

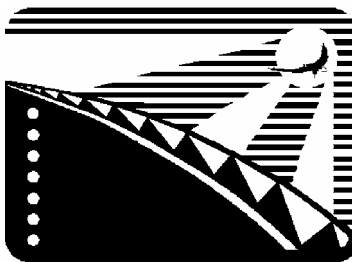
**Native Food Summit  
September 9-11, 2004  
Milwaukee, Wisconsin**

*First FOOD Nations: Creating a Recipe For Change*

**Summit Report**

Prepared by  
Alicia Bell-Sheetter  
and  
Jessica Mitchell

March 2005



Native Assets Research Center  
First Nations Development Institute  
10707 Spotsylvania Avenue, Suite 201  
Fredericksburg, Virginia 22408  
(540) 371-5615  
[www.firstnations.org](http://www.firstnations.org)

Native Food Summit 2004, a major component of our Native Agriculture and Food Systems Initiative, is made possible by the generous support of the W.K. Kellogg Foundation. We would like to thank the W.K. Kellogg Foundation for supporting this initiative and for their continued involvement in rural, community-based food systems enterprises.



[www.wkkf.org](http://www.wkkf.org)

We would also like to thank the following organizations for their support and contributions to Native Food Summit 2004:



[www.indiansummer.org](http://www.indiansummer.org)



BINGO • CASINO

Forest County Potawatomi Community Foundation

[www.fcpotawatomifoundation.com](http://www.fcpotawatomifoundation.com)

**Spirit Foundation**



Ben & Jerry's Foundation

[www.benjerry.com/foundation](http://www.benjerry.com/foundation)



The Cooperative Foundation

[www.coopfoundation.org](http://www.coopfoundation.org)

First Nations Development Institute also extends special thanks to the following Indian Summer Festival staff and Native chefs for their help and support with Native Food Summit 2004:

**Raejean Kanter**

**Judy Dordell**

**Victor Zamora**

**Loretta Barrett Oden**

**Nephi Craig**

We would also like to thank the following food producers for their contributions to Native Food Summit 2004:

**Corporation for Newe Sogobia**

**Flathead Native Agricultural Cooperative**

**Forest County Potawatomi Red Deer Ranch**

**Honest Tea – Seth Goldman**

**Indian Harvest**

**Intertribal Bison Cooperative**

**Oneida Community Integrated Food Systems – Tsyunhe'hkw<sup>^</sup>**

**Red Corn Native Foods**

**Reinhart**

**Taos County Economic Development Corporation**

**The Cooking Post – Santa Ana Agricultural Enterprises**

**Tohono O'odham Community Action**

**White Earth Land Recovery Project – Native Harvest**

**Wampanoag Aquinnah Shellfish Hatchery**

**Native Food Summit  
September 9-11, 2004  
Milwaukee, Wisconsin**

*First FOOD Nations: Creating a Recipe For Change*

---

**Summit Report**

---

**Introduction**

The second national Native Food Summit was held on September 9-11, 2004. Nearly 150 participants, representing tribes, nonprofit organizations, educational institutions, foundations, and the federal government gathered in Milwaukee, Wisconsin to share their experiences and knowledge, to think critically about Native agricultural assets and health, and to experience the tastes and history of traditional foods.

General and topical sessions provided participants with a range of information and discussion options, including an overview of Native food systems, strategies for building agricultural economies and health, and resources and tools for implementing projects. A sampling of themes in this year's Native Food Summit includes, Indigenous food patenting and genetic modification, public and private funding, regaining good health, starting a food-related business, and marketing. In addition to scheduled sessions, participants were afforded opportunities to network and review exhibits, sample traditional Native foods from different cultures, and to enjoy the cooking demonstrations incorporated into the Indian Summer Festival as part of the Native Food Summit.

First Nations' Food Sovereignty Assessment Tool (FSAT) was debuted at the this year's Native Food Summit and companion workshops were conducted that introduced participants to systematic methods to assess their food and agricultural assets. This publication and companion workshops will provide Native communities with the means to analyze their assets and needs, and to use the resulting information to leverage financial, technical, and in-kind resources.

The Native Food Summit continues to be a key component of First Nations' Native Agriculture and Food Systems Initiative (NAFSI). With the goals of informing policy change and strengthening Native agriculture and food systems this event, in conjunction with the nearly \$1.5 million First Nations' has awarded in NAFSI grants since 2001, continue to assist Native peoples in achieving long-term goals for sustainable, healthy communities.

*I'm really overjoyed that there are this many people who are passionate about preserving our cultures and traditions, to bring our families as a whole together – just as the Creator wanted us to be” ~ Participant evaluator*

## Summit Proceedings

---

A pre-Summit reception was held the evening before the official beginning of Native Food Summit 2004. A light buffet of Native foods was prepared for early arrivals, and Wilma Mankiller, former Principal Chief of the Cherokee Nation was on hand to sign her new book, *Every Day Is a Good Day: Reflections by Contemporary Indigenous Women*.

### Day One: Thursday, September 9, 2004

#### Welcome and Plenary (9:15am – 9:30am)

After a prayer and welcome by Chairman Harold Frank and Bill Daniels of the Forest County Potawatomi Community, Sherry Salway Black, Senior Vice President of First Nations Development Institute, provided remarks to kick off the second Native Food Summit. Her comments focused on the myriad, and positive, trends being created by and affecting Native communities including the revitalization of food traditions through agricultural development, renewal of historic trading practices, and increased awareness of and attention to the impacts of diabetes on Native communities, all of which portray an emerging “food movement” among Native peoples.

#### Keynote (9:30am – 10:15am)

Bea Medicine, Ph.D., a renowned Native anthropologist and Lakota elder, discussed the strong cultural traditions that surround food and how they have evolved over the years. She stressed the changes in diets and loss of traditional food systems that have adversely affected the health, cultures, and spirits of Native peoples.

#### Plenary Session (10:30am – 12:00pm)

Mike Roberts, Vice President of Grantmaking at First Nations, moderated the panel that discussed *Ingredients for Change: Elements of a Native Food Movement*. Andrea Carmen of the International Indian Treaty Council, along with Mark Ritchie of the Institute for Agriculture and Trade Policy and Lorelei De Cora of the SEVA Foundation’s Talking Circles Project provided an overview of the sustainable food movement and led a discussion on food sovereignty. A question and answer session addressed trends globally and nationally in Native communities, food systems and multi-cultural competency, and institutional racism and its influence on food systems.

#### Luncheon Keynote (12:15pm – 1:30pm)

The luncheon session included a keynote presentation by the founding director of the White Earth Land Recovery Project, Winona LaDuke. Ms. LaDuke spoke about genetic modification and patenting as a microcosm of world food security issues, specifically focusing on the Ojibwe struggle to preserve wild rice in her community in northern Minnesota.

## Workshop Sessions (2:00pm – 5:30pm)

After lunch, participants broke out into selected workshop sessions, choosing among tracks on *Marketplace/Business*, *Culture*, *Diet & Health*, *Resource Development*, or *Nuts and Bolts* (“how to” sessions).

### ***Marketplace/Business***

“Buy Local, Get Native” was presented by Tim Bowser, Executive Director of the FoodRoutes Network, a nonprofit organization that seeks to connect people with food by helping them become more aware of where their food originates. FoodRoutes started a nationwide campaign titled “Buy Fresh, Buy Local” in 2003, in an effort to support the rebuilding of local food systems and to encourage consumers to buy locally. This session provided useful strategies for grassroots organizations to bring food back into their communities to promote local food systems.

In “Starting an Agriculture or Food-Related Business” participants learned more about the “Made by Native Americans” trademark and how to use it in their marketing efforts. Speakers in this session represented both Native business managers and interested buyers, including Jerry Kinsman of The Cooking Post at the Pueblo of Santa Ana, Lynn Colangione of Red Tomato, Inc., and Ross Racine, Executive Director of the Intertribal Agriculture Council.

### ***Culture, Diet & Health***

Kibbe Conti, a registered dietician from Northern Plains Nutrition Consulting, presented “Using Tradition and Regaining Good Health.” This workshop provided examples of culturally- and historically-based nutrition models from three different tribal regions.

In “Understanding the Nutritional Value of Native Foods” participants were provided with an overview of current projects documenting the effects that foods have on Native health concerns like diabetes, alcoholism, depression, and healing. Workshops presenters included Margaret Adamek, Founder and Director of the Sugar Project at the Center for Urban and Regional Affairs at the University of Minnesota, Teresa Showa, Water Research Engineer for the Navajo Nation, and Dr. Craig Hassel, Associate Professor in the Department of Food Science and Nutrition at the University of Minnesota and member of the Academic Committee of the Woodlands Wisdom Program.

