

19th Annual Great Lakes Indigenous Farming Conference

**AYAAANIKESHKAAGIN GAA-INIKAMIGAK MEWINZHA MIINAWAA NOONGOM.
WEZHINSHING MEWINZHA, NOONGOM, MIINAWAA NIIGANAKEYAA.**

**Where Tradition Meets the Modern:
Aligning Past, Present and Future**



White Earth Reservation

HOSTED BY THE WHITE EARTH LAND RECOVERY PROJECT

WELCOME

Boozhoo all my Relatives,

I extend a personal welcome to the 19th Annual Great Lakes Indigenous Farming Conference. The last time we were together in this space was March 2020 at the beginning of the Covid19 Pandemic. Last year's virtual conference, although it was a success, it was nothing like being together. Here we can rekindle the relationships of the past and build new relationships that work for the good of our land and Indigenous people.

Our theme this year is "the intersection of past, present, and future" and with our theme comes opportunity to remember, to live today, and look ahead. We come together in this space remembering those relative who have gone before us, holding close to those still with us, and looking out for the generations to come. This conference, as it brings us back to the past into today and connects us to tomorrow, it will help us to build a resilient Indigenous community which will provide for the preservation and control of our own wellbeing into the future.

During the conference, I hope that you are able to grow and develop relationships, learn new things, learn our stories, and enjoy your time in this peaceful, distant location, away from the hustle and bustle of normal life. I hope that you are able to leave feeling rested and exhilarated to go back home and bring a sense of renewal to the work being done.

I would like to thank each of you for taking the time to make the 19th Annual Great Lakes Farming Conference successful. It is you and the people like you who make reindigenizing and revitalizing our communities successful and promising for our future generations.

Miigwech! Enjoy your time with us!



Margaret (Maggie) E. Rousu, Executive Director

White Earth Land Recovery Project



White Earth Land Recovery Project Continues to Strive Toward Our Vision

1. Towards Preservation and Control of Our Own Wellbeing for the Future
 - a. We are Indigenous leaders in modeling the sustainability of renewable energy
 - b. Control and share assets & infrastructure that intentionally reflect our values and meaningfully link our people together
2. Towards Unified Ojibwe Identity and Practice
 - a. Support system revitalizes and awakens traditional values & approaches to address trauma and restore wellness in our society
 - b. Reservation-wide commitment to re-indigenize and revitalize cultural identity, spiritual practice and Ojibwe thinking
3. Towards Building and Strengthening Relationships with the Earth in a Good Way
 - a. Collective community economic system that provides for the wellbeing of one another and future generations
 - b. Healthy, holistic and sustainable relationships with Akiing--The Land to Which the People Belong

The mission of the White Earth Land Recovery Project is to facilitate the recovery of the original land base of the White Earth Indian Reservation while preserving and restoring traditional practices of sound land stewardship, language fluency, community development, and strengthening our spiritual and cultural heritage.





NOTES

Keynote and Featured Presenters

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.



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 Wapala 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. 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. "Food is Medicine" has become a really common phrase these days, but Luke and Linda Black Elk take these words literally. Join them as they walk through the medicinal properties of various soup ingredients, and learn how you can make your own soups more delicious, nutritious, and medicinal! This is a hands-on presentation in which you will be able to put together your own medicine soup base to take home.

Stephanie Morningstar is Kanien'kehá:ka, Wakeniáhten (Mohawk nation, Turtle clan), with ancestors rooted in Six Nations of the Grand River Territory and Europe. She is a plant nerd, medicine tender, bridge builder, soil and seed steward, scholar, student, and Earth Worker dedicated to decolonizing and liberating minds, hearts, and land- one plant, person, ecosystem, and non-human being at a time. She loves to learn and share stories about medicines; builds soil and reintegrates mycelium at Sky World Apothecary and Farm; teach about the plant-human-non-human-ancestral connection through a decolonial lens at Seed, Soil, + Spirit School; and liberates land with and for Indigenous, Black, and people of color as the Relationships and Reciprocity Co-Director at the Northeast Farmers of Color Land Trust. Stephanie is also PhD Candidate in the Interdisciplinary Environmental Studies Graduate Program focusing her work on Biocultural Restoryation at the SUNY ESF Center for Native Peoples and the Environment.



