

NW Tribal Food Sovereignty Coalition
Conference Call Minutes
August 2, 2017
11:00-12:00pm

Attendees:

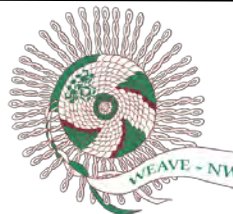
- Perri McDaniel (Klamath)
- Lana Kerr (Jamestown S'Klallam)
- Sonni Tadlock (Swinomish)
- Erika Warren (Quinault, working at Nisqually)
- Roberta Harrison (Quinault)
- Nanette Yandell, NPAIHB
- Nora Alexander, NPAIHB
- Jenine Dankovchik, NPAIHB

Ideas/what they want out of the coalition:

- Perri: Tribes to help each other, collaborate to improve food sovereignty and security. Find out what other tribes are working on. Create an online “food hub”, a regional tribal economy for tribes to buy or trade each other’s products
- Lana: Listen and learn
- Erika: How can we work together to help tribes who don’t have these kinds of programs set up (e.g., youth and head start garden programs)? Would like to share ideas she has for developing program. Decolonization workshops.

Other thoughts/ideas

- Lana: Normally has partner (Elaine Grenell, Lisa Morell sp?). Major issue is preservation of traditional foods. For example, what can we do to protect/preserve the salmon populations?
- Erika: Community members are not exactly resistant to what she is trying to teach, but they are uneducated about the history. They don’t know ***why*** our food system is the way it is now. The effects of colonization. Difficult to communicate importance of traditional foods (especially to youth) when they don’t understand how it ties to history of their tribe. Sometimes she feels like she is “pushing her own agenda”. How can they effectively bring this knowledge to their communities? Create that conversation: why are we sick? Why do our tribes have these health disparities in obesity, diabetes, etc. She wants to find ways to teach people where we came from, the cultural traditions around food. Food was left out of the cultural revival.
- All: **Discussed holding an indigenous celebration of traditional foods and culture.** Maybe around Indigenous Peoples day next September. Erica is already planning one for this September with Evergreen College. Wanted to know if WEAVE could help. Train the trainer format. Have a traditional foods dinner, workshops about decolonization. End up with tools



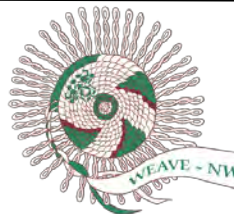
For questions contact:
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they can all take back to their reservations. Maybe can be hosted by different tribe each time. Rotating annually or one in the spring, one in the fall.

- Lana: There is a lack of ceremony around food now. Once almost all their cultural protocols were related to food gathering and sharing: prayer, songs, giving thanks, stories. This has been lost. Community was created through these cultural practices, through food gathering and preservation. It is about more than just food – it is about community. It should be an everyday practice, not just for special occasions.
- Erika: Other ideas she has – creating a program in partnership with Americorp to build gardens on reservations. Bringing the curricula developed by Swinomish, others, into tribal schools.
- Sonni: It isn't just about teaching, outcomes – it is more about “creating a space”. A casual bonding time where women are in a group, working on a traditional food or medicine project, chatting and curiosity naturally draws out the questions. What are these ingredients? Where do you find them? What time of year? How do you know when they are ready to harvest? How has this changed over time (i.e., climate change connection).

Next Steps:

- Decide how often to meet, what format?
- Decide what the tribe's want the coalition to accomplish
- Nora will send out a survey to the group to answer these questions and to assess everyone's priorities



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