*“I personally feel part of a larger family of Natives now in the U.S. and Canada that are very concerned and working towards health for people everywhere.”  
~ Participant evaluator*

### ***Resource Development***

In a two-part workshop “Fundraising 101: Program Development,” Aurolyn Stwyer-Watlamet, a professor at Heritage University, provided the basics of writing effective proposals. Participants were encouraged to develop proposals that highlight their organization’s strengths, demonstrate significant need, communicate a plan for measuring its impact, and show the donor that the proposed project is “doable.”

## ***Nuts and Bolts***

Another two-part workshop was offered during the afternoon in the Nuts and Bolts track. “A Measure of Food Sovereignty: Conducting a Community Food Assessment” served as an introduction to the food security movement in Indian Country, with discussion of how a food assessment could benefit participants’ communities. In one of the last sessions of the day, First Nations’ new Food Sovereignty Assessment Tool (FSAT) was introduced, and participants learned about the tool itself as well as how some Native communities are using it to strategically assess their local food systems. Participants received a copy of the FSAT to explore techniques for their own communities. First Nations staff Alicia Bell-Sheetter and Jackie Tiller, in cooperation with Kai Siedenburg of the Community Food Security Coalition provided the training in these sessions.

Day One culminated with participants loading onto buses for a visit to the Potawatomi Casino and a wonderful buffet banquet of yet more traditional foods and good company sponsored Forest County Potawatomi Community Foundation.

## **Day Two: Friday, September 10, 2004**

The second day of the Native Food Summit began with a continental breakfast and networking in the exhibit area, followed by a full day of sessions.

### **Workshop Sessions (8:30am – 10:00am)**

#### ***Marketplace/Business***

Pati Martinson and Terrie Bad Hand, co-directors of the Taos County Economic Development Corporation, led “Adding Value to Your Agriculture Business.” This session provided participants training about how to add value to their agricultural product by processing or packaging it for sale. Participants actually developed product packaging during this session.

#### ***Culture, Diet & Health***

“Building Native Food Systems into Education” presented new models that have been developed to teach young people about their food system. These models explore the powerful relationships between food, environment, and health in the classroom. Speakers for this workshop were Loretta Barrett Oden, chef, educator, and Native Foods Historian, Dr. Craig Hassel of the Academic Committee of the Woodlands Wisdom Program, and Will Allen of Growing Power.

#### ***Resource Development***

“Government Funding,” led by Dr. Mark Bailey, a National Program Leader with CSREES, USDA and Ross Ravine, Executive Director of the Intertribal Agriculture Council, taught participants how to find available federal funds and how to control that funding for specific

projects. This session debuted the *Native Food and Agriculture Resource Manual (Native F.A.R.M.)*, a collaborative effort of First Nations Development Institute and the Intertribal Agriculture Council.

### ***Nuts and Bolts***

“Revitalizing Traditional Food Systems” explored the historical roots of current Native food systems, identified areas for change, and proposed strategies for revitalizing Native agriculture and food systems. Mike Fox and Susan Ricci-Fox of the Indigenous Diabetes Education Alliance (IDEA), along with Andy Lewis of the Nat’Wani Coalition and Tamie Tootsie-Trottier of the Hopi Health Care Center led this session.

### **Plenary Session (10:30am – 12:00pm)**

After a morning of workshops, participants attended a plenary with Dr. Gary Nabhan, Director of the Center for Sustainable Environments at Northern Arizona University and several Native community partners from the Southwest. (Due to a family emergency, scheduled speaker Alysha Waters of the Native American Food Systems Project was unable to participate.) This session showcased examples of how local community food systems project are creating healthier, more traditional foods for citizens.

### **Luncheon Keynote (12:15pm – 1:30pm)**

Loretta Barrett Oden, Chef, Educator, and Native Foods Historian was instrumental in creating and coordinating the preparation of the traditional recipes enjoyed by Summit attendees (in addition to the cooking demonstrations at the Indian Summer Festival). Ms. Barrett Oden took time away from her tireless efforts in the Pfister Hotel kitchens to present a keynote luncheon address titled, “Seasoned with Spirit,” with discussion of the past, present, and future of Native foods.

### **Workshop Sessions (2:00pm – 5:30pm)**

#### ***Marketplace/Business***

During the “Marketing in the New Millennium” session, Jim Dyer of the Southwest Marketing Network and the National Center for Appropriate Technology along with Jerry Kinsman of The Cooking Post at the Pueblo of Santa Ana provided participants with expert advice on a range of market considerations. Participants learned how to determine the needs of their customers, develop a product or service to meet those needs, supply the product or service to the end user, and finally to be able to communicate with the customer. They were also encouraged to consider alternative marketing approaches such as direct, local, and niche marketing.

In “Selling to Institutional Customers,” Patricia Scott of the Defense Logistics Agency and Aurolyn Stwyer-Watlamet of Heritage University provided information on selling food products to casinos and the government. Participants received specifics regarding what institutions buy, how much they buy, and who to contact regarding these opportunities.



## ***Culture, Diet & Health***

“Native Chefs” explored the critical role that these professionals play in the integration of Native foods into a healthy diet. Chefs Loretta Barrett Oden, Nephi Craig (founder of the Native American Culinary Association), and Victor Zamora of the Indian Summer Festival spoke about their efforts and ideas for the preparation of Native foods.

Members of the Indigenous Aquaculture Network, a collaboration of First Nations Development Institute and the Institute for Agriculture and Trade Policy (IATP), provided an overview of existing Native-controlled aquaculture projects in “Building Institutional Structure for the Indigenous Aquaculture Network.” Dr. Michael Skladany, Director of the Fish and Marine Conservation Program at IATP, David Vanderhoop of the Wampanoag Tribe of Gay Head Aquinnah Shellfish Hatchery, and Chaz Wheelock of the Oneida Nation and Atlantic States Legal Foundation outlined key strategic dimensions for the advancement of aquaculture within the context of sovereignty, standards, and food security. While there was great substance to this session, some may argue that the highlight was the fresh oyster sampling that culminated the workshop.

*“I am honored to be a part of this movement. I hope I can keep this fire and bring it to my people. I will never forget.” ~ Participant evaluator*

## ***Resource Development***

Participants were offered a rare opportunity to speak directly with foundation staff about funding criteria and processes during “In Search of Private Funding.” Dr. Gail Imig, Program Director at W.K. Kellogg Foundation, Kelly Kleppe, Grants Manager for the Bush Foundation, and David Sternberg, of Indiana University Center of Philanthropy offered their perspective on what donors are looking for in a support request. Participants learned about the difference between individual giving and private foundation support in the United States, and of the growing interest of foundations in environmental, food system, and health areas.

“Capitalizing Your Food Business” presented an alternative to private and public grant support in capitalizing businesses. Native Community Development Financial Institutions (NCDIFs) were explained by Michael Utter, CEO of Rural Community Innovations as alternatives to obtaining low-cost loans.

## ***Nuts and Bolts***

Participants were taught the basics of communications planning by Deanna Troust, Director of Vanguard Communications, in “Communicating for Change.” This session including such topics as press releases and message development for communicating more strategically and effectively about projects.

Friday evening was scheduled as a “free night” for participants, although many took advantage of opportunities to attend the premiere of the new Peter Buffet film, “The Seventh Fire” or enjoy the opening of the Indian Summer Festival.

## Day Three: Saturday, September 11, 2004

### Closing Plenary Session (8:30am – 11:15am)

The final day of the 2004 Native Food Summit began with a closing plenary titled “Creating a Supportive Policy Environment for Native Food Systems.” Ethnobotanist Donna House spoke of the importance of conserving culturally important and endangered species as well as her work on landscape design for the National Museum of the American Indian at the Smithsonian. Bob Shimek of the Indigenous Environmental Network highlighted the dangers of toxic environments with his personal story of mercury poisoning in his traditional fish diet. Paul Smith of the Oneida Nation of Wisconsin and the Indian Nations Program at Heifer International encouraged Native people to think more strategically and constructively about ways to save and rebuild traditional Native food systems. Richard Deertrack, President and Founder of Blue Corn Trading Company, providing closing remarks that encompassed the range of issues discussed at Native Food Summit 2004 – culture and food, Native food systems and businesses, and our environment.

### Cooking Demonstrations (1:30pm – 3:30pm)

After collection of evaluations and the subsequent (and well-attended) drawing for prizes, participants once again boarded buses headed for the Indian Summer Festival. Cooking demonstrations were staged in the Children’s Theater on the Festival grounds and both Native Food Summit participants and the Festival public enjoyed delicious entrees prepared by Loretta Barrett Oden, Victor Zamora, and Nephi Craig. For two hours staff served up posole, wild rice casserole, squash and other delicious Native traditional foods with a view of Lake Michigan.