Keynote and Featured Presenters

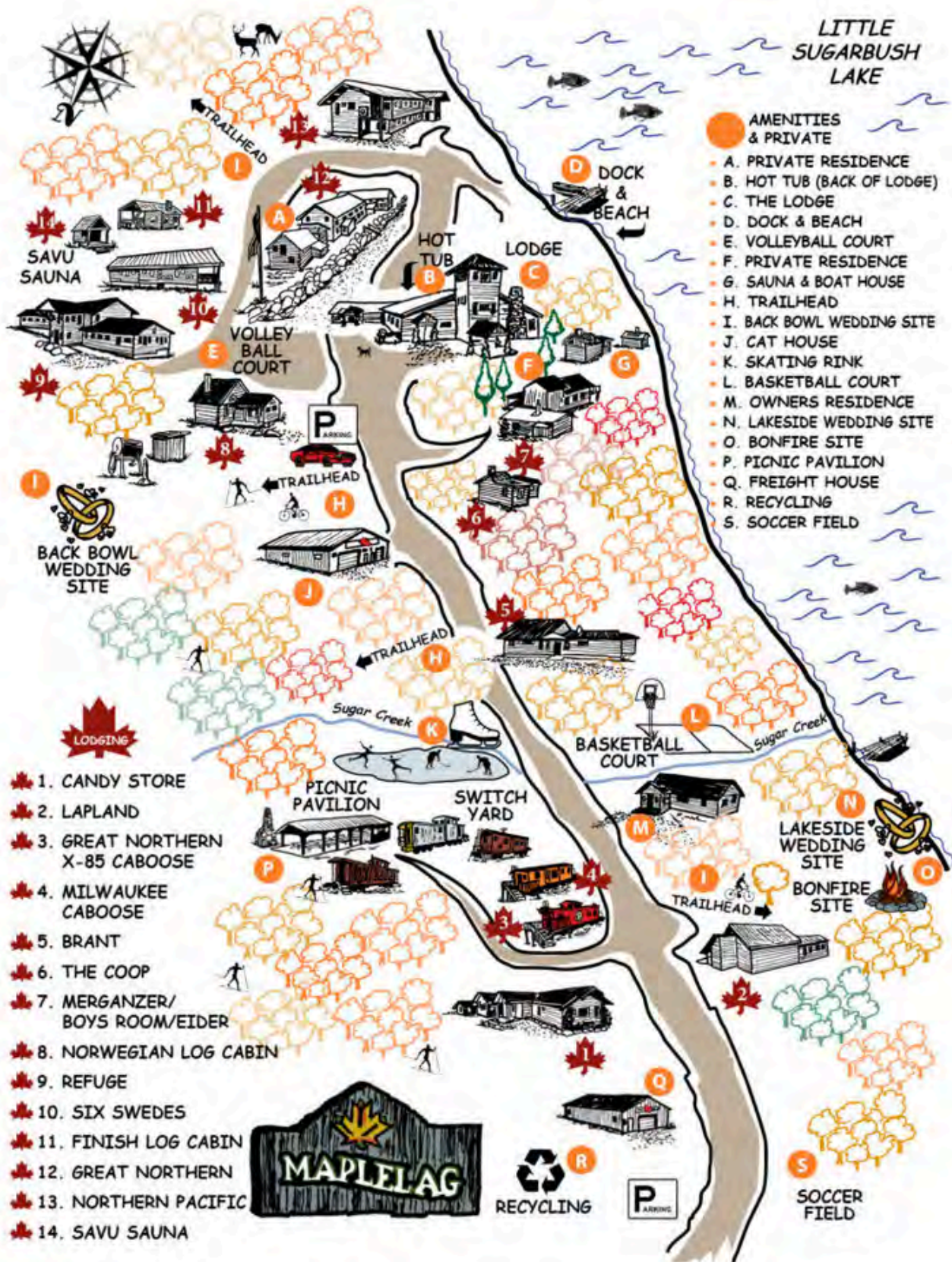
Winona LaDuke is a Harvard-educated economist, environmental activist, author, hemp farmer, grandmother, and a two-time former Green Party Vice President candidate with Ralph Nader. LaDuke specializes in rural development, economic, food, and energy sovereignty and environmental justice. Living and working on the White Earth reservation in northern Minnesota, she leads several organizations including Honor the Earth (co-founded with The Indigo Girls 28 years ago), Anishinaabe Agriculture Institute, Akiing, and Winona's Hemp. These organizations develop and model cultural-based sustainable development strategies utilizing renewable energy and sustainable food systems. She is also an international thought leader and lecturer in climate justice, renewable energy, and environmental justice, plus an advocate for protecting Indigenous plants and heritage foods from patenting and genetic engineering. In 2021, she was named to the first Forbes list of "50 Over 50 – Women of Impact," in partnership with Mika Brzezinski's "Know Your Value," dedicated to shining a light on women over the age of 50 who have achieved significant success later in life, often overcoming formidable odds or barriers. In 1994, LaDuke was nominated by Time Magazine as one of America's 50 most promising leaders under 40 years of age. She was awarded The Thomas Merton Award in 1996, The Biha Community Service Award in 1997, The Ann Bancroft Award for Women's Leadership Fellowship, and The Reebok Human Rights Award (which she used to begin the White Earth Land Recovery Project). In 1998, Ms. Magazine named her Woman of the Year for her work with Honor the Earth. A graduate of Harvard and Antioch Universities, she also has written extensively on Native American and Environmental issues. LaDuke is a former board member of Greenpeace USA and serves as co-chair of the Indigenous Women's Network, a North American and Pacific Indigenous women's organization. Her seven books include: The Militarization of Indian Country (2011); Recovering the Sacred: The Power of Naming and Claiming (2005); The non-fiction book All Our Relations: Native Struggles for Land and Life (1999, South End Press); and a novel, Last Standing Woman (1997, Voyager Press). Her new book, To Be a Water Protector: Rise of the Wiindigoo Slayers (Fernwood Press/Columbia University), is an expansive, provocative engagement with issues that have been central to her many years of activism, including seven years battling Line 3 -- an Enbridge tar sands oil pipeline in northern Minnesota.



