The White Earth Land Recovery Project Presents



"Adapting, Changing, Evolving in New Times for a Better Tomorrow in Farming."



Boozhoo! (Greetings!)

I would like to personally welcome each of you to the 20th Annual Great Lake Indigenous Farming Conference. Once again we are excited to begin the year with this great gathering of passionate individuals committed to our land and the wellness of our people. White Earth Land Recovery Project will continue the transformation into our 2030 vision. We will remain adaptable, motivated, responsive, and seek new relationships on our path towards our mission.

People have traveled across North America to be here with us over the next few days. I want to say *thank you* for your commitment to making our conference a success for one more year, and thank you for joining us in another year of sharing, educating, and teaching one another.

This year, our conference theme is "adapting, changing, and evolving in new times for a better tomorrow in farming." Our knowledge as indigenous people, specifically people who believe in the connection we have to the land and to one another, are able to share a wealth of information and practices that improve our relations 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 with each other.

At our conference this year, you can expect that we will meet, we will gather, we will learn, and we will visit about the many things we can do to help restore balance and health in our communities. As we do this important work, we will honor and celebrate our ancestors who have left such a powerful legacy of indigenous food and health.

We will hear from amazing people doing this work who are proud to share their knowledge, such as: Winona LaDuke, Linda Black Elk, and Dr. Dione Payne. We recognize the need to have fun, honor, celebrate our own survival, and move forward into our future to a more intact indigenous food system. We will also have a fair amount of time to connect and grow our relationship with one another. Always a highlight of the conference is the talent show happening Saturday night, with featured performances by Annie Humphrey and other talented individuals.

Before I close, I say chimiigwech (a big thank you) to each of you for attending our conference and bringing your expertise. Each of you, as leaders, have a vision, the knowledge, and the wherewithal to help pave the way to a brighter future in farming as we adapt and evolve.

Throughout the 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. A special thank you belongs to our planning team: Faith Ahlgreen, Dana Trickey, Tanya Redroad, Zach Paige, Cassidy Lerud, Taylor Makey, Makayla Azure-Hanks, Peggy Lewis, Bridget Guiza, and Larissa Fineday. If you run into one of these individuals, please give them a "thank you" because without their hard work, this conference wouldn't be at the level it is today. Chimiigwech!

With respect,

MAER.

Margaret (Maggie) Rousu

Executive Director

White Earth Land Recovery Project

Our Sponsors

















Our Vendors

Dana Trickey

Porcupine quillwork,
Birchbark baskets,
beadwork, & wild foods,
wild rice, wild food vinegar,
maple products

Native Harvest

Traditional foods such as wild rice & various artwork from Anishinaabe artists

Honor the Earth, Anishinaabe Ag Institute, and Winona's Hemp

Native artwork, hemp artwork, & hemp products

Annie Humphrey

Upcycled flannel, plaid shirts, CD's, leather bracelets, & natural salves

Audrey Dahl

Jewelry, apparel, infant sling, birchbark Kaleidoscope, cottage foods w/protein powder, & plant medicine

KKWE Niijii Radio

Information and Niijii radio merchandise, hoodies, t-shirts, sweats, etc

AICHO

American Indian
Community Housing
Organization Gift Shop:
various artwork
from different Native
American Artists

Shirley Aguilar

Handmade jewelry

Ricky Tics Art

Artist Sharon Nordrum is an acrylic painter who melds her Ojibwe and Sammi (Norwegian) heritages into one-of-a-kind paintings; her canvas art is used to adorn totes, coffee mugs, greeting cards, & bookmarks

