

17th Annual Indigenous Farming Conference

Mino Bīmaadīziwīn Gīkendaadowīn Oodenang

Living the Good Life through Knowledge & Community



March 5-8th, 2020

Maplelag Resort | Callaway, Minnesota

White Earth Reservation

HOSTED BY THE WHITE EARTH LAND RECOVERY PROJECT

NOTES

WELCOME

Boozhoo-

I'd like to personally welcome each of you to the 17th Annual Great Lakes Indigenous Farming Conference! We are excited to begin the year, as always, with this great gathering of passionate individuals committed to our land and the wellness of our people. White Earth Land Recovery Project as we continue transformation into our 2030 vision, we remain adaptable, motivated, responsive, and seeking new relationships on a pathway towards our mission.

People have traveled from many parts of North American to be here with us over the next few days. I personally want to say thank you for your commitment to making our Great Lakes Indigenous Farming Conference a success for another year.

Our conference title and theme, Mino Bîmaadiziwin Gikendaasowin Oodenang, "Living the Good Life through Knowledge and Community", is so important for the work we do. Our knowledge as indigenous people, specifically people who believe in the connection we have to our land and to one another are able to share a wealth of information and practices that improve our relationship with Aking, the land to which the people belong.

As we visit collectively, it is our hope, that we can all share in the process to revitalize our relationship with Aking and each other. 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, Linda Black Elk and Joseph Yracheta, are but only two of the many who are willing to share their knowledge. 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. We have left a fair amount of time to connect and grow our relationships with one another. Always a highlight of the conference is the talent show happening Saturday night. It's a time filled with fun and laughter. I hope to see you there.

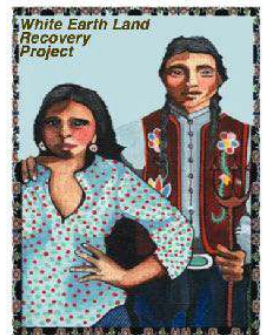
Before I close, I say chîmîigwech (a big thank you) to each of you for attending our conference and bringing in your expertise to our gathering. Each of you, as leaders, have a vision, the knowledge, the wherewithal and the experience to help us pave our way into our future, as we Live the Good Life through Knowledge and Community. You are 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 stay engaged, keep proactive and help us shape the future of the White Earth Land Recovery Project, with your feedback and opinions. Special thanks to our planning team, Bridget Guiza, Faith Ahlgreen, Grace Roberts, Kevin Finney, Elizabeth Hoover, Peggy Lewis, Zach Paige, and all who made this program possible. Chîmîigwech!

With respect,



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



Vendors

Crafts, Food and Art, Booths

KKWE 89.9 FM Nííjii Radio

Growing Blue Flowers

Native Harvest

Nordrum Sisters

Ogema Organics

White Clay Industries

Honor the Earth

Corn Silk Daughter

David Manuel

Dana Trickey

Kevin Finney

Mino Mikaaan Botanicals

Anishinaabekwe

Zach Paige

Howlin Wolf

Winona's Hemp and Heritage Farm

Ojibwe Custom Beadwork

NCR-SARE

United States Department of Agriculture-Natural Resource
Conservation Service

Harm Reduction Integration Prevention Program

Sustainable Farming Association of Minnesota

Land Stewardship Project

Compeer Financial

Courtney Olson & Melissa Widner

Nape Mato Beadwork

Melanie Walker

White Earth Tribal & Community College

Keynote and Featured Presenters



Linda Black Elk is an ethnobotanist specializing in teaching about culturally important plants and their uses as food, medicine, and materials. Linda works to build hands-on curriculum and ways of thinking that will promote and protect food sovereignty, traditional plant knowledge, and environmental quality as an extension of the fight against hydraulic fracturing and the fossil fuels industry. Linda takes the mantra “food is medicine” very literally, teaching classes on simple ways to incorporate “edible medicinals” in to everyone’s diet. She has written for numerous publications, and is the author of “Watoto Unyutapi”, a field guide to edible wild plants of the Dakota people. Linda is the mother to three Lakota boys and serves as the Director of Food Sovereignty at United Tribes Technical College.