Elizabeth Hoover is an associate professor in Environmental Science, Policy, and Management at UC Berkeley whose research, life, and community work focuses on food sovereignty and environmental justice for Native American communities. Based on collaborations with tribal communities across the US, Elizabeth has published books and articles about Native American food sovereignty and seed rematriation; environmental reproductive justice in Native American communities; and tribal citizen science and community based participatory research. Elizabeth serves on the executive committee of the Native American Food Sovereignty Alliance (NAFSA) and the board of North American Traditional Indigenous Food Systems (NATIFS) and the Freed Seed Federation.

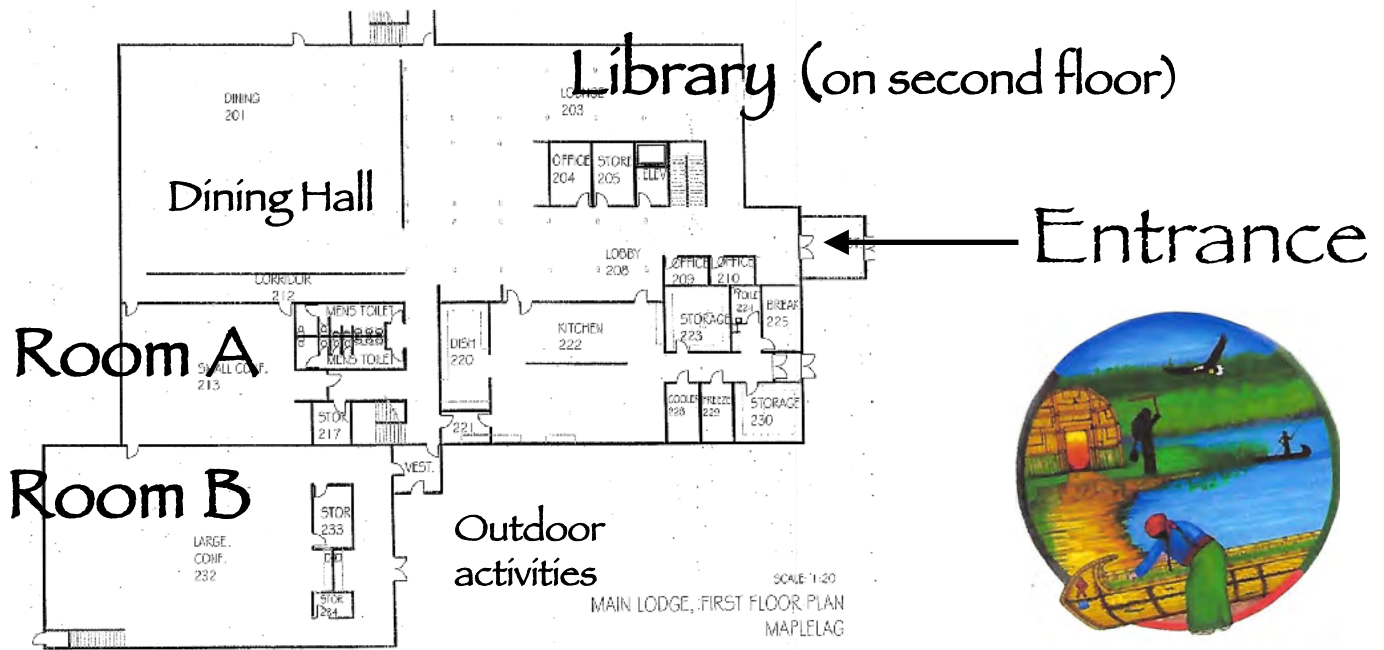
Reginaldo Haslett-Marroquin served as a consultant for the United Nations Development Program's Bureau for Latin America and as an advisor to the World Council of Indigenous Peoples. He was a founding member of the Fair-Trade Federation in 1994. Regi founded and Directed the Fair-Trade Program for the Institute for Agriculture and Trade Policy and founded Peace Coffee, a key program outcome. Before coming to the U.S. in 1992, Regi worked with artisan communities across the highlands of Guatemala, and built fair trade networks in Europe, the U.S. and Canada. Regi built programs for woodland owners in the Midwest. Haslett-Marroquin was named one of the Twin Cities International Citizens of the Year in 1996. In 2008 he received both the Northfield and College City and Southern-MN District Service to Mankind awards. He has served on numerous non-profit boards including the North Country Development Fund, the Northfield Area Foundation, the Northfield Area YMCA, the Conservation Corps of MN and IA. He is the current MOSES's Board VP. Haslett-Marroquin is an owner-founder of Regeneration Farms LLC, and Founder and President of the Regenerative Agriculture Alliance. Regi was awarded a prestigious lifetime Ashoka Fellowship in 2018 for his work in Regenerative Poultry Systems, which is at the center of a multitude of national and international initiatives. This system is designed to be uniquely aligned with the social and economic, conditions of new, immigrant, small farms, and marginalized communities. The system is designed for large-scale and global impact. At the RAA, Regi works on system-level strategies designed for global application, currently, his work covers communities in the US (Bordering region of MN, IA and WI, Omaha, Mead and Winnebago NE, Pine Ridge SD), Hazelton British Columbia, Mexico, and Guatemala. Regi received his agronomy degree from the Escuela Nacional Central de Agricultura, studied at the Universidad de San Carlos de Guatemala and graduated from Augsburg University in Minneapolis with a major in international business administration and a minor in communications. Regi currently lives and farms at Salvatierra Farms, a 75-acre family farm home to Tree-Range® chicken and eggs in Northfield Minnesota with his wife Amy and their youngest son Lars Decarlo. The farm is being built to further advance Regi's work in regenerative poultry, to demonstrate his system, and to pivot regional and national conversations and adoption of regenerative poultry. Their other children are William and Ana Nicktae, both living in California. Most recently, Regi authored "In the Shadow of Green Man", My Journey from Poverty and Hunger to Food Security and Hope. It can be ordered from the publisher acresusa.org, Amazon and numerous other book sellers.





