



*The Intertribal Agriculture Council and
Gun Lake Pottawatomi Tribe proudly welcome you to the
this year's 2017 Great Lakes Intertribal Food Summit*



Jijak Camp
2558 20th Street
Hopkins, MI 49328



Welcome to the 2017 Great Lakes Intertribal Food Summit

- Celebrating Earth Day April 22, Everyday -



The Intertribal Agriculture Council is happy to partner with the Gun Lake Tribe for the second year in a row in hosting this year's Great Lakes Intertribal Food Summit. We are excited to build upon past successful events and hope you will enjoy five days at the beautiful and unique Gun Lake property. Numerous workshops feature amazing presenters covering many topics, and the "Intertribal Foods Festival" on Saturday April 22, Earth Day is a celebration of why we are all drawn to working with our Indigenous foods. The chef team is brought together from across the country and beyond. Similarly, our presenters are from not only the Great Lakes Region and other parts of Turtle Island, but as far as Belize and even Peru. We are also excited to feature once again the regional Indian Agriculture Youth Alliance Summit hosted in conjunction with the larger event. Enjoy all the great food and learning.

We extend our great appreciation to the Jijak Foundation and Gun Lake Tribe as we once again welcome our guests to the homeland of the Pottawatomi, and say migwech (thank you) for participating in this important and historic event. The Gun Lake Tribe has promoted cultural values and traditional knowledge, carried by those for generations before us, hold the solutions to the challenges we face today and in the future. Food is the direct physical link between ourselves and the land. It is a critical component of our identity, spirituality, community relationships, health, environmental well being and sovereignty. In recognizing the importance of food to our communities, the Foundation has placed food sovereignty initiatives at the center of their work. We are proud to know that the small steps in restoring one community's traditional foodways are a part of a broader indigenous foods movement. It has been a great honor to be a partner in planning the 2017 Great Lakes Intertribal Food Summit. We are excited that so many tribal nations and entities have come together to celebrate our food, share knowledge and work collaboratively toward collective goals.



Enjoy yourself while attending the 2017 Great Lakes Intertribal Food Summit and Gun Lake Pottawatomi's Jijak Camp and Campus

The Jijak Campus consists of 176 stunning acres of mature hardwood forests, wetlands and open fields on beautiful Ingerson Lake just south of Hopkins, Michigan. Campus features include the following:

Over two miles of hiking trails, beach, dock and canoes on Ingerson Lake.

Traditional farm and food sovereignty program with a community garden, heirloom seed bank, timber- framed sugarhouse and greenhouse.

An elm bark covered wigwam and three rustic pavilions.

Dining hall with commercial kitchen and large group community building.

Special event accommodations including 9 year round cabins, bathhouses, RV camping area and extensive tent camping.

Recreational amenities such as a large playground, basketball and volleyball courts, softball and lacrosse fields.

Offices for Foundation staff, storage for historical collections, and a Pottawatomi language classroom.

The center piece of the campus is the circular arena/amphitheater completed in 2014 and used for powwows and concerts.

The property which formerly served as a summer camp was originally purchased by the Foundation in 2010, with funding generously provided by the Gun Lake Tribe. The foundation has dedicated the site for perpetuity to be used a "living classroom", where students of all ages can learn about our Tribe's rich cultural traditions, arts, heritage and environmentally sustainable practices.



2017 Summit Agenda and Schedule

Wednesday, April 19th

7:30-8:30 **Breakfast** *(Dining Hall/Big Top Tent)*
 Registration *(Registration Tent)*
 8:30-8:45 **Welcome** *(Big Top Tent)*

9:00 - 12:00 WORKSHOPS: SESSION 1, WEDNESDAY - Hands-on Traditional Skills and Technologies				
Topic	#	Track	Facilitator(s)	Location
Making Anishinaabe Corn Mortars	1		Buddy Raphael, Kevin Finney	Central Village
Traditional Pottery Build*	2		Natasha Smoke, Erik Vosteen	Central Village
Making Bone Hoes & Antler Rakes*	3		Peter McCreedy	Central Village
Cedar Rice Knocker Carving	4		Roger LaBine	Central Village
Birch Bark Basketry	5		Dave Shananaquet, Jillian Collins	Central Village
Haudenosaunee Planting Sticks	6		Clayton Bascoupe	Central Village





