



Little Traverse Bay Bands of Odawa Indians
7500 Odawa Circle, Harbor Springs, MI 49740

TRIBAL COUNCIL TRAVEL NARRATIVE
Submitted by: Michael Naganashe, Tribal Council Member

Training/Event: 2014 2nd Native Food Sovereignty Summit
Location: Green Bay, WI
Date of Event: April 14 - 17, 2014

I Michael Naganashe, attended the 2nd Native Food Sovereignty Summit held in Green Bay, WI on April 14-17, 2014.

Sunday- April 13, 2014

Treasurer Reyes, Councilor Shananaquet and myself along with 3 of our tribal youth began our journey to Green Bay, WI.

Monday - April 14, 2014

Registered for Conference

Treasurer Reyes, Councilor Keshick and I, along with our youth, drove to Milwaukee, WI to tour Will Allen's urban farming operation, "Growing Power".

Please see attached highlighted agenda of Food Summit for track/sessions I attended on Tuesday Wednesday and Thursday and feel free to contact me via e-mail or telephone to discuss content of sessions and overall summit.

Friday - April 18, 2016

Traveled home

Respectfully Submitted,

Michael Naganashe
Tribal Council Member

Attachments:

- Agenda of 2nd Native Food Sovereignty Summit

AGENDA FOOD SOVEREIGNTY SUMMIT April 14-17, 2014 ♦ Radisson Hotel ♦ Green Bay, Wisconsin Pre-Conference Networking – Monday, April 14, 2014 5:00 p.m. – 6:30 p.m. Registration 6:30 p.m. – 9:00 p.m.

Introductory Grazing: Connecting the Dots Conference Events – Day One: Tuesday, April 15, 2014 7:00 a.m. Edge of the Woods Ceremony with Tobacco Burning 7:30 a.m. – 5:00 p.m. Registration, Vendors and Exhibits 8:00 a.m.

Breakfast

Day One: 1st General Session 8:20 a.m. – 8:30 a.m. Post Flags: Color Guard 8:30 a.m. – 9:00 a.m. Opening Remarks Welcome: Ed Delgado, Chairman, Oneida Tribe of Indians of Wisconsin 9:00 a.m. – 9:45 a.m. Keynote: Winona LaDuke 9:45 a.m. – 10:00 a.m. Refreshment Break Day One: Breakout Sessions #1 10:00 a.m. – 11:30 a.m.

Track 1: Applied Agriculture

Track 2: Community Outreach Oneida Field Tour Soils, No-Till Agriculture and Crop Rotation Joe Jaramillo - Native Naturals/Isleta Pueblo (NM) Jessica Gigot - Science/Service Learning Faculty, Northwest Indian College (WA) Eric Whyte – Training Supervisor, Ute Mountain Ute Tribe Farm & Ranch Enterprise (CO) Moderator: Valerie Dantoin - Northeast Wisconsin Technical College (WI) Food Sovereignty in an International Indigenous World Chavannes Jean-Baptiste - Executive Director, Peasant Movement of Papaye (Haiti) Atilano Ceballos - Cultura Agrícola Integral (Mexico) Moderator: Livia Marqués and Allyssa Merwin - W.K. Kellogg Foundation The Supply Chain: Cannery, Apple Orchard and Oneida Market This tour will give you a brief look at the processing site of the apple chips, a drive by the apple orchard, and a stop at the Oneida Market (retail store). 11:45 a.m.– 1:30 p.m.

Conference Luncheon Keynote: Krysta Harden - U.S. Deputy Secretary of Agriculture

Track 3: Our Heritage Animals: From Five to Five Hundred Poultry, Fish and Herd Management Amos Hinton – Ponca Tribe of Oklahoma (OK) John Hussman, Sr. and John Hussman III – Oglala Lakota Tribe (SD) Moderator: Dr. Tim Deveau - Veterinary Medical Officer, USDA Veterinary Services (WI) Engaging Tribal Youth Zowie Banteah-Yuselew – Coordinator, Zuni Youth Enrichment Project (NM) Diane Wilson - Executive Director, Dream of Wild Health (MN) Moderator: Lori Faber - American Indian Center/ Northwestern University (Chicago, IL) Cook Native: Culinary Expertise of Native Peoples Loretta Oden - Chef/Owner of fine dining restaurant The Corn Dance Cafe (NM) Sean Sherman - Executive Chef, Common Roots Cafe and Catering (MN) Franco Lee - Food Service Director/Executive Chef, Diné College (AZ) Moderator: Arlie Doxtator - Oneida Tribe (WI)

