

Developing Partnerships to Advance Local Food

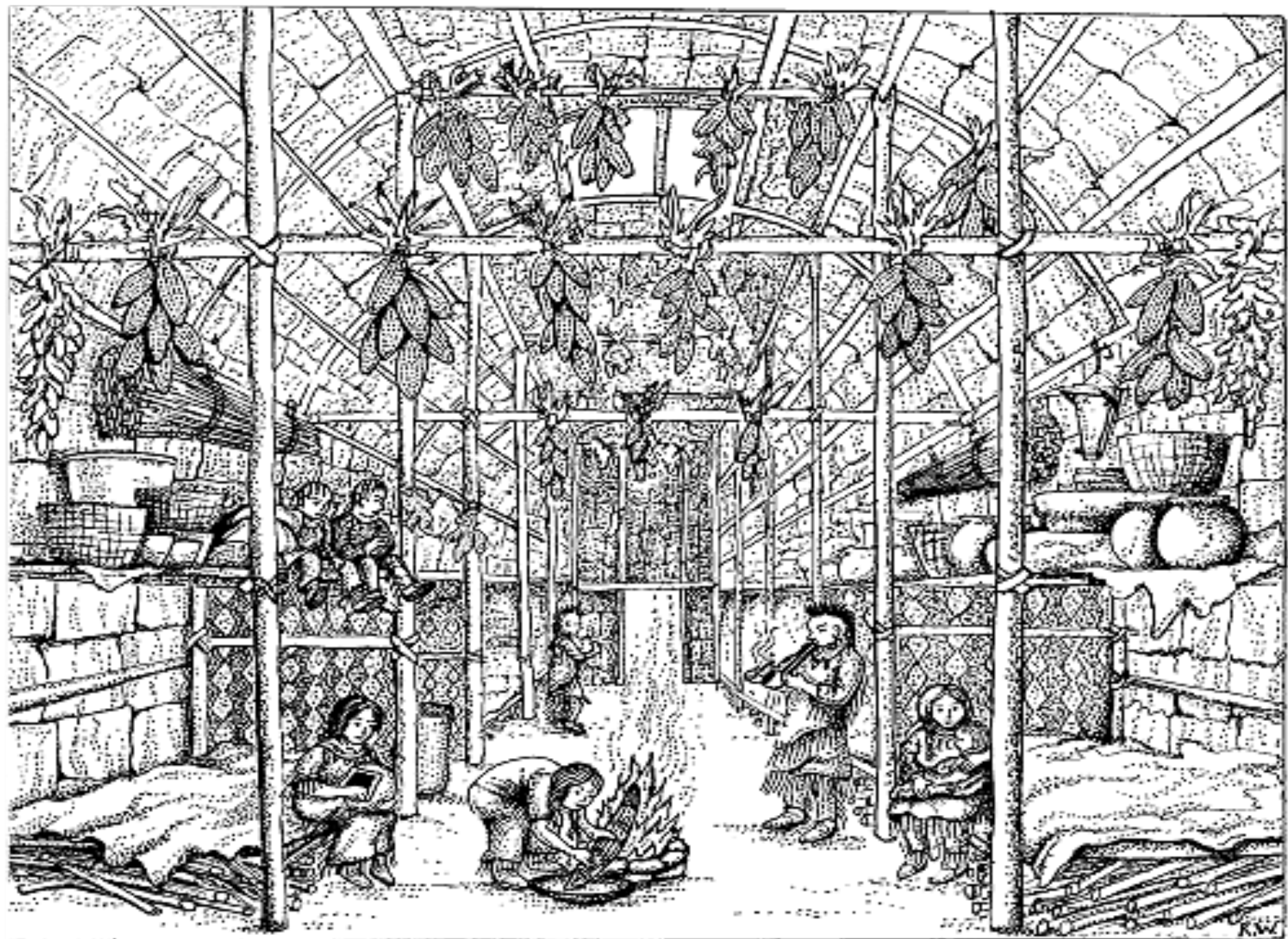


Dan Cornelius
April 3, 2018





Oneida White Corn



Ancient Trade: Historic "St. Louis"





Maple Syrup





94591









LOGGING - BIG LOAD

5250



LOGGING - BIG LOAD

LOGGING - BIG LOAD



Chief Oshkosh

Start in the west, make your circle by taking only the sick and mature trees, yet, keep in mind by taking care of the other creatures and leaving it as you first came, as so when you make your circle to the point of the start, you then will again have another stand ready for you on your next circle. For it is truly this circle, if we take care of her, Mother Earth, for it is true that she will always be there to take care of you!

A herd of black and brown cattle is grazing in a field. In the background, there are mountains under a blue sky with some clouds. The text is overlaid on the right side of the image.