*Workshop has a cost associated to cover materials that participants take home

12:00-1:00 **Lunch** *(Dining Hall/Big Top Tent)*

1:30 - 5:15 WORKSHOPS: SESSION 2, WEDNESDAY				
Topic	#	Track	Facilitator(s)	Location
SafeServe Food Safety Handler Training	7		Barry Hugo, IHS	Dining Hall
Introduction to Conservation Planning	8		Bruce Vandebosch, NRCS	Rec. Building

6:00-7:00 **Dinner** *(Dining Hall/Big Top Tent)*
 7:30 **Pottery Firing** *(Wigwam)*

Key to Learning Track Color Codes

	Cooperative Development/Value Added		Farming/Seeds/Gardens
	Natural Resources/Conservation		Traditional Knowledge/Skills

Thursday, April 20th

6:30-7:30	Sunrise Ceremony	(Sacred Fire Pavilion)
7:30-8:30	Breakfast	(Dining Hall/Big Top Tent)
	Registration	(Registration Tent)
8:45-9:15	Opening Ceremony	(Powwow Arena)

9:00 - 12:00 WORKSHOPS: SESSION 3, THURSDAY

Topic	#	Track	Facilitator(s)	Location
Introduction to Seed Saving	9		Rowen White, Clayton Brascoupe	Barn
Season Extension (Hoop Houses/Tunnels)	10		Mariel Borgman	Farm
Foraging for Wild Foods	11		Daisy Kostus / Tashia Hart / Martin Reinhart	Meet at Wigwam
Making Anishinaabe Hominy & Traditional Corn Teachings	12		George Martin / Buddy Raphael	Teaching Pavilion

12:00-1:15 Lunch (Dining Hall/Big Top Tent)

1:30 - 4:30 WORKSHOPS: SESSION 4, THURSDAY

Topic	#	Track	Facilitator(s)	Location
Seed Banking and Selection	13		Rowen White, Clayton Brascoupe	Farmhouse
Introduction to Sugarbush: Tapping to Boiling	14		Junsun Bush, GLT Sugarbush Team, Paul DeMain, Kevin Finney	Sugarhouse
Food Safety & Organic Certification	15		Michelle Walk, Vicki Morrone, Dan Cornelius	Rec. Building
Butchering and Processing Animals	16		Aretta Begay	Dining Hall/Demo Kitchen
Methods for Cooking in Clay Pots	17		Erik Vosteen, Natasha Smoke	Turtle Oven
Working with Traditional Tobacco	18		Beatrice Jackson	Sacred Fire Pavilion

5:00-6:00 Seed Swap (Rec. Building)
6:00-7:00 Traditional Games (Meet at Big Top Tent)
Dinner (Dining Hall/Big Top Tent)

7:30 - 9:00 EVENING ACTIVITIES, THURSDAY

Planting with the Moon Cycles: Talking Circle	19		Moderated by Punkin Shananaquet	Moon Pavilion
Live Western Swing Music	20		Seth Sutton and Band	Powwow Arena

Friday, April 21st**6:30-7:30****Sunrise Ceremony****(Sacred Fire Pavilion)****7:30-8:30****Breakfast****(Dining Hall/Big Top Tent)****Continuing Registration****(Registration Tent)**

9:00 - 12:00 WORKSHOPS: SESSION 5, FRIDAY				
Topic	#	Track	Facilitator(s)	Location
Rematriating & Protection of Ancestral Seeds	21		Rowen White, Clayton Brascoupe	Farmhouse
Soil Health	22		Dean Baas, Paul Gross, Kristina Curell, Charles Gould, Sarah Hanks	Barn
Foraging for Wild Foods	23		Martin Rhinehart, Jonsey Miller	Meet at Wigwam
Using the Bootagan / Corn Mush and Traditional Flours	24		Vicki Cornelius, Erik Vosteen	Turtle Oven

