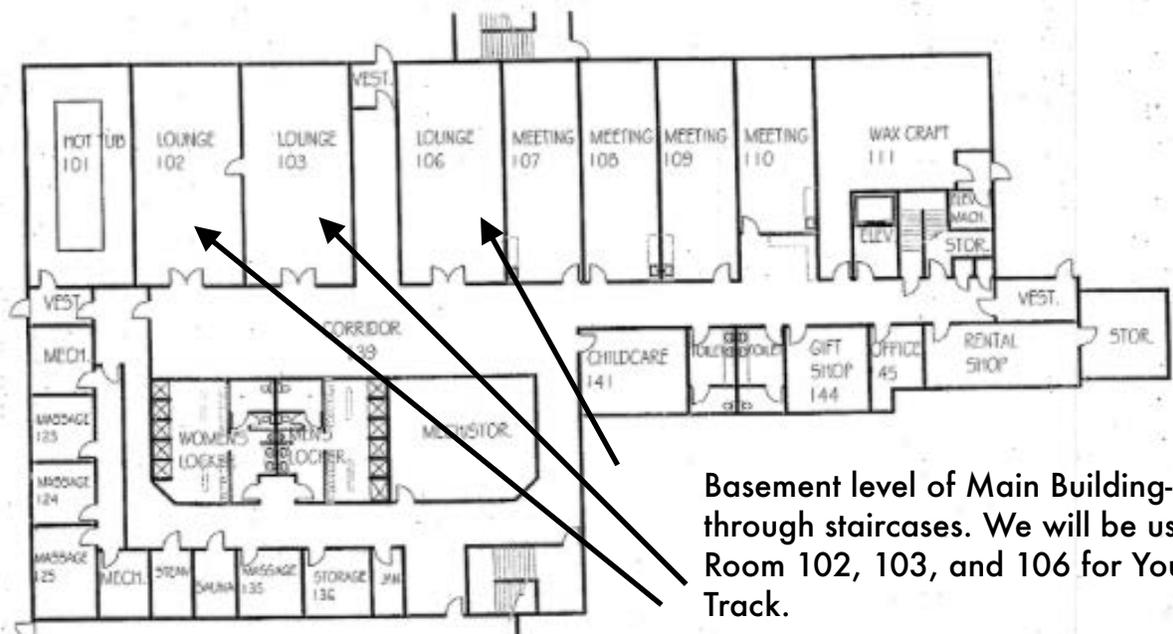
Youth Track Saturday March 2nd, 2019

The Saturday Teen Workshops will host Dream of Wild Health and White Earth 4H youth ages 12-17 with limited space available. Youth activities are open to youth all day as well including crafts and storytelling on Saturday in rooms 102 and 106 facilitated by staff. There will be a storytelling workshop lead by facilitators on Saturday from 2:45-6:00pm in Room 106. Young children (toddlers through age 10) need to be supervised by their parents.