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

Map of Maplelag: Conference Rooms A, B, Library



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.

Maplelag Amenities include: Skiing (rentals downstairs), Sauna & Jacuzzi (downstairs), Library (upstairs), 24-hours hot drinks and cookies, Wifi in Conference and Dining Space.

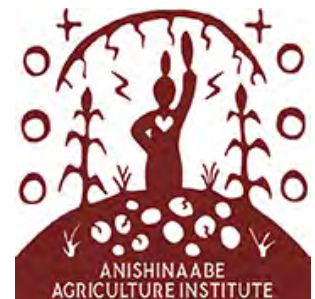
Thursday Evening- March 3rd, 2022

3:00 pm Arrival & Registration

5:30 pm Opening Ceremony w/ Vince Olson

6:30 pm Dinner

7:30 pm Storytelling in Library - Upper Room-
Anang Gikendaasowinan Miiṇawaa Nekaanag Anishinaabe
 Star Knowledge and Constellations
 w/ Joseph Sutherland & Mary Moose



UNIVERSITY OF MINNESOTA EXTENSION

Vendors

Crafts, Food and Art, Booths

Khayman Goodsky: Indigenous artists working at Indigenous First Arts and Giftshop, promoting Indigenous artists and food producers.

Avery Makes Room For Them: Indigenous Artists that promote indigenous/diverse artists & food producers. Indigenous First arts & gift shop via (AICHO)

Tabashish Ogitchida: Pipestone Work

Sharon Nordrum: Multi media artist, woodland style paintings, needle felting, wood carving

Angela Boudreau & Terese Madigan: We Represent the Boys and Girls club of Callaway MN. We are Mentors and Leaders within our community we want to showcase our club and all that we do while offering items like bead work blankets and other arts and crafts, made by our BGC kids and staff, along with a silent auction for some amazing baskets.

Dana Trickey : Porcupine Quillwork on Birchbark, and other styles; Birchbark Basketry; Wild Rice & Maple Syrup & other wild foods.

Lali Aguilar: Jewelry made with corn, beans, squash, flowers, herbs, cedar, and seeds. A few sewing items and some skirts. All products handmade by me.

Annie Humphrey: Jewelry and Music.

Wanda Anton: Designing Ribbon shirts, skirts and children's wear using applique.

Shirley Aguilar: I make jewelry made of Birch bark, quills, semiprecious stones and copper

Growing Blue Flowers: natural skin products- muscle rub with bear or buffalo fat; balms; mist sprays; Buffalo tallow soaps; hair oil + hair pomade/bear grease and more. Some crafts & jewelry.

Audrey Anne Dahl: Sewing - baby slings/rebozhos, moccasins, skirts/dresses, re-stressed jean jackets. Baking/Preserving. Jewelry