12:00-1:15**Lunch****(Dining Hall/Big Top Tent)**

1:30 - 4:30 WORKSHOPS: SESSION 6, FRIDAY				
Topic	#	Track	Facilitator(s)	Location
Hands-on Gardening Projects (Rotate Between Activity Stations)	25		Rowen White, Clayton Brascoupe, Dan Cornelius, GLT Environmental Dept.	Farm
Starting a Cooperative & Value Added Products	26		Anne Reynolds, Kelly Maynard, Paul DeMain	Sugarhouse
Harvesting Natural Resources (Rotate Between Activity Stations)	27		Junsun Bush, Erik Vosteen, Peter McCreedy, Roger Labine, Jonsey Miller, Kevin Finney	Meet at Sugarhouse
Grazing	28		Wilbur Noganash, Brook Wilke, Howard Straub	Barn
Making Feast Bundles	29		Karen DeLeary	Craft Building

5:00-6:00**Traditional Games****(Meet at Big Top Tent)****6:00-7:00****Dinner****(Dining Hall/Big Top Tent)**

7:30 - 9:00 EVENING ACTIVITIES, FRIDAY				
Beadwork	30		Elizabeth Hoover	Rec. Building
Decolonizing Gender Roles and Identities within Food Sovereignty (Talking Circle)	31		Facilitated by Cecelia LaPointe	Moon Pavilion
Anishinaabe Birch Bark Etching Art	32		Jillian Collins, Steve Perry	Rec. Building

Saturday, April 22nd

Intertribal Foods Festival & Earth Day Celebration Schedule				
8:00-9:30	Breakfast (<i>Dining Hall/Big Top Tent</i>)			
	Registration (<i>Registration Tent</i>)			
9:30-9:45	Opening (<i>Powwow Arena</i>)			
9:30-12:00	Central Village			The Woods
	33. Food Systems & The Seven Generations (<i>Rec. Building</i>) <ul style="list-style-type: none"> • Intertribal Treaties - Nicole Yanes • International Food Sovereignty - Mariaelena Huambachano • What is Food Sovereignty - Valerie Segrest • Ancient Aquaponics & Garden Beds - DeMain, Finney, Miller 			34. Traditional Arts / Skills / Foods Demos <ul style="list-style-type: none"> • Making Hominy - Gun Lake, Oneida, Onondaga (<i>Teaching Pavilion/Sugar House</i>) • Cree Beaver and Geese Cooking - Daisy Kostus (<i>Wigwam</i>) • Foraging for Wild Plants and Foods - (<i>Meet at Sugarhouse</i>) • Wild Rice Processing Camp - Roger LaBine (<i>Next to Wigwam</i>)
35. Traditional Arts / Skills / Foods Demos & Activities <ul style="list-style-type: none"> • Mayan Cacao - Julio Saqui (<i>Turtle Oven</i>) • Native Arts & Foods Marketplace (<i>Outside of Dining Hall</i>) • Feast Bundle Teaching - Punkin & Karen (<i>Craft Building</i>) 				
12:00-2:00	Lunch: Native Chefs Teams Serving Specialty Small Plates (<i>Powwow Arena</i>)			
2:00-5:15	Farm		Central Village	The Woods
	36. Farm and Garden Activities <ul style="list-style-type: none"> • Small Farm Equipment & Hands-on Planting - Dan Cornelius (<i>Greenhouse</i>) • Rainfall Simulator (<i>Farm</i>) 		37. Traditional Arts / Skills / Foods Demos & Activities <ul style="list-style-type: none"> • Seed Blessing, Celebration and Exchange (<i>Rec. Building</i>) • Corn Braiding (<i>Rec. Building</i>) • Corn Husk Dolls - Lolly Aguilar / Steve Perry (<i>Lower Cabin Area</i>) • Baking with Indigenous Flours - Tashia Hart (<i>Turtle Oven</i>) • Chef Demos and Presentations (<i>Big Top Tent</i>) • Native Arts & Foods Marketplace (<i>Outside of Dining Hall</i>) 	38. Traditional Arts / Skills / Foods Demos <ul style="list-style-type: none"> • Cree Beaver and Geese Cooking - Daisy Kostus (<i>Wigwam</i>) • Wild Rice Processing Camp - Roger LaBine (<i>Next to Wigwam</i>) • Planting Native Trees - GLT Environmental Dept. (<i>Meet at Sugarhouse</i>) • Maple Sugaring 101 - GLT Sugarbush Team (<i>Sugarhouse</i>) • Native Tea Tasting - Monica Cady (<i>Teaching Pavilion</i>)
5:30-7:00	Family Style Dinner (<i>Big Top Tent / Rec. Building</i>)			
7:30-9:00	39. Standing Rock Film Showing & Round Table Discussion on Native Activism (<i>Rec. Building</i>)			