#### **What I liked *most* about the summit ...**

*“Serving Native foods at meals and speakers who motivated me and informed me about what is going on with food, especially our Indigenous foods.”*

*“I loved all of the Native foods that I was exposed to – excellent! The speakers and other attendees were very passionate about their jobs and the Native Food Movement –great information and very inspiring!”*

*“Integrating coverage of physical health, economics, political and cultural interconnectedness of food in Indian Country during the course of the summit.”*

---

## Summit Program

---

---

### Wednesday, September 8<sup>th</sup>

---

**5:30pm – 7:30pm**     **Registration**

**6:30pm – 8:30pm**     **Welcome Reception – A Taste of Native Foods**

Introduction: *Rebecca Adamson*, President and Founder, First Nations Development Institute  
Book Signing by Special Guest: *Wilma Mankiller*, former Cherokee Nation Principal Chief

---

### Thursday, September 9<sup>th</sup>

---

**7:00am – 6:00pm**     **Registration**

**8:00am – 9:00am**     **Continental Breakfast**

**9:00am – 9:15am**     **Prayer and Welcome**

Introduction: *Rebecca Adamson*, President and Founder First Nations Development Institute.

Prayer: *Bill Daniels*, Forest County Potawatomi Community.  
Welcome: *Harold Frank*, Chairman, Forest County Potawatomi Community.

**9:15am – 9:30am**     **Opening**

**A Native Food Movement: Creating the Recipe for Change**

Speaker: *Sherry Salway Black*, Senior Vice President, First Nations Development Institute.

## Summit Program

---

- 9:30am – 10:15am**      **Keynote**
- Building From Our Traditions**
- Introduction: *Sherry Salway Black*, Senior Vice President, First Nations Development Institute.  
Speaker: *Bea Medicine, Ph.D.*, Native Anthropologist.
- 10:15am – 10:30am**      **Break & Networking in the Exhibit Display Area**
- 10:30am – 12:00pm**      **Panel**
- Ingredients for Change: Elements of a Native Food Movement**
- Moderator: *Mike Roberts*, Vice President of Grantmaking, First Nations Development Institute.  
Speakers: *Andrea Carmen*, Executive Director, International Indian Treaty Council. *Mark Ritchie*, President, Institute for Agriculture and Trade Policy. *Lorelei De Cora*, RN BSN, Project Director, SEVA Foundation-Native American Diabetes Project and Diabetes Wellness: American Indian Talking Circles Project.
- 12:15pm – 1:30pm**      **Luncheon Session / Keynote Presentation**
- Indigenous Foods Patenting and Genetic Modification**
- Introduction: *Mike Roberts*, Vice President of Grantmaking, First Nations Development Institute.  
Speaker: *Winona LaDuke*, Founding Director, White Earth Land Recovery Project.
- 1:30pm – 2:00pm**      **Networking in the Exhibit Display Area**
- 2:00pm – 3:30pm**      **Workshops**
- Marketplace/Business Track**
- Buy Local, Get Native: Creating a Food Movement that Supports Positive Change in Reservation Communities by Voting Consciously with Your Food Dollar**
- Introduction: *Mike Roberts*, Vice President of Grantmaking, First Nations Development Institute.  
Speaker: *Tim Bowser*, Executive Director, FoodRoutes Network.

# Summit Program

---

## Culture, Diet & Health Track

### Using Traditions and Regaining Good Health

Introduction: *Sarah Dewees, Ph.D.*, Director, Native Assets Research Center, First Nations Development Institute.

Speaker: *Kibbe Conti*, RD CDE, Registered Dietician, Northern Plains Nutrition Consulting.

## Resource Development Track

### Fundraising 101 – Program Development (Part 1 of 2)

Introduction: *Sherry Salway Black*, Senior Vice President, First Nations Development Institute.

Speaker: *Aurolyn Stwyer-Watlamet*, Professor, Heritage University.

## Nuts & Bolts Track

### A Measure of Food Sovereignty: Conducting a Community Food Assessment (Part 1 of 2)

Speakers: *Alicia Bell-Sheetter*, Research Officer, First Nations Development Institute. *Jackie Tiller*, Training and Technical Assistance Coordinator, First Nations Development Institute. *Kai Siedenburg*, Training and Technical Assistance Program Director, Community Food Security Coalition.

**3:30pm – 4:00pm**      **Break & Networking in the Exhibit Display Area**

**4:00pm – 5:30pm**      **Workshops**

## Marketplace/Business Track

### Starting an Agriculture or Food-Related Business

Introduction: *Mike Roberts*, Vice President of Grantmaking, First Nations Development Institute.

Speakers: *Jerry Kinsman*, Santa Ana Agricultural Enterprises. *Lynn Colangione*, Director of Development, Red Tomato, Inc. *Ross Racine*, Executive Director, Intertribal Agriculture Council.

# Summit Program

---

## Culture, Diet & Health Track

### Understanding the Nutritional Value of Native Foods

Introduction: *Sarah Dewees, Ph.D.*, Director, Native Assets Research Center, First Nations Development Institute.

Speakers: *Margaret Adamek*, Founder and Director, The Sugar Project, Center for Urban and Regional Affairs, University of Minnesota.

*Teresa Showa*, Water Research Engineer, The Navajo Nation. *Craig Hassel, Ph.D.*, Academic Committee, Woodlands Wisdom Program.

## Resource Development Track

### Fundraising 101 (Part 2 of 2)

Introduction: *Sherry Salway Black*, Senior Vice President, First Nations Development Institute

Speaker: *Aurolyn Stwyer-Watlamet*, Professor, Heritage University

## Nuts & Bolts Track

### A Measure of Food Sovereignty: Conducting a Community Food Assessment (Part 2 of 2)

Speakers: *Alicia Bell-Sheetter*, Research Officer, First Nations Development Institute. *Jackie Tiller*, Training and Technical Assistance Coordinator, First Nations Development Institute. *Kai Siedenburg*, Training and Technical Assistance Program Director, Community Food Security Coalition.

- 6:10pm**                      **Buses begin to depart The Pfister Hotel lobby entrance for the Potawatomi Casino**
- 6:30pm – 8:30pm**        **Reception – Potawatomi Casino**
- 8:15pm**                      **Buses begin to depart Potawatomi Casino and return to The Pfister Hotel**

---

## Summit Program

---

Friday, September 10<sup>th</sup>

---

- 7:00am – 5:00pm      **Registration**
- 8:00am – 8:30am      **Continental Breakfast & Networking in the Exhibit Display Area**
- 8:30am – 10:00am    **Workshops**

### Marketplace/Business Track

#### **Adding Value to Your Agriculture Business**

Introduction: *Mike Roberts*, Vice President of Grantmaking, First Nations Development Institute.

Speakers: *Pati Martinson*, Co-Director, Taos County Economic Development Corporation. *Terrie Bad Hand*, Co-Director, Taos County Economic Development Corporation.

### Culture, Diet & Health Track

#### **Building Native Food Systems into Education**

Introduction: *Sherry Salway Black*, Senior Vice President, First Nations Development Institute.

Speakers: *Loretta Barrett Oden*, Chef, Educator, Native Foods Historian. *Craig Hassel, Ph.D.*, Academic Committee, Woodlands Wisdom Program. *Will Allen*, Growing Power.

### Resource Development Track

#### **Government Funding: Beyond Commodity Cheese**

Introduction: *Jackie Tiller*, Training and Technical Assistance Coordinator, First Nations Development Institute.

Speakers: *Mark Bailey*, Ph.D., National Program Leader, CSREES, USDA. *Ross Racine*, Executive Director, Intertribal Agriculture Council.

# Summit Program

---

## Nuts & Bolts Track

### Revitalizing Traditional Food Systems

Introduction: *Sarah Dewees, Ph.D.*, Director, Native Assets Research Center, First Nations Development Institute

Speakers: *Mike Fox*, President, Indigenous Diabetes Education Alliance (IDEA). *Susan Ricci-Fox*, Director, Indigenous Diabetes Education Alliance (IDEA). *Andy Lewis*, Nat'Wani Coalition. *Tamie Tootsie-Trottier*, Hopi Health Care Center.

**10:00am – 10:30am**      **Break & Networking in the Exhibit Display Area**

**10:30am – 12:00pm**      **Plenary**

### Exciting Tried and New Recipes: Native Food Systems Models

Introduction: *Alicia Bell-Sheetter*, Research Officer, First Nations Development Institute

Speakers: *Gary Nabhan, Ph.D.*, Center for Sustainable Environments, Northern Arizona University and Southwest community partners.