Track 3: Our Heritage TSA, Table Crops and Season Extensions Rebecca Yoshino – Director, Shakopee Mdewakanton Sioux Community Wozupi (garden) (MN) Mary McConnell - Fond du Lac Community (WI) Michael Hodson – President, Waimea Hawaiian Homesteaders' Association (HI) Gardner Rose – Natural Resource Manager, Coushatta Tribe of Louisiana (LA) Moderator: Susan Ratcliff - North Central Integrated Pest Management Center at University of Illinois (IL) Community Engagement Twila

Cassadore – San Carlos Apache (AZ) Jennifer Vazquez – Local Foods Planner/Farm Manager, Sac and Fox Tribe of the Mississippi in Iowa (IA) Moderator: Martin Reinhardt – Northern Michigan University (MI) Youth Perspective – Our Future Various youth will present their experiences in agricultural/ environmental practices.

Youth representatives from the Navajo Nation, Oklahoma and Harvard, Lac Courte Oreilles Ojibwa Community College (WI), Kansas University/Haskell University 6:00 p.m. – 8:00 p.m.

Grazing & Culinary Showcase of Traditional Foods An evening of food and fun awaits you with a variety of food samples of local favorites and a special presentation by Native chefs. They will prepare and showcase foods representing different regions throughout Indian Country that are sure to tantalize your taste buds. Featured chefs: Arlie Doxtator - Executive Chef, Oneida Tribe, member of the Oneida Tribe of Wisconsin from Oneida, WI Sean Sherman - Executive Chef, Common Roots Cafe and Catering in Minneapolis, MN, member of the Oglala Lakota Sioux Tribe from Pine Ridge, SD Franco Lee - Food Service Director/Executive Chef Diné College, Tsaiile, AZ, member of the White Mountain Apache Tribe from Whiteriver, AZ Wolf Thorstenson - Chef at Timsan's Japanese Steak House in Green Bay, WI, member of the Oneida Tribe of Wisconsin from Oneida, WI

Showcase with local products. 7:30 p.m. – 10:00 p.m.

Day Two: Wednesday, April 16, 2014 Vendors and Exhibits 8:00 a.m. – 9:00 a.m. Film Festival Sponsored by Vision Maker Media and Oneida Nation of Wisconsin 1. Smokin' Fish 2. Indian Relay Each film will begin with a showing of an episode of Seasoned with Spirit Conference Events Welcome: Michael Roberts - President, First Nations Development Institute Valerie Segrest - Native Nutrition Educator, Northwest Indian College 10:00 a.m. – 10:15 a.m. Refreshment Break

Breakout Sessions #4 10:15 a.m. – 11:45 a.m.

Track 1: Applied Agriculture

Track 2: Community Outreach Oneida Field Tour Value-Added Goods Ray L. Leon – Former Lieutenant Governor, Pueblo of Santa Ana (NM) Mark Tilsen – President, Tanka Bar (SD) Jon Matthews – CFO, Columbia River Inter-Tribal Fish Commission (OR) Moderator: Mark Whitham - Sea Grant Extension with Oregon State University Food Policy Clayton Brascoupe – Traditional Native American Farmers Association (NM) Pati Martinson and Terrie Bad Hand – Co-Directors, Taos County Economic Development Corporation / Native American Food Sovereignty Alliance (NM) Gloria Begay – Diné Community Advocacy Alliance (NM) Moderator: Dana Eldridge - Consultant Production: Tsyunhehkwa, Apple Orchard and Buffalo Overlook This tour will drive by some of the production sites, including the organic farm, the buffalo site and the apple orchard. 11:45 a.m. – 1:00 p.m. Conference Luncheon

Track 3: Building Economies Tribal Food Systems Kaben Smallwood - Symbiotic Aquaponic, Choctaw Nation of Oklahoma (OK) Technical Assistance Opportunities Raymond Foxworth – Deputy Development Director, First Nations Buyers and Sellers Roundtable Exchange information on tribal products to promote new economic markets. Joanie Buckley, Oneida Tribe of Indians of Wisconsin (WI) Roger

Fragua - Ten Southern Pueblos' Food Hub Initiative (NM) Moderator: Diane Mayerfeld - SARE Coordinator, University of Wisconsin Development Institute (CO) Zach Ducheneaux - Program Manager, IAC Technical Assistance Program, Intertribal Agriculture Council (MT) Janie Hipp - Indigenous Food and Agriculture Program at the University of Arkansas School of Law (AR) Moderator: Dana Eldridge, Consultant marketing materials. Buyers: Michele Doxtator & Chrystal Meltz – Oneida Market Dan Cornelius – Mobile Farmers Market 2:45 p.m. – 3:00 p.m.