American Indian Agricultural Census:

71,947 food producers

56,092 farms

57,283,789 acres

\$3.24 billion sales:

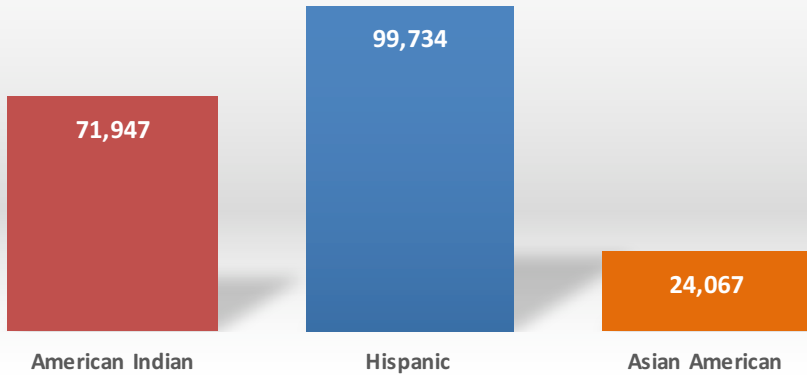
- **\$1.8 billion livestock, \$1.4 billion commodity crops**

- **28% poverty rate, \$35,062 median income**

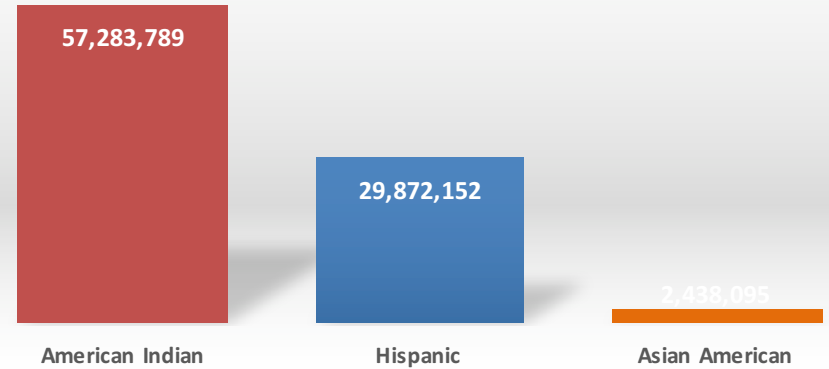
- **vs 15.3%, \$50,046 national**

USDA 2012 Ag Census

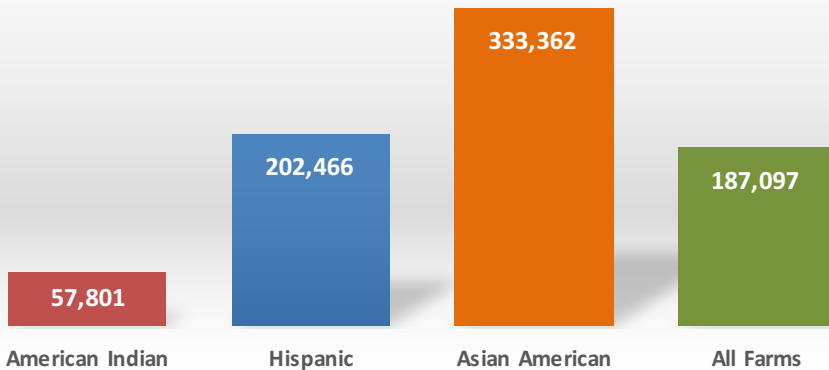
Number Farm Operators



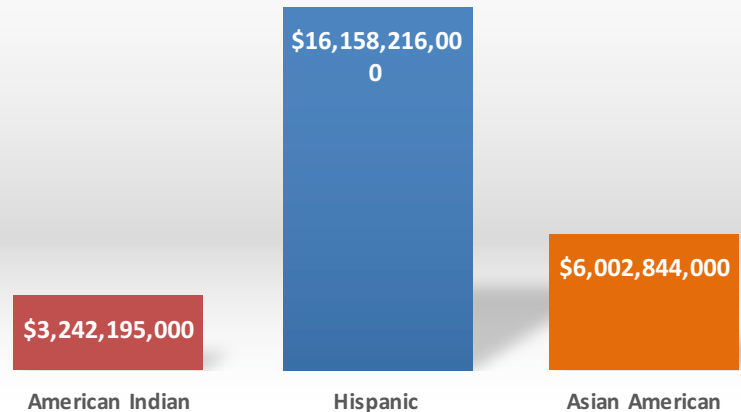
Total Farm Acres



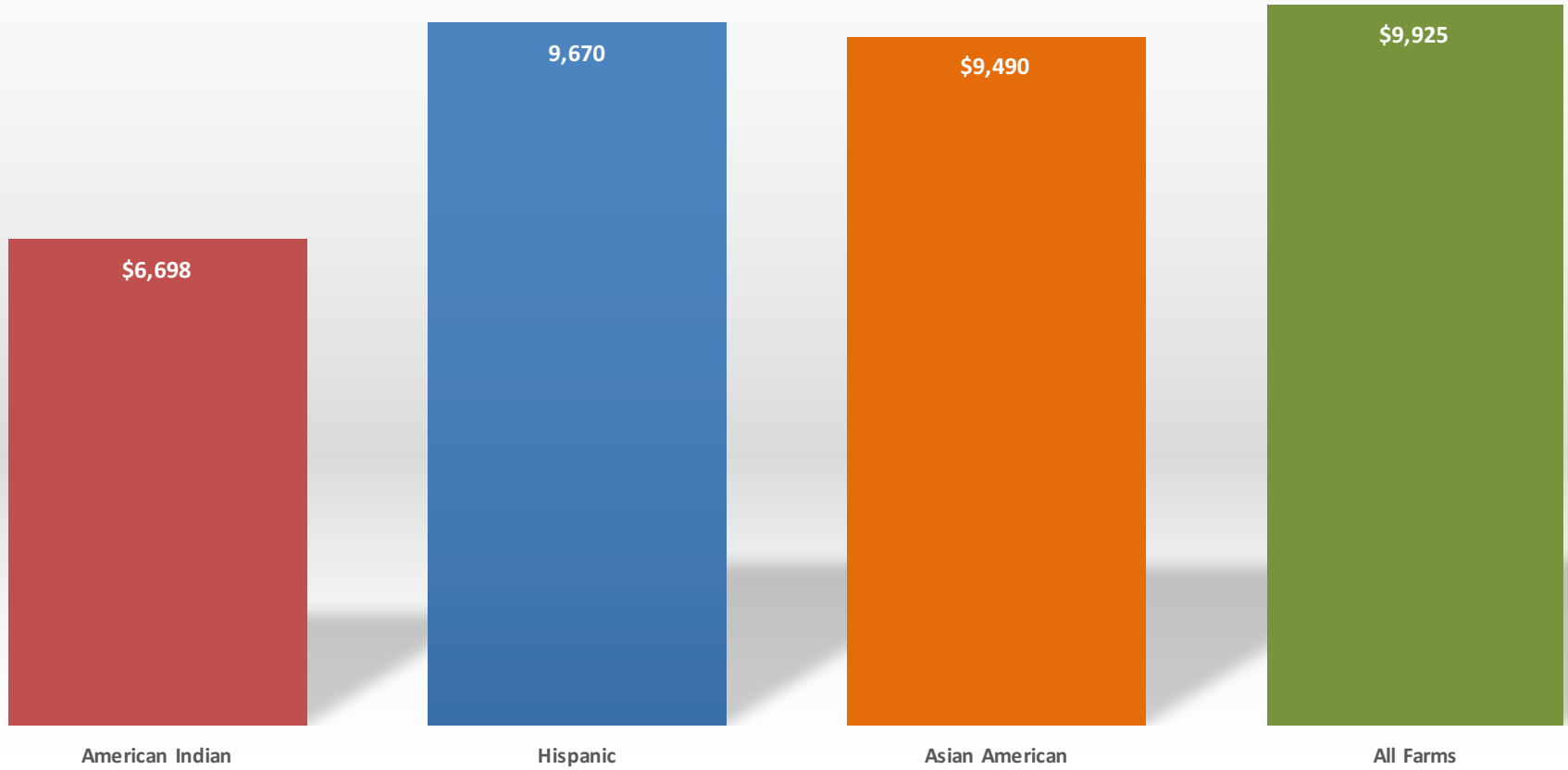
Average Farm Sales



Total Farm Sales



Average Government Payment



\$29 Billion/\$4.5 Billion



"Agriculture"



2013 Intertribal Agriculture Council

27th Annual Membership Meeting

Perserverance + Sustainability = SECURITY

December 9-12, 2013

**Flamingo Hotel & Casino
Las Vegas, Nevada**

**Hotel Conference Rate \$82 +tax
Deadline: November 25, 2013**

Register Today At:

www.IndianAgLink.com



American Indian Foods Program



What We Do





Indians Curing Corn
Cass Lake, Minn.

