

Friday March 6th, 2015

Room	<u>A</u>	<u>B</u>	<u>C</u>
Track	<u>Protecting our old time foods</u>	<u>Community Resilience</u>	<u>Growing our Gardens and Medicines</u>
8:00	BREAKFAST Bob Shimek – Opening		
9:00-10:00	Toxic Taters Coalition Amy Mondloch, Bob Shimek	Diabetes Research Project Dr. Shetty, Dipayan Sarkar, Jamie Holding Eagle	Traditional Seed Saving Techniques and stories Clayton Brascoupe
10:00-10:15	BREAK		
10:15-11:45	Spirit Food: A Multi-Dimensional Overview of the Decolonizing Diet Project Martin Reinhardt	Tribal College Community Garden Program Discussion White Earth, Morris, Fond du Lac, LCOOCC, Ho Chunk, Sitting Bull	Elderberry Immunity Support Syrup and Loving the Weeds in Your Garden Linda Black Elk
12:00 – 12:30	Lunch – Doug Sherman from Center of Food Safety Michael Myers – An Indigenous Perspective on Development		
12:30-1:30	Seed Swap. Visit Vendors and Booths. Group Discussions.		
1:30-2:30	Sustainable Agriculture at the Center of Food Safety Doug Sherman	Urban Gardening in Winnipeg, Canada Anna Sigrithur, Natalie Elizabeth, Audrey Logan	Deep Winter Greenhouse Construction and Production Ryan Pesch
2:45-3:45	An Indigenous Perspective on Development In-Depth Discussion Mike Myers	Upper Midwest Regional Seed Network Panel Diane Wilson, Jamie Holding Eagle	Minimalist Methods for Small Scale Gardening Sue Wika
4:00 – 5:00	Seed Swap. Visit Vendors and Booths. Group Discussions.		
5:15-6:00	Featured Keynote –		
6:00	DINNER		
7:00 on	Beading with Wendy Roy during Storytelling with Michael Dahl		

Saturday March 7th, 2015

Room	<u>A</u>	<u>B</u>	<u>C</u>
Track	<u>Protecting our old time foods</u>	<u>Community Resilience</u>	<u>Growing our Gardens and Medicines</u>
8:00	BREAKFAST		
9:00-10:00	Eating for the Ancestors Dr. Constanza Ocampo-Raeder	Meechim Inc. Grows Livelihoods, Capacity and Food in Garden Hill First Nation, Canada Larry Wood, Darcy Wood, Byron Beardy, Shirley Thompson	Grow Your Home-Grown Food Year 'Round With an Energy Efficient Root Cellar John Fisher-Merritt
10:00-10:15	BREAK		
10:15-11:45	Protecting our Corn from Transgenic Corn Pollen Frank Kutka	Native American Food Sovereignty Alliance Panel Pati Martinson Terri and Clayton Brascoupe, Dan Cornelius	Stories of Local Food Skills & Capacity Building in Weledeh, Denendeh Canada Chief Ernest Betsina and Lone Sorensen
12:00 – 12:30	Keynote: Dan Longboat		
12:30 – 2:00	Lunch Seed Swap. Visit Vendors and Booths. Group Discussions.		
2:15-3:15	The Sioux Chef Sean Sherman	Food is our Medicine: Food Policy Initiative and Indigenous Foods Challenge Ken Parker	Climate Change Discussion Hannah Smith
3:30-4:30	Dan Longboat	Fergus Falls Food Hub Jane Eastes	Ancient methods of food preservation and making medicines from the foods you grow Rebecca Gawboy
4:45-5:30	Keynote: Elizabeth Hoover - Bringing the Indigenous Food Movement To You Elizabeth visited 40 Native American farming, gardening, hydroponics, and seed saving projects, in 11 different states. This presentation will distill all of the challenges and discuss best practices moving forward.		
7:00	BANQUET DINNER served by Sioux Chef, Sean Sherman Indigenous Farming Conference Awards Vendor Silent Auction Prizes Music by Annie Humphrey, Metis Traditional Jigging, Traditional Dancing		

Sunday March 8th, 2015

	<u>Protecting old time foods</u>	<u>Community Resilience</u>	<u>Growing our Gardens and Medicines</u>
8:00	BREAKFAST		
9:00-10:00	Asema Panoka Walker	Tsyunhehkwa Community Farm Projects Kyle Wisneski	Organic Potato research Project Ruth Genger
10:15 – 11:30	White Earth Land Recovery Projects and Food Sovereignty Discussion James Shimek and Bob Shimek		
11:30-12:00	BREAK		
12:00	LUNCH Winona LaDuke - Closing Remarks		

YOUTH SCHEDULE (proposed)

Friday March 6th

<i>9:30 - 10:15</i>	<i>Dream of Wild Health Traditional Foods Cooking</i>
<i>9:30 - 10:15</i>	<i>Beading Jewelry with Wendy Roy</i>
<i>9:30 - 10:15</i>	<i>Making seed balls with Jamie Holding Eagle</i>
<i>10:20 – 11:05</i>	<i>Dream of Wild Health Traditional Foods Cooking</i>
<i>10:20 – 11:05</i>	<i>Beading Jewelry with Wendy Roy</i>
<i>11:10 – 11:55</i>	<i>Making seed balls with Jamie Holding Eagle</i>
<i>12:00 – 1:00</i>	<i>LUNCH</i>

Vendors

Wendy Roy: She will be selling native beadwork, semi-precious gemstone jewelry, powwow regalia and more.

Native Harvest: The White Earth Land Recovery Project will be selling food products harvested from our reservation including wood parched wild rice, hominy, maple syrup, maple candy, locally roasted organic coffee, jams, soup mixes, crafts, tee-shirts and more!

Estella Young: Her products are 100% natural, even the preservative is a natural product. Many of the herbs she uses are collected by herself, others she purchases from

reputable sources. She make all natural soaps, lotions, salves, bath salts, body oils & sprays, hand sanitizer, lip balm and candles.

Sharon Nordrum: She makes one of a kind Ojibwe art. She makes door greetings that say Boozhoo, Aaniin and Biindigen. She also has a set of the seven values. She has carved diamond willow key chains and necklaces and lots of other items.

Bruce Savage: Tawny Savage own 80 acres of old growth maple trees in the southwest corner of the Lake Superior Chippewa Fond du Lac Reservation. They own Spirit Lake Native Products where they produce and sell their maple syrup.



Lolly Aguilar has returned to living on her family's farm in south central Wisconsin after leaving at the age of 18 and vowing never to return to country living! She now has many corn gardens and grows many different colored corn along with beans and squash. She sells necklaces/earrings made out of corn, corn husk dolls, corn husk doll earrings and pins, and her newest items are rawhide pouches. Stop by her booth to hear the Corn Story!

Carolyn Skenandore RedHail

HoneyBerry USA (ONLY ON FRIDAY) They offer sales of honeyberry (haskap) shrubs, dwarf sour cherry bushes, saskatoon seedlings, colorful currants, and delicious and healthy berries (Pick-Your-Own) from our naturally grown orchard. Many of their cold-hardy plants are imported from Canada, including selections from University of Saskatchewan's fruit breeding program. The superior quality of the Canadian-bred honeyberries allows them to be competitive in the marketplace.