**12:15pm – 1:30pm**      **Luncheon Session with Keynote Presentation**

### Seasoned with Spirit

Introduction: *Sherry Salway Black*, Senior Vice President, First Nations Development Institute

Speaker: *Loretta Barrett Oden*, Chef, Educator, Native Foods Historian

**2:00pm – 3:30pm**      **Workshops**

## Marketplace/Business Track

### Marketing in the New Millennium

Introduction: *Mike Roberts*, Vice President of Grantmaking, First Nations Development Institute.

Speakers: *Jim Dyer*, Project Director, Southwest Marketing Network, and National Center for Appropriate Technology. *Jerry Kinsman*, Santa Ana Agricultural Enterprises.



# Summit Program

---

## Culture, Diet & Health Track

### Native Chefs and their Role in Native Food Systems

Introduction: *Sherry Salway Black*, Senior Vice President, First Nations Development Institute.

Speakers: *Loretta Barrett Oden*, Chef, Educator, Native Foods Historian. *Nephi Craig*, Chef and Founder, Native American Culinary Association. *Victor Zamora*, Chef, Indian Summer Festival.

## Resource Development Track

### In Search of Private Funding for Your Project

Introduction: *Rebecca Adamson*, President and Founder, First Nations Development Institute.

Speakers: *Gail Imig, Ph.D.*, Program Director, W.K. Kellogg Foundation. *Kelly Kleppe*, Grants Manager, Bush Foundation. *David Sternberg*, Associate Director, Public Service and Strategic Initiatives, The Fund Raising School at Indiana University Center of Philanthropy.

## Nuts & Bolts

### Communicating for Change (Repeats at 4:00pm)

Introduction: *Sarah Dewees, Ph.D.*, Director, Native Assets Research Center, First Nations Development Institute.

Speaker: *Deanna Troust*, Director, Vanguard Communications.

**3:30pm-4:00pm**

**Break & Networking in the Exhibit Display Area**

**4:00pm-5:30pm**

**Workshops**

## Marketplace/Business Track

### Selling to Institutional Customers

Introduction: *Alicia Bell-Sheetter*, Research Officer, First Nations Development Institute

Speakers: *Patricia Scott*, Defense Logistics Agency. *Aurolyn Stwyer-Watlamet*, Professor, Heritage University.

## Summit Program

---

### Culture, Diet & Health Track

#### **Building Institutional Structure for the Indigenous Aquaculture Network**

Introduction: *Jackie Tiller*, Training and Technical Assistance Coordinator, First Nations Development Institute.

Speakers: *Michael Skladany, Ph.D.*, Director, Fish and Marine Conservation Program, Institute for Agriculture and Trade Policy.

*David Vanderhoop*, Wampanoag Tribe of Gay Head Aquinnah Shellfish Hatchery. *Chaz Wheelock*, Oneida Nation and Atlantic States Legal Foundation.

### Resource Development Track

#### **Capitalizing Your Food Business**

Introduction: *Sherry Salway Black*, Senior Vice President, First Nations Development Institute.

Speaker: *Michael Utter*, Chief Executive Officer, Rural Community Innovations.

### Nuts & Bolts

#### **Communicating for Change**

Introduction: *Sarah Dewees, Ph.D.*, Director, Native Assets Research Center, First Nations Development Institute. Speaker: *Deanna Troust*, Director, Vanguard Communications.

**Free Night – Indian Summer Festival starts.**

**Spirit Production – The Seventh Fire**

---

## Summit Program

---

Saturday, September 11<sup>th</sup>

---

7:30am – 12:00pm      **Registration**

8:00am – 8:30am      **Continental Breakfast**

8:30am – 11:15am      **Closing Plenary**

### **Creating a Supportive Policy Environment for Native Food Systems**

Introduction & Moderator: *Rebecca Adamson*, President and Founder, First Nations Development Institute.

Speakers: *Donna House*, Botanist and Ethnobotanist. *Bob Shimek*, Indigenous Environmental Network. *Paul Smith*, Heifer International.

### **Traditions are Key Ingredients**

Speaker: *Richard Deertrack*, President and Founder, Blue Corn Trading Company

11:15am – 11:30am      **Closing (and Raffle)**

Speaker: *Sherry Salway Black*, Senior Vice President, First Nations Development Institute

12:30pm                      **1<sup>st</sup> bus departs for cooking demonstrations at Indian Summer Festival grounds**

1:00pm                        **2<sup>nd</sup> bus departs for cooking demonstrations at Indian Summer Festival grounds**

1:30pm – 3:30pm      **Cooking demonstrations and tasting**

Introduction: *Sherry Salway Black*, Senior Vice President, First Nations Development Institute

Chefs: *Loretta Barret Oden*, Chef, Educator, Native Foods Historian. *Nephi Craig*, NACA Chef and Founder. *Victor Zamora*, Chef, Indian Summer Festival.

4:00pm                        **One bus will return guests to The Pfister Hotel**

## Summit Participants

---

**Maggi Adamek**

Director  
The Sugar Project, University of Minnesota  
330 HHH Center, 301 19th Avenue  
Minneapolis, MN 55455  
612-624-7451 / 612-626-0273  
madamek@umn.edu

**Mary Annette Pember**

Independent  
Press

**Maggie Arzdorf-Schubbe**

Consultant  
Bush Foundation  
332 Minnesota Street, Suite E-900  
Saint Paul, MN 55101  
651-227-0891 / 651-297-6485  
maggie@bushfound.org

**Mark Bailey**

National Program Leader  
CSREES, USDA  
4427 Waterfront Center  
Washington, DC  
202-401-1898 /  
mbailey@crees.usda.gov

**Loretta Barrett Oden**

Native Chef, Educator, Native Foods Historian  
Corn Dance Enterprises, Inc.  
Route 4, Box 81  
Tecumseh, OK 74873  
405-598-1399 /  
loroden@charter.net

**Patti Bigboy**

Member  
Gitiganing Garden Restoration Project  
70496 Caville Rd.  
Ashland, WI 54806  
715-682-2310 /  
kakagon23@yahoo.com

**Will Allen**

Director  
Growing Power  
5500 W. Silver Spring Road Drive  
Milwaukee, WI 53218  
414-527-1546 / 414-527-1908  
will@growingpower.org

**Ramona Antone Nez**

Program Coordinator/Director  
Northern Arizona University  
PO Box 15095  
Flagstaff, AZ 86011  
928-523-0001 / 928-523-1600

**Terrie Bad Hand**

Taos County Economic  
Development Corporation  
PO Box 1389  
Taos, NM 87571  
505-758-8731 / 505-758-3201  
tcedc@tcedc.org

**Lucy Barnes**

Distribution Clerk  
St. Regis Mohawk Tribe - Food Distribution  
412 State Route 37  
Akwesasne, NY 13655  
518-358-2272 / 518-358-4437  
srmtfood@northnet.org

**Jaime Barrientoz**

Little Traverse Bay Bands of Odawa Indians  
7500 Odawa Circle  
Harbor Springs, MI 49740  
231-242-1442 / 231-242-1449  
pwesaw@ltbbodawa.com

**Crystal Biles**

State Program Specialist  
Gitiganing Garden Restoration Project  
310 West Wisconsin Avenue, Room 1240  
Milwaukee, WI 53203-2213  
414-297-1118 / 414-297-1863  
cbiles@cns.gov

**Bonnie Bobb**

Administrative Assistant  
Corporation of Newe Sogobia  
PO Box 223  
Austin, NV 89310  
775-964-1022 / 775-964-1022  
drbonnie2002@yahoo.com

**Patty Brown-Schwalenberg**

Executive Director  
Chugach Regional Resource Commission  
6200 Lake Otis Parkway, Suite 201  
Anchorage, AK 99507  
907-562-6647 / 907-562-4939  
alutiqpride@crclaksa.org

**Kyril Calsoyas**

Director  
Developing Innovations in Navajo Education, Inc.  
9975 Chestnut Road  
Flagstaff, AZ 86004  
928-714-9422  
kyrilcalsoyas@earthlink.net

**Cati Carmen**

Program Director  
Yoemem Tekia Foundation  
7631 S. Camino Tetanisceti  
Tucson, AZ 85746  
520-879-5782 / 520-879-5787  
ccarmen@pascuayaquitribe.org

**Joel Clairmont**

Board of Directors  
Flathead Native Agricultural Cooperative  
PO Box 335  
Pablo, MT 54855  
406-675-2700

**Lynn Colangione**

Director of Development  
Red Tomato, Inc.  
1033 Turnpike Street  
Canton, MA 02021  
781-575-8911 / 781-575-8915  
lcolangione@redtomato.org

**Kibbe Conti**

Consultant Nutritionist  
Northern Plains Nutrition Consulting  
6134 Wildwood Drive  
Rapid City, SD 57702  
605-341-1477  
kibbe1@msn.com

**Timothy Bowser**

Director  
FoodRoutes Network  
PO Box 443  
Millhem, PA 16854  
814-349-6000 / 814-349-2280  
bowser@foodroutes.org