GREAT LAKES REGION TRIBAL FOOD PRODUCER SUMMIT



April 23-24, 2012 · Oneida, WI

At the Radisson Conference Center • 2040 Airport Drive, Green Bay, WI

For reservations at the special conference group rate call (800)967-9033

Or for more info contact Dan Cornelius at (608)280-1267 or dan@IndianAgLink.com

Monday, April 23

- 8:30-9:00** Registration & Welcoming
- 9:00-11:15** Tour of Oneida Food System
- 11:30-12:15** Producer Stories
- 12:30-1:45** Traditional Corn Soup Lunch
- 1:45-2:30** Producer Stories cont.
- 2:30-3:30** Demystifying USDA
- 3:45-5:00** Roundtable: Creating a Tribal Producer Network
- 6:00-8:00** Regional Foods Dinner**
**we are looking for help finding regional tribally-produced food to serve at the dinner

Tuesday, April 24

- 8:30-10:00** Marketing and Value-Added Strategies
- 10:00-11:15** Accessing Conservation Programs for Agriculture
- 11:15-12:00** SARE and State Extension Services
- 12:00-1:15** Lunch on Your Own
- 1:15-2:30** Connecting Food Producers and the Community
- 2:30-3:45** Protecting Indigenous Seeds
- 3:45-4:30** Roundtable: Next Steps
- 4:30** Adjourn

Registration fees are \$40 before April 13 and \$50 after to help offset food and meetings costs. Producer scholarships may be available. Check www.iacgreatlakes.com for more info.

Hosted by:



Additional Sponsors:



MICHIGAN STATE
UNIVERSITY



Detailed Agenda and Registration Info is available at:

www.iacgreatlakes.com

SARE Professional Development Program (PDP) Grant

Sustainable Agriculture Workshop Series • Winter 2013



Fond du Lac • January 10-11, 2014

Maple Syrup & Co-op Workshop

in Conjunction with Gichi Manidoo Giizis Traditional Pow Wow
Held at Spirit Lake Native Farm and Black Bear Casino

This workshop will provide instruction on starting and expanding a maple syrup operation, including best practices for production and value added processing. It will also cover efforts to establish and recruit new members to the new Intertribal Syrup Producers Co-op.

Friday, January 10th
Location: Spirit Lake Native Products, 1032 Spirit Lake Road, Sawyer, MN
9:00-10:00 - Welcome, Introductions, and Tour
10:00-12:00 - Tree Identification, Tapping Techniques, Sap Harvesting Systems, Sap Boiling/Evaporation
12:00-1:00 - Northern MN Lunch (provided)
1:00-2:00 - Value Added Sugar Products
2:00-4:00 - Recruiting Tribal Producers for the Intertribal Syrup Producers Co-op

Saturday, January 11th
Location: Black Bear Casino
9:00-9:15 - Welcome & Introductions
9:15-11:15 - USDA Technical and Financial Assistance and Forest Management Programs
11:15-12:00 - Discussion and Consultations

Additional Upcoming Workshops
February 2014 - MOSES Organic Farming Conference; Lacrosse, WI
May 2014 - intensive week-long seed saving training led by Native Seed Search at Shakopee

We are currently planning more workshops, so please get in touch with any suggestions.

Spirit Lake Native Farm Driving Directions:

- From Black Bear Casino,
- Head west 12 miles on Highway 210
- Turn right on Spirit Lake Road
- Driveway 1st miles on right





This product was developed with support from the Sustainable Agriculture Research and Education (SARE) program, which is funded by the U.S. Department of Agriculture - National Institute of Food and Agriculture (USDA-NIFA). Any opinions, findings, conclusions, or recommendations expressed within do not necessarily reflect the views of the SARE program or the U.S. Department of Agriculture. USDA is an equal opportunity provider and employer.

For more information and to RSVP, check: lacgreatlakes.com/workshops or contact Dan Cornelius, dan@IndianAgLink.com • 608-280-1267

Sustainable Agriculture Workshop Series • Fall 2013




Oneida, WI • October 22nd-23rd, 2013

Hosted by the Oneida Nation's Tsyunhehkwá Farm, 139 Riverdale Dr, Oneida, WI, 54155
RSVP Required. Accommodations available at Oneida's Green Bay Radisson

Tuesday, October 22nd
10:00-4:30, lunch provided, topics include:

- Corn picking
- Corn braiding
- Traditional hominy corn preparation
- NRCS high tunnel funding and technical assistance

Wednesday, October 23rd
9:00-4:30, lunch provided, topics include:

- Running an effective farm-to-school program
- Integrating nutrition education and outreach into community health care
- Developing large-scale community gardens
- Creating food hubs and expanding value added production

Additional Upcoming Workshops
Winter 2014 - maple sugar clinic led by Bruce Savage, date & location TBD
Winter-Spring 2014 - Comprehensive NRCS Conservation Planning
February 2014 - MOSES Organic Farming Conference; Lacrosse, WI
May 2014 - intensive week-long seed saving training at Shakopee

We are currently planning more workshops, so please get in touch with any suggestions.

The Intertribal Agriculture Council's Annual Membership Meeting is Dec. 9-12 in Las Vegas. Check www.indianaglink.com for more info.