Teaching Pavillion

Wigwam

Turtle Oven & BBQ Pit

Barn

Sunday, April 23rd

6:30-7:30

Sunrise Ceremony

(Sacred Fire Pavilion)

8:00-10:00

Breakfast

(Dining Hall/Big Top Tent)

10:00-12:00

Youth Presentation

(Rec. Building)

12:00-2:00

Left Overs Lunch/Closing

(Big Top Tent)



Brief Workshop Descriptions by

1. Work with Kevin Finney and Buddy Raphael to help make a traditional Anishinaabe corn mortar (bootaagan) using fire and a yellow birch log. Together the group will make 2 mortars.
2. Make your own traditional clay cooking pot with potters Natasha Smoke and Erik Vosteen.
3. Build a scapula bone hoe and/or antler rake to use in use in your garden.
4. Carve a pair of white cedar wild rice knockers with Roger LaBine of Lac Vieux Desert.
5. Work with Anishinaabe artists Jillian Collins and Dave Shananaquet to help make a traditional birch bark basket.
6. Learn how to make and use a Haudenosaunee maple planting stick, an innovative and traditional tool, used for generations for planting cornfields and gardens.
7. Learn about safe food preparation and handling and receive your safe serve certification.
8. Discover how to develop and implement a conservation plan with Bruce Vandenbosch.
9. A comprehensive overview of the realms of seed saving and seed sovereignty with Rowen White and Clayton Brascoupe.
10. Discover how to extend your growing season by using hoop houses, high tunnels, low tunnels and more. This session will also include a hands-on construction element.
11. Join expert foragers for a morning in the woods to learn about the traditional uses of wild plants, and help gather some wild foods for lunch and dinner.
12. Anishinaabe elders George Martin and Buddy Raphael will lead you through the process of making wood ash hominy from traditional flint corn, as well as sharing cultural teachings about corn and the process.
13. Learn how to start and develop a seed bank and explore the processes and approaches to selecting seeds.
14. Join us at the Sugarhouse for an introduction into maple sugar production. The session will include an overview of the complete process of maple sugaring as well as cultural and historical information.
15. Learn about best practices for safe food production and the procedure and requirements to obtain organic certification.
16. Aretta Begay will lead participants through the complete traditional process of slaughtering and butchering a Navajo Churro Sheep.
17. Learn ancient, ancestral techniques for parching, baking and boiling in earthenware pottery, over an open fire.
18. Beatrice Jackson will share traditional teachings and practical information on Anishinaabe methods growing, curing and using traditional tobacco.
19. Punkin Shananaquet will lead a talking circle where participants are encouraged to share their knowledge of planting in conjunction with the lunar cycle.