Joseph Yracheta is an indigenous American and a working researcher at the Lakota community-based company called Missouri Breaks Industries Research, Inc. (MBIRI). Currently enrolled in the PhD program at Johns Hopkins, he studies the

intersection of Environmental Health and Genomics. He graduated from the University of Washington with a Master’s of Pharmaceutics in 2014. He also graduated with a B.S. from Loyola University-Chicago and began his science career at the University of Wisconsin-Madison’s Veterinary School and Renal Transplantation. Mr. Yracheta feels that in the burgeoning field of Precision Health and Genomics, all Amerindigenous people must engage to ensure return of economic, educational and health benefit. He feels that the most important outcome of his work would be to encourage and support the sustainability of Indigenous cultures and sovereignty via the STEM fields. Mr.

Yracheta’s origins are from Mexico (P’urhepecha and Tarahumara Indians). His wife and children are enrolled members of the Cheyenne River Sioux Tribe (CRST).



Annette Humphrey grew up on the Leech Lake Indian Reservation in Northern Minnesota. She lived in a home filled with voices made of thunder and nothing could stop it. Her parents were brilliant people individually. Her father, a singer and musician and mother an artist and poet. Together they made sadness. Each of her parents taught her the beautiful things they knew. They showed her that she carried their gifts in her hands too. This is how creating art and music came about for her. This is what saved her. This is how she lives now. Things her dad taught her: skin a deer, set net, clean fish, make maple syrup, harvest wild rice, play basketball, ride motorcycle, go without if you can’t afford it, play guitar. Things her mom taught her: draw, paint, sew, write, laugh, wonder, forgive. She has 4 children and 2 grandsons. She has a handsome, Indian,

horseman husband. They inspire her spirit and art. In 2018 Annie won the Artist of the Year-Native American Music Awards.

David Manuel’s foray into Indigenous foods began with meeting Porky White (Leech Lake Ojibwe) at his sugarbush near the twin cities. Later he learned how to harvest and process wild rice. Taught by his father how to garden, hunt and fish, he later moved to Red Lake in northern Minnesota. In 2009 he was employed by the Red Lake Traditional Foods Program to assist tribal members with gardening, processing traditional foods, and teaching the ways of the sugarbush. Later in 2016 he was again employed by tribe to further food sovereignty efforts with the Red Lake Foods Initiative, whereupon he worked until August, 2019 to found Muskrat’s Specialty Foods, a sole proprietorship producing jams and jellies using locally foraged fruits and value-added maple products.

Keynote and Featured Presenters

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Elizabeth Hoover is Associate Professor of American Studies at Brown University where she also serves as the Faculty Chair of Brown's Native American and Indigenous Studies Initiative steering committee. Her first book *The River is In Us: Fighting Toxics in a Mohawk Community*, (University of Minnesota Press, 2017) is an ethnographic exploration of Akwesasne Mohawks' response to Superfund contamination and environmental health research. Her second book project-in-progress *From Garden Warriors to Good Seeds: Indigenizing the Local Food Movement* explores Native American community based farming and gardening projects; the ways in which people are defining and enacting concepts like food sovereignty and seed sovereignty; the role of Native chefs in the food movement; and the fight against the fossil fuel industry to protect heritage foods. She also recently co-edited a book *Indigenous Food Sovereignty in the United States* with Devon Mihesuah (2019 University of Oklahoma Press). Elizabeth has published articles about Native American food sovereignty and seed rematriation; environmental reproductive justice in Native American communities; the cultural impact of fish advisories on Native communities; and tribal citizen science. Outside of academia, Elizabeth serves on the executive committee of the Native American Food Sovereignty Alliance (NAFSA), Slow Food Turtle Island, and the board of North American Traditional Indigenous Food Systems (NATIFS).