**Shari Burton**

Director of Development  
Heifer Project International  
2647 Glen Eyrie Lane  
Delaun, WI 53115  
262-728-8808 / 262-740-1774  
shari.burton@heifer.org

**Andrea Carmen**

Executive Director  
International Indian Treaty Council  
456 North Alaska St.  
Palmer, AK 99645  
907-745-4482 / 907-745-4484  
andrea@treatycouncil.org

**Ruby Chimerica**

Gardner/Farmer  
Hopi Footprints  
Box 805  
Hotevilla, AZ 86030  
920-734-6622

**Melissa Cloonan**

Program Assistant  
Heifer Project International  
1015 Louisiana Street  
Little Rock, AR 72202  
501-907-2656 / 907-2602  
melissa.cloonan@heifer.org

**Janelle Cole**

Youth Garden & Nutrition VISTA  
Gitiganing Garden Restoration Project  
PO Box 275  
Odanah, WI 54861  
715-685-2784 / 715-682-2601  
badrivervistas@yahoo.com

**Patricia Cornelius**

Board Representative  
InterTribal Bison Cooperative  
1560 Concourse Drive  
Rapid City, SD 57703  
605-394-9730 / 605-394-7742  
itbc@enetis.net

**Diana Cornelius**  
SCEP Student  
Natural Resources Conservation Services/USDA  
N7332 Water Circle Place  
PO Box 365 - Little Bear Development Center  
Oneida, WI 54155  
920-869-4539 / 920-869-1610  
dcornel2@oneidanation.org

**Austin Craig**  
Independent  
Press

**Nori Damrow**  
Director, O.F.D.P. and O.P.E.N.  
Oneida Tribe of Indians of Wisconsin  
PO Box 365  
Oneida, WI 54115  
414-869-1041 / 414-869-1668

**Lorelei DeCora**  
SEVA Foundation  
PO Box 225  
Winnebago, NE 68071  
402-878-2392 / 402-878-2092  
ldecora@seva.org

**Ricoberto Delgado**  
South West Program Manager  
Heifer Project International  
6500 Boeing Drive, L-212-B  
El Paso, TX 79925  
915-778-5402 / 915-778-6465  
rigodp@aol.com

**Marguerite DeSpain**  
Organic Consumers Association  
2549 Highway 61  
Two Harbors, MN 55616  
218-834-3992 / 218-834-0983  
marguerite@organicconsumers.org

**Jim Dyer**  
Project Director  
Southwest Marketing Network  
National Center for Appropriate Technology  
2727 CR 134  
Hesperus, CO 81326  
970-588-2292  
jadyer@frontier.net

**Barbara Cox**  
Native America Calling  
Press

**Nephi Craig**  
NACA Chef Founder  
Native American Culinary Association  
8010 East Oak Street  
Scottsdale, AZ 85257  
480-661-0051  
nephi\_craig@yahoo.com

**Tina Danforth**  
Tribal Chairwoman  
Oneida Tribe of Indians of Wisconsin  
PO Box 365  
Oneida, WI 54155  
920-869-4475 / 920-869-4040

**Richard Deertrack**  
President  
Cross-Cultural Communication Project, Inc.  
Box 951  
Taos, NM 87571  
505-758-4803 / 505-737-5916  
deerelaplaza.org

**Jim Denomic**  
AIROS  
Press

**Glenda Downing**  
Nutrition Aide  
Cherokee Nation Food Distribution Program  
PO Box 948  
Tahlequah, OK 74465  
918-456-0671 / 918-458-6281  
gdowning@cherokee.org

**Gord Enns**  
Program Manager  
Heifer Project International  
600 45th Street W  
Osler, Saskatchewan, Canada SOK 3A0  
306-665-2083 / 306-665-2084  
gordon.enns@heifer.org

**Mike Everett**  
Southwest Field Coordinator  
Heifer Project International  
PO Box 86  
Cactus, TX 79013  
806-966-4112 / 806-966-4112  
mike.everett@heifer.org

**Mike Fox**  
President  
Indigenous Diabetes Education Alliance  
2612 Forest Place  
Rapid City, SD 57701  
605-787-5540 /  
mfox@rapidnet.com

**Cecil Garvin**  
Board Representative  
InterTribal Bison Cooperative  
1560 Concourse Drive  
Rapid City, SD 57703  
605-394-9730 / 605-394-7742  
itbc@enetis.net

**Jim Good**  
Staff Member  
InterTribal Bison Cooperative  
1560 Concourse Drive  
Rapid City, SD 57703  
605-394-9730 / 605-394-7742  
itbc@enetis.net

**Barbara Graham**  
Director  
Woodlands Wisdom Confederation  
1985 Buford Avenue, 183 McNeal Hall  
St. Paul, MN 55108  
612-625-1204 / 612-624-0493  
bgraham@umn.edu

**Craig Hassel**  
Associate Professor  
Department of Food Science & Nutrition,  
University of Minnesota  
1334 Eckles Avenue  
St. Paul, MN 55108  
612-624-7288 / 612-625-5272  
chassel@che.umn.edu

**Debra Horn**  
Inter-Tribal Council of Nevada - WIC  
PO Box 7440  
Reno, NV 89510  
775-355-0600  
DHornD@aol.com

**Wilbert Fish**  
Director, Green House Project  
Blackfeet Community College  
PO Box 819  
Browning, MT 59417  
406-338-5441 / 406-338-3272  
wilbert\_fish@bfcc.org

**Deborah Garrido**  
University of Minnesota  
1329 Keston Street, Apt. A  
St. Paul, MN 55108  
612-210-1273  
garr0149@umn.edu

**Gaylene Gobert**  
Swinomish Site Manager  
Northwest Indian College  
Extended Campus  
2522 Kwina Road  
Bellingham, WA 98226  
360-392-4287 / 360-752-1174  
ggobert@nwic.edu

**Jan Goodwin**  
University of North Dakota  
PO Box 8237  
Forks, ND 58202-8237  
701-777-3753  
janice\_goodwin@und.nodak.edu

**Kindi Harala**  
Food & Nutrition Coordinator  
Woodlands Wisdom Confederation  
32 McNeal Hall, 1985 Buford Avenue  
St. Paul, MN 55410

**Janie Hipp**  
Agricultural Law Professor  
University of Arkansas  
217AA AEAB Dept  
Fayetteville, AR 72701  
479-575-6935 / 479-575-5306  
jhipp@uark.edu

**Donna House**  
Botanist and Ethnobotanist  
PO Box 19  
San Juan Pueblo, NM 87566  
505-852-2877 / 505-852-1000  
dehouse@cybermesa.com

**Gail Imig**

W.K. Kellogg Foundation  
1 Michigan Avenue E  
Battle Creek, MI 49017-4058  
269-968-1611  
gail.imig@wkkf.org

**Kahseuss Jackson**

Business Specialist  
Columbia River Inter-Tribal Fish Commission  
729 NE Oregon, Suite 200  
Portland, OR 97232  
503-238-0667  
jack@critfc.org

**Sunny Johnson**

White Earth Tribal and Community College  
PO Box 478  
Mahnomen, MN 56557  
218-936-5610  
yeehawsunny@yahoo.com

**Terrol Johnson**

Director  
Tohono O'odham Community Action  
PO Box 1790  
Sells, AZ 85634  
520-235-3010 / 520-577-1268  
tjohnson@toacaonline.org

**Marchelle Jordan**

VISTA Volunteer, Bad River Reservation  
Gitiganing Garden Restoration Project  
PO Box 275  
Odanah, WI 54861  
715-685-2784 / 715-682-2601  
badrivervistas@yahoo.com

**Jerry Kinsman**

General Manager  
Santa Ana Agricultural Enterprises  
The Pueblo at Santa Ana  
2 Dove Road  
Bernalillo, NM 87004  
505-771-6752 / 505-771-0392  
jerry@cookingpost.com

**Catherine Knott**

Director of North America Program  
Heifer International  
1015 Louisiana Street  
Little Rock, AR 72202  
501-907-2656 / 907-2602  
catherine.knott@heifer.org

**Laura Inouye**

Program Officer  
Oxfam America  
26 West Street  
Boston, MA 02111  
617-728-2580 / 617-728-2595  
linouye@oxfamamerica.org

**Robin Jenkins**

Staff Writer  
Food Section, Chicago Tribune  
435 N. MI Avenue  
Chicago, IL 60611  
312-222-3498

**Roxanne Johnson**

LLDCEP Registered Dietician  
Health Division - Special Diabetes Program  
6530 Hwy. #2 NW  
Cass Lake, MN 56633  
218-335-4511 / 218-335-4541