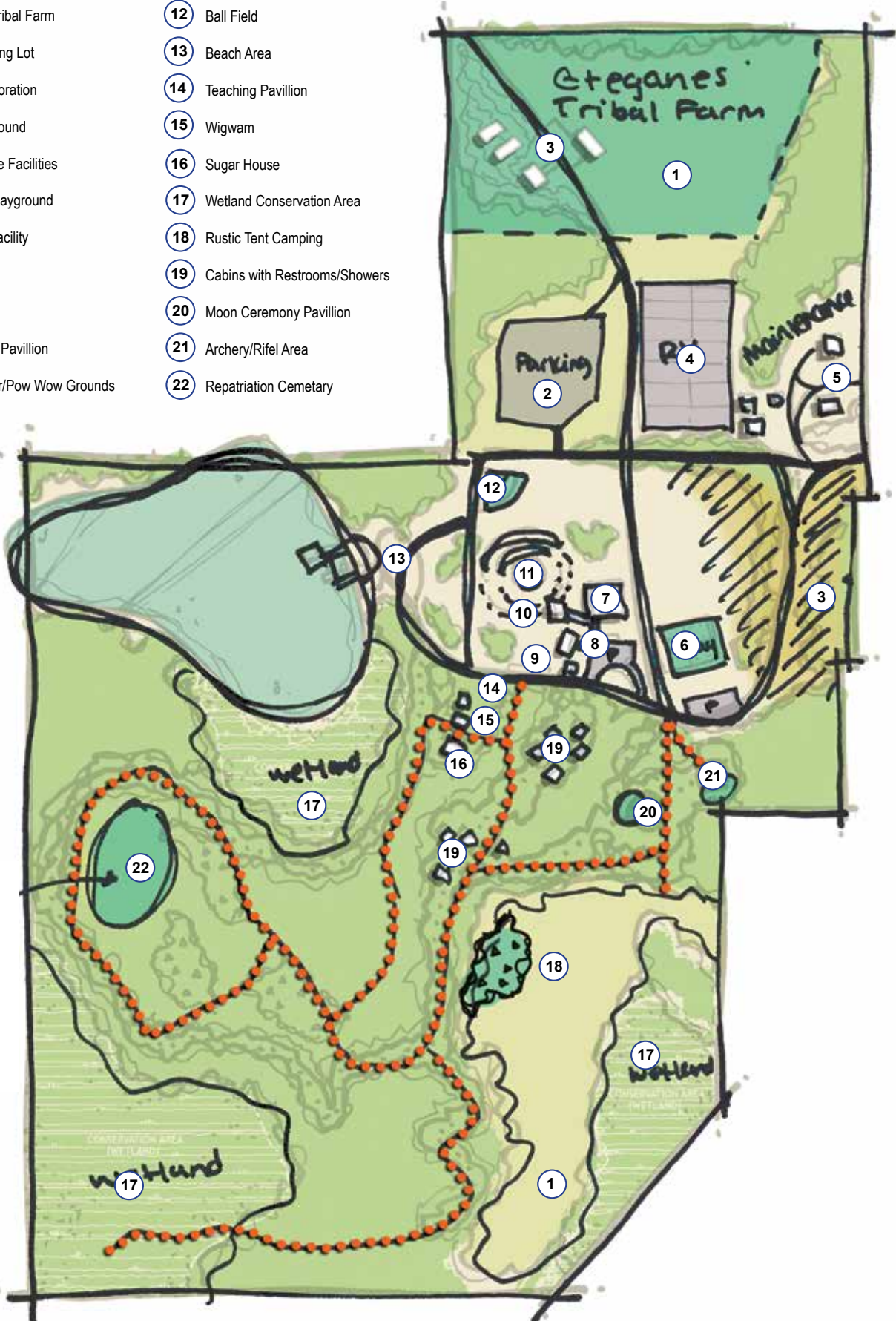
20. An evening of live western swing music with Meti artist and musician Seth Sutton.
21. A fascinating panel discussion focused on important work of returning traditional seed varieties to their communities of origin (rematriation) and the complexities of protecting traditional seeds.
22. Learn how make your own birch bark shaker and decorate it with etched floral motifs.
23. Discover how to assess, protect and improve the health of your soils.
24. Corn mush is a staple food found in many communities across Turtle Island. Learn the full process of making mush with traditional tools and methods, over an open fire.
25. During this session, participants will rotate between stations at the farm to learn a variety of hands-on gardening and planting skills including; modern and traditional planting techniques, making soil blocks and preparing compost tea.
26. Learn about developing a food cooperative and how to get the most out of your production through value added products.
27. Discover how to use and work with forest resources for food production. In this session, participants will rotate between activities including: trapping for food and fur, wild rice production, mushroom farming, for aging for wild plant foods and processing hickory nuts for oil and broth.
28. Learn about how to set up and manage an effective grazing operation. This workshop will include a visit/tour of the cattle operation at a neighboring farm.
29. Make your own beautiful feast bundle with Karen DeLeary. Feast Bundles are a personal bag used to carry your spoon, bowl cup and other utensils to feasts and other functions.
30. Spend a quiet evening visiting, laughing and doing beadwork with Elizabeth Hoover.
31. Revitalizing culture and heritage is beautiful and resilient. However we can't revitalize our culture without looking at the deeply entrenched and colonially imposed gender roles and identities. Prior to colonization traditional economies were based on gender balance and not rigid or discriminatory gender binaries. This talking circle provides a space to share about gender identity, gender roles, decolonization, how our communities have been impacted, and what we can do to undo colonization.
32. Work with Anishinaabe artists / activists Jillian Collins and Steve Perry to make a beautiful, etched birch bark rattle.
33. Join this amazing line up of speakers to learn about a range of relevant topics in Indian Country.
- 34-38. Throughout the day a wide range of amazing hands-on learning opportunities and demonstrations will take place across the facility. Please take the time to wander, learn, discover and explore.
39. Join us for a short film about the Standing Rock experience, followed by a round table discussion regarding the roles of food sovereignty within indigenous activism.