Scheril Murray Powell, Esq. is an Agricultural and Cannabis Attorney at Doumar, Allsworth, Laystrom, Voigt, Adair, and Dishowitz. The Daily Business Review has named her one of the Top 12 Cannabis Attorney's in Florida. She is the Executive Director of the Black Farmers and Agriculturalists of Florida and former Director of Federal Affairs for the Florida Department of Agriculture and Consumer Services. Scheril is on the Hemp Pilot Program Advisory Board for the University of Florida. In November of 2019 she was interviewed by Forbes online. She is on the board for the Hemp Feed Coalition and the U.S. Hemp Builders Association. She is also President of consulting firm Green Sustainable Strong, LLC. In 2018, she was a recipient of the Crohns Foundation Blood, Sweat, and Tears Award and the Cannabis Business Award's Industry MVP Award. She is currently nominated for Cannabis Advocate for the Year.

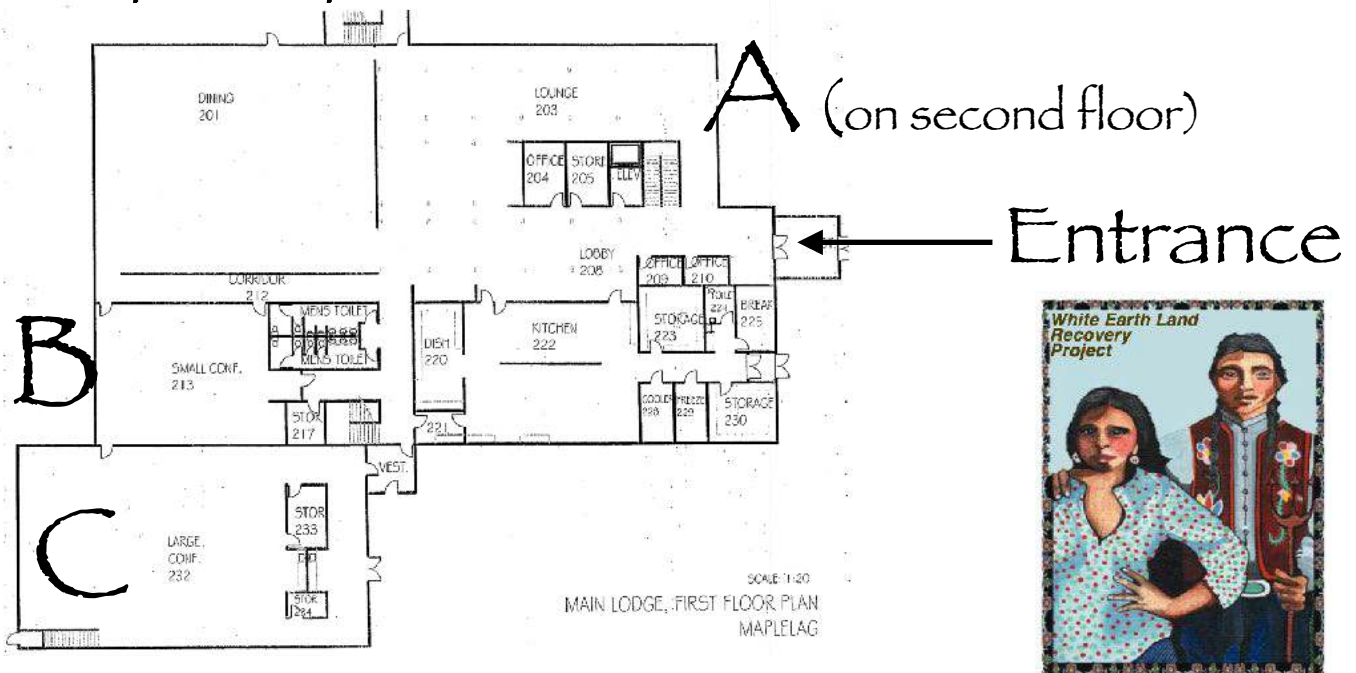
Naima Dhere, Somali- American certified organic vegetable farmer in the Twin Cities. Naima has been farming the past four farming season as well as teaches how to garden to youth in Minneapolis. Naima, has been involved in several local, state and national spaces that held many conversations about challenges facing farmers of color, such as the MDA Emerging Farmers Session. Naima is passionate about her culture and shares the uniqueness of Somali food and farming.