RSVP REQUIRED. Travel assistance is available. For more information and to RSVP, check: lacgreatlakes.com/workshops or contact Dan Cornelius, dan@IndianAgLink.com • 608-280-1267

Sustainable Agriculture Workshop Series • Fall 2013




Red Cliff-Bad River • November 15, 2013

Community Workshop & Open Forum

Held at Legendary Waters Casino, 37600 Onigaming, Red Cliff, WI, 54814

Friday, November 15th
9:00-10:30 - Welcome & Introductions
10:30-12:00 - Overview of Funding and Technical Assistance Programs
12:00-1:00 - Lunch (provided)
1:00-2:00 - Smaller Group Discussions
2:00-3:00 - Larger Group Discussion and Next Steps

Assistance Program Topics Will Include:

- Product marketing and distribution
- Land improvements like high tunnels (green-houses) and fencing
- Technical assistance on business planning, land management, and improved production

Additional Upcoming Workshops
Winter 2014 - maple sugar clinic led by Bruce Savage, date & location TBD
Winter-Spring 2014 - Comprehensive NRCS Conservation Planning
February 2014 - MOSES Organic Farming Conference; Lacrosse, WI
May 2014 - intensive week-long seed saving training at Shakopee

We are currently planning more workshops, so please get in touch with any suggestions.

The Intertribal Agriculture Council's Annual Membership Meeting is Dec. 9-12 in Las Vegas. Check www.indianaglink.com for more info.

Who should attend: fishermen • maple syrup producers
gardeners • vegetable growers • fruit/berry producers
wild ricers/producers • anyone interested in learning more

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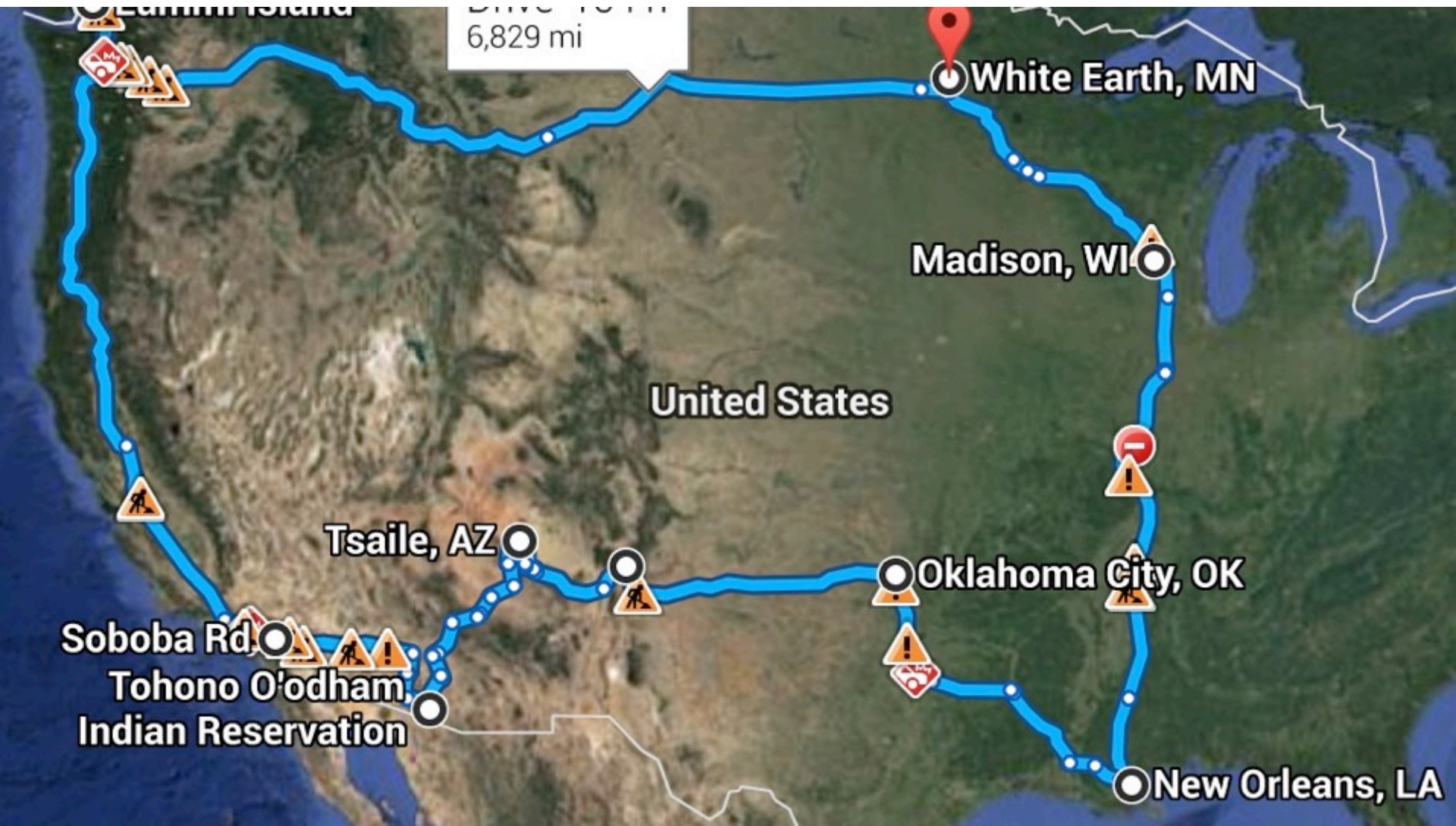