**David Jonsey Miller**

VISTA Volunteer  
NiiJii Enterprize Community, Inc.  
PO Box 490  
W. 2894 Tribal Loop Road  
Keshena, WI 54135  
715-799-3108  
jonesy@ezwebtech.com

**Aley Kent**

Heifer International  
88 Atlantic Avenue, #8  
Brooklyn, NY 11201  
718-875-0887 / 718-875-2221  
aley.kent@heifer.org

**Kelly Kleppe**

Grants Manager  
Bush Foundation  
332 Minnesota Street, Suite E-900  
Saint Paul, MN 55101  
651-227-0891 / 651-297-6485  
kkleppe@bushfound.org

**Gary Kompkoff**

Village Chief  
Tatitlek Village IRA Council  
PO Box 171  
Tatitlek, AK 99677  
907-325-2311 / 907-325-2298  
uppasboy@yahoo.com



**Debra Krueger**  
Gerald Ignace Health Center  
1711 S. 11th Street  
Milwaukee, WI 53204  
414-383-9526 / 414-389-3881  
gignaceihc@aol.com

**Becky LeMieux**  
Member  
Gitiganing Garden Restoration Project  
PO Box 2  
Odanah, WI 54861  
715-682-7137

**Karen Lincoln Michele**  
Independent  
Press

**Leroy Lovato**  
Board Representative  
InterTribal Bison Cooperative  
1560 Concourse Drive  
Rapid City, SD 57703  
605-394-9730 / 605-394-7742  
itbc@enetis.net

**Pati Martinson**  
Director  
Taos County Economic Development Corporation  
PO Box 1389  
Taos, NM 87571  
505-758-8731 / 505-758-3201  
tcedc@tcedc.org

**Jon Matthews**  
Columbia River Inter-Tribal Fish Commission  
729 NE Oregon, Suite 200  
Portland, OR 97232  
503-238-0667 / 503-235-4228  
matj@critfc.org

**Francois Medion**  
Student  
Fond du Lac Tribal and Community College  
2101 14th Street  
Cloquet, MN 55720  
218-879-0796 / 218-879-0814  
fran-swa@s-fdlcc.edu

**Winona LaDuke**  
Founding Director  
White Earth Land Recovery Project  
31446 E. Round Lake Road  
Ponsford, MN 56575  
218-573-3049 / 218-573-3060  
ladukerequest@earthlink.net

**Andrew Lewis**  
Nat'Wani Coalition  
PO Box 5765  
Flagstaff, AZ 86011  
928-523-0653 / 928-523-8223  
andrew.lewis@nau.edu

**Alejandro Lopez Musalem**  
Heifer International  
CDA 23 PTE. 1508-5  
Puebla, PUE. 72410 MEXICO  
222-211-2042 / 222-211-2047  
alejandro.musalem@heifer.org

**Ruby Lowry**  
Nutrition Education Assistant  
Health Division (LLDCEP)  
6530 Hwy. #2 NW  
Cass Lake, MN 56633  
218-335-4511 / 218-335-4541

**Jill Martus-Ninham**  
Agricultural Food Production Supervisor  
Tsyunhe'hw^ - Oneida Nation  
PO Box 365  
Oneida, WI 54155  
920-869-2718 / 920-869-2147  
tsyunheh@oneidanation.org

**Beatrice Medicine**  
Anthropologist  
Warrior Women, Inc.  
Box 80  
Wakpola, SD 57658  
605-845-7970

**Frances Miller**  
Nutritionist  
Suquamish Tribe  
PO Box 498  
15838 Sandy Hook Road  
Suquamish, WA 98392  
360-394-8476 / 360-598-6740  
fmiller@suquamish.nsn.us

**Linda Minthorn**  
Comanche Tribe Food Distribution  
PO Box 908  
Lawton, OK 73502  
580-492-3776 / 580-492-3744  
cnfood\_commods@yahoo.com

**Gabriel Montoya Sr.**  
Board Representative  
InterTribal Bison Cooperative  
1560 Concourse Drive  
Rapid City, SD 57703  
605-394-9730 / 605-394-7742  
itbc@enetis.net

**Steve Muntz**  
USA Country Program Director  
Heifer Project International  
110 N. Maysville Street, Suite 100  
Mt. Sterling, KY 40353  
859-497-0603 / 859-497-0626  
steve.muntz@heifer.org

**Louella Nahsonhoya**  
Program Manager  
Nat'Wani Coalition  
PO Box 418  
Polacca, AZ 86042  
928-737-2201  
nahslou@yahoo.com

**Sharon O'Leary**  
Student  
Fond -du-Lac Tribal & Community College  
2101 14th Street  
Cloquet, MN 55720  
218-879-0356

**Mary Paganelli**  
Consultant  
Tohono O'odham Community Action  
5751 N. Kolb Rd. #39104  
Tucson, AZ 85750  
520-235-4376 / 520-577-1268  
marylpage@aol.com

**Carole Palmer**  
Community Lead Gardener  
Northern Arizona University  
PO Box 15095  
Flagstaff, AZ 86011  
928-523-0601 / 928-523-1600  
carolewne312@yahoo.com

**Michael Mithlo**  
Board Representative  
InterTribal Bison Cooperative  
1560 Concourse Drive  
Rapid City, SD 57703  
605-394-9730 / 605-394-7742  
itbc@enetis.net

**Lori Monty**  
Center for Sustainable Environments  
Northern Arizona University  
PO Box 5765  
Flagstaff, AZ 86011  
928-523-0653 / 928-523-8223  
Laurie.Monti@nau.edu

**Gary Nabhan**  
Center for Sustainable Environments  
Northern Arizona University  
PO Box 5765  
Flagstaff, AZ 86011  
928-523-6726 / 928-523-8223  
Gary.Nabhan@nau.edu

**Cheri Nemec**  
Family Nutrition Program Director  
Great Lakes Inter-Tribal Council, Inc.  
2932 Hwy 47N  
PO Box 9  
Lac du Flambeau, WI 54538  
715-588-3324 / 715-588-7900  
cnemec@glitc.org

**Judy Olson**  
Student  
Fond du Lac Tribal & Community College  
2101 14th Street  
Cloquet, MN 55720  
218-879-5479  
tontoette@hotmail.com

**Mark Paikuli-Stride**  
Vice President  
Aloha 'Aina Health Center  
45-559A3 Luluku Road  
Kane'ohe, HI 96744  
808-330-3277 / 808-234-1172

**Jane Powless**  
Consultant Dietician  
Oneida Tribe of Indians of Wisconsin  
525 Airport Drive  
Oneida, WI 54155  
9201-869-4912 / 920-869-1077  
jpowless@oneidanation.org

**Renee Prince**  
Board Representative  
InterTribal Bison Cooperative  
1560 Concourse Drive  
Rapid City, SD 57703  
605-394-9730 / 605-394-7742  
itbc@enetis.net

**Lorraine Quintana**  
Inter-Tribal Council of Nevada - WIC  
PO Box 7440  
Reno, NV 89510  
775-355-0600

**Luke Reed**  
Santa Fe Indian School  
1501 Cerrillos Road  
Santa Fe, NM 87502  
505-989-6325  
lreed@sfis.k12.nm.us

**Jolene Rising Sun**  
Nutrition Educator  
Great Lakes Inter-Tribal Council  
Family Nutrition Program  
PO Box 1146  
Lac du flambeau, WI 54538  
715-588-3324 / 715-588-7900  
risingsun@glitc.org

**Luis Salas**  
Injury Prevention Specialist  
Gitiganing Garden Restoration Project  
PO Box 275  
Odanah, WI 54861  
715-685-2784 / 715-682-2601  
badrivervistas@yahoo.com

**Ella Sands**  
Cherokee Nation Food Distribution Program  
PO Box 948  
Tahlequah, OK 74465  
918-456-0671 / 918-458-6281  
esands@cherokee.org

**Nathaneal Sector**  
VISTA Volunteer, Bad River Reservation  
Gitiganing Garden Restoration Project  
PO Box 275  
Odanah, WI 54861  
715-685-2784 / 715-682-2601  
badrivervistas@yahoo.com

**Jaime Prouty**  
Comanche Tribe Food Distribution  
PO Box 908  
Lawton, OK 73502  
580-492-3776 / 580-492-3744  
cnfood\_commods@yahoo.com

**Ross Racine**  
Executive Director  
Intertribal Agriculture Council  
100 North 27th Street, Suite 500  
Billings, MT 59101  
406-259-3525 / 406-256-9980  
rracine@indianaglink.com

**Susan Ricci-Fox**  
Director  
Indigenous Diabetes Education Alliance  
PO Box 936  
Spearfish, SD 57783  
605-642-3041 / 605-641-3028  
ricci@rapidnet.com

**Mark Ritchie**  
Institute for Agriculture and Trade Policy  
2105 First Avenue South  
Minneapolis, MN 55404  
612-870-0453 / 612-870-4846  
mritchie@iatp.org