Finding Your Way Around the Jijak Grounds

LEGEND

- | | |
|--------------------------------|----------------------------------|
| 1 Gteganés Tribal Farm | 12 Ball Field |
| 2 Upper Parking Lot | 13 Beach Area |
| 3 Prairie Restoration | 14 Teaching Pavillion |
| 4 RV Campground | 15 Wigwam |
| 5 Maintenance Facilities | 16 Sugar House |
| 6 Multi-Age Playground | 17 Wetland Conservation Area |
| 7 Multi-Use Facility | 18 Rustic Tent Camping |
| 8 Dining | 19 Cabins with Restrooms/Showers |
| 9 First Aid | 20 Moon Ceremony Pavillion |
| 10 Sacred Fire Pavillion | 21 Archery/Rifel Area |
| 11 Dance Arbor/Pow Wow Grounds | 22 Repatriation Cemetary |



Some of our 2017 Featured Chefs....



Terri Ami is Hopi/Dine from Crownpoint, New Mexico. 13 years ago, she realized the love and appreciation she has for the diversity of food. Her culinary journey steered her toward native traditional food, transporting her back to her childhood. Ami says she is grateful for the support given to her by both her family and the many chefs she has met over the years and will continue striving for culinary excellence.



Marlene Aguilar was born and raised in East Los Angeles by migrant parents. Marlene faced diet acculturation pressures typical of the American Dream. However at the age of 18, her consciousness and relationship with food shifted. Marlene has experience working as a community based cook and nutrition educator collaborating with food equity projects. She is committed to creating meaningful spaces that help activate genetic memories and expose youth to deeply rooted food ways.



M. Karlos Baca (Diné/Nuche) is the founder of Taste of Native Cuisine, an Indigenous Chef collective formed in 2011 in connection with the Southern Ute Cultural Center, to provide education about foraged, hunted, and traditionally grown foods through classes and Taste of Native Cuisine dinners. He is foremost a father, grandfather, gardener, and student of his environment.



Arlie Doxtator is the Executive Chef at Pine Hill Golf & Supper Club. Arlie is from the Oneida Nation of Wisconsin. He has been in the food and beverage business for 26 years with 18 years as an Executive Chef. He is committed to help bring our cultural foods and healthy cooking techniques to the surrounding communities and to help promote a healthier lifestyle for the Oneida Nation.



Neftalí Durán was born in Oaxaca, Mexico to a Mixteco family of cooks, healers and campesinos. In 1997 he migrated to Los Angeles and began working in restaurant kitchens stimulating his interest in his home region's infinite gastronomy, culture, and food history. Chef Duran is currently focused on indigenous culinary traditions, as well as cultivating synchronistic food styles that draw on Oaxacan roots. *Photo: bonnipacheco.com*



Ben Jacobs. Ben Jacobs is co-owner of Tocabe: An American Indian Eatery based in Denver Colorado. The restaurant first opened its doors in December 2008 and added its second location in 2015. Tocabe is the only American Indian owned and operated restaurant in Metro Denver. Ben is a tribal member of the Osage Nation located in north eastern Oklahoma.



Rich Francis. Since 2010, Rich Francis has been working to raise the profile of modern indigenous cuisine. A member of the Tetlit Gwich'in & Tuscara Nations; born to his Gwich'in father and Haudenosaunee mother, originally from Fort McPherson, N.W.T. and now living in Saskatoon, Saskatchewan, Rich currently operates his catering business and is looking forward to opening his restaurant, 7th Fire.



Claudia Serrato, is a community based cocinera/chef focusing on plant based cooking and cuisine, is passionate about community health and healing, decolonial food education and pedagogy, and moving forward the kitchen-food based project she co-created, Cocina Manakurhini. As a chef and scholar activist, she focuses on revitalizing Native flavors towards social recovery of the Indigenous brown body called land and land called body.



