

GREAT LAKES INTERTRIBAL FOOD SUMMIT



Event Program

Pokagon Band of Potawatomi Indians • 58620 Sink Rd, Dowagiac, MI, 49047

Wednesday, April 24th - Pre-Summit Activities

8:30-9:30 - Breakfast (Pavilion)

9:30-12:00 - Outdoor Kitchen Construction and Site Setup

12:00-1:00 - Lunch (Pavilion)

1:00-6:00 - Afternoon Activities: Buffalo Butchering and Continued Kitchen Construction and Site Setup

6:00 - Dinner (Pavilion)

7:30 - Culinary Meeting

Thursday, April 25th


7:30-8:30 - Breakfast (Dining Tent) | Glucose Testing with Health Center

8:30-9:00 - Opening Ceremony (Dining Tent)

9:30-12:00 - Workshops: Session #1, Thursday Morning


Topic	#	Track	Facilitator(s)	Location
Foraging: Forest to Table, Elm Bark Harvesting*	1	Land Management & Ecological Knowledge	Linda Black Elk, Skylar Aslop, Laban Smith, Chefs	Meet at Dining Tent
Creating a Value Added Product	2	Community and Entrepreneurial Development	Sean Sherman, Paul DeMain	Pavilion
Intro to Seed Saving: Planning a Seed Garden*	3	Seeds/Farming/Gardens	Rowen White, Jessika Greendeer, Claire Luby	Lodge
Traditional Tools: • Carving Cooking Paddles and Planting Sticks (\$50 materials fee)* • Copper Beads and Necklaces (\$5 materials fee)*	4-5	Traditional Tools/Skills	Frank Sprague Jason Wesaw, Erik Vosteen Peter McCreedy	Workshop Tent Beech Classroom Oak Classroom

 Community and Entrepreneurial Development

 Food as Medicine

 Seeds/Farming/Gardens

 Land Management & Ecological Knowledge

 Traditional Tools/Skills

*Family Friendly
**Requires Adult-Supervision

Event Program

Traditional Foods: Ojibwe Wood Hominy and Tobacco Teachings*	6-7		Dan Kimewon Beatrice Jackson	Outdoor Kitchen Fire Pavilion
<i>12:00-1:15 - Thursday Lunch (Dining Tent)</i>				
1:30-4:30 - Workshops: Session #2, Thursday Afternoon				
Topic	#	Track	Facilitator(s)	Location
Indigenous Seed to Table: Three Sisters and Ancient Grains*	8		Rowen White Chefs	Pavilion
Farm & Garden Production: from Planting Sticks to Tractors	9		Becky Webster Dan Cornelius	Bison Pavilion
Traditional Tools #1: • Planting Sticks & Cooking Paddles • Birchbark Etching (\$5 materials fee)* • Winnowing Baskets (\$50 material fee)**	4 10 11		Frank Sprague Jillian Collins Dana Trickey	Workshop Tent Oak Tent Beech Classroom
Traditional Tools #2: Making Botagens (Corn Mortars)**	12		Larry Hedeem	Fire Pavilion
Traditional Foods: Corn Mush and Wild Rice Flour Beaver and Geese Butchering*	13 14		Greg Johnson Laura Manthe Daisy Kostus	Outdoor Kitchen
5:00-6:00 - Seed Swap: Blessing and Protocols are Important. Please prepare to bring something to trade for seeds.				
<i>6:15-7:15 - Thursday Dinner (Dining Tent)</i>				
7:30-9:00 - Evening Roundtables and Activities				
Topic	#	Facilitator(s)	Location	
Star Teachings & Moon Cycles	15	Mary Moose and Steve McComber	Pavilion	
Birchbark Etchings (\$5 materials fee) Oneida Corn Husk Dolls (\$20 materials fee)	16 17	Dave Shanaquet, Jillian Collins Becky Webster	Dining Tent	
Pottery Firing	18	Jason Wesaw & Erik Vosteen	Outdoor Kitchen	
Friday, April 26th				
<i>7:30-8:30 - Breakfast (Dining Tent)</i>				
9:00-12:00 - Workshops: Session #2, Friday Morning				
Topic	#	Track	Facilitator(s)	Location
Foraging Walk: Indigenous Food Systems and Climate with Birch Tapping*	19		Robin Wall Kimmerer, Kyle Whyte, Mary Moose, Mark Parrish, Pokagon Staff	Meet at Dining Tent
Anishinaabe Seasonal Food Cycles and Feasts*	20		Greg Johnson Barbara Wall	Pavilion
Trapping *	21		Caleb Musgrave	Meet at Fire Pavilion
Strategies and Programs for Community Food Systems and Production	22		Blake Jackson, Diane Cullo, Mario Johnson, Richard Elm, Joe VanAlstine, Tesuque Pueblo Farm Staff, Meskwaki Staff	Language & Culture
Seed Rematriation and Ethical Seed Sourcing	23		Rowen White, Jessika Greendeer, Elizabeth Hoover, Donetta Wanatee	Bison Pavilion

