

# Friday March 3rd

**Room: Room A - Farm Skills**

**Room B - Our Community**

**Room C - Seeds are Life**

<b>8:00</b>	<b>BREAKFAST - Bob Shimek – Opening Blessing - Terrylynn Brant, Rowen White</b>		
<b>9:15-10:15</b>	<p style="text-align: center;"><b>Stories of Maize</b></p> <p>It's all about Corn! The most popular and widely-spread grain of the Americas. Comes in all shapes, colors and sizes...just like us, the children of the Corn. Share your Corn stories, learn about growing and pollinating Corn for this upcoming season. Share Corn seeds with like-minded people. Let's talk corn! Discussion led by <i>Lolly Aguilar</i></p>	<p style="text-align: center;"><b>The Inherent Rights of Plants</b></p> <p>If we believe that our traditional foods are a sustenance gift from Creator, in this respect, the sustenance rights of these foods are sacred and can not be constrained or institutions that impact and imperil these foods and the ecosystems in which they live. Are we doing all we can to protect them or are we unknowingly open doors that could harm them? We have a reciprocal responsibility to resist any changes that endanger them. <i>Shirley Nordrum</i></p>	<p style="text-align: center;"><b>The Arikara Garden</b></p> <p>At United Tribes Technical College, a small garden made up of all Arikara traditional plant varieties and the stories that go with them. How the garden was used to teach to community about great tribal agriculture and the historical/sustainable benefits. <i>Robert Fox</i></p>
<b>10:15-10:30</b>	<b>BREAK</b>		
<b>10:30-12:00</b>	<p><b>***Outdoor Activity - Meet by Entrance***</b> <i>Kevin Finney</i></p> <p><u>Getting to know Ininitigoog; Identifying Maples and Traditional Sap Collection</u></p> <p>Learn how to identify maple trees and discuss cultural tapping protocol and best practices for maple sugaring. We will also work together to make a traditional Anishinaabe style of flat spile and a wiigwaasi biiskitenaagan (folded birch bark sap collection dish), which will be used along with a copper axe to tap a tree. The group will also explore a range of different tapping methods and equipment, from historic to contemporary and discussed the collection and processing of sap from other trees such as birches, walnuts and basswood.</p>		
<b>10:30-12:00</b>	<p style="text-align: center;"><b>Food Storage and Preservation</b></p> <p>Now that I have grown all this food how do I best preserve and store it for future use? Join us to learn about canning (both hot water bath and pressure cooking), small scale root cellar, freezing, dry, smoking, and fermenting. <i>Sharon Nordrum, James and Rebecca Gawboy</i></p>	<p style="text-align: center;"><b>Braiding the Sacred</b></p> <p>Bringing Native corn growers together to honor the spirituality of our corn and our work. Through indigenous-based processes of dialogue and gifting, new bonds are formed and old bonds are strengthened ultimately binding us together in the same way we bind our corn together in a braid. Learn about our past work and where we plan to go from here. <i>Tezozomoc, Angela Ferguson, Keir Johnson, Jarrett Wheeler, Lea Zeise</i></p>	<p style="text-align: center;"><b>Panel Discussion: Spiritual and Historical Significance and Importance of Seed in Tradition</b></p> <p style="text-align: center;"><i>Rowen White, Terrylynn Brant</i></p>
<b>12:00-1:10</b>	<p><b>LUNCH - Meal featuring Dream of Wild Health Youth - Meal Portion</b></p> <p><b>Rowen White - Keynote Presentation - Rematriation; Carrying home the Seeds of our Ancestors.</b></p>		
<b>1:10-2:30</b>	<p><b>Break - Visiting, Seed Swap, Vendors &amp; Booths. Silent Auction Opens. Group Discussions.</b></p> <p><u>Visit Talisha Zimmerman's table - Poster on Water Quality</u></p> <p><b>Ski rentals: 10\$</b></p>		