Tashia Hart is a member of the Red Lake Ojibwe from Northern Minnesota with training as a Culinary Ethnobotanist. She both owns her own business called Dreaming Forest Jewelry but is better known through-out the Great Lakes as a team member for the Sioux Chef located in Minneapolis, Minnesota where their Indigenous chef team is collaborating to open an Indigenous foods based restaurant for the Twin Cities.



Crystal Wahpepah is a member of the Kickapoo tribe (Oklahoma) and grew up in Oakland, in the urban Native American community. Owner /Chef of Wahpepah's Kitchen Native American cuisine Catering Business in Oakland California, featured on Food network's Chopped tv show Crystal working on Native urban cookbook, along with other Public events in the Bay Area .



Brian Yazzie (aka Yazzie The Chef) is a Navajo Chef from Dennehotso, AZ on the Navajo Nation. Chef Yazzie has a degree in Applied Science (AAS) in Culinary Arts from Saint Paul College. He caters private events and provides cooking demonstrations utilizing healthy Indigenous foods free of colonial ingredients. As the Chef de Cuisine at The Sioux Chef, he enjoys collaborating with other cooks and chefs on Indigenous food projects. Chef Yazzie aspires to explore old and new delectable Indigenous cuisine creations and to educate all populations on the health benefits and possibilities of an Indigenous diet.



Paula Hill, RN, BSN, CDE is a Waganakasing Odawa (member of Little Traverse Bay Bands of Odawa in Northern Michigan). Hill is currently a RN Care Manager for ConcertoHealth and work with dual enrolled Medicare and Meridian Medicaid patients. Hill has always had a love for cooking and strives to teach and practice eating in a healthy manner. The importance of being able to grow and harvest your own food, having the knowledge of how to turn that into a meal and store/gather seeds for the future is a skill that is quickly being lost within the newer generations. I volunteered at the 2016 Great Lakes Intertribal Food Summit and am excited and honored to have been invited to participate in such a wonderful event again in 2017.



Mikee Willard Jr. is an enrolled member of the Northern Cheyenne Tribe, which is located in South-Eastern part of Montana. He obtained his associates degree in culinary arts from Le Cordon Bleu college in Minneapolis, Minnesota. He started working for the Tatanka Truck and the Sioux chef team in July of 2015

Kristina Stanley is a member if the Red Cliff Anishinaabe and currently resides in Madison, WI where she owns Brown Rice and Honey, an award winning catering and wholesale company specializing in nutrient dense foods, which are primarily dairy, gluten, and refined-sugar free. She also works for the Intertribal Agriculture Council as a marketing and events assistant.



Meet a few of our Food Summit Presenters

Daisy Kostus, (*Butchering a Bison & Foraging*)

Daisy Kostus grew up in the northern Quebec bush with her James Bay Cree First Nation parents and grandparents. She is a first-language fluent Cree speaker. Daisy's family traveled by canoe, dog sled, and snowshoes as they hunted, trapped, and gathered while constantly on the move following traditional seasonal cycles. Daisy is truly a wealth of knowledge and skills ranging from traditional cooking and medicines to snaring rabbits and what can happen if you run while wearing snowshoes... We are honored to learn from her and listen to her stories and traditional teachings.



George Martin (*History, Culture and Making Anishinabe Corn Soup*)

George Martin grew up in Whitefish community of the Lac Courte Oreilles Ojibwe Reservation at Reserve, Wisconsin. He is well known throughout the Great Lakes Region and the Midwest as a traditional dancer and has a wealth of knowledge about Anishinabe dance tradition and protocol. George practices traditional peyote stitch beadwork making ceremonial dance sticks, canes, and rattles which can be seen at powwows across the U.S. and Canada. He and wife Sidney spend much of their time traveling to Anishinabe communities far and wide to attend ceremonial functions, support cultural events and activities, and to visit with friends and relations. This year George will be giving teachings on history, culture, and preparation of traditional Anishinabe corn soup.



David Manuel (*Manoomin - Wild Rice, Sapping and Foraging*)

David Manuel is employed by the Red Lake Nation in northern Minnesota. He coordinates the Red Lake Foods Initiative, which is tasked with addressing diet-related health disparities, training tribal members in vegetable and food production and establishing a local foods system to reassert food security and sovereignty.