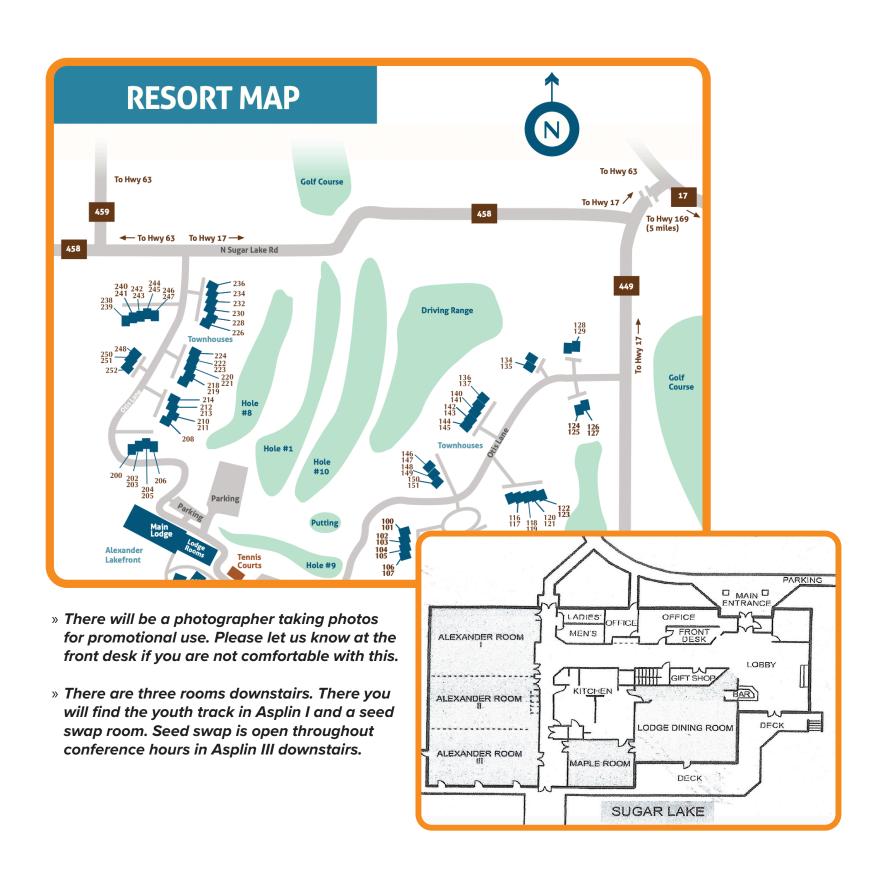
Charles Catchpole

CharGer Foods & Mnopgwad
Preserves: bringing a line of hot
sauces, and value-added products
from CharGer Foods micro-farm
including unique flavored jams; both
Charles and his wife are Anishnaabe
residing in Toronto, Ontario

Growing Blue Flowers, Estella Yeung

100% Natural Skin Products, buffalo tallow soaps, muscle rubs with buffalo or bear fat, lotions, salves, balms, & some crafts and jewelry

Sugar Lake Lodge Map



Schedule of Events

Thursday Schedule - March 9th

3:00 pm – Arrival & registration

5:15 pm – Opening ceremony

5:30 pm - Dinner

6:30 pm - Storytelling

Friday Schedule – March 10th

7:30 am – Breakfast

8:30 am – Breakout sessions

9:30 am - Breakout sessions

10:20 am - Break

10:40 am - Breakout sessions

11:40 am – Breakout sessions

12:30 pm - Lunch

1:30 pm – Keynote speaker

2:30 pm – Breakout sessions

3:20 pm – Break

3:40 pm - Breakout sessions

4:40 pm - Breakout sessions

5:30 pm – Dinner

7:00 pm – Movie Kiss The Ground

Saturday Schedule – March 11th

7:30 am - Breakfast

8:30 am – Breakout sessions

9:30 am - Breakout sessions

10:20 am – Break

10:40 am - Breakout sessions

11:40 am – Breakout sessions

12:30 pm - Lunch

1:30 pm – Keynote speaker

2:30 pm – Breakout sessions

3:20 pm – Break

3:40 pm - Breakout sessions

4:40 pm - Breakout sessions

5:30 pm – Dinner

7:00 pm – Talent show

Sunday Schedule - March 12th

10:30 am – Brunch 11:30 am – Check out

Please see the agenda insert for more details

Youth Track

Friday Schedule – March 10th

7:30 am - Breakfast

2:30 am - Crafts with Grace

4:40 pm – Red willow dream catchers

5:30 pm - Dinner

7:00 pm – Movie Kiss The Ground

Saturday Schedule - March 11th

7:30 am – Breakfast

8:30 am - Corn Workshop

10:30 am – Break

10:40 am - Cooking Challenge

12:30 pm - Lunch

1:30 pm – Keynote speaker

2:30 pm – Chef's circle presentation

3:20 pm - Break

3:40 pm - Woodlands Pottery

4:40 pm – Red willow dream catchers

Keynote Speakers



Lisa Brunner - Keynote speaker

Lisa Brunner is a citizen of the White Earth Ojibwe Nation and is Wolf Clan. Currently, she is the Director of the Indigenous Women's Human Rights Collective and leads the Cannabis Commission for the White Earth Nation. She is also a professor of Anishinaabe Culture at the White Earth Tribal and Community College. Over the past 4 years, she has served as the director of the Community Extension Service and Cultural Department. Lisa has worked in the domestic violence and sexual assault field for over 23 years, and was the executive director of Sacred Spirits First Nations Coalition whose work addressed violence against Native American and Alaska Native women.