Terrylynn Brant- As a retired educator and lifelong traditional Seedkeeper Terrylynn spends her time gardening, beekeeping, breeding corn, returning Haudenosaunee seeds to her community and continuing the ancient agricultural ways of her beloved Mohawk Nation. She follows Grandmother Moon and the traditional Longhouse Ceremonies. A three presenter at the United Nations Food Security Gatherings Terrylynn shares her knowledge of indigenous climate smart agriculture and food security, with the world. She writes a newspaper column "In My Longhouse Basket" and wrote the book "Culturally Appropriate Aboriginal Education". Será:sera is building an Earthship (a sustainable off-grid eco building) at her public teaching gardens to act as a hub for growing everything indigenous while promoting food security and sustainability. All are welcome at her garden to unwind, ceremony and enjoy harmony with Mother Earth.

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

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- March 5th

3:00 pm Arrival & Registration

5:00 pm Meet & Greet

6:30 pm Dinner

7:30 pm Storytelling in Library - Upper Room-

Join Mary Moose & Abraham Sutherland for traditional Anishinaabeg

Winter Legends in the Ojibwemowin Language

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

www.welrp.org (218) 375-2600

Logo by Bill Brien.

Photographs by Crystal Liepa.



LAND
STEWARDSHIP
PROJECT



COMPEER
FINANCIAL

The Saturday Teen Workshops will host Dream of Wild Health & White Earth 4H youth ages 12-18 with limited space available. All other youth activities are open to youth throughout the conference and will include traditional crafts, storytelling, and outdoor activities. A reminder that the daily ski rental is \$10 and that is extra if you choose to participate in that. Young children (toddlers through age 10) need to be supervised by their parents or guardians at all times.

| | FRIDAY YOUTH TRACK |
|-------------|--|
| 8:30-9:30 | Breakfast with large group - Dining Hall 9:30 am- Keynote Linda Blackelk |
| 10:00-12:00 | Etched Birch Bark Earrings and Necklaces Learn to do etched design work on birch bark by making a beautiful set of earrings or a necklace (max of 20) - <i>Rachel Austin, Laban Smith, Summer Garcia, Dave Shananaquet</i> ROOM 101 downstairs |
| 10:00-12:00 | Arts and Crafts w/Grace Roberts Room 102 downstairs |
| 12:30-1:30 | Lunch with large group- Dining Hall |
| 1:45-3:45 | Folded Birch Bark Dishes / Biskitinaaganan Students will make a functional water proof dish/bowl from birch bark sewn with basswood fiber. These dishes were traditionally used for collecting maple sap as well as bowls for soup and other foods. (max of 16 per session) - <i>Laban Smith, Dave Shananaquet, Punkin Shananaquet, Summer Garcia</i> ROOM 101 downstairs |
| 4:00-6:00 | Arts and Crafts w/ Grace Roberts Room 102 downstairs |
| 5:00-6:30 | Mary Moose and Abraham Sutherland- Anishinaabeg Star Talk Storytelling Room 101 downstairs |
| 6:30-7:30 | Dinner with large group- Dining Hall |
| 7:30 | Join us for our Film Festival! Room C upstairs in Library |

| | SATURDAY YOUTH TRACK |
|-------------|---|
| 8:30-9:30 | Breakfast with large group - Dining Hall 9:30 am-Keynote Joseph Yracheta |
| 10:00-12:00 | Native America's Top Chef: Working in teams, participants will develop recipes using ingredients from a variety of sources—with a few (commod)ifications from the gardens, woods, and the pantry. Youth will share their recipe creations with one another and discuss them. They will present their dishes to all guests during lunch today. ROOM 102 downstairs |
| 10:00-12:00 | Etched Birch Bark Earrings and Necklaces Learn to do etched design work on birch bark by making a beautiful set of earrings or a necklace (max of 20) - <i>Rachel Austin, Laban Smith, Summer Garcia, Dave Shananaquet</i> ROOM 101 downstairs |
| 12:30-1:30 | Lunch with large group- Dining Hall |
| 1:45-3:45 | Snowsnake- Learn to play the game of snowsnake! We will play with youth and have lots of outdoor fun throwing for distance and accuracy. - <i>Punkin Shananaquet, Laban Smith</i> Meet at entrance |
| 2:00-2:45 | Ojibwe Storytelling w/Hope Flanagan Room 102 downstairs |
| 3:00-3:30 | Ojibwe Songs and Round Dance Room 102 downstairs |
| 4:00-5:30 | Lolly Aguillar Corn Husk Dolls Workshop Room 101 downstairs |
| 5:30-6:30 | Mary Moose and Abraham Sutherland- Anishinaabeg Star Talk Storytelling Room 102 downstairs |
| 6:30-7:30 | Dinner with large group- Dining Hall |
| 7:30 | 7:30 pm Talent Show Featuring - Annie Humphrey OPEN TO ALL GUESTS! |