8:00-9:00	Breakfast with large group - Dining Hall
9:15-10:30	Winter Storywalk- What a better way to melt away the winter cold than with icebreakers and a walk through the snow? Get to know other youth at the conference with a few introduction activities, and get to know the land and medicines around us as we take a walk through the woods at Maplelag! (Meet outside front doors)
10:45-12:00	Revitalizing Our Recipes: Cooking with What We've Got Cook-off! Working in teams, teen participants will develop recipes using ingredients from a variety of sources—with a few (com)modifications from the gardens, woods, and the pantry—in this collaborative cooking challenge! Afterwards, youth will share their recipe creations with one another and discuss the possibilities and diversity of foods available to them. (Meet in basement 103)
12:00-1:00	Lunch with large group- Dining Hall
1:15-2:30	Revitalizing Our Voices: Advocating for our Foods and Medicine as Native Youth How do our foods and medicines tell stories about where we come from, who we are, and what we as Native people have to stay healthy? In this workshop, youth will lead a discussion around food deserts, indigenous food sovereignty, and share stories of food access for Native people in cities and on reservations. How do we go from feeling underpowered about our food options to feeling empowered around problem-solving through exploring diverse food sources, and options? How can we use our voices to advocate for better food access? (Meet in Library-Room A)
2:45-3:45	Hominy Workshop- Learn how to process your flint corn into hominy using hardwood ashes and to make corn soup and dumplings. This will be a hands on workshop where we will lead you through the process from start to finish and teach how to dry the hulled corn for longterm preservation. (Meet outside front doors) <i>Kevin Finney, Dave Shananaquet</i> **Open to both youth track and adults**
2:45-6:00	Young Women & Girls Storytelling Workshop- A workshop designed to empower young women and girls to use their own voice to tell their own story. Participants will learn how to reframe harmful narratives and use the power of their own words to create space in their lives for healing and to develop as community leaders. They will learn about healthy relationships and boundaries in their personal and academic lives as well as discuss their experiences with their relationship to the land through environmental ancestry. Participants will write original poems and have an opportunity to share those during the talent show. **OPEN TO AGES 10-24**YOUNG CHILDREN NEED PARENTAL SUPERVISION. (Meet in basement room 106) <i>Anna Goldtooth, Leah Lemm, Chris Bell</i>
4:00-5:15	Storytelling with Hope F., Bonfire & Youth Panel (meet outside front doors)
5:30-6:00	Participate in Seed Swap- share and take seeds with care and respect, as seeds are alive and are also our ancestors that we have a built relationship with. When you take seeds be mindful of all the cultivation that went into producing that unique variety. Write down information you can about the seed you are being responsible for. Seed swap led by Rowen White of Sierra Seeds. (Room B)
6:30-7:30	Dinner with large group- Plenary Talk Valerie Segrest - Dining Hall
7:30	7:30 pm Talent Show Featuring Lupita Salazar's dance performances "Flow: Returning to the Land" (Dancing Earth Company), Waawiyeyaa Performance, Youth Theatre performances and more!!- Room C Youth are encouraged to participate in sharing a talent!

***YOUTH TRACK ***

The Saturday Teen Workshops will host Dream of Wild Health and White Earth 4H youth ages 12-17 with limited space available. Youth activities are open to youth all day as well including crafts and storytelling on both Friday and Saturday. There will be a workshop lead by facilitators on Saturday from 2:45-6:00pm in Room 106. Young children (toddlers through age 10) need to be supervised by their parents.



Seed Swap

Happening Friday & Saturday from 5-6pm. Please share and take seeds with care and respect, as seeds are alive and are also our ancestors that we have a built a relationship with. When you take seeds, be mindful of all the cultivation that went into producing that unique variety. Learn their story and how to grow and save their seeds. Write down all the information you can about the seed you are being responsible for.

Vendors

Crafts, Food and Art

Booths

Sustainable Farming Association of Minnesota | The Sustainable Farming Association of Minnesota supports the development and enhancement of sustainable farming systems through farmer-to-farmer networking, innovation, demonstration, and education.

KKWE 89.9 FM Nijii Radio | The mission of KKWE 89.9FM Nijii Radio is to provide independent news and information for The White Earth Nation and surrounding communities. We also strive to promote social, environmental and economic justice through our programming and community involvement.

Growing Flowers | soaps, lotions, salves and more!

Mooz Trax | Local native artist form White Earth.

Ojibwe Custom Beadwork | - Local native artist form White Earth.

White Earth Market | Selling White Earth Locally harvested wild rice <http://www.whiteearth.com>

Intertribal Agriculture Council Mobile Farmers Market <http://www.indianaglink.com>

Native Harvest |Wood parched wild rice, hominy, maple syrup, maple candy, locally roasted organic coffee, jams, soup mixes, crafts, tee-shirts and more! <https://nativeharvest.com>

Nordrum Sisters | Ojibwe art, diamond willow key chains and necklaces and more!

Ogema Organics | Furs, drums, maple syrup, wildrice, topicals, and teas.