Sacred Spirits First Nations Coalition is responsible for the creation of the Harm Reduction program on White Earth Reservation in its response to the heroin epidemic and has since become a model for Tribes and States. Ms. Brunner has advocated on the local, state, national, and international levels to bring about change to public policy. At the international and national level, she has served on numerous panels and groups addressing jurisdictional issues that impact the safety of Native women, men, and children. She testified on "Violence Against Native Women in the United States" before the Inter-American Commission on Human Rights. Lisa has also testified before the U.S. Congress on "Combating Human Trafficking: Federal, State, and Local Perspectives" for the Committee on Homeland Security and Governmental Affairs. Lisa is also a founding member of the National Congress of American Indians, Violence Against Women Task Force, and is a Bush Foundation Fellow. Lisa has also been featured in publications such as The Inter-American Human Rights System-Handbook, National Museum of American Indians Magazine, and Restoration Magazine and is published in the journal, Psychology of Violence.



Carly Griffith Hotvedt, JD/MPA - Keynote speaker

Carly is a citizen of Cherokee Nation living on the Muscogee Reservation in Tulsa, OK. She is a seasoned legal professional, admitted to practice in Oklahoma, Cherokee Nation and Muscogee Nation, with an affinity for government law, agriculture, tribal policy, and public administration. In her current role as Associate Director with the Indigenous Food and Agriculture Initiative at the University of Arkansas School of Law, she regularly interfaces with tribes and tribal organizations to advance tribal food sovereignty by empowering tribes to engage in regulatory efforts, economic development, outreach, and investment into Tribal food economies and individual indigenous producers. Carly also assists in developing policy based on research, stakeholder feedback, and analysis of issues critical to Indian Country agriculture for both tribal and federal adoption and application.

Prior to joining IFAI, she organized and directed the Division of Agriculture and Natural Resources at Muscogee (Creek) Nation, where she supported the legislative creation of the Division, which reorganized the agricultural and related operations under the same programmatic umbrella. She then initiated an overhaul of the Agribusiness operation, resulting in a 70%+ loss margin reduction, improved agriculture asset quality, improved herd health, improved transparency and public accountability for the operation, and set the program on track for sustainable operation. Carly became interested in agriculture through her grandfather, the late Bob Roberson, also a Cherokee citizen and long time ag teacher. Under Bob's tutelage, Carly raised and showed pigs and competed in FFA contests, including land judging, public speaking, and farm and agribusiness management. She received her State FFA Degree in 2002 and her American FFA Degree in 2003.

Carly holds a BS in Agribusiness and a BS in Political Science from Oklahoma State University, a JD from the University of Oklahoma, and a Masters of Public Administration from OU-Tulsa. She volunteers with multiple organizations and currently serves on the Advisory Committee for Oklahoma State University's Department of Political Science, the Greater Tulsa Area Indian Affairs Commission and the Oklahoma FSA State Committee. In her spare time, Carly wrangles her pack of dogs and occasionally hikes and travels with her husband.





Linda & Luke Black Elk

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 Wakapala 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 sovereigny Coordinator at United Tribes Technical College, where she taught ethnobotany and traditional skills. Together, 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 metally, emotionally, physically, and spiritually. "Food is Medicine" has become a really common phrase these days, but Luke and Linda take these words literally.



Dr. Dione Payne

The past twenty years, she has been involved in the research and development of Māori land blocks, particularly in the North Island of Aotearoa. Her areas of interest are Māori land history and productive landscapes, Mahika kai (indigenous food practices), Mātauraka Māori (Indigenous research), and the Māori economy. She is particularly interested in supporting whānau (family), hapū (subtribes) and iwi (tribes) to return to their whenua (land) to reinvigorate traditional practices, strengthen identity and reconnect with indigenous lived experiences and narratives. She is currently the Ihoraki – Deputy Vice Chancellor, Māori and Pasifika at Te Whare Wānaka o Aoraki l Lincoln University.