Honor the Earth


Winona's Hemp and Heritage Farm


Compeer Financial



KKWE 89.9 FM Níjĩi Radio, Native Harvest

Friday, March 4th 2022

Room:	Room A: TRIBAL FOOD & AGRICULTURAL BUSINESS	Room B: INDIGENOUS SCIENCE & INNOVATION	YOUTH TRACK Downstairs/Outdoors Various Times
8:30-9:30	Breakfast Opening- Margaret Rousu, Executive Director, White Earth Land Recovery Project CIRCLE OF LIFE ACADEMY DRUM GROUP		
9:00-12:00	Special Session: Quilling on Birch Bark with Grace Roberts (Downstairs)		
9:30-10:30	<p>Hemp Development at Bois Forte, A Grassroots and Tribal Government Collaboration, presented by Renika Love, Angela Dawson, Dani Pieratos, Peter Boney</p> <p>The Bois Forte Food Sovereignty and Sustainable Agriculture Group (BFFSG)</p> <p>A grassroots advocacy group made up of tribal members, has initiated a hemp development collaboration with their elected leadership at the Bois Forte Tribal Government. With the help of Angela Dawson and 40 Acre Cooperative and thought leadership support from Winona's Hemp & Heritage Farm, the hemp movement is gaining traction at the Bois Forte Band of Chippewa. The storytelling of this journey will share insights on best practices in community organizing around hemp, and specifically what value propositions are motivating for maintaining the momentum between individuals and governance authorities to continue to work together.</p>	<p>Clemon Dabney, Making Your Own Plant Based Medicine This first part of this seminar will discuss what hemp is, what the major and minor cannabinoids commonly used in hemp products are and the forms used in product formulation (isolate, distillate, crude extracts). We will review the medicinal benefits of CBD, CBDV, CBG, CBC, CBN, d8THC, THCV & THC-O, what dosages are commonly used and the purported medicinal benefits produced by each cannabinoid, and the differences between acid and neutral forms of cannabinoids (CBDA vs CBD). We will cover what terpenes are, how they are used in various hemp and how consuming more than one cannabinoid and/or terpene creates a synergistic effect known as the entourage effect. We will examine the common formulated hemp product categories and the lab testing used when making these products for sale. We will cover how to formulate a 1 ounce tincture. Attendees will choose to make a calming anti-inflammatory, anxiety, pain (1000mg CBD tincture), energizing anti-inflammatory 1000mg CBG tincture) or a sleep aid tincture (250mg CBN + 750mg CBD tincture).</p>	<p>Anishinaabe Snakesnake Games for Youth</p> <p>This workshop is 3 hours from 9:30am to 12:30pm. Downstairs/ Outdoors</p> <p>A great opportunity for kids (and adults) to learn about the game of Zhoshman, or snakesnake.</p> <p>Participants will discover some of the history of the game, the role of the game in our communities have the opportunity for some outdoor play.</p> <p>Instructor: Frank Sprague</p> 
10:30-11:30	<p>Elizabeth Dean, Fond Du Lac College</p> <p>FDLTCC is pleased to announce our new Sustainable Food Systems track in Environmental Science! SUST 2090 and SUST 2091 Field Experience courses are the foundation of a new sustainability track within FDLTCC's Environmental Science Associates program.</p>	<p>Reginaldo Haslett-Marroquin, Poultry-Centered Agroforestry Optimizing the engagement of the Earth's Living Systems The Regenerative Agriculture Alliance is focused on scaling up a systems-level regenerative poultry solution that restores ecological balance, produces nourishing food, and puts money back into the hands of farmers and food chain workers. To do so requires a completely new supply chain that integrates grassroots organizing of farmers with physical infrastructure and other regeneratively stacked enterprises.</p>	
11:30-12:30	Room A (Virtual) Northeast Farmers of Color Land Trust: Centering Indigenous Sovereignty on Stolen Land , Presented by Stephanie Morningstar		
12:30-1:30	12:30 LUNCH & KEYNOTE SPEAKER: WINONA LADUKE " Green New Revolution: Updates 2022"		
1:00-4:00	Special Session: Medicines with Tonya (Downstairs)		