Mobile Farmers Market
nativefoodnetwork.com

2500

Reconnecting the Tribal Trade Routes



Mobile
Farmers Market
nativefoodnetwork.com



International Agriculture Council
Mobile
Farmers Market
nativefoodnetwork.com



SAVE THE DATE

April 15-18, 2013

RADISSON HOTEL
GREEN BAY, WI

The Oneida Nation, First Nations Development Institute,
Intertribal Agriculture Council, & NWTC will host:



Food Sovereignty SUMMIT

Collaboration for Sustainability
Providing the Future for our People

For information: www.firstnations.org/summit

The Food Sovereignty Summit logo represents the Three Sister's Philosophy.

The "Three Sisters" are the corn, beans and squash and they are planted together in collaboration to provide life sustenance for the people. Each provides an element of support, to allow each entity to flourish.

Our ancestors discovered the value of creating an environment to maximize our sustenance. Like the Three Sisters, we will create a structure of collaboration and support for all First Nations' people to flourish.

Join us to learn more about:

- ❖ Food Security
- ❖ Marketing Products
- ❖ Best Practices
- ❖ Federal Programs
- ❖ Value Added Products
- ❖ Animal Disease
- ❖ Farm to School
- ❖ Conservation Programs
- ❖ Organic Farming
- ❖ Exhibit Booths
- ❖ Biofuels
- ❖ Workshops
- ❖ Youth Stewards

Hosted by:



Radisson

RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

GREAT LAKES INTERTRIBAL FOOD SUMMIT

APRIL 14-16, 2015

Join us for three days of working sessions, hands-on workshops, tours and more - all focused on Great Lakes Tribal food production, marketing, and access.

Topics and tracks TBD - For invitations to our brainstorming call-in sessions or questions about scholarships, contact:

Lea Zeise
(608) 630-2100
Lea@IndianAgLink.com

Dan Cornelius
(608) 280-1267
Dan@IndianAgLink.com

Reservations: (800) 333-3333
Group Name: Intertribal Agriculture Council
Discount cut-off: March 15, 2015