Friday, March 6th 2020

| Room: | Room A: Indigenous Knowledge | Room B: Indigenous Rights | Room C: Indigenous Research |
|-------------|--|--|--|
| 8:30-9:30 | Breakfast Opening- Margaret Rousu, Interim Director WELRP; Winona LaDuke, Honor the Earth; Michael Fairbanks, White Earth Chairman | | |
| 9:30-10:30 | Wild Foods on the Path to Traditional Knowledge Transmission and Skill Acquisition: Food sovereignty, ethnobotany, and traditional foods have recently become important areas of discussion in and around tribal communities. We often discuss the ways that traditional foods can improve our physical health. However, there hasn't been a lot of discussion about the ways these foods allow us to reclaim knowledge about land, ceremony, childbirth, child rearing, medicine, technology, and other aspects of our daily lives. The fact is, we love to eat, so we are often motivated to learn traditional skills when the activity holds the promise of delicious food. This talk will give some examples of the ways that traditional foods can reconnect us to fun and effective hunting, fishing, and foraging skills. <i>Linda Blackelk, Director Food Sovereignty at United Tribes Technical College.</i> | | |
| 10:30-11:30 | Revitalizing Ancestral Food & practices for 4 dimensions of wellness: This session looks at Indigenous food systems and the impact colonization has had on food practice and preparation. Participants will be introduced to the ways Indigenous peoples maintained the 4 dimensions of wellness using ancestral foods and discuss the importance of reclaiming these ways. <i>Glenda Abbott- Pelican Lake First Nation, Saskatchewan</i> | Maaskuhe – Tribal Honeybees for Community Sustainability and Business The Mandan Hidatsa Arikara Nation South Segment is dedicated to long term sustainability and food sovereignty for our rural community. One of our projects is Maaskuhe a tribally owned honeybee business. Maaskuhe is currently entering its third year of operation, with expansion in progress, and demand continuing to grow. Our presentation will include reasons for beginning tribally owned honeybee business, steps for building an operation from the ground up, and business considerations. The session will also include "hands on" introduction to essential honeybee equipment. <i>Jessica White Plume, Director MHA South Segment Wellness and Sustainability & Cynthia Bauman, Assitant Director</i> | The Three Sisters Project: Investigating Transformative Indigenous Agriculture How has three sisters poly-cropping benefitted both the environment and people's health? What would it mean for our environment now if more farmers grew this way instead of mono-cropping? This project, initiated at Northeastern University, explores how much less fertilizer, pesticides, and herbicides would be prevented from being released into the environment if more farmers grew corn, beans, and squash together? But what might the challenges be to this methods of farming on a larger scale and what are your ideas to address them? <i>Elizabeth Hoover, PhD Brown University</i> |
| 11:30 | Visiting, Vendors & Booths, Silent Auction Opens! Open-topic Discussion Groups! Room B- If you want to lead a discussion sign up at registration. Workshop: Kevin Finney- Tanning and Softening Deerhides (meet at entrance) Workshop: Tortilla-making with Zach Paige (meet in kitchen) | | |
| 12:30 | Lunch | | |
| 1:30-2:30 | Unintended Consequences : A critical look at the landscape of our traditions and the landscape of our current reality. Can a return to tradition have a negative impact? Should we develop protocols (best practices) to minimize impacts or possibly even improve the current conditions? <i>Shirly Nordrum, UMN Extension</i> | Food, Society and Culture Gardening has an extensive change of positive welfares on an individual as well as community. There are many beneficial skills such as garden skills, leadership, communication, communal as well as sense of pride and accomplishment. <i>Naima Dhore, Naima's farm LLC</i> | Native Food Economies: Both food and economies carry different meanings & approaches in Indigenous communities. Our community based research study focused on Indigenous community food projects that were seeking to improve their food economy. We derived a model based on what successful native food economies looked like. <i>A-dae Briones, First Nations Development Institute</i> |

