

# Great Lakes Intertribal Food Summit

Sept. 16-17, 2016 • Red Lake, MN



[iacgreatlakes.com/summit](http://iacgreatlakes.com/summit)

## Fall 2016 Summit Agenda and Schedule

### Red Lake Nation

#### Optional Pre-Summit Workshops, Registration Required

- Wed, Sept 14th: Certifications: Organic, Federal Vendor, GAP (Good Agricultural Practices)
- Thurs, Sept 15th: Landscape Level Conservation Planning

#### Friday, September 16th

7:30-8:15	Breafast (Tribal College) Registration		
8:15-8:45	Opening		
9:15-12:00	Meet at Red Lake Nation College Before Traveling to Forest	Red Lake Local Food Initiative Garden (Redby)	TBD
Morning Workshops	Harvesting the Forest (Forgaging and Maple Syrup): Jijak Foundation Paul DeMain Tashia Hart	Soil Health: NRCS TBD	Animal Processing
12:15-1:00	Lunch (Tribal College) - Prepared by Onondaga Nation		
1:30-5:00	Meet at Red Lake Nation College Before Traveling to Pastures	Red Lake Local Food Initiative Garden (Redby)	Food and Nutrition
Afternoon Workshops	Grazing 101: Buffalo & Cattle: NRCS Society for Range Management	Indigenous Seed Keeping: Rowen White Zach Paige	TBD

5:15-5:45	Seed Swap (Red Lake Tribal College)
6:00-7:15	Dinner (Red Lake Tribal College)
7:30-9:00	Traditional Indigenous Games Full Moon Ceremony

Saturday, September 17th - "Intertribal Foods Festival"		
7:30-8:30	Breakfast ( <i>Tribal College</i> )	
8:45-9:15	Opening ( <i>Powwow Arena</i> )	
9:30-12:00	<b>Red Lake Nation College</b>	<b>Powwow Arena</b>
	9:30am - Food Sovereignty for the Seven Generations: • 9:30 - Food Sovereignty Today (Elizabeth Hoover) • 10:00 - Food Sovereignty Successes: Red Lake's Local Food Initiative, Shakopee's Wozupi Farm, Thunder Valley • 10:45 - Historical Food Systems (Paul DeMain) • 11:15 - Treaties and Food Systems (Martin Reinhardt)	• Making Hominy: Onondaga, Red Lake • Wild Rice Camp • Maple Syrup Equipment and Granulated Sugar • Smoking Fish & Meats • Baking with Indigenous Flour
12:00-2:00	Lunch: Native Chef Teams Serving Indigenous Foods Featuring: The Sioux Chef Sean Sherman, Brian Yazzie, Taisha Hart, and more to be announced soon	
2:00-5:15	<b>Red Lake Nation College</b>	<b>Powwow Arena</b>
	• Building a Native Culinary Revolution (The Sioux Chef, Sean Sherman) • Decolonizing the Diet Presentation and Demo (Martin Reinhardt) • Chef Demos and Presentations	• Wild Rice Camp: Small Batch Processing • Sugar 101: Equipment and Methods with Sapping Talking Circle at 3:00pm • Learning how to clean and save seeds • Traditional Indigenous Games
5:30-7:00	Family-Style Dinner ( <i>Powwow Arena</i> )	
7:15-9:00	Drum Social ( <i>Powwow Arena</i> )	

### **Registration - available online at [iacgreatlakes.com/summit](http://iacgreatlakes.com/summit)**

\$50 - Tribal producers and Native art vendors

\$100 - Agency staff

### **Accommodations**

Free camping with limited showers available near eventsite. Red Lake's Seven Clans Casino and Hotel has a room block. Additional lodging is available in Bemidji, about 45 minutes away.



Check out [iacgreatlakes.com/summit](http://iacgreatlakes.com/summit) for more information and to register.