**Danny Sam**  
Board Representative  
InterTribal Bison Cooperative  
1560 Concourse Drive  
Rapid City, SD 57703  
605-394-9730 / 605-394-7742  
itbc@enetis.net

**Patricia Scott**  
Defense Logistics Agency  
215-737-3601  
patricia.scott@dla.mil

**Michelle Shaw**  
Student  
University of Wisconsin - Eau Claire  
W17168 Berg Lane  
Gilman, WI 54433  
715-447-8697 / 715-836-6027  
shawmr@uwec.edu

**Genny Sherman**

Nutrition Education Assistance  
Leech Lake Special Diabetes Program  
Box 165  
Cass Lake, MN 56633  
218-335-4511 / 218-335-4541

**Teresa Showa**

Hydrologist-Farmer  
Navajo Nation - Department of Water Resources  
PO Box 678  
Fort Defiance, AZ 86504  
928-729-4004 / 928-729-4126  
ganadoffarm12@yahoo.com

**Burdelyn Singer**

Health Educator  
Northern Arizona University  
PO Box 15095  
Flagstaff, AZ 86011  
928-523-0601 / 928-523-1600  
bs2s@dana.ucc.nau.edu

**Theodore Skenandore**

Greenhouse Technician  
Tsyunhehkwa - Oneida Nation  
PO Box 365  
Oneida, WI 54155  
920-869-2718 / 920-869-2147  
tsyunheh@oneidanation.org

**Paul Smith**

Indian Nations Coordinator  
Heifer Project International  
1540 Capital Drive, Suite 103  
Green Bay, WI 54303  
920-592-9291 / 920-592-9305  
paul.smith@heifer.org

**Mary Spernoga**

Health & Safety VISTA  
Gitiganing Garden Restoration Project  
PO Box 275  
Odanah, WI 54861  
715-685-2784 / 715-682-2601  
badrivervistas@yahoo.com

**Jim Stone**

Board Representative  
InterTribal Bison Cooperative  
1560 Concourse Drive  
Rapid City, SD 57703  
605-394-9730 / 605-394-7742  
itbc@enetis.net

**Robert Shimek**

Special Projects Coordinator  
Indigenous Environmental Network  
PO Box 485  
Bemidji, MN 56619  
218-751-4967 / 218-751-0561  
rshimek@ienearth.org

**Kai Siedenburg**

Program Director  
Training & Technical Assistance  
Community Food Security Coalition  
245 Dujour Street  
Santa Cruz, CA 95060  
831-429-8202 / 831-457-0381  
kai@foodsecurity.org

**Theodore Skenandore**

Greenhouse Technician  
Tsyunhehkwa - Oneida Nation  
PO Box 365  
Oneida, WI 54155  
920-869-2718 / 920-869-2147  
tsyunheh@oneidanation.org

**Michael Skladany**

Director, Fish & Marine Conservation  
Institute for Agriculture and Trade Policy  
2105 First Avenue South  
Minneapolis, MN 55404  
612-870-3402 / 612-870-4846  
mskladany@iatp.org

**Kim Sollien**

Sustainable Foods Coordinator  
Chickaloon Village Traditional Council  
PO Box 1105  
Chickaloon, AK 99674  
907-745-0737 / 907-745-0763  
kim@chickaloon.org

**Dave Sternburg**

Associate Director, Public Service  
The Fund Raising School at the IU Center  
on Philanthropy  
719 Indiana Avenue, Suite 202  
Indianapolis, IN 46202

**Aurolyn Stwyer-Watlamet**

President  
Red Skye, LLC  
50 Coburn Loop  
White Swan, WA 98952  
509-874-8882 / 509-874-2299  
mist1@compwrx.com

**Susan Swadling**  
Little Traverse Bay Bands of Odawa Indians  
7500 Odawa Circle  
Harbor Springs, MI 49740  
231-242-1442 / 231-242-1449  
pwesaw@ltbbodawa.com

**Mark Tilsen**  
Vice President  
Lakota Express  
287 Water Tower Road  
PO Box 287  
Kyle, SD 57752  
605-455-2187 / 605-455-2019  
mtilsen@lakotaexpress.com

**Deanna Troust**  
Director  
Vanguard Communications  
2121 K Street, Suite 300  
Washington, DC 20037  
202-331-4323  
dtroust@vancomm.com

**Michael Utter**  
Chief Executive Officer  
Rural Community Innovations  
210 Cirque Drive  
Bozeman, MT 59718  
406-587-0783 / 406-587-8828  
michael@rci-usa.org

**Karen Washinawatok**  
Campus Dean  
NAES College - Menominee Campus  
PO Box 552  
Keshena, WI 54135  
715-799-4661 / 715-799-4693  
karenaes@frontiernet.net

**Rose Wayka**  
Director  
Menominee Language and Culture Commission  
PO Box 910  
Keshena, WI 54135  
715-799-4849 / 715-799-4835

**Chaz Wheelock**  
Atlantic States Legal Foundation  
2897 Rte. 31  
Canastota, NY 13032  
315-697-8233 /  
iroone@hotmail.com

**Sharon Thompson**  
Director  
St. Regis Mohawk Tribe - Food Distribution  
412 State Route 37  
Akwesasne, NY 13655  
518-358-2272 / 518-358-4437  
srmtfood@northnet.org

**Tamie Tootsie-Trottier**  
Hopi Health Care Center  
Box 56  
Second Mesa, AZ 86043  
928-734-1110

**Evelyn Umtuch**  
RN Diabetes Program Manager  
Yakama Nation  
PO Box 151  
Toppenish, WA 98948  
509-865-2102 ext. 686 / 509-865-8995  
eumtuch@yak.portland.his.gov

**David Vanderhoop**  
Wampanoag Aquinnah Shellfish Hatchery  
20 Black Brook Road  
Aquinnah, MA 02535  
508-645-9420 / 508-645-3790  
DVHOOPI@aol.com

**Alysha Waters**  
Native American Food Systems Project  
1118 Blaine Street  
Port Townsend, WA 98368  
waters@olympus.net

**Nia Wellman**  
Planner  
Squaxin Island Tribe  
10 S.E. Squaxin Lane  
Shelton, WA 98584  
360-432-3955 / 360-427-2789  
nwellman@squaxin.nsn.us

**Judy Wicks**  
Owner  
White Dog Café  
3420 Sansom Street  
Philadelphia, PA 19104  
215-386-9224 / 215-386-1185  
judy@whitedog.com

**Grace Wicks**  
White Dog Café  
3420 Sansom Street  
Philadelphia, PA 19104  
215-386-9224 / 215-386-1185  
grace@whitedog.com

**Justin Willie**  
Community Lead Gardener  
Northern Arizona University  
PO Box 15095  
Flagstaff, AZ 86011  
928-206-3828 / 928-523-1600  
dinebluecorn@yahoo.com

**Larry Wright, Sr.**  
Board Representative  
InterTribal Bison Cooperative  
1560 Concourse Drive  
Rapid City, SD 57703  
605-394-9730 / 605-394-7742  
itbc@enetis.net

**Victor Zamora**  
Chef  
Indian Summer Festival  
1747 S. 62 Street  
West Allis, WI 53214  
414-793-3200  
apache53214@sbcglobal.net

**Louis Williams, Jr.**  
Outreach Worker  
Tsyunhehkwa - Oneida Nation  
PO Box 365  
Oneida, WI 54155  
920-869-2718 / 920-869-2147  
tsyunheh@oneidanation.org

**Kyle Wisneski**  
Greenhouse Technician  
Tsyunhehkwa - Oneida Nation  
PO Box 365  
Oneida, WI 54155

**Raymond Yellowman**  
Community Lead Gardener  
Northern Arizona University  
PO Box 15095  
Flagstaff, AZ 86011  
928-283-4195 / 928-523-1600

**Lydia Zepeda**  
Professor  
University of Wisconsin - Madison  
1300 Linden Drive  
Madison, WI 53706  
608-262-9487 / 608-265-5048  
lzepeda@wisc.edu