# Friday March 3rd - Afternoon/Evening

Room	<u>Room A - Farm Skills</u>	<u>Room B - Our Community</u>	<u>Room C - Seeds are Life</u>
2:30-4:00	<b>***Outdoor Activity - Meet by entrance. Activity out by Fire***</b> <b>Anishinaabe Mandaaminaaboo; Traditional Teachings and Stories of Corn Soup</b> <i>Presenter: George Martin, LCO Ojibwe, Lynx Clan</i>		
2:30-4:00	<b>**In Front of Kitchen**</b> <b>Dream of Wild Health Youth Indigenous Food Snack</b>		
2:45-3:45	<b>Memengwaag and Aamoo: An update on Native Pollinators</b> What is behind the recent dramatic decline in our six-legged friends? Learn about the status of local pollinators and what's being done to stop the decline. <i>Crystal Boyd, Erika Bailey-Johnson</i>	<b>Connecting Indigenous Farmers to the Food Distribution Program on Indian Reservations</b> Where are we today and where we can take this program in the future? Come learn the evolution of how the Commodities Program was started and how it transitioned into today's Food Distribution program. We will discuss the importance of connecting food to nutrition and health, how food is chosen in the food package, and how indigenous farmers can get involved <i>Jana Milner, Jamie Holding Eagle</i>	<b>Medicine Stories: Indigenous Healing in the 21st Century</b> Learning to garden from traditional elders greatly influences our responsibilities to ceremony in agriculture. Some participants will take home fire cedar and tea! <i>Linda Black Elk</i>
4-5:00	<b>*** In Basement Room 103 *** Basement Map on Youth Activity Page</b> <b>Making Corn Husk Doll/Corn Husk Men - Lolly Aguilar</b>		
4-5:00	<b>High Tunnels and Soil Health</b> NRCS employee Dustin Jasken will talk about an array of topics regarding our natural resources; crop rotation, cover cropping, soil testing, soil erosion, water quality and more! Heather will talk about her experience building a 30 x 70 high tunnel for season extension for Dream of Wild Health non-profit. The project was funded by NRCS and built in 2015. <i>Dustin Jasken and Heather Drake</i>	<b>Dream of Wild Health: Growing Youth Leaders</b> Learn from youth leaders and staff at Dream of Wild Health how youth farm programs develop leadership skills while supporting farm activities. <i>Estella LaPointe and DOWH Youth</i>	<b>Ceremony in Indigenous Agriculture</b> Ceremony in agriculture, while it is something we do, it is also something that is done to us. I will discuss how my life long journey, full of elders, family, spiritual entities, ceremonies, growing, gathering and interacting with place has created my agricultural ceremony. <i>Terrylynn Brant</i>
5-5:30	<b>Seed Swap. Visit Vendors and Booths. Silent auction at Vendor Stations.</b>		
5:30 – 6:30	<b>**Room C** A Clash of World Views - Mike Myers      **Room C**</b> Indigenous vs. Western Economic Practices. One of the most critical challenges facing Indigenous nations and peoples is how to develop their economic capacities without falling into the trap of capitalism. This is especially true for Indigenous nations in North America as evidenced by the challenges of energy development.		
6:30	<b>DINNER - Featuring George Martin's Corn Soup</b> <b>Dream Interpretation 7pm in the Library (Room A) with Terrylynn Brant</b>		