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| 2:30-2:45 | Break | | |
| 2:45-3:45 | 3 Sisters Corn Garden Learn how to plant the 3 Sisters Corn Garden in mounds and in circles, the way the indigenous people used to garden before the horse came along. Lolly will also show you how to pollinate corn and squash. Garden using the natural world that surrounds you. <i>Lolly Aguilar, Corn Silk Daughter</i> | Commercializing with a Conscience: Growing a Socially Responsible Cannabis Company focused on the Patient condition In this session I will explore the responsibility of Cannabis companies to contribute to their neighboring communities in the form of education, community redevelopment, and patient advocacy. The Cannabis Industry can lead the way of healing the inequity of past generations. <i>Scheril Murray Powell, Esquire</i> <i>ED Black Farmers and Agriculturalists of Florida</i> | Renewable energy in food systems : We envision this as a conversation and listening session about the use of renewable energy in indigenous communities and food systems. Participants will be able to explore the technical details of how to implement (or might be interested in implementing) renewable energy in their food systems or communities. Participants will be able to discuss the opportunities and barriers they identify for introducing clean energy, as well as the short- and long-term considerations. CERTs staff can answer detailed questions relating to renewable energy, electric utility policies and programs, as well as the various ways to finance and implement clean energy in community or on farm. <i>Melissa Birch & Fritz Ebinger, CERTS</i> |
| 4:00 - 5:00 | Traditional Fibers for Sustainable Communities - <i>Punkin Shananaquet, Kevin Finney</i> Learn how fibers like basswood, nettle, dogbane and milkweed were at the core of sustainable food systems of Turtle Island for Thousands of Years. Understanding Indigenous fiber economies can be a foundation for planning new sustainable fiber economies using resources like hemp. We will discuss their use, production, processing, in traditional context and we will work handsp-on with basswood bark to make functional rope, string and thread. Meet in library upstairs | | |
| 4:00-5:00 | Anishinaabeg Worldview: Explaining how Anishinaabeg followed the seasonal offerings the Earth provided, how it shaped the Anishinaabe world view and spirituality, how treaties with the U.S. government disrupted this sacred relationship, and how we can recover from these trespasses as individuals and communities. <i>David Manuel, Red Lake</i> | USDA/NRCS Programs: as a small-scale Native Producer, what has worked for me in my operation and what I would have done differently. I would also like to share my knowledge of USDA Programs available to all small-scale Producers as well as those specifically targeting Native Producers. There are many funding opportunities available to Native Producers that can be very helpful in either establishing or expanding your agricultural business. <i>David Wise, NRCS-USDA</i> | Asparagus Project: Asparagus is an amazing early season vegetable with great nutritional value, and offers wonderful soil health benefits that are important to the earth. Asparagus is a perennial and has a deep root system that benefits the life in the soil while producing delicious food. Sustainable Farming Association's Growing and Marketing Asparagus project embraces this vegetable and teaches people how to plant, nurture, harvest and market asparagus. Take part in this presentation with <i>Noreen Thomas, of Doubting Thomas Farm and an asparagus grower and Theresa Keaveny of Sustainable Farming Association.</i> |
| 5:15-6:15 | Our Sacred Treaty with Seeds -Terrylyn Brant You will learn about the "Dish with one spoon" wampum which is a treaty recorded between first nations before the arrival of settlers. The "two row" Wampum treaty will be discussed. Replica wampum belts will be on display. We will share the ways we have seen our many nations honor their seeds. Meet in Dining Hall | | |
| 6:30 | 6:30 DINNER- Dining Hall 7:30 Film Festival Room C upstairs - Library "Dodging Bullets" w/ White Earth Elder Leonard Thompson ; "Black Ash Basketry: A Story of Cultural Resilience" w/ Kevin Finney; "La Lucha Sigue" following the life and legacy of Berta Caceres, indigenous and environmental leader co-founder of COPINH. March 2nd is the anniversary of her assassination. w/ Liz Moldan. | | |