---

## Summit Evaluation

---

### Day One – September 9, 2004

Evaluation Responses – Total of 67 Respondents for Day One

---

Overall evaluation of Day 1	<b>Average</b>	<b>2.50</b>		
	3 (Excellent)	= 46	1 (Disappointing)	= 1
	2 (Satisfactory)	= 14	0 (No Response)	= 6
<hr/>				
Content of presentations	<b>Average</b>	<b>2.51</b>		
	3 (Excellent)	= 47	1 (Disappointing)	= 1
	2 (Satisfactory)	= 13	0 (No Response)	= 6
<hr/>				
Length of presentations	<b>Average</b>	<b>2.33</b>		
	3 (Excellent)	= 38	1 (Disappointing)	= 2
	2 (Satisfactory)	= 20	0 (No Response)	= 7
<hr/>				
Quality of presentations	<b>Average</b>	<b>2.50</b>		
	3 (Excellent)	= 45	1 (Disappointing)	= 0
	2 (Satisfactory)	= 15	0 (No Response)	= 7
<hr/>				
Knowledge of speakers	<b>Average</b>	<b>2.60</b>		
	3 (Excellent)	= 55	1 (Disappointing)	= 0
	2 (Satisfactory)	= 5	0 (No Response)	= 7
<hr/>				
Networking opportunities at the reception	<b>Average</b>	<b>2.36</b>		
	3 (Excellent)	= 42	1 (Disappointing)	= 0
	2 (Satisfactory)	= 16	0 (No Response)	= 9

---

## Summit Evaluation

---

### Day Two – September 10, 2004

Evaluation Responses – Total of 53 Respondents for Day Two

Overall evaluation of Day 2	<b><u>Average</u> 2.77</b> <b>3</b> (Excellent) = <b>43</b> <b>1</b> (Disappointing) = <b>0</b> <b>2</b> (Satisfactory) = <b>9</b> <b>0</b> (No Response) = <b>1</b>
Content of presentations	<b><u>Average</u> 2.66</b> <b>3</b> (Excellent) = <b>41</b> <b>1</b> (Disappointing) = <b>0</b> <b>2</b> (Satisfactory) = <b>9</b> <b>0</b> (No Response) = <b>3</b>
Length of presentations	<b><u>Average</u> 2.51</b> <b>3</b> (Excellent) = <b>33</b> <b>1</b> (Disappointing) = <b>2</b> <b>2</b> (Satisfactory) = <b>16</b> <b>0</b> (No Response) = <b>2</b>
Quality of presentations	<b><u>Average</u> 2.57</b> <b>3</b> (Excellent) = <b>36</b> <b>1</b> (Disappointing) = <b>0</b> <b>2</b> (Satisfactory) = <b>14</b> <b>0</b> (No Response) = <b>3</b>
Knowledge of speakers	<b><u>Average</u> 2.80</b> <b>3</b> (Excellent) = <b>46</b> <b>1</b> (Disappointing) = <b>0</b> <b>2</b> (Satisfactory) = <b>5</b> <b>0</b> (No Response) = <b>2</b>
The working group met your expectations	<b><u>Average</u> 2.74</b> <b>3</b> (Excellent) = <b>46</b> <b>1</b> (Disappointing) = <b>3</b> <b>2</b> (Satisfactory) = <b>2</b> <b>0</b> (No Response) = <b>2</b>
The working group provided information on funding resources useful to your work	<b><u>Average</u> 2.26</b> <b>3</b> (Excellent) = <b>33</b> <b>1</b> (Disappointing) = <b>3</b> <b>2</b> (Satisfactory) = <b>9</b> <b>0</b> (No Response) = <b>8</b>
The working group addressed common goals and key issues pertinent to your work	<b><u>Average</u> 2.26</b> <b>3</b> (Excellent) = <b>39</b> <b>1</b> (Disappointing) = <b>2</b> <b>2</b> (Satisfactory) = <b>5</b> <b>0</b> (No Response) = <b>7</b>
The working group provided ample time for participant engagement on various issues	<b><u>Average</u> 2.23</b> <b>3</b> (Excellent) = <b>30</b> <b>1</b> (Disappointing) = <b>2</b> <b>2</b> (Satisfactory) = <b>13</b> <b>0</b> (No Response) = <b>8</b>
The working group was helpful in networking with other organizations	<b><u>Average</u> 2.28</b> <b>3</b> (Excellent) = <b>35</b> <b>1</b> (Disappointing) = <b>2</b> <b>2</b> (Satisfactory) = <b>7</b> <b>0</b> (No Response) = <b>9</b>



## Summit Evaluation

---

### Day Three – September 11, 2004

Evaluation Responses – Total of 58 Respondents for Day 3

---

Overall evaluation of Day 3	<b>Average</b>	<b>2.33</b>		
	<b>3</b> (Excellent)	= <b>39</b>	<b>1</b> (Disappointing)	= <b>0</b>
	<b>2</b> (Satisfactory)	= <b>9</b>	<b>0</b> (No Response)	= <b>10</b>
<hr/>				
The working group adequately addressed policy issues	<b>Average</b>	<b>2.31</b>		
	<b>3</b> (Excellent)	= <b>36</b>	<b>1</b> (Disappointing)	= <b>4</b>
	<b>2</b> (Satisfactory)	= <b>11</b>	<b>0</b> (No Response)	= <b>7</b>
<hr/>				
The working group provided ample time to discuss your particular policy concerns	<b>Average</b>	<b>2.22</b>		
	<b>3</b> (Excellent)	= <b>30</b>	<b>1</b> (Disappointing)	= <b>1</b>
	<b>2</b> (Satisfactory)	= <b>19</b>	<b>0</b> (No Response)	= <b>8</b>
<hr/>				
The working group developed a plan of action that you could implement when you return to your organization	<b>Average</b>	<b>2.21</b>		
	<b>3</b> (Excellent)	= <b>31</b>	<b>1</b> (Disappointing)	= <b>3</b>
	<b>2</b> (Satisfactory)	= <b>16</b>	<b>0</b> (No Response)	= <b>8</b>
<hr/>				
Oh a whole, the working group session was helpful	<b>Average</b>	<b>2.57</b>		
	<b>3</b> (Excellent)	= <b>46</b>	<b>1</b> (Disappointing)	= <b>0</b>
	<b>2</b> (Satisfactory)	= <b>6</b>	<b>0</b> (No Response)	= <b>6</b>
<hr/>				
Presentation of action plans to larger group was helpful	<b>Average</b>	<b>1.19</b>		
	<b>3</b> (Excellent)	= <b>17</b>	<b>1</b> (Disappointing)	= <b>2</b>
	<b>2</b> (Satisfactory)	= <b>8</b>	<b>0</b> (No Response)	= <b>31</b>

---

---

# Summit Evaluation

---

## Overall Summit

Evaluation Responses – Total of 32 Respondents for Overall

Impression of the Native Food Summit	<b>Average</b> <b>2.81</b> <b>3</b> (Excellent)    = <b>28</b> <b>1</b> (Disappointing) = <b>0</b> <b>2</b> (Satisfactory) = <b>3</b> <b>0</b> (No Response) = <b>1</b>
Organization of the summit	<b>Average</b> <b>2.88</b> <b>3</b> (Excellent)    = <b>28</b> <b>1</b> (Disappointing) = <b>0</b> <b>2</b> (Satisfactory) = <b>4</b> <b>0</b> (No Response) = <b>0</b>
Satisfaction with topics covered	<b>Average</b> <b>2.78</b> <b>3</b> (Excellent)    = <b>25</b> <b>1</b> (Disappointing) = <b>0</b> <b>2</b> (Satisfactory) = <b>7</b> <b>0</b> (No Response) = <b>0</b>
Met personal objectives for attending	<b>Average</b> <b>2.81</b> <b>3</b> (Excellent)    = <b>26</b> <b>1</b> (Disappointing) = <b>0</b> <b>2</b> (Satisfactory) = <b>6</b> <b>0</b> (No Response) = <b>0</b>
Quality of presentations	<b>Average</b> <b>2.78</b> <b>3</b> (Excellent)    = <b>25</b> <b>1</b> (Disappointing) = <b>0</b> <b>2</b> (Satisfactory) = <b>7</b> <b>0</b> (No Response) = <b>0</b>
Networking and collaboration opportunities	<b>Average</b> <b>2.84</b> <b>3</b> (Excellent)    = <b>27</b> <b>1</b> (Disappointing) = <b>0</b> <b>2</b> (Satisfactory) = <b>5</b> <b>0</b> (No Response) = <b>0</b>
Information presented can be implemented in your work	<b>Average</b> <b>2.72</b> <b>3</b> (Excellent)    = <b>23</b> <b>1</b> (Disappointing) = <b>0</b> <b>2</b> (Satisfactory) = <b>9</b> <b>0</b> (No Response) = <b>0</b>
Usefulness of summit book	<b>Average</b> <b>2.41</b> <b>3</b> (Excellent)    = <b>23</b> <b>1</b> (Disappointing) = <b>0</b> <b>2</b> (Satisfactory) = <b>4</b> <b>0</b> (No Response) = <b>5</b>
Summit facilities	<b>Average</b> <b>2.60</b> <b>3</b> (Excellent)    = <b>25</b> <b>1</b> (Disappointing) = <b>2</b> <b>2</b> (Satisfactory) = <b>3</b> <b>0</b> (No Response) = <b>2</b>