## Saturday March 4th - Morning

<u>Room</u>	<u>Room A - Farm Skills</u>	<u>Room B - Our Community</u>	<u>Room C - Seeds are Life</u>
<b>8:00</b>	<b>BREAKFAST - Announcements - Bob Shimek. Blessing and Prayer - Terrylynn Brant, Rowen White</b>		
<b>9:15- 10:15</b>	<p><b>Homestead Meat Processing</b> <b>**Meet in front of kitchen **</b> Tools of the trade, techniques and proper finishing for homestead butchering for a variety of animals. Local foods should look as good as it tastes. <i>Andy Hayner</i></p>	<p><b>Playing with our Food</b> Dr. Martin Reinhardt will share his knowledge about the relationship between traditional Anishinaabe games and food. Participants will learn how to play Pages' sewin, the Anishinaabe two-sided dice game. <i>Martin Reinhardt</i></p>	<p><b>Seeds in a Changing World</b> Identifying seeds with diversity for changes in climate and growing zones <i>Stanton Alexander</i></p>
<b>10:15- 10:30</b>	<b>BREAK</b>		
<b>10:30- 12:00</b>	<p><b>***Outdoor Activity - Meet by main entrance***</b> <b>Traditional Anishinaabe Maple Sugaring Practices and Equipment</b> <i>Kevin Finney, Jesse Pigeon, Dave Shananaquet</i></p> <p>This hands-on workshop will explore some of the traditional Anishinaabe techniques and equipment used for generations at family sugaring camps. As a group we will learn about constructing a kettle frame, using the multiple kettle reduction process and freezing off sap. We will also use a log tombyagen (sugar trough) and maple paddle to make granulated maple sugar, as well as sugar cakes and maple taffy. The workshop will also cover a wide variety of traditional sugaring tools, equipment and finished maple products.</p>		
<b>10:30- 12:00</b>	<p><b>Deep Winter Food Production Utilizing Passive Solar Energy</b> The session will cover topics of interest to farmers new to the concept of a passive solar winter structure for food production including design principles, construction, production and marketing. Presented by <i>Sue Wika</i>, Paradox Farm, and <i>Carol Ford</i>, Regional Sustainable Development Program</p>	<p><b>Indigenous Economics: Nourishing Sustainable Food, Seed Sovereignty and Renewable Energy Projects</b> Before the Humans were created the Creators had to obtain the agreement of all of the other life forms to support these pitiful beings who were about to arrive. These fundamental agreements or original instructions form the core principles and mandates of Indigenous Economic activities. The workshop will be an exploration of these critical factors and the impacts they can hold for sustainable development in the 21st Century. <i>Mike Myers, Rowen White</i></p>	<p><b>Protecting the Protectors</b> Healing through decolonized care in the No DAPL camps <i>Linda Black Elk, Luke Black Elk, Noah Morris, Vanessa, Bolin, Adam Rose, Kunoora, and Bugz</i></p>
<b>12:00</b>	<b>LUNCH</b>		
<b>12:30- 1:10</b>	<p><b>Native Pollinators and Native Foods: The Essential Connection: Ed Spevak</b> Many traditional foods, and plants used for medicines and fibers depend not only on good soil and water but the active participation of our native pollinators: the bees, flies, wasps, butterflies, moths, birds and even bats. Without pollinators the foods and plants we rely upon for our health and food security would be impossible. Learn of the diversity of our native pollinators, especially bees, and their role in maintaining the plants on which we rely. Understand through stories, such as those of the squash bee and monarch butterfly, also how pollinators depend upon us for their survival.</p>		
<b>1:10- 2:45</b>	<p><b>Break - Visiting, Seed Swap, Vendors &amp; Booths. Silent Auction Opens. Group Discussions.</b> <b><u>Visit Talisha Zimmerman's table - Poster on Water Quality</u></b> <b>Ski rentals: 10\$</b></p>		