iacgreatlakes.com/summit

Great Lakes Intertribal Food Summit

Sept. 16-17, 2016 • Red Lake, MN

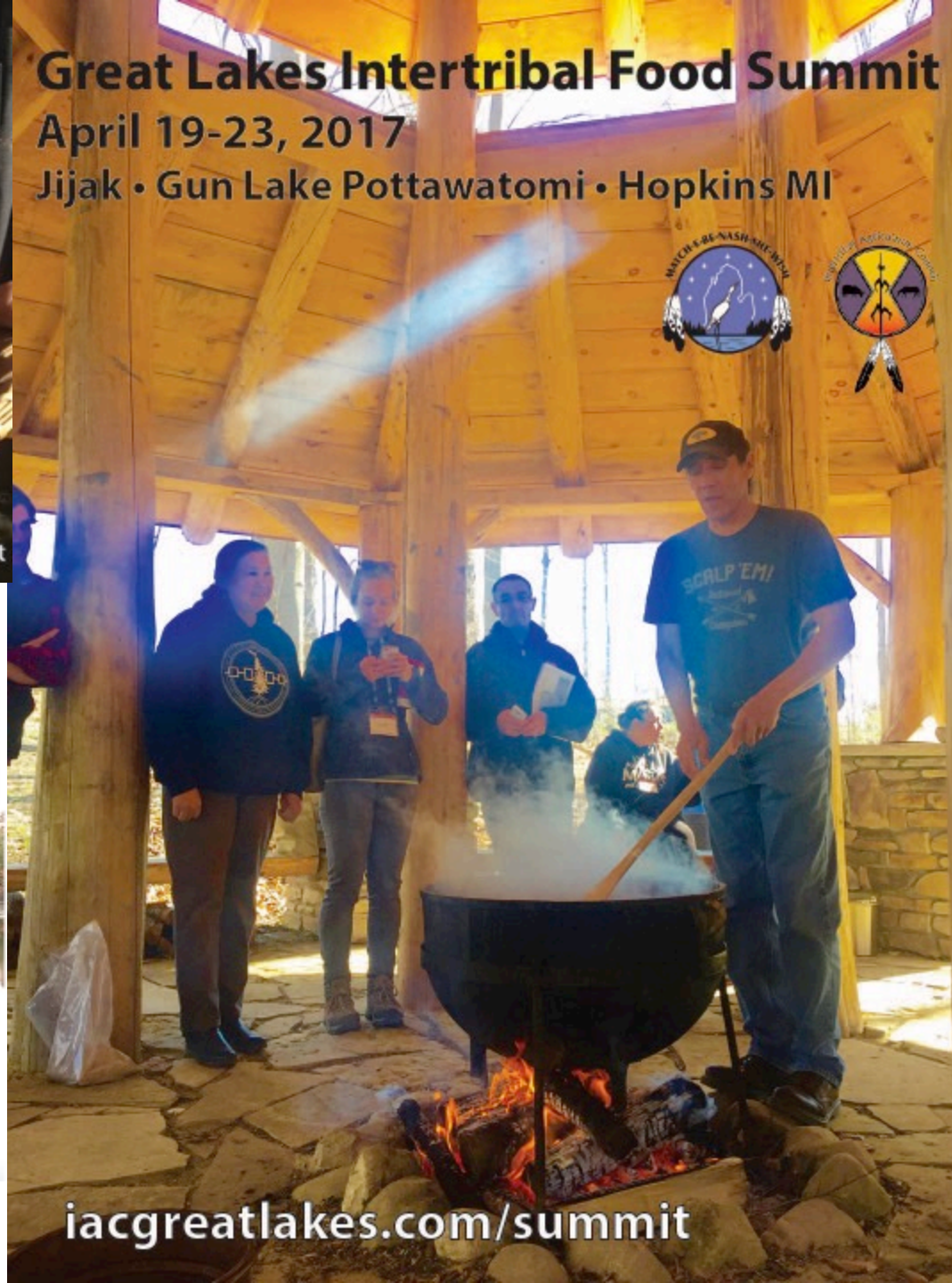


iacgreatlakes.com/summit

Great Lakes Intertribal Food Summit

April 19-23, 2017

Jijak • Gun Lake Pottawatomi • Hopkins MI



iacgreatlakes.com/summit

Great Lakes Intertribal Food Summit

April 21-24, 2016



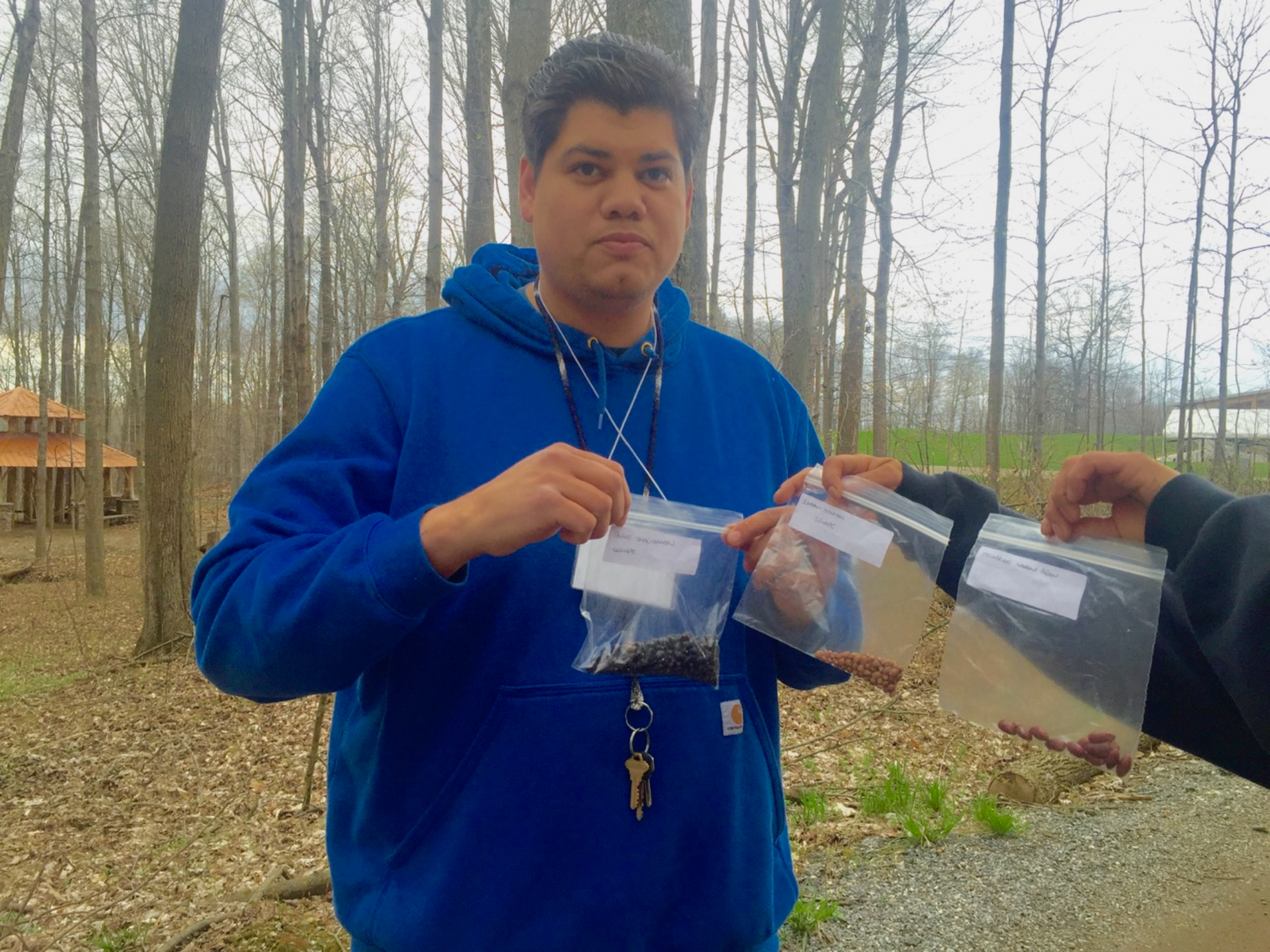
www.iacgreatlakes.com/summit
dan@IndianAgLink.com • 608-280-1267











