

15th Annual Indigenous Farming Conference Agenda (some minor changes still to be made)

March 1-4th, 2018

**** There is a full Youth Track for Friday, March 2nd and March 3rd****

Including: - Anishinaabe Snowsnake - ((Depending upon the ice and snow we can play some matches out on the frozen lake))

- Seed Art and Mask Making

- Youth course on Anishinaabe Feast Foods

- Fermented Foods course

And More!

*There will also be Hands-on activities throughout the event including maple syrup harvesting depending on the weather, and more to be listed in final agenda.

Thursday Evening March 3rd - Arrival Day

Dinner is served at 6:00pm

Friday, March 2nd

8:00am - Breakfast

8:30 - 9:30

Opening - Bob Shimek

Blessing for the Water - Kim Anderson

Keynote - Keeping our Water Pure - *Winona LaDuke*

9:30 - 10:30

• **Organic Breeding Panel:** Organic Plant Breeders Ruth Genger, Frank Kutka, Walter Goldstein, Sue Wika and Zachary Paige will talk about their organic and indigenous crop breeding projects. They will talk about how you and your garden club or farm can be involved. Learn about seed selection, nutrition in corn, indigenous varieties, and an expansive organic potato breeding project.

• **Partnerships for Indigenous food education in Island Lake**

Fishing, farming, trapping, harvesting medicines and sharing foods are all part of a community-led Indigenous education in Island Lake. In May 2017, community members from Island Lake in northern Manitoba joined together with students from the University of Manitoba to explore how permaculture design principles could be used to celebrate culture and ensure food security through local food production and education. Beautiful designs were created to grow the Meechim farm with many community members having fun getting the International Permaculture Design Certificate. *Nora Whiteway, Ivan Harper, Shirley Thompson and Kaylee Michnik*

- **The River in Us** - describing the challenges faced by a Mohawk community located down stream from industrial sites that polluted the water, land and fish, disrupting the local food system and impacting health. Akwesasro:non were integral in collaborating with scientists to determine some of the health impacts of exposure to contamination, and have subsequently developed a number of tribal and community programs and policies to promote the production of healthy local foods on clean land. We will conclude with a discussion about how environmental contamination may be impacting foods in your community, and how community members are looking to respond. *Elizabeth Hoover*

10:45 - 12:00

- **Seed stories from around the world - Seed Networking.** Photos and stories of how communities are reclaiming and sharing their seed heritage in Africa, Asia, Latin America and Canada. *Jane Rabinowitz, Rowen White,*
- **Teachings of Water** *Kim Anderson and Ester Humphrey*
- **Corn Much from start to finish** - We can use the bootaagan to prepare parched flint corn, sift the flour in a black ash sifting basket then cook some mush sweetened with maple sugar and berries, which could be served at one of the meals. *Kevin Finney*

12pm Lunch - With Indigenous Foods

Plenary - Cover Crops for Stewardship of Land and Water

1:30 - 2:30 Visit Vendors & Booths, Visiting

Seed Swap - led by Kevin Finney, Rowen White and/or Owen Taylor

2:45 - 3:45

- **Cover Cropping** - Agricultural production has global ecological impacts on soil and water quality. Cover crops are one management tool that farmers can use to balance the trade-offs between food production and ecological sustainability, because they can help build and maintain soil structure, thus improving soil infiltration abilities and preventing erosion, and by soaking up excess fertilizer, they can prevent water pollution. In order to develop viable management strategies for cover crops, it is incumbent upon researchers to collaborate with farmers and conduct research that valorizes and incorporates farmer knowledge and expertise. *Vivian Waters*

- **Documenting Indigenous Foods TEK in the Great Lakes Region**

Dr. Martin Reinhardt will discuss his plans for a one-year sabbatical where he will visit a host of Indigenous communities throughout the Great Lakes Region to respectfully document Indigenous foods traditional ecological knowledge (TEK). The documentation project will result in the publication of a book that will include sections on each of his visits, as well as chapters on the Decolonizing Diet Project (DDP) and food related treaty rights.