Richard Elm-Hill

Richard Elm-Hill is a member of the Oneida Nation of Wisconsin and is a Lead Program Officer at First Nations Development Institute. He supports First Nations' Nourishing Native Foods & Health program by providing education, technical assistance, and networking opportunities. Richard manages several grant projects dedicated to food sovereignty, healthy Tribal food economies, and communities of practice. He organizes First Nations' Food Sovereignty Assessment project team, co-leads the Native Farm to School initiative, and serves on the Covid-19 Emergency Response Fund Committee. As a former Operations Analyst for the Oneida nation, Richard established the Oneida Emergency Food Pantry, developed new food products with the Oneida Cannery, and evolved their Native Farm to School program. Richard holds a graduate degree in Applied Teaching and Learning from the University of Wisconsin-Green Bay.



Luke Kapayou

Luke Kapayou is a lifelong community member of the Meskwaki Nation in Tama, Iowa, who has worked for the Tribe for over 30 years. He is the Ancestral Farm Manager of the Meskwaki Food Sovereignty program. Mr. Kapayou is a Navy Veteran, a traditional knowledge keeper, wood carver, grower, hunter, seed keeper, language keeper, and is active in tribal ceremonies. He assists the community with preparing their home gardens to grow their heirloom plants, corn, beans, and squash. To preserve the traditional life ways of the Meskwaki people, he guides the following program activities hunting, fishing, foraging, gardening, and seed-keeping.

Breakout Sessions

Alexander Room I | Friday, March 10, 2023

0.00	
8:30 am	Presenters: Sue Wika, Jenna Grey Eagle, & Liz Hacker
	Bring Green Vitality into Your Life Through Winter Gardening – This workshop will teach you how anyone can have fresh greens to liven up their winter plate. Jenna, Liz, and Sue will offer a variety of greens for participants
	to taste. Participants will have the opportunity to get their hands dirty by planting seeds to take home with
	them. There will be a focus on upcycling household containers into planting vessels.
9:30 am	
9.30 am	This an open forum for anyone who would like to participate in the discussion "Coping with climate change, soil erosion, and biodiversity loss." We will first talk about these challenges followed by a brainstorming session as
	how to move forward and or make a difference.
40.40	
10:40 am	Presenters: Frank Kutka, Brandon Boyd, & Dr. Bill Gardener The Manager stays of Managerine and place have been living on their lands in what is now eastern Wissensin
	The Mamaceqtaw or Menominee people have been living on their lands in what is now eastern Wisconsin and the Upper Peninsula of Michigan for many centuries. Recent archaeological research of village sites
	across this region demonstrates that gardening was an important part of their life ways. Specifically, for over
	1,000 years the ancestral Menominee planted maize, sunflowers, and squash on acres of soil ridges made of
	local and imported topsoil, and often amended with dark, saturated soils or charred organic matter. They also
	tended selected wild plants with food, fiber, or medicinal value, such as Chenopodium, alongside these crops.
	We will describe what we have learned about the formation and use of these ancient gardens, and what we
	currently understand about this cropping system. We will also present an overview of recent research on soil
	amendments that mimic those used in the past, and we will discuss the potential utility of these practices today.
11:40 am	Presenter: Joseph Gazing Wolf
	Food Sovereignty is Tribal Sovereignty – This presentation highlights the work that the Osage Nation has been
	doing on their reservation lands and beyond. It will highlight the centrality of food sovereignty to Tribal sovereignty
	and provide examples of how the Osage are achieving this via programming aimed at total food independence.
12:30 pm	Lunch
1:30 pm	Keynote speaker Lisa Brunner
•	Lisa Brunner is a citizen of the White Earth Ojibwe Nation and is Wolf Clan. Currently, she is the Director of
	the Indigenous Women's Human Rights Collective and leads the Cannabis Commission for the White Earth
	Nation. She is also a Professor of Anishinaabe Culture at the White Earth Tribal and Community College. She
	will present "Be a Good Ancestor" which addresses our current and past relationships with food and the
	community. Lisa will share her work as the Director of White Earth Tribal & Community College Extension where
	she lead the development of the current programs which enmeshes culture with community wellbeing.
2:30 pm	Presenters: Dr. Dione Payne & Sheree Jahnke-WaitoaKo
	Indigenous Farming Relegated to an Uneconomic Subsistent Practice despite feeding settlers, international
	markets, and themselves prior to colonization. A government funded research project undertaken from 2019 to
	2022 outlines and indigenous approach.
3:40 pm	Presenter: Luke Kapayou
	Seed saving and growing native heirloom corn, beans, squash. A presentation about what we do at Meskwaki
	food sovereignty, and how we care for and grow our native heirloom corn, beans, and squash. Seed saving,
	planting, cultivating, harvesting, and growing tobacco and gourds.
4:40 pm	Presenter: Lisa Schutz
•	Lisa is an indigenous agriculturist, entrepreneur and director of the Southeast Minnesota Food Rescue &
	Redistribution Program.
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Breakout Sessions