Event Program				
Traditional Tools: • Elm Bark Sap Baskets*	24		Laban Smith	Maple Classroom
• Reed Food Drying Mat*	25		Rachel Austin and Summer Garcia	Oak Classroom
• Black Ash Baskets (\$65 materials fee)	26		Josh Homminga and Sarah Bedell	Beech Classroom
• Deer Hide Brain Tanning**	27		Peter McCreedy Jon Greendeer	Family Tent Hide Tanning Tent
Traditional Foods: • Birch and Maple Processing**	28		Jefferson Ballew and Mary Moose	Outdoor Kitchen
• Drying and Processing Animals**	29		Lisa and Arlo Iron Cloud	
• Cree-style Beaver and Geese Cooking*	30		Daisy Kostus	
12:00-1:15 - Friday Lunch (Dining Tent)				
1:30-4:30 - Workshops: Session #2, Friday Afternoon				
Topic	#	Track	Facilitator(s)	Location
Indigenous Land Management and Elm Bark Harvesting**	31		Robin Wall Kimmerer, Kyle Whyte, Laban Smith, Linda Black Elk	Meet at Fire Pavilion
Three Sisters Planting, Soil Health, Pollinators, and Bee Keeping**	32		Rowen White, Jessika Greendeer, Dan Cornelius, Dean Baas, Brad Skenandore	Bison Pavilion
Maternal Nutrition, Breastfeeding, and Baby's First Foods*	33		Glenda Abbott, Martin Reinhardt, Danielle Hill, Pokagon Health Department, Claudia Serrato	Pavilion
Indigenous Entrepreneurship, Business Development, and Cooperatives	34		Joseph Shawana, Sean Sherman, Brian Yazzie, Paul DeMain	Language & Culture
Traditional Tools #1: • Black Ash Baskets (\$65 materials)**	26		Josh Homminga & Sarah Bedell Laban Smith, Rachel Austin Jon Greendeer	Beech Classroom Maple Classroom Hide Tanning
• Quillwork on Birchbark (\$40 materials fee)**	35			
• Deer Hide Brain Tanning**	27			
Traditional Tools #2: Making Botagens (Corn Mortars)**	12		Larry Hedeem	Fire Pavilion
Traditional Foods: Beaver and Geese Cooking*	30		Daisy Kostus	Outdoor Kitchen
Foraging: Yellow Birch Traditional Tapping**	36		Jefferson Ballew, Jerry Jondreau, and Caleb Musgrave	Meet at Outdoor Kitchen
5:00-6:00 - Intertribal Trade and Barter Session				
6:15-7:15 - Friday Dinner (Dining Tent)				
7:30-9:00 - Evening Roundtables and Activities				
Topic	#		Facilitator(s)	Location
Talking Circle: Overcoming Adversity	37		Glenda Abbott and Rowen White	Outdoor Kitchen
Traditional Arts: Quillwork on Birchbark and Birchbark Etching	38		Dana Trickey, Christine Morseau, and Jillian Collins	Pavilion
Language Bingo	39		Pokagon Language and Culture	Language and Culture

Event Program

Saturday, April 27th - Intertribal Foods Festival

8:00-9:30 - Breakfast (Dining Tent)

9:30-12:00 - Morning Activities

Hands-on Demos and Activities	Traditional Corn: Making Hominy, Grinding Corn Flour with Botagens, Cornbread • Fish Pemmican • Small Batch Wild Rice Processing • Botagen Planting • Carving Cooking Paddles and Planting Sticks • Brain Tanned Deer Hide • Underground Muskie • Acorn Processing • Foraging Walk
Presentations	Linda Black Elk, <i>Rematriating Indigenous Foods and Landscapes</i> • Martin Reinhardt, <i>Treaty Rights and Food Relationships</i>
Youth Activities	Seed Art • Children's Nature Foraging Walk • Youth Fishing

12:15-2:00 - Lunch: Taste of the Tribes from Small Plate Tastings from Native Chefs

Hands-on Demos & Activities	Small Batch Wild Rice Processing • Carving Cooking Paddles and Planting Sticks • 3 Sisters Planting • Brain Tanned Deer Hide • Reed Drying Mats • Clay Pot Cooking • Making Birch Syrup • Rainfall Simulator • Seasonal Growing Extension • Elm Bark Basket Making
Presentations	Elizabeth Hoover and Nicole Yanes, <i>Native Food Sovereignty Today</i>
Youth Activities	Seed Art • Corn Husk Dolls • Children's Seed Planting • Birchbark Etching • Youth Fishing

6:00-7:00 - Dinner

7:30-9:00 - Evening Activities

Youth Presentations and Traditional Arts

Sunday, April 28th

8:30-9:30 - Breakfast (Dining Tent)

10:00-11:300 - Closing Talking Circle

12:00-1:00 - Closing Lunch and To-Go Meals

Additional Event Information

This event will be held at the Pokagon Band's Rodgers Lake Powwow Grounds, located 58620 Sink Road, Dowagiac, MI, 49047. Registration is \$125 for Tribal members and \$150 for agency staff and the general public. Registration includes all meals, but it does not include lodging. Some workshops do have a materials for items you will be able to make and take home. Please see the event website www.iacgreatlakes.com/summit for additional information.

Most event activities will occur outside, so prepare for a range of weather conditions.