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2:30-4:00	<b>*** In Library - Near Room A ***</b> <b>Cordage Making - Linda Black Elk</b>		
	<b>**In Front of Kitchen**</b> <b>Maize White Cooking Demonstration</b> - Join an interactive cooking demo to prepare farm fresh Indigenous food with Maizie White! Maizie loves to share her passion for cooking with other young people! You will learn hands on skills, tips and recipes as well as enjoy a tasty and healthy snack! All ages welcome.		
2:45-3:45	<b>Garden-Able: Relationships with Elders and Limited Mobility Members</b> Gardening design can be used to save your back, time and allows access for all. Will change your idea of gardening. Come learn and be inspired how simple modifications can change what is a barrier into something that works <i>Noreen Thomas</i>	<b>Red Lake Local Food Initiative</b> David Manuel is an enrolled member of the Red Lake Nation and Coordinator of the Red Lake Local Foods Initiative, which was created to address diet-related health disparities and create a local foods economy by providing training to tribal members to become food producers. We will talk about how we got started and inform what has been happening in Red Lake <i>David Manuel</i>	<b>Developing and Advancing Food Sovereignty:</b> Insights and Discussions from Slow Food Turtle Island and Native American Food Sovereignty Alliance <i>Elizabeth Hoover, Dan Cornelius, Jamie Holding Eagle</i>
4-5:00	<b>*** In Basement Room 103 *** Basement Map on Youth Activity Page</b> <b>Bootaagan: Making and Using Log Mortars for Food Processing</b> The bootaagan is a traditional log mortar and pestle used for processing corn, wild rice and other foods. In this workshop we will learn how the bootaagan is made and work together with two Anishinaabe bootaaganan made from yellow birch and a black ash sifting basket to prepare parched corn flour, hominy for dumplings and wild rice flour. <i>Kevin Finney, Dave Shananaquet</i>		
4-5:00	<b>Native Pollinators, Beneficial Insects and Indigenous Farming</b> Pollinators, such as native bees, that produce our fruits and vegetables, and beneficial insects, such as wasps and predatory beetles and bugs, that protect our fruits and vegetables, are often forgotten when planning, planting and maintaining farms and gardens. Learn how planting and farming methods can help and encourage these allies for our food security and food sovereignty. <i>Ed Spevak</i>	<b>Open Discussion Room</b> Completely open space without a presenter or facilitator. Use this space to meet new people and share ideas. Make new connections!	<b>Wild Foods Presentation and Discussion</b> <i>Bob Shimek, Don Jones</i>
5:15-6:00	<b>**Room C** The Indigenous Identity of Food: <i>Martin Reinhardt</i> **Room C**</b> A focus on the complex relationships between biological, cultural, and legal/political aspects of identity. It also includes examples of how these forms of identity influenced Martin's work on the Decolonizing Diet Project, and how they appear in popular Indigenous food websites.		
6:30	<b>* BANQUET DINNER *</b> Indigenous Farming Conference Awards - Vendor Silent Auction Prizes <b>***ROOM C*** TALENT SHOW! ***ROOM C***</b>		

## Sunday March 5<sup>th</sup>

<b>9:00-10:00</b>	<b>Brunch</b>
<b>10:00-11:00</b>	Closing Remarks - Bob Shimek, In Dinning Hall
<b>11:00-12:00</b>	<b>Crafting, Visiting</b>
<b>12:00</b>	<b>Departure - End of a Good Time!!</b>

## Youth and Adult Craft Room Schedule for Lower Level Lower Level of Maplelag

Times	Room	Friday	Saturday
9:15 - 10:00	103	Planting seeds in milk cartons for youth - <i>Susie Ballot</i>	*Youth Room Activities
10:10 - 11:00	103	<i>Youth Activity - WETCC Extension</i>	<b>Mindfulness Meditation (in room 103) <i>Carissa Hanks</i></b>
	102	*Youth Room Activities	*Youth Room Activities
11:10 - 12:00	103	Making Seed Masks - <i>Susie Ballot</i>	<b>Beading with kids (and Adults!) <i>Susie Ballot</i></b>
12:00		<b>Lunch</b>	<b>Lunch</b>
1:00 - 2:45	102	*Youth Room Activities	*Youth Room Activities
3:00 - 3:45	102	*Youth Room Activities	*Youth Room Activities
	103	<b>Dream of Wild Health Cooking Demo (in front of kitchen)</b>	<b><i>Cooking Demo - Maize White (in front of kitchen)</i></b>
4:00 - 4:45	103	Making Corn Husk Doll/Corn Husk Men <i>Lolly Aguilar</i>	<b>Bootaagan: Making and Using Log Mortars for Food Processing <i>Kevin Finney</i></b>
	102	*Youth Room Activities	*Youth Room Activities
5:00 - 5:45	103		
5:45 - 6:30	102	*Youth Room Activities	*Youth Room Activities

\*Youth Room Activities are open to both youth and adults. Will have ongoing informal creative activities. Mask making, seed art, seed saving, oragami, painting, coloring etc.