Alexander Room III | Friday, March 10, 2023

8:30 am	Presenters: Sunshine Rose Claymore & Rolanda Laducer Building Sioux Community Food Systems: First Nations will collectively work with Spirit Lake and Standing Rock Sioux communities to build the organizational and programmatic capacity to reclaim control of their local food systems. Building partnerships and community relationships with Native food producers, individual and institutional food consumers, and food market outlets will increase local production of fresh, traditional and value added foods.
9:30 am	Presenters: Terrylyn Brant & panelists They have formed a traditional Young Farmer's Collective to develop their eight homesteading farms, as part of a larger social movement surrounding food sovereignty. The homesteads are located on Six Nations Reserve in Canada and under the leadership of Elder Mohawk Seed keeper Terrylynn Brant. The Collective has been studying our Rotinonsaunee agriCULTURE to better understand how agriculture defines CULTURE and how it creates our traditional societies. As we modernize, our families have become smaller, thus we need the support of a collective to develop our farms and participate in our traditional clan-based society. We will feed our families using our traditional knowledge, while learning how it is in bedded in modern methods such as agroecolgy, restoration ecology, permaculture, restorative agriculture, and carbon farming. We also hope to battle climate change and fulfill our responsibility to heal Mother Earth.
10:40 am	Open space for discussion
11:40 am	Presenter: Rick Hall – NCR SARE Project* Youth, Food, & Ecology Initiative
12:30 pm	Lunch
1:30 pm	Keynote speaker Lisa Brunner
2:30 pm	, •
2.30 pm	Presenter: Erika Resendiz Alonso – NCR SARE Project* Investigating the Impact of the Mazaanag on Soil Health. In 2017, the Bimaaji'idiwin Ojibwe Garden began utilizing mazaanag (wild rice chaff) as mulch to prevent weeds, retain moisture, and mix with sandy soil. In 2020, the FDLTCC Producer Training Program producers and staff began using mazaanag as a form of mulch. The participants in the Producer Training Program noticed that birds were being attracted and reducing the number of harmful bugs. In addition to observing several initial benefits of this innovative mulching practice, we want to know the impacts of mazaanag on soil health in the short and long term to determine if the use of mazaanag is a sustainable land management technique that can support Fond du Lac's food sovereignty goals.
2.30 pm	Investigating the Impact of the Mazaanag on Soil Health. In 2017, the Bimaaji'idiwin Ojibwe Garden began utilizing mazaanag (wild rice chaff) as mulch to prevent weeds, retain moisture, and mix with sandy soil. In 2020, the FDLTCC Producer Training Program producers and staff began using mazaanag as a form of mulch. The participants in the Producer Training Program noticed that birds were being attracted and reducing the number of harmful bugs. In addition to observing several initial benefits of this innovative mulching practice, we want to know the impacts of mazaanag on soil health in the short and long term to determine if the use of

^{*}The North Central Region-Sustainable Agriculture Research and Education (NCR-SARE) Farmers Forum is a traveling annual event giving farmers, ranchers, researchers, and others the chance to share information about sustainable agriculture practices with a national audience. These presentations focus on research, demonstration, and education projects that promote profitable practices that are good for the environment and community. The projects highlighted in these presentations and the Farmers Forum are funded by grants from NCR-SARE, a USDA funded program that supports and promotes sustainable farming and ranching by offering competitive grants and educational opportunities. For more information about NCR-SARE, see: www.northcentral.sare.org or contact NCR-SARE by email: ncrsare@umn.edu, or phone 612-626-3113.