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| 8:30-9:30 | Breakfast -Announcements | | |
| 9:30-10:00 | Joseph Yracheta, Keynote Indigenous Data Sovereignty & Data Governance: A Global Movement for the Surveillance Era | | |
| 10:00-11:00 | "Eat What You Kill" - November of 2019. In this presentation Anniel will perform 9 of the 12 songs off of the album. Video footage of life with her family and their seasonal gathering and harvesting (ricing, berry picking, netting, putting up winter wood and sugarbush) runs simultaneously with the live music. She have been writing songs and performing for a long time. She will be 54 this year. There is strong language contained some of my songs but I think you can swear without being profane and you can be very, very profane without swearing. Eat What You Kill for samples of songs on album: https://anniehumphreymusic.bandcamp.com/album/eat-what-you-kill <i>Annie Humphrey, Anishinaabe Musician</i> | Indigenous led bio-data repositories: A pro-active step that requires no negotiation with settler colonial governments In this presentation I will demonstrate how the current siloing of agriculture, politics, funding policy, health and economy are hurting tribes and that as our ancestors knew..these things are holistic in nature and have to be recombined in our planning for the next seven generations. I will show what laws (international and domestic) are on the books to aid us in this endeavor..but more importantly I will demonstrate that actions taken do not require legal protections or agreements. What will protect us is our data, tribally controlled data, data on our food and our medicines held in one place (or in networks) and the implementation of that data for our own benefit. <i>Joseph Yracheta, Missouri Breaks Industries Research Inc, Native Bio-data Consortium</i> | Cover Crops and Soil Health- In this presentation we will be talking about using cover crops to help support soil health and nutrient cycling as a part of resilient agricultural systems, the emphasis of our lab's research. Especially important is the role of legumes to help reduce farmer dependence on purchased nitrogen fertilizers via legume's ability to "fix" nitrogen from the air. Our current research investigates a range of legume species that can be used in the summer and the winter to improve soil health and provide this free source of nitrogen to food crops. Participants will learn about this amazing process of nitrogen fixation, and how they can use it in their own farm or garden. <i>Julie Grossman & Adria Fernandez, UMN</i> |
| 11:00-11:30 | Break-Visiting, Vendors & Booths, Silent Auction Group Discussions (see registration table sign-ups) Ski Rentals \$10 | | |
| 11:30-12:30 | Growing Homes Learn about listing plant varieties and cultivars, propagation methods, local & regionally specific as well as culturally important medicinal and ceremonial plants. As well as listing the benefits of hems for fiber,food, Fodder, and now breaking into sustainable building movement and provide insight into hempcrete building process. From seed to Deed. The entire process of hemp from growing / processing/ sustainable building projects. <i>Topsanna Littlestar, Peaceful Produce, LLC</i> | Rematriating Seeds: Bringing Home Relatives from Institutions There has been a movement, supported through the Indigenous Seed Keepers Network, to identify Native heirloom seeds held in museums, seedbanks, university collections, and other institutions, and bring them home to the communities from which they were collected. There is also increasing interest from some settler-descended farmers and institutions to collaborate with Native communities to grow out their heirloom varieties and help get them back into community gardens and dinner plates. This panel will present some examples of current and ongoing seed rematriation projects. <i>Panel featuring Elizabeth Hoover, Shelley Buffalo, Jessika Greendeer</i> | In-situ conservation in the Ixil area of Guatemala; a decolonization process rooted in the Maya Ixil cosmovision After one year of multispecies ethnographic fieldwork with the Maya Ixil people of the western highlands of Guatemala, I will be sharing some preliminary findings on how the Ixil people are recreating a shared sense of community and identity through <i>in situ</i> conservation. I will share some of my experiences with the Ixil in their process of defining 'consent' and creating autonomy as a means to assist and absolve a multigenerational, compound, and multi-level trauma from these violences wrought upon them from the outside. <i>Gina D'Alesandro, Central European University</i> |

