Developing Partnerships to Advance Local Food

Dan Cornelius
April 3, 2018
Ancient Trade: Historic “St. Louis”
Maple Syrup
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!
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
- American Indian: 71,947
- Hispanic: 99,734
- Asian American: 24,067

Total Farm Acres
- American Indian: 57,283,789
- Hispanic: 29,872,152
- Asian American: 3,438,095

Average Farm Sales
- American Indian: $57,801
- Hispanic: $202,466
- Asian American: $333,362
- All Farms: $187,097

Total Farm Sales
- American Indian: $3,242,195,000
- Hispanic: $16,158,216,000
- Asian American: $6,002,844,000
Average Government Payment

- American Indian: $6,698
- Hispanic: $9,670
- Asian American: $9,490
- All Farms: $9,925
$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
# 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**

**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](http://www.iacgreatlakes.com) for more info.

**Hosted by:**
- [First Nations Development Institute](http://www.firstnationsdevelopment.org)
- [Michigan State University](http://www.msu.edu)
- [CIAI](http://www.ciai.org)

**Additional Sponsors:**
- [SARE](http://www.sare.org)
- [BSI](http://www.bsi.org)

Detailed Agenda and Registration Info is available at: [www.iacgreatlakes.com](http://www.iacgreatlakes.com)
SARE Professional Development Program (PDP) Grant

Sustainable Agriculture Workshop Series • Winter 2013

Maple Syrup & Co-op Workshop in conjunction with Ojibwe Natural Foods Traditional Pow Wow

Friday, January 10th
10:00 AM - 5:00 PM
Location: Black Bear Casino, 906-315, Welcome & Introductions
1:30-11:30 AM - USDA Technical and Financial Assistance and Forest Management Programs
February 16th - MOSES Organic Farming Conference, Lacrosse, WI
March 2nd - Intensive week-long seed saving training at Skoloxep

Sustainable Agriculture Workshop Series • Fall 2013

Oneida, WI • October 22nd-23rd, 2013

Hosted by the Oneida Nation Department of Forestry, 13306 Old Nekoosa Rd, Oneida, WI 54455
RSVP Required. Accommodations available at Oneida Green Bay Radisson

Tuesday, October 22nd
10:00-4:30, Lunch provided, topics include:
- Corn picking
- Corn heading
- Traditional hominy corn preparation
- NRCS high tunnel funding and technical assistance

Wednesday, October 23rd
9:00-3:00, 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 Saville, 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 Skoloxep

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

Sustainable Agriculture Workshop Series • Fall 2013

Red Cliff-Bad River • November 15th, 2013
Community Workshop & Open Forum
Flinted at Legendary Waterfront Resort, 35701 Outagamie, Red Cliff, WI 54814

Additional Upcoming Workshops
- Winter 2014: maple sugar clinic led by Bruce Saville, 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 Skoloxep

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

For more information and to RSVP, check: saratrends.com/workshops or contact Dan Cornelius, dani@indianaaglink.com • 608-280-1267
Reconnecting the Tribal Trade Routes
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
Preserving 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
- Best Practices
- Value Added Products
- Farm to School
- Organic Farming
- Biofuels
- Youth Stewards
- Marketing Products
- Federal Programs
- Animal Disease
- Conservation Programs
- Exhibit Booths
- Workshops

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
Native American Food Sovereignty Alliance (NAFSA)

nativefoodalliance.org
Indigenous Seed Keepers Network
TURTLE ISLAND ASSOCIATION

Slow Food®
EVENT SCHEDULE

Tuesday | Public Kitchen (12:00, Arts Loft), Short Videos (7:00pm Union South)
Wednesday | Slow Food Cafe (11:30, The Crossing), Seed (7:00pm Union South)

Thursday | American Indian Foods Pop-up Dinner (5:00pm, 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, Clare 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
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