Roger LaBine (*Manoomin - Wild Rice*)

Roger LaBine is an elder of the Lac Vieux Desert Band of Lake Superior Chippewa, based in Watersmeet, Michigan. He has been a leader of the effort to restore the manoomin plant in the Great Lakes region, and has devoted much of his life to raising awareness of the grain's cultural, historical, and spiritual importance. Working with the Great Lakes Indian Fish and Wildlife Commission, Roger has helped establish rice restorations in Wisconsin, Michigan, and Minnesota. Few people have Roger's depth of knowledge and respect for manoomin.



Rowen White (*Seed Keeping*)

Rowen White is a Seed Keeper from the Mohawk community of Akwesasne and a passionate activist for seed sovereignty. She is the director and founder of the Sierra Seeds, an innovative organic seed cooperative focusing on local seed production and education, based in Nevada City CA. She teaches creative seed training immersions around the country within tribal and small farming communities. She weaves stories of seeds, food, culture and sacred Earth stewardship on her blog, Seed Songs. Follow her seed journeys at www.sierraseeds.org.



Nicole Yanes (*International Food Sovereignty*)

Nicole Yanes (Opata) works for the International Indian Treaty Council where she advocates for the rights of Indigenous peoples at local, national, and international levels on such topics as food sovereignty, environmental health, and climate change. She is also staff coordinator for the Native American Food Sovereignty Alliance.



Thank you to our 2017 Summit Sponsors, Partners,
and Everyone who made this event happen
through your Support, Attendance, and Participation



International Indian Treaty Council
Working for the Rights and Recognition of Indigenous Peoples
Consejo Internacional de Tratados Indios
Trabajando por el reconocimiento y los derechos de los Pueblos Indígenas



MICHIGAN STATE
UNIVERSITY
EXTENSION



Meet a few more of our Food Summit Presenters

Clayton Brascoupe (*Seed Keeping*)

A life long gardener and farmer, Clayton began working on family subsistence garden and commercial farms at age 13. Currently farming with family at Pueblo of Tesuque New Mexico and Program Director of the Traditional Native American Farmers Association (TNAFA) is a non-profit inter-tribal association of Native farmers, gardeners, educators, and health professionals. TNAFA's mission "to revitalize traditional agriculture for spiritual and human need". Clayton focuses on developing educational programs to engage Native youth, women, current farmers and those wishing to learn.



Aretta Begay (*Navajo Churro Lamb Processing*)

Aretta leads the Navajo-Churro Sheep Presidium that is working to revive this ancestral Navajo breed of sheep, and to support the livelihoods of Diné shepherders. Part of Aretta's work involves organizing the Sheep is Life Festival that celebrates the churro sheep.



Prof. Martin Reinhardt

Dr. Martin Reinhardt is an Anishinaabe Ojibway citizen of the Sault Ste. Marie Tribe of Chippewa Indians from Michigan and a professor of Native American Studies at Northern Michigan University. He has taught courses in American Indian education, tribal law and government, and sociology. He has a Ph.D. in Educational Leadership from Pennsylvania State University, where his doctoral research focused on Indian education and the law with a special focus on treaty educational provisions. Recently, Marty has led the Decolonizing the Diet Project that has provided research, inspiration, and support for reclaiming our ancestral food heritage and even published a cookbook of recipes with Indigenous ingredients.



Area Map and Lodging



- 1** **Camp Jijak**
2558 20th St, Hopkins, MI 49328
Onsite / 0 miles from Jijak
- 2** **Hungry Horse Campground**
2016 142nd Ave, Dorr, MI 49323
11 miles from Jijak
- 3** **Bay Pointe Inn Lakefront Resort**
11456 Marsh Rd, Shelbyville, MI 49344
15 miles from Jijak
- 4** **Comfort Inn**
622 Allegan St, Plainwell, MI 49080
18 miles from Jijak
- 5** **Baymont Inn & Suites**
8282 Pfeiffer Farms Dr, Grand Rapids, MI 49315
19.5 miles from Jijak
- 6** **Holiday Inn Express—Grand Rapids**
6569 Clay Ave SW, Grand Rapids, MI 49548
22 miles from Jijak
- 7** **Holiday Inn Express—Hastings**
1099 W. M43 Highway, Hastings, MI 49058
25 miles from Jijak
- 8** **Hyatt Place**
2150 Metro Lane, Wyoming, MI 49519
25 miles from Jijak