Refreshment Break 3rd General Session 3:00 p.m. – 4:30 p.m. Tell Your Story: Success Stories Since Last Year's Food Summit – Five-Minute Showcase Amos Hinton, Agriculture Director, Ponca Tribe, and Lori Watso, Secretary/Treasurer, Shakopee Mdewakanton Sioux Community Others are encouraged to share their success stories since last year's food summit. 6:00 p.m. - 9:00 p.m. Oneida Social Dinner – Wear your traditional attire (optional) Seed Sharing Conference Events –

Day Three: Thursday, April 17, 2014 7:30 a.m. – 1:00 p.m. Vendors and Exhibits 8:00 a.m. – 9:00 a.m. Breakfast The Three Sisters Philosophy – Collaborations in Indian Country: Mentor/Protégé Day Three: Breakout Sessions #6 9:15 a.m. – 10:45 a.m.

Track 1: Applied Agriculture Track 2: Community Outreach Track 3: Our Heritage Farm to Plate, Farm to School and Farm to Commodity Food Program Amber Marlow - Lac Courte Oreilles Ojibwa Community College (WI) Winona Youngbird - Program Director, Cheyenne and Arapaho Food Distribution (OK) George Toya - Nambe Pueblo Farm Manager, Pueblo of Nambe (NM) Moderator: Dr. Jack Schultz – Metropolitan State University (CO) Marketing Your Products – Branding, Collateral Pieces, Domestic Trade, International, E-commerce Lee Brannan – General Manager, Lakota Foods/Lower Brule Tribe (SD) Jim Etters – Director of Land Management, Yocha Dehe Farm and Ranch (CA) Dan Cornelius – Mobile Farmers Market, Intertribal Agriculture Council (Great Lakes Region) Moderator: Michelle Danforth, Oneida Tribe of Indians of Caring for Our Land – Sustainable Development Jason Smith – Range and Ag Manager, Confederated Tribes of Warm Springs (WA) Al Thomas - Chapter VicePresident, Navajo Nation (AZ) Douglas Cox – Environmental Coordinator, Menominee Tribe (WI) Moderator: Tina Van Zile - Sokaogan Chippewa Community Mole Lake, WI 10:45 a.m.– 11:00 a.m. Refreshment Break

Day Four General Session 11:00 a.m. – 12:00 p.m. USDA Programs and Assistance and Farm Bill Update The panel will discuss the following topics: • 2014 Farm Bill – Overview for Indian Country • Seed Banks – at USDA and on Tribal Lands • Farm to Plate, Farm to School and Farmers' Markets Moderator: Leslie Wheelock - Director, Office of Tribal Relations, USDA 12:15 – 1:15 p.m. Lunch Remarks: Greg Matson - Vice Chairman, Oneida Tribe of Indians of Wisconsin Traveling Prayer: Paul Ninham, Council Member, Oneida Tribe of Indians of Wisconsin Conference Events – Day Three: Field Training Depart Oneida Radisson Hotel at 1:15 p.m. – 5:00 p.m.

Track 1: Oneida Nation Farms (commercial farm composed of Black Angus cattle and cash crops)

Track 2: Tsyunhehkwa Organic Farm (organic farm composed of table crops, poultry, white heirloom corn and Galloway cattle)

Track 3: Processing (Oneida cannery for tribal products and a trip to a commercial meat-processing site)

I. I. Animal management (birthing, health of animal, veterinary care, etc.) II. Crop farming (crop planning, crop value, rotation, soil management, etc.) III. Managed grazing (evaluate pasture health, estimate yields, ID plant species, etc.) Trainers: Dave Doolittle - Cargill Nutrition Consultant Bill Schaumberg - Polenske Agronomic Consulting Pen Mueller - Glacierland RC&D At the end of the workshops learners will be able to evaluate pasture health using a scoring worksheet, estimate yields, ID plant species and strengthen animal management. I. Organic certification II. Managed grazing II. Enterprise profitability and supply chain management Seed-sharing program Trainers: Ted Skenandore - Oneida Tribe Pen Mueller - Glacierland RC&D Valerie Dantoin - Northeast Wisconsin Technical College Charles Wheelock - Oneida Tribe At the end of the workshops learners will be able to outline enterprises likely to be successful at their home base, create a supply chain estimate of production and marketing, and cultural relevance of seed saving and seed sharing. I. Cannery (processing, labeling, nutrition content, shelf life, branding, etc.) II. Food Handling – overview of training and certification Trainers: Jamie Betters - Oneida Tribe Vanessa Miller - Oneida Tribe At the end of the workshops learners will be able to recount the steps in an inspection.