<https://ogemaorganics.wordpress.com>

Simplee Sweets |Cookies, cupcakes, and more!

LeAnn Littlewolf, AICHO | Native arts and t-shirts

Winona's Hemp and Heritage Farm

Honor the Earth | Water Protector merchandise!

Red Lake Foods

Teresa LaDuke - Salves and more!

Melissa Widner |Jewelry (earrings)

Lolli Aguilar

Kaylee Grenier

Indigebaby | baby food

Dana Tricky | Indigenous jewelry

Kevin Finney

Keynote and Featured Presenters

Reginaldo Haslett-Marroquin, a native Guatemalan began working on economic development projects with indigenous communities in 1988. Served as a consultant for the UNDP's Bureau for Latin American and as an advisor to the World Council of Indigenous Peoples. Migrated to the US in 1992, a founding member of the Fair-Trade Federation in 1994, Director of the Fair Trade Program at the Institute for Agriculture and Trade Policy from 1995 to 1998, led the creation and launch of Peace Coffee, a fair-trade coffee company and a multitude of inner-city new immigrant enterprise efforts in Minnesota. He is the Systems and Strategy Office at Main Street Project, Co-Owner and Co-Founder of Regeneration Farms LLC, and TreeRange (trademarked) Chicken, and author of "In the Shadow of Green Man", my journey from poverty and hunger to food security and hope.



Valerie Segrest is a native nutrition educator who specializes in local and traditional foods. As an enrolled member of the Muckleshoot Indian Tribe, she serves her community as the coordinator of the Muckleshoot Food Sovereignty Project and also works for the Northwest Indian College's Traditional Plants Program as a nutrition educator. Valerie received a Bachelor of Science in Nutrition from Bastyr University in 2009 and a Masters Degree in Environment and Community from Antioch University. She is a past Food and Community Fellow for the Institute of Agriculture and Food Trade Policy. Valerie inspires and enlightens others about the importance of a nutrient-dense diet through a simple, common sense approach to eating.

Sean Sherman Oglala Lakota, born in Pine Ridge, SD, has been cooking across the US and World for the last 30 years. His main culinary focus has been on the revitalization and awareness of indigenous foods systems in a modern culinary context. Sean has studied on his own extensively to determine the foundations of these food systems which include the knowledge of Native American farming techniques, wild food usage and harvesting, land stewardship, salt and sugar making, hunting and fishing, food preservation, Native American migrational histories, elemental cooking techniques, and Native culture and history in general to gain a full understanding of bringing back a sense of Native American cuisine to today's world.



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, and serves as the president of the Michigan Indian Education Council. He has a Ph.D. in Educational Leadership from Pennsylvania State University, where his doctoral research focused on Indian education and the law with a special focus on treaty educational provisions. Martin has previously served as: the primary investigator for the Decolonizing Diet Project; Chair of the American Association for Higher Education American Indian/Alaska Native Caucus; Co-Primary Investigator for the Michigan Rural Systemic Initiative; 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.

Winona LaDuke is an internationally renowned activist working on issues of sustainable development, renewable energy and food systems. She lives and works on the White Earth reservation in northern Minnesota, and is a two time vice presidential candidate with Ralph Nader for the Green Party. She is the Executive Director of Honor the Earth and founded Winona's Hemp and Heritage Farm. She is the founder of the White Earth Land Recovery Project, and a leader in the issues of culturally based sustainable development strategies, renewable energy and food systems. In this work, she also continues national and international work to protect Indigenous plants and heritage foods from patenting and genetic engineering.

Kevin Finney is an enthusiastic educator of indigenous science and technology, foraging of wild foods, maple syrup, birch bark artwork and crafting!

JoDan Rousu is the founder and Chief Operations Officer of Ogema Organics. He is a member of the Minnesota Chippewa Tribe and resident of the White Earth Reservation. He is the youngest of six siblings and was raised off of the land. From an early age, values of sustainable resource management have been instilled through seasons of traditional harvests: maple sugar production, wild rice harvests, fishing and trapping.

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