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| 12:30-1:30 | Lunch- Dining Hall Announcements | | |
| 1:30-2:30 | Cooking and Processing Beaver - we will bring two beavers which we will skin, prepare and cook with students, including roasting the tails to make "beaver bacon". It is a great hands on way to learn about animal processing including butchering, skinning, removing glands, using the teeth, bones and paws. Rachel Austin and Kevin Meet at entrance | | |
| 1:30-2:30 | Anikaajigan Mashkode-bizhiki: The Red Lake Nation is reintroducing a small herd of plains bison to establish a 'seed' herd as part of a cultural revitalization effort as well as provide healthy food choices to the Red Lake Nation. <i>Cherilyn Spears, Red Lake Nation</i> | Native Chefs: Preserving and Teaching Culture Through Food This panel will feature an assortment of Native chefs to talk about what got them into this field, how they hope to impact their own communities and society more generally through their cooking, some of the challenges of being a Native chef, and some of their favorite things to cook. <i>Facilitated by Elizabeth Hoover, Brown University</i> | Akiing 8th Fire Solar- Heating with the Sun An introduction to 8th Fire Solar solar-thermal panel manufacturing facility in Ponsford, MN. The goal of 8th Fire Solar is to make this technology accessible to communities, and to empower and partner with low-income POC communities. We are working on a regional Indigenous Green New Deal summit this May and plan on installing 200kW of solar across White Earth in the upcoming year. We will be offering a series of dealer and installer trainings, both in our shop and in target communities this year. <i>John Shimek, 8th Fire Solar</i> |
| 4:00-5:00 | Plant Medicines for All- Come learn about plant medicines through samples, descriptions, how to pick, and how to process, Will bring booklets about plant medicine to share with participants. <i>Youth track friendly! Terry LaDuke, Mino Mikan Botanicals</i> Meet in Dining Hall | | |
| 4:00-5:00 | Menikānaehkem initiatives include increasing nutrition and garden education, access to space, seeds, tools and equipment, outreach and selling produce at farmers markets, and healthy activities for families. This will benefit the Menominee community by encouraging food sovereignty and security as a health benefit. Harvesting the squash, pumpkin and corn we planted four months earlier gives us purpose. Knowing where the food comes from gives us hope. <i>Cherie Thunder, Menominee Rebuilders</i> | Bushwhack Development for a Grassroots Farm Venture: Clearing our own paths for Sovereign, Native-owned Agricultural Startups We will share an early stage development option Harvest Nation took to show the potential of their indoor farm concept. Their self-designed feasibility study followed community-based research principles to exercise the team's Food Sovereignty and Native self-determination rights. <i>Dani Pieratos, Harvest Nations</i> | Indigenous Breastfeeding and Food Sovereignty: this data research project began with the idea that women, children, and breastfeeding are the inception of a healthy food system, community, and nation. We sought to determine breastfeeding rates among American Indian women using national data collections. The result was stark and revealed limitations in current data collection methods and programs that support American Indian breastfeeding programs. This project was a partnership between First Nations Development Institute, North Dakota State University Masters in Public Health program, and Northwest Portland Area Indian Health Board. <i>A-dae Briones, First Nations Development Institute</i> |
| 5:15-6:15 | Our Sacred Treaty with Seeds -Terrylyn Brant You will learn about the "Dish with one spoon" wampum which is a treaty recorded between first nations before the arrival of settlers. The "two row" Wampum treaty will be discussed. Replica wampum belts will be on display. We will share the ways we have seen our many nations honor their seeds. Meet in Dining Hall | | |
| 6:30 | Dinner- Silent Auction Winners Announced! 7:30 PM Talent Show featuring Annie Humphrey OPEN TO ALL GUESTS! | | |

Sunday, March 8th 2020

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|------------|---|
| 9:00-10:00 | Brunch - Dining Hall |
| 10:30 | Closing Remarks & Farewell - Margaret Rousu, Interim Director of WELRP |



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 by the registration table to facilitate your own discussions. Feel free to write your ideas for a discussion with a meeting place.

Group Evaluation-

We will be distributing short questionnaires Sunday morning for you to evaluate this year's conference. We are excited to hear your thoughts and suggestions on how to better our conference. Please submit the questionnaires by the registration table.

Chimiiigwech (big thanks)!

NOTES