Native American Food Sovereignty Alliance (NAFSA)



nativefoodalliance.org

Indigenous Seed Keepers Network



TURTLE ISLAND ASSOCIATION



Slow Food®



Food Sovereignty Symposium & Festival

EVENT SCHEDULE

Tuesday | Public Kitchen (12:00, Arts Loft), Short Videos (7:00pm Union South)

Wednesday | Slow Food Cafe (11:00, The Crossing), Seed (7:00pm Union South)

Thursday | American Indian Foods Pop-up Dinner · 6:00pm Robinia Courtyard

Friday, March 10 | Symposium on Food Sovereignty

9:30-11:30 | Genetic Diversity (Biochemical Sciences Building, Room 1211)

Seeds, Breeds, and Wild Species (Rowen White, Julie Dawson, Claire Luby)

Lunch (on your own) | Indigenous Food Specials (Union South, Steenbock on Orchard)

1:00-4:30 | Food Sovereignty & the Law (Law School, Room 5246)

Standing Rock, Seed Sovereignty, Natural Resources & Treaty Rights

6:00-8:00 | Fish Fry/Bake & Wild Rice (*The Crossing*, 1127 University Ave)

Saturday, March 11 | (Discovery Building/Union South)

9:00-12:45 | Taste of the Tribes (*Discovery Building*, 330 N. Orchard)

1:00-4:45 | Food Sovereignty Symposium

Discovery Building: The Wisconsin Idea, Dane County Food Sovereignty

Union South: Health, Access to Land & Markets, Native Cuisine, Hands-on Activities

5:00-9:00 | Food Sovereignty Indigenous Foods Banquet (Union South)

Family Farm Defenders John Kinsman Awards - Drum Group

Sunday, March 12 | Campus Landscape Tour & Closing Brunch

9:00-11:00 | Landscape Tour Meets at Memorial Union, Ends at De Jope

11:00-12:00 | Native Foods Brunch (*De Jope Residence Hall*, 640 Elm Dr)

12:00-1:00 | Chef Panel followed by Traveling Song

Ticketed Meals*:

· American Indian Food Pop-up Dinner (Robinia Courtyard, 829 E.

Washington) - Thursday, 6:00-9:00 | \$30

· Fish Fry w/ Wild Rice (*The Crossing*) - Friday 6:00-8:00, \$20

· Taste of the Tribes (WID), Saturday 10:00-12:00 | \$25

· Indigenous Foods Banquet (*Union South*) Saturday 6:00-8:00| \$35

*Under 18 & Students w/ID receive 50% discount

Additional Meals:

· Slow Food Cafe Lunch (*The Crossing*)

· Thursday Late Night (*Forequarter*)

· Friday Lunch (various campus locations)

· Sunday Brunch (*De Jope Residence Hall*)

March 10-12, 2017
University of Wisconsin

Registration, Ticket, and Event Information Available at

www.food-sovereignty.com



Great Lakes Intertribal Food Summit

May 9-13, 2018

Meskwaki Nation • Tama, Iowa



iacgreatlakes.com/summit



NATIVE
FARM BILL
COALITION



UNIVERSITY of
WISCONSIN
LAW SCHOOL

Dan Cornelius

UW Law School

Intertribal Agriculture Council

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Mobile Farmers Market



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