Room:	Room A: TRIBAL FOOD & AGRICULTURAL BUSINESS	Room B: INDIGENOUS SCIENCE & INNOVATION	YOUTH TRACK Downstairs/Outdoors Various Times
1:30-2:30	<p>Adae Romero-Briones, First Nations Development Institute (Virtual)</p> <p>The workshop will focus on the relationships between taste buds and the boarding school experience and how focusing on breastfeeding and Indigenous birthing practice offer insights into changing diets, building nations, and relearning how to respond to our environments</p>	<p>Jeff Broberg, Paul Wotzka, Tanya RedRoad, Mike Tauber, Toxic Taters Know your water, Protect your Family for Generations to Come</p> <p>Our coalition of Toxic Taters, PAN, and MNWOO help with free water quality screening and treatment advice. Learn about water testing and how we are coming together to help people in rural areas and in Indian Country aware of these concerns. Too many people have lousy groundwater tainted with arsenic, nitrates, pesticides or bacteria, and they may not know the health risks of their tap water. All of us deserve clean drinking water! Water is sacred! Water has life and gives us life. We need to take care of it just as our ancestors did and continue to honor that. Learn what water testing clinics are & BRING YOUR WATER. We are providing water testing 1:30-4pm TODAY.</p>	<p>Flint Corn Hominy from Scratch</p> <p>This workshop is 2 hours. 1:30pm to 3:30pm.</p> <p>Learn how to make hominy for corn soup and other dishes using flint corn and wood ash. In this hands on class we will work through the process of hulling corn, as well as cooking, history, preservation and nutritional benefits of hulled corn</p> <p>Instructor: Kevin Finney</p> <p>Downstairs /Outside</p> 
2:30-3:30	<p>Building a Multicultural Food System in Northern Minnesota: Many Nations Goat Cooperative Presented by Bri Crowley of Anishinaabe Agriculture Institute</p> <p>We see that the food system of the Great Lakes is changing rapidly, and that the relocation of food and the move towards organic and community based agriculture is essential for the long term protection of soil, water and health and well being of our communities.</p>		
4:00-5:00	<p>Minnesota Department of Agriculture Outreach Panel Moderated by Shannon Kesner</p> <p>A Panel Discussion of agency regulations in Indian Country, technical assistance opportunities, and grant opportunities. This panel will consist of MDA staff who will give brief program overviews/opportunities and field questions from the audience. Staff representatives will be from Food & Feed Safety Division, Ag Marketing & Development Division, Dairy & Meat Inspection Division, Emerging Farmer's Office, and will include the tribal liaison.</p>	<p>Developing a Great Lakes Indigenous Materials Poop Study (Virtual) by Dr. Reinhardt</p> <p>Dr. Reinhardt has been studying Indigenous foods in the Great Lakes Region for a number of years and he noted that there really isn't much in the literature surrounding precolonial materials and methods concerning poop in this region. He will share findings from a literature review, interviews, and some light experimentation with different materials.</p>	<p>NATIFS</p> <p>Cooking demo making thumbprint cookies made entirely with sunflower seeds, maple syrup, and some berries! Come enjoy making your own!</p> <p>This workshop is 1.5 hours from 4:00-5:30pm</p> <p>Kitchen Space</p>
5:30-6:30	<p>"Feeding Ourselves: Connecting the Food Supply Chain Across Indigenous Communities" by Dan Cornelius</p> <p>This session will provide an overview of innovative intertribal food distribution pilot programs. The first pilot is the Tribal Elder Food Box that distributed 10,800 boxes in 2021 and has received almost three times the funding for 2022. The second pilot is a joint effort between Menominee and Oneida for a new self-governance authority for the Food Distribution Program on Indian Reservations (FDPIR)</p>	<p>Seeding, Farming, and Food Sovereignty: Taiwanese Indigenous Women on the Land Joyce Hsiu-yen Yeh (Virtual)</p> <p>Combining participant observation, in-depth interviews and focus group communication, this multiple-sited research project combines the collection of indigenous narratives with observations of the socio-cultural dimensions of farming as a cultural practice, as a performance, and as a construction of gender and ethnic identities.</p>	<p>School District of Bayfield Education and Agriculture Coordinator Kat Rakowski & Alissa Stutte</p> <p>Ojibwe cultural connections to agriculture & partnership between the School District of Bayfield & Red Cliff Band of Lake Superior Chippewa.</p>
6:30-8:30	6:30 DINNER & 7:30 FILM SCREENING AT LIBRARY "KISS THE GROUND"		

Room:	ROOM A: TRIBAL FOOD & AGRICULTURAL BUSINESS	ROOM B: INDIGENOUS SCIENCE & INNOVATION	YOUTH TRACK Downstairs/Outdoors Various Times
8:30-9:30	Breakfast -Announcements Anishinaabe Puckered Toe Moccasins with Nikki Norcross - (9:00am-12:00pm) Downstairs		
9:30-10:30	<p>First Nations Development Institute Business of Indian Agriculture, Presented by JoDan Rousou of Ogema Organics</p> <p>First Nations Development Institute is pleased to present The Business of Indian Agriculture, a curriculum designed to help farmers and ranchers succeed in managing their businesses. It covers useful topics like how to develop a business plan, how to set up bookkeeping systems, and marketing. It also covers important topics like risk management, personal financial management, and using credit wisely. The curriculum has five main modules: Module 1: Business Module 2: Accounting Module 3: Financial Management Module 4: Agribusiness Economics and Marketing Module 5: Land Use and Management</p>	<p>Traditional Hand Tools for Restoring Ancestral Food Systems</p> <p>Learn about how to access, make and to use foundational hand tools including crooked knives, skew knives, axes and traditional adzes, and their role in creating a range of items like cooking paddles, rice knockers, sugar troughs, shoulder yokes and more. Participants will have the opportunity to try carving with each of these tools to understand how they work and what their uses are.</p> <p>Instructors: Zac and Kevin, Manidoo Ogitigaan</p> 	<p>Joseph Sutherland & Mary Moose Anishinaabe Anang Gikendaasowinan miinawaa Nekaanag Anishinaabe Star Knowledge and Constellations. This session is 2 hours long from 9:30-11:30am (Downstairs)</p> <p>Joseph and Mary to share knowledge and stories of the night sky. Stories of the night sky will be how the universe was created. - EX: Bagone Giizhig "Hole in the Sky" (Pleiades) -Gaa-bibooniked "Winter Maker" (Orion) -Waawaate "Northern Lights" -Jiibay Miikana/Mashkiki Miikana "Milkyway" -Waabanang "Morning Star" - Shaawanang "South Star" - Giowedinang "North Star" -Ningaabii'inang "Evening Star" -Dibiki Giizis, Gookomisinaan "Night Sun" /"Our Grandmother Moon" -Gimishoomisinaan Giizis "Our Grandfather Sun" -Gezhiibatood Oshkaabewis "Mercury" -Waaseyaa Azhebaashkaabizod Aki "Venus" -Gimaamaanaan Aki "Earth" -Akwaabikizid Aki "Mars" -Gichi Ogimaa Waasamod Aki "Jupiter" - Ditibininjiibizon Gitiganii Aki "Saturn" -Wak'wiing "Uranus" -Gichigami Aki "Neptune" -Awasinakaag "Pluto" - Waazakonewed "Tenth Planet" -Wiyyagasenhmood Anang "Comet" -Chi Misaabik "Asteroid" - Chingwanan "Meteors"</p>
10:30-11:30	<p>Native American Agriculture and food systems: challenges and opportunities presented by the pandemic by Elizabeth Hoover</p> <p>As we continue to learn about the causes and consequences of food system ruptures during the COVID-19 pandemic, it has become abundantly clear that increased investment in and sovereignty over decentralized regional food and farming systems' infrastructure and markets are needed to strengthen the economic viability and resilience of Native American agriculture and food systems.</p>	<p>Pennelys Droz, Sustainable Nations Designing Indigenous Futures: Indigenous Regenerative Design in Food and Building Systems (Virtual)</p> <p>Beginnning with an interactive exploration of the roots of the design, this workshop highlights common principles and practices in Indigenous designed systems, and explores applying these in re-establishing regenerative food systems, economies, and construction practices. Practices DIY information about ecological agriculture, graywater system and composting toilet system construction and usage, and natural building methods, including hempcrete, will be make available.</p> <p><i>PennElys Droz is an Anishinaabekwe mother of five, a program officer for the NDN Collective, and an active founding Board member of Sustainable Nations, and has been working towards the rebuilding of thriving regenerative Indigenous nations for over twenty years.</i></p>	