Alexander Room I | Saturday, March 11, 2023

8:30 am	Presenter: Karena Schmidt, Ecologist Keweenaw Bay Indian Community How the Dark Fruits, Three Sisters, and the Manidoosh (Little Spirits) help us envision and realize food sovereignty at the Debweyendan Indigenous Gardens ~~ Caring for those who care for us ~~
9:30 am	Open forum for discussions.
10:40 am	Presenters: Winona LaDuke & Esther Ames Hemp and Cannabis Farmers' Cooperative
11:40 am	Ethically accessing seeds from seed banks (virtual presentation)
12:30 pm	Lunch
1:30 pm	Keynote speaker Carly Griffith Hotvedt Keynote topic: Adopt and Adapt: Indigenous Resiliency in Impacted Food Systems Adapting to changing climates, trade networks, technology, and political atmospheres are amongst the current challenges faced by indigenous farmers, ranchers, producers, and operators in regard to food systems. Cultural knowledge and perspectives of indigenous producers are wells of strength and provide a more comprehensive consideration of production methodologies, land stewardship, ecological relationships, and responsibility to community. While traditional practices and methodologies are informative, indigenous peoples have always engaged in knowledge sharing, resulting in the adoption and adaptation of tools, methods, procedures, and perspectives. By scrutinizing shared and available options, indigenous producers can select which of these to incorporate into production activities (Adopt) and how to adjust them to fit (Adapt) as needed through the lens of place-based knowledge, sustainability/resiliency, need, and imposed challenges. Not every option will be selected for adoption and not every adopted option will need to be adapted in order to be incorporated. So what works best and what does success look like as a modern indigenous producer? This keynote will reflect on the evolution of indigenous farming practices especially as impacted by federal policies and actions, as well as share information about opportunities ranging from examples of innovative Tribal production, federal programming supports, food sovereignty efforts, land tenure/management, and empowering Tribes and individual producers to feed ourselves, our people, and our community in order to truly reach complete sovereignty.
2:30 pm	Panel Chef's Circle, under a Grant through White Earth Agriculture Program, in coordination with the White Earth 4-H Program, University of Minnesota, Extension Youth Development, and North American Traditional Indigenous Food Systems (NATIFS), we've developed a program to create recipes and Meal Kits using indigenous foods. Young Chefs from the White Earth Tribal 4-H program spent time with Chefs from NATIFS, getting valuable training on native foods, and all things kitchen and cooking; and have been creating recipes to put together meal kits to be distributed to families in communities across White Earth Nation. The goal is to learn about and teach the community about traditional foods and see more families cooking and eating our ancestral foods. Join us to learn about this project and talk with these chefs about their educational journeys into cooking traditional ancestral foods and sharing them with the community. Adult/Youth Chef's Panel with Audience interaction.
3:40 pm	Presenter: Nick Hernandez Nick is a member of the Oglala Sioux Tribe and citizen of the Pine Ridge Reservation Makoce Agriculture Development. This is a grass roots, non-profit organization creating and regenerating place-based strategies and solutions towards revitalizing a local food system on the Pine Ridge Indian Reservation.
4:40 pm	Presenter: Annie Humphrey Discuss: Sustainable building (building with hemp) and a need to get away from all things of man made manufacture, even just for a short time. To learn to enjoy discomfort, not pain, but discomfort All of this with music in between.