- **Truelove Seeds** - Story of how a small seed company got started by honoring the cultural roots of the seeds and food. *Owen Taylor*

4:00 - 5:00

- **Seed Swap** - Seed Circle facilitated by Owen Taylor

- **Indigenous Nutrition Curriculum - 13 moons of Anishinaabe Nutrition**
- **Peace and Dignity Journeys: Honoring Water and Seeds** Peace and Dignity Journeys are spiritual runs that embody the prophecy of the Eagle and Condor. Every 4 years the run begins simultaneously in the North at Chickaloon, Alaska and in the South at Tierra del Fuego, Argentina. This presentation will share some of the stories and teachings from the honoring Sacred Water and seeds' journeys.
- **Hannah Smith and Michelle Montgomery** - Indigenous Environmental Rights.

6pm - Dinner - *With Indigenous Foods*

7pm - Music Mixdown featuring Waawiyeyaa - Marty Reinhardt and guests

8pm - Dreaming Circle - Terrylynn Brant

Saturday, March 3rd

8:00am - Breakfast

Opening - Bob Shimek

Blessing for the Water - Kim Anderson

Plenary Talk - Michelle Montgomery, Assistant Professor of American Indian Studies

9:30 - 10:30

- **How to Butcher a Small Hog and Lamb** - Andy Hayner (Outside)
- **Niagra Falls and the Grandfather Thunders** - Terrylynn will help participants understand their relationship to the sacred waters of Mother Earth while reminding them of their responsibilities to them. This session will model indigenous knowledge learning as something you do to yourself. *Terrylynn Brant*
- **Food Safety and Ag Planning** - Da Cornelius / Why the Farm Bill is important to us - Teresita Diaz from White Earth.

10:30 - 12:00

- **Increase your food resiliency by making your own cheese, yogurt, and kefir**

A practical discussion on how one can disengage from the food grid by making one's own dairy products. *Sue Wika and Cassimer Dutcher, artisan dairy farmers*

- **Nehiyaw Women, Water and Seeds** - This session will focus on sharing nehiyaw-Plains Cree cosmology and teachings on Women, Water and Seeds. The presentation will utilize some foundational principles of Indigenous Midwifery and nehiyaw-Plains Cree world view embedded in Creation Story teachings, language and women's ceremony. *Glenda Abbott*

- **Honoring our Seed Relatives; Seed Sovereignty Toolkit** - Come join us as we talk about cultivating the vision for creating vibrant seed sovereignty initiatives within our tribal communities. Seeds are a vibrant and vital foundation for food sovereignty, and are the basis for a sustainable, healthy agriculture. We understand that seeds are our precious collective inheritance and it is our responsibility to care for the seeds as part of our responsibility to feed and nourish ourselves and future generations. *Rowen White*

12pm - Lunch - *With Indigenous Foods*

1:30 - 2:30 Visit Vendors & Booths, Visiting

Seed Swap - led by Kevin Finney, Rowen White and/or Owen Taylor

2:45 - 3:45

- **Buffalo Bird Woman's Seed Saving Techniques** - Frank Kutka
- **Tribal Gardens/Farm Food and Seed Sovereignty Initiative Discussion** led by David Manuel from Red Lake, MN
- Tentative - **Stories of Standing Rock**

4:00 - 5:00

- **Seed Swap** - Seed Circle facilitated by Rowen White
- **Skill Sharing from the Indigenous hill tribes of Burma**
Naw Kay Seng and Lay Sar will share stories of growing up in a subsistence village in the jungles and hill country of Burma. They will share traditional seed-saving methods, traditional stories and demonstrate the back-strap weaving methods and patterns of their tribe, the Karen people. They will share the story of their displacement by war, and their new relationships in Canada, with both indigenous and non-indigenous neighbours, and the ways in which their subsistence culture has drawn them into friendships with other people of the land in this new place. *Naw Kay Seng and Lay Sar*
- **Working with birch bark** - we will check out a variety of traditional uses of wiigwaas (birch bark) within the traditional seasonal sustenance cycle. Then each student can do some birch bark etching on winter bark to create their own pendant or other item with etched motifs
- **How to test for Water Quality and the impact of farm chemicals in our water supply.** Katie Toxic Taters Coalition

6pm - Dinner - *With Indigenous Foods*

7:15 - Talent Show~! *Bring your talents!!*

Sunday Morning March 4th - Departure Day

8am Breakfast and Final Discussion - Recap - Bob Shimek