Room:	ROOM A: TRIBAL FOOD & AGRICULTURAL BUSINESS	ROOM B: INDIGENOUS SCIENCE & INNOVATION	YOUTH TRACK Downstairs/Outdoors Various Times
11:30-12:30	White Earth Food Truck Demonstrations Linda Black Elk Medicine Soup 11:30am, Tanya Redroad Medicine Teas 2:30pm		
12:30-1:30	Lunch & Keynote Speaker Linda Black Elk		
1:00-4:00	Birch Bark Half Basket Making with Sandy & Marcello Hernandez (Downstairs)		
1:30-3:30	Cherylin Spears, David Manuel, Zach Paige, Brandon Neadeau, Red Lake Food System Cherilyn Spears and David Manuel from Red Lake and Zachary Paige from White Earth will talk about ongoing food sovereignty programs and the work they are doing with their communities. Zachary will focus on the work they've done with their mobile grocery store. <i>Tanya Redroad will do a Medicine Teas Demonstration and Workshop from 2:30-3:30pm at the White Earth Food Truck</i>	THE HEMP ULTRACAPACITOR: Regenerative Power for a Sovereign Energy Economy by Jose LaSalle & Nathaniel Doyno This presentation shows how a regeneratively farmed plant, hemp, is the foundation for a new class of energy storage technology emerging in academia and industry, and what may one day power our homes and communities. Demonstration to follow talk.	Traditional Harvesting and Use of Rabbits 1:30-3:30pm Downstairs In this class we will learn how to set and use traditional snares to trap rabbits, how to process and prepare the rabbit meat, as well as Anishinaabe protocols regarding this special and important relative. We will also prepare some rabbit skins to make and spin fur "yarns" used in weaving rabbit skin blankets and coats. Throughout the class we will also include a wealth of Ojibwe Language Instructors: Manidoo Ogigigaan Kevin, Mary Moose 
3:30-5:00	Annie Humphrey, Musician, Activist -Hemp building project at Leech Lake Topics include carpentry and building sustainably. In between my thoughts, I will perform songs from my past recordings: The Heron Smiled, Edge of America, The Beast and the Garden, uncombed hair and Eat What You Kill. I address many social issues inside the music that I also speak on.	Mind-Body Medicine, by Dr. JoAnne Rieght All of us have experienced trauma and stressful situations. Our reaction to traumatic events often engages the flight, fight, or freeze response. When these responses are engaged, the first thing we think of is survival, and at times forget how to respond to these situations healthily. Through this workshop, you will learn evidence-based skills to help you understand and process trauma and stress and move through it for increased health and wellness.	
5:00-6:00	Agriculture Research and Education at College of Menominee Nation presented by Frank Kutka Research at the College of Menominee Nation is following up on decades of garden research by the Tribe's Historic Preservation Department, by trying to develop a deeper understanding of methods used by ancestral Menominee farmers to grow their crop partners. With this foundation in agriculture and community interest in local food production, the college has also embarked on the development of a bachelor's degree program in sustainable agriculture, to help develop the next generation of farmers and those who can support farmers.	Laban Smith, Birch Bark Canisters 5:00-7:00pm Participants in this workshop learn the process of creating a traditional canister from birch bark and other natural materials. Over the course of 2 hours, participants will gain the confidence and the understanding to fashion the materials into a unique beautiful birch bark canister. This workshop aids in revitalizing and reinforcing in and of traditional practices through language, stories/teachings and the creation of a traditional birch bark canister.	Winter Birch Bark Etching 4:00-6:00pm Downstairs Learn about how to harvest and use winter harvested birch bark. Each student will have the opportunity to see a variety of traditional food equipment made from winter bark and to make their own pair of etched birch bark earrings to bring home. Instructors: Kevin, Maggie, Kaitlyn, Manidoo Ogigigaan
6:00-6:30	Networking/Break/Booths		
6:30	6:30 pm Dinner 7:30 PM Talent Show featuring Annie Humphrey OPEN TO ALL GUESTS!		