Alexander Room III | Saturday, March 11, 2023

8:30 am	Presenters: Betty Sorenson & Elaine Nordberg Join staff from the Minnesota Farm Service Agency (FSA) as they present on FSA programs and services, ranging from resources for specialty crop production to livestock and farm loans. The staff presenting are well-equipped and look forward to engaging in conversation and answering any questions you have pertaining to USDA FSA programming.
9:30 am	Presenter: Richard Elm-Hill Native Farm to School Program Planner – Design a Native Farm to School Program Plan using First Nation Development Institutes' flexible visual framework aimed to create Native Farm to School programs that are serious about food sovereignty. Outline existing initiatives or establish new ones inside six focus areas: Community, Traditional Foodways, Traditional Knowledge, Traditional Foods, Language, and Land Stewardship that will influence the next generation of food leaders.
10:40 am	Open space for discussion
11:40 am	Presenters: Josiah Griffin About the USDA – Office of Tribal Relations – Presenter Josiah Griffin (Native Hawaiian/Samoan) serves as a policy advisor in the U.S. Department of Agriculture Office of Tribal Relations in the Office of the Secretary. Through this role, Mr. Griffin coordinates to fulfill USDA's trust and treaty responsibility across economic development, community infrastructure, and food systems related programming.
12:30 pm	Lunch
1:30 pm	Keynote speaker Carly Griffith Hotvedt
2:30 pm	Presenters: Josh Griffin & Taylor Schad About the USDA – Office of Tribal Relations – Presenters: Josiah Griffin (Native Hawaiian/Samoan) serves as a policy advisor in the U.S. Department of Agriculture Office of Tribal Relations in the Office of the Secretary. Through this role, Mr. Griffin coordinates to fulfill USDA's trust and treaty responsibility across economic development, community
	infrastructure, and food systems related programming. Taylor Schad (Cheyenne River Sioux) serves as a policy advisor in the U.S. Department of Agriculture Office of Tribal Relations in the Office of the Secretary. The Office of Tribal Relations leads the intergovernmental role for the Department with tribes and serves as a single point of contact for Tribal issues and works to ensure that relevant programs and policies are efficient, easy to understand, accessible, and developed in consultation with the American Indians and Alaska Native tribes.
3:40 pm	infrastructure, and food systems related programming. Taylor Schad (Cheyenne River Sioux) serves as a policy advisor in the U.S. Department of Agriculture Office of Tribal Relations in the Office of the Secretary. The Office of Tribal Relations leads the intergovernmental role for the Department with tribes and serves as a single point of contact for Tribal issues and works to ensure that relevant programs and policies are efficient, easy to understand,

Culture & Demonstrations

Alexander Room II | Friday, March 10, 2023

8:30 am	Woodland Clay – Presenters: Janet & Emily Klarer Janet Klarer is a White Earth Tribal Elder and is the daughter of Artist Judy Toppings. Judy taught her how to work with Woodland Clay from White Earth to create one-of-kind pieces. She in turn has shared her knowledge with others wanting to learn.
10:40 am	Modern Anishinaabe Belts – Presenter: Char Ellis
	Char Ellis is a member of the White Earth Nation. She has created regalia for herself, her children, and others over the years. She learned to make belts by watching others design their belts.
2:30 pm	Some Like it Hot! – Presenters: Luke & Linda Black Elk
	Making Hot Honey for Value-added Fun — Hot Honey is so simple to make, but it offers so many medicinal and culinary possibilities. Join Luke and Linda Black Elk as they talk about hot honey and its various applications, and make your own version to take home.
3:40 pm	Black Ash Workshop – Presenter: Nikaaronhya's Dawn Martin
	Nikaronhya'a Dawn Martin (they/she) is a Two-Spirit gender fluid person and member of the Bear Clan, Kanyenkehaka (Ga-nyen-gay-ha-ka) Mohawk Nation at Six Nations Grand River Territory and a citizen of the Rotinonhsyonni (Low-de-noh-shown-knee) Confederacy. Dawn graduated from Trent University in 2017 with a degree in Indigenous studies and attended Queens University receiving a Bachelor of Education in 2018. She is a teacher, learner, and speaker of the Mohawk language. They also work with revitalizing traditional planting methods of the Haudenosaunee being a seed-keeper to many varieties of corn, beans, and squash. Dawn is passionate about soil health, sustainability, biodiversity, and environmental advocacy.

Alexander Room II | Saturday, March 11, 2023

8:30 am	Sacred Land, Sacred Medicine – Presenter: Lila Fraser Eramus Participants will learn about natural band-aids, sunscreen, headache/pain relief, and how to process into teas, tinctures, creams, lotions, scrubs, and soaps. Medicine Walks follow strict Dene protocol on how to pick respectfully and sustainably, all participants are expected to follow and learn the protocol.
10:40 am	Medicine Bags – Presenters: Tonya Strom & Heath Estey
	Learn how to make a traditional medicine bag. Learn about the bag and the medicines used.
2:30 pm	Perennial Perfection: Medicinal Foods for your Garden – Presenters: Luke & Linda Black Elk Annual plants are fun and productive, but there's a certain magic to perennial plants and their independent nature. Join Linda and Luke Black Elk learning about "medicinal foods" as they discuss some of their favorite perennials. They'll also discuss ways to preserve and prepare these amazing plants, and there will be some delicious perennial delicacies for participants to taste!
3:40 pm	Anishinaabe Traditional Dream Catcher – Presenters: Tonya Strom & Heath Estey Learn how to make the Anishinaabe Traditional Red Willow Dream catcher.