Sunday, March 6th 2022

9:00-10:00	Brunch - Dining Hall
10:30-11:30	Clayton Brascoupe, Program Director Traditional Native American Farmers Association Seed Sovereignty is Tribal Sovereignty Increased Demand (Room A Virtual, Seed Swap & Ceremony)



At the first start of the COVID Pandemic early 2020 TNAFA has seen huge surge in seed request from many different indigenous communities , both rural and urban. The demand also was seen with conventional seed companies. Most all conventional seed companies had to close or delay seed orders due the increases demand for seed. The demand is directly related to the COVID-19 pandemic. The uncertainty of food insecurity, became more acute , having our traditional seed provided some comfort in these uncertain times. Agriculture has always been the foundation of our culture and economy. Through various socio-economic pressures, native agriculture has been in a downward cycle. In the past few years there has been an increased interest in agriculture as a way to regenerate our culture, health and economies.

Most programs have focused on agri-business models, often over looking farmers already in the community and not developing interest in our youth. TNAFA on the other hand feels family scale oriented farming is the best approach for developing sound future in agriculture. The promotion of "traditional" agriculture insures economic, social and health stability in our communities. Where we see the decline in farming ,we also see the decline in social and physical health of our people. A key ingredient to insure success is having our traditional seeds and control of these seeds. Current threats to our seed heritage we see less farming / farmers, drought, and possible cross pollination / contamination from hybrid and genetic engineered seeds (GE-GMO). Currently we have no way of knowing how much genetic material (seed diversity) we may have already lost , what we now have ,in what quantities and quality. "Seeds are a gift of nature, of past generations and diverse cultures. As such it is our inherent duty and responsibility to protect them and to pass them on to future generations.

Seeds are the first link in the food chain, and the embodiment of biological and cultural diversity , and the repository of life's future evolution." Manifesto on the Future of Seeds The International Commission on the Future of Food and Agriculture. Published 2006. At the first start of the COVID Pandemic early 2020 TNAFA has seen huge surge in seed request from many different indigenous communities , both rural and urban.

The demand also was seen with conventional seed companies. Most all conventional seed companies had to close or delay seed orders due the increases demand for seed. The demand is directly related to the COVID-19 pandemic. The uncertainty of food insecurity, became more acute , having our traditional seed provided some comfort in these uncertain times. I've been involved with seed preservation , conservation work since the early 60's. Since the forming of the Traditional Native American Farmers Association we have created programs to address "seed sovereignty " for our farmers and Tribal Nations.

Clayton Brascoupe , Mohawk / Anishnabeg

Life long gardener / farmer, began working on family subsistence garden and commercial farms at age 13. Clayton has worked with Akwesasne Notes (1970 -1985) at the time was the largest Native Newspaper , with distribution nationally and internationally . Currently farming with family at Pueblo of Tesuque New Mexico since 1973 , Clayton and wife Margaret named their farm, Four Sisters Farm after their 4 daughters ,where they grow traditional and heirloom crops for food and seed. Clayton is a founding member of and Program Director of the Traditional Native American Farmers Association (TNAFA) a non-profit inter-tribal association of Indigenous farmers, gardeners, educators, and health professionals. As Program Director of TNAFA develops educational programs to engage Native youth, women, current farmers and those who wish to learn. Clayton has taught indigenous farming to other Native communities in the Greater Southwest USA, Canada, Mexico and Belize. A founding member of several other Indigenous organizations involved in promoting agriculture and Indigenous foods, Native American Food Sovereignty Alliance , Turtle Island Slow Food Association and the Traditional Bow Makers Society.

12:00

Miigwech& Farewell!

Conference Feedback (Circle your answers)

Please fill this out and take a picture and send to IFC@welrp.org

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|---|-----|----|
| 1. Overall, did you find this conference interesting? | YES | NO |
| 2. Did you find the content informative? | YES | NO |
| 3. Was the information relevant and sufficient? | YES | NO |

Were you Satisfied with:

- | | | |
|-------------------------------------|-----|----|
| 1. The Event Organization | YES | NO |
| 2. The Event Venue | YES | NO |
| 3. Sound & Presentations Visibility | YES | NO |
| 4. The Quality of the Food | YES | NO |

In your opinion, what was the best part of the event?

Would you recommend the event to a friend?

Please provide your suggestions for us to make next year's event better:



