#COMMUNITY FOOD: Return to Roots

An NGFN Webinar
November 2, 2017
Program Outline

Technical Orientation

Welcome
  Jeff Farbman
  Wallace Center at Winrock International

Introduction
American Friends Service Committee
Klamath Basin Tribal Food Security Project
Questions and Answers
Announcements
The Wallace Center supports entrepreneurs and communities as they build a new, 21st century food system that is healthier for people, the environment, and the economy.

- National Focus • Systems Change
- Multi-Sector Partnerships • Market Based Solutions

**Key Strategies**

Networking and Outreach
Capacity Building, Training and Technical Assistance
Documenting and Sharing Replicable Models
Applied Research and Knowledge Development
Program Outline

Technical Orientation
Welcome
Introduction
Susan Lightfoot Schempf
Wallace Center at Winrock International
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OUR WORK: COMMUNITY BASED-FOOD SYSTEMS

Purpose: To support community-based organizations who are building equitable health, wealth, connection and capacity in their communities through local and regional food systems development.

What We Do:
• Facilitate capacity building and peer-to-peer learning
• Provide opportunities for training and technical assistance
• Document and disseminate our learnings

Who We Serve:
• 501c3 Non-profit organizations working on food systems change in underserved communities.
December 2017: FOOD SYSTEMS LEADERSHIP NETWORK

A new national Community of Practice to support community-based organizations working on food systems change via:

• Strengthening Systems Leadership skills
• Sharing cutting-edge program strategies, innovations and adaptations
• Building operational and management capacity of non-profit, community-based organizations

Resources available to members:

• Food Systems Leadership Retreats
• Non-Profit Boot Camp E-Learning series
• Community Food Systems Mentors
• Mini-grants for professional development
• Digital resource platform for peer-to-peer sharing, accessing opportunities and networking
FROM THE GROUND UP:
Inspiring Community-Based Food System Innovations

Research commissioned by the W.K. Kellogg Foundation to:

• Uncover new and lesser known community-based organizations and projects
• ID emerging trends in innovation
• Bring attention to the community-based food movement

Over 600 nominations received; 61 projects featured in report

Wide variety of approaches; common set of values:

• Equity
• Environmentally Sustainable Agriculture
• Democratic Participation
• Social Justice
• Community Ownership
• Community Building
• Access to Healthy Food
8 THEMES IN INNOVATION

- Investing in the Future
- Network Building
- Policy Change
- Scaling Up and Scaling Out
- Adaptability and Replication
- Social Enterprise
- Return to Roots
- Scaling Up and Scaling Out
- Investing in the Future
- Network Building
- Policy Change
- Adaptability and Replication
- Social Enterprise
- Return to Roots
LEARN MORE

www.communityfood.wkkf.org

• From the Ground Up Report
• Intertribal Food Systems Report by Indigenous Food and Agriculture Initiative
• Interactive Map with Featured Projects
• Stories of Innovation & Key Lessons Learned

www.ngfn.org/resources/ngfn-cluster-calls

• #CommunityFood Webinar Archives:
  • Exploring Innovations in Community Food Systems
  • Investing in the Future
Innovation does not always mean “new”....
- Departure from the conventional industrial ag system
- Return to or reinstate traditional practices
- Adaptation of an older practice—current interpretation
- Using food to heal communities and bodies—food as medicine

Food sovereignty at the center:
- The right of all people and all communities to healthy, culturally appropriate and sustainably produced food, and their right to define their own food and agriculture systems.
11 FEATURED PROJECTS

• Adelante Mujeres, Oregon
• Alaska Community Action on Toxics, Yarducopia Project, Alaska
• Business and Community Leaders of Texas, Salud de Paloma Corporation, Texas
• Community Servings, Massachusetts
• Corbin Hill Food Project, New York
• Farmworker Association of Florida, Campesinos’ Gardens, Florida
• La Cocina, California
• Leadership for Urban Renewal Network, Community Markets Purchasing Real and Affordable Foods, California
• Metropolitan Area Neighborhood Nutrition Alliance, Pennsylvania
• Salt Lake City FruitShare, Utah
• American Friends Service Committee, New Mexico
Program Outline

Technical Orientation
Welcome
Introduction

American Friends Service Committee
Sayrah Namaste
Director, AFSC NM

Klamath Basin Tribal Food Security Project
Questions and Answers
Announcements
American Friends Service Committee of New Mexico

Todos Juntos: All Together
We Plant the Seed to Meet the Need

Presentation by
Sayrah Namaste, Program Director
Mission of AFSC- New Mexico

Founded in 1976 in northern New Mexico, AFSC New Mexico works to create systemic change in the food system to support small farmers and increase access to healthy local food in the community, including local schools.

We create economic viability through the training of small farmers in sustainable agricultural practices, technical assistance, and policy work thereby protecting land and water rights and traditional cultural practices.
Theory of Change

- If local community members and new farmers are accompanied in traditional and modern agricultural practices and natural resource policy allow small farmers greater access to New Mexico's food distribution system,

- Then the economic and social base of communities most vulnerable to land loss and economic dislocation will be strengthened

- Because they will be able to keep their land and water in sustainable production for the cultural and economic benefit of the entire local community.
Inequities in the Food System

- Food systems in New Mexico were dismantled as part of colonization and racism, resulting in massive inequities.

- The current system is unnatural, unsustainable and inappropriate as a result.

- AFSC focuses on supporting producers and traditional ways of life so we don’t contribute to gentrification or furthering the racism in the food system.
AFSC Farmer to Farmer Training

- Hands-on training at the farms
- Topics are comprehensive
- Farmers training farmers
- Two types of trainings offered (beginners and advanced)
- Farm trainees are paid a stipend
- Building infrastructure including passive solar coldframes, drip irrigation systems, wash stations, cold storage units, etc.
- Goal is to graduate with a working farm and market access
Collaborative Marketing & Creating Farmer Networks

AFSC teaches farmers to aggregate produce for markets especially institutional and wholesale buyers including 6 school districts and several preschools/daycares.

- Agri-Cultura Network (2009)
- Sol y Tierra Growers Co-Op (2013)
Accomplishments 2009-2016

- Trained 57 new farmers
- Provided technical assistance to 268 small organic farmers
- Established 22 new farms
- Incubated 3 Farmer Cooperatives
- Built 31 passive solar coldframes (and taught farmers how to build them)
- Created legislation to provide local schools with funds to purchase from local farms, and managed those funds for three years and 6 school districts
- Organized annual farmer gatherings for 6 years to build a cooperative statewide farmer network
Vision for the Future:

Small scale sustainable farms are supported through resources and good policy, and land based people are not displaced but traditional knowledge and values are reaffirmed.

Acequias (water system) are thriving and water rights kept in communities to grow food rather than sold off as commodities to expand development.

All New Mexicans have access to healthy food and dignity in work.

Colonial, racist policies and systems no longer dominate.
Best Practices & lessons learned

- Expanded our farmer training program from working with only beginners to offering 2nd model for those already farming but struggling

- Change in discourse regarding food systems which show understanding of history in New Mexico that led to present day

- Land based peoples are the decision makers and leaders, not an afterthought

- Subsidies for food production shift from big ag/export. to small scale regional food systems

- Stop “race to bottom” pricing and instead support policies that shift resources to pay fair prices

- Start small: pilot and demonstrate, then expand
Resources

- “Building a Community Garden” school curriculum (2009)
- “Farming for a Sustainable Community” farm training manual (2013)
- “Food Safety Manual for Small Scale Farmers” (2016)

All resources are free on our webpage: www.afsc.org/newmexico

Most of our resources have a Spanish version.

Follow us on FB: https://www.facebook.com/afscnm
Program Outline

Technical Orientation
Welcome
Introduction
American Friends Service Committee
Klamath Basin Tribal Food Security Project
  Jennifer Sowerwine
  Assistant Extension Specialist, UC Berkeley
  Lisa Hillman
  Program Manager, Pikyav Field Institute

Questions and Answers
Announcements
Enhancing Tribal Food Sovereignty among the Karuk, Klamath and Yurok Tribes in the Klamath River Basin through Collaborative Partnerships 2012-2017

Lisa Hillman, Karuk Tribe
Jennifer Sowerwine, UC Berkeley
November 2, 2017
National Good Food Network Webinar

USDA Agriculture & Food Research Initiative Food Security Grant # 2012-68004-20018
The Klamath River Basin
The Klamath River
Context/Rationale

- Klamath basin is a “Food Desert”
- Limited access to cultural foods
- Diet-related diseases
- High rates of poverty and food insecurity
- Limited opportunities for youth
- History of UCB-Tribal relations
Goal

To achieve a sustainable food system in the Klamath Basin resulting in healthy communities, healthy ecosystems and healthy economies in Klamath, Karuk and Yurok Tribal Territories
Focus on revitalizing Native Foods

Food Plants of Native Americans in the Klamath-Siskiyou Bioregion

- Collecting Huckleberries and Tanoak acorns (Notholithocarpus densiflorus)
- Thimble berries (Rubus parviflorus) eaten fresh
- Shelled and pounded acorns for flour
- Digging stick handle with bulb
- Digging stick with Camas (Camassia quamash) bulbs
- Pruned huckleberry branches
- Trailing blackberries (Rubus ursinus)
- Acorns: brown top bad and buggy, white top good
- White brodiaea (Triteleia hyacinthina); Bulbs eaten fresh or cooked
- Tiger lily (Lilium spp.) bulbs scales are mixed with other bulbs and cooked
- Huckleberries (Vaccinium spp.) in basket tray
- Ca. hazel (Corylus cornuta) nuts
- Sugar Pine (Pinus lambertiana) nuts
- Sugar Pine cones
- Many types of Brodiaea, Dichelostema, and Triteleia corms eaten
- Camas bulbs cooked in pit oven

Compiled by Frank Lake, USDA-PSW
Research, Education & Outreach
Objectives (43)

• Evaluate policy barriers & opportunities to achieving tribal sovereignty over ancestral land, knowledge and cultural resources.

• Assess Native Food System

• Build regional capacity
  – Cultural values in K-12
  – Youth leadership camps
  – Training/workshops
  – Digital library & tribal herbaria
  – Píkyav Field Institute

• Transform food system through innovation & partnerships
  – Farm/fish to school
  – Greenhouse/Community gardens/F. markets
  – Foodshed events/Facebook

• Enhance productivity and exchange of native foods
  – Acorn ecology research
  – Bridge western & TEK
  – Seasonal food crews
  – Cultural land management
  – Inter-tribal exchange
Our Approach/Guiding Principles

• Decentering university as sole locus of knowledge production: Tribal Co-PIs & collaborative research
• Reserving majority of funding ($4 M) for the 3 Tribes
• Applying principals of participatory action research: work should be applied & policy relevant
• Integrating western science with TEK
• Ensuring work benefits tribes, tribal trust resources & their communities
• Deferring to community needs and active management
• Communicating regularly; maintaining defined roles
• Listening; practicing transparency & patience
• Respecting cultural knowledge and tribal sovereignty
Activity Highlights
Obj. 19: Community Gardens
Obj. 19 & 20: Community Garden & Greenhouse Production

- TANF/Community Collaboration
- Distributed 300+ quart size to elders
- Culture Committee Meeting lunches
- Community Gatherings – 3 Fall Feast events
Obj. 21: Orchard Revitalization

Orchard Revitalization and Heirloom Fruit of the Klamath and Salmon Rivers
Preserving the Past, Securing the Future
Obj. 26: Yurok Food Crew

Traditional Gathering

- Mushrooms
- Berries
- Clams
- Salmon
- Crab
- Acorns
- Mussels
- Eels
Obj.31: Community Foodshed Classes

- Butchering: Pigs and Goats
- Baking: Bagels & Sourdough
- Canning: Fruits and Vegetables
- Pressing: Apples and Pears
Obj. 35: Agricultural Bulletins
Obj. 37: Seasonal Gardening Calendar

http://www.mkwc.org/programs/foodsheds/
Objective 40: Establish Tribal Herbaria
Karuk Dept. of Natural Resources
Food Security Project
Obj. 16: Seasonal Youth Camps
Obj. 17: K-12 Native Food Curriculum

Acorn Maidens Worksheet Clues

a. Black Oaks have leaves with pointy, serrated lobes, cut deep or shallow.

b. Tan Oak acorn caps are covered with bristles.

c. White Oak leaves have rounded lobes.

d. Live Oaks acorns are elongated and narrow with pointy ends.
Obj. 24: Karuk Seasonal Food Crew
Obj. 32: Native Foods Workshops
Obj. 39: Regional Food Security Library
Impacts

Obj. 8: Klamath Basin Food Assessment

• 76% of respondents said they had learned something new from Food Security activities.
• 68% had tried out new skills at home.
• 65% of respondents said they felt the community is more food secure.
• 81% said the programs have changed the community in other positive ways.
Acknowledgements
Lessons Learned

• Realistic goals
  – Logic model
• Evaluation strategy
  – What you will measure?
  – How you will measure it?
  – How you will track the data?
• Preparation
  – Event checklist and documentation
  – Assessment tools
• Communication
  – Frequent check ins
  – Monthly calls
  – Annual face to face

• Role Designation
  – Program implementation
  – Outreach
  – Data tracking/evaluation/reporting
  – Fundraising
• Outreach
  – Dedicated staff with connections
  – Diverse venues
• Broad support
  – Engage stakeholders
• Flexibility
  – Respond to the situation
Useful Tools/Resources

- Heirloom fruit tree assessment tool
- Adapted USDA Food Security Toolkit
- K-12 Native Food Systems Curriculum
- Establishing a Tribal Herbarium
- Mid-Klamath Foodshed Facebook Page
- Practicing Pikyav- research protocol with Karuk Tribe
- Workshop Assessment Forms
- Evaluation/data tracking forms
- Reporting Template (tailored for USDA)

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- lisahillman@karuk.us
DISCUSSION / Q & A
Q&A

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| Objective Events & Activities | Participant Cultural Practitioner Volunteer Products Δ Knowledge - Participant learned something new Δ Behavior - Participant interested in change in behavior |
|-------------------------------|-------------------------------------------------|----------------------------------|---------------------------------|-------------------------------------------------|-------------------------------------------------|
| Cross-objectives              |                                                 |                                 |                                 |                                                 |                                                 |
| Seasonal Youth Camp           |                                                 |                                 |                                 |                                                 |                                                 |
| Lesson Development            |                                                 |                                 |                                 |                                                 |                                                 |
| Pilot Lesson Impl.            |                                                 |                                 |                                 |                                                 |                                                 |
| Exist. Lesson Imp.            |                                                 |                                 |                                 |                                                 |                                                 |
| Pilot Lesson Suppl.           |                                                 |                                 |                                 |                                                 |                                                 |
| STEM (mont./Survey)           |                                                 |                                 |                                 |                                                 |                                                 |
| Teacher Trainings             |                                                 |                                 |                                 |                                                 |                                                 |
| College Tours                 |                                                 |                                 |                                 |                                                 |                                                 |
| Classroom/Field Experience    |                                                 |                                 |                                 |                                                 |                                                 |
| Summer Enrich. Program        |                                                 |                                 |                                 |                                                 |                                                 |
| Higher Education              |                                                 |                                 |                                 |                                                 |                                                 |
| Student Research              |                                                 |                                 |                                 |                                                 |                                                 |
| Garden Workdays               |                                                 |                                 |                                 |                                                 |                                                 |
| Native Plant Gard.            |                                                 |                                 |                                 |                                                 |                                                 |
| Signage                       |                                                 |                                 |                                 |                                                 |                                                 |
| Student: Food Process.        |                                                 |                                 |                                 |                                                 |                                                 |
| Seasonal Food Foraging        |                                                 |                                 |                                 |                                                 |                                                 |
| Student: Herbarium            |                                                 |                                 |                                 |                                                 |                                                 |
| Workforce Development         |                                                 |                                 |                                 |                                                 |                                                 |
| Sípnuuk uploads               |                                                 |                                 |                                 |                                                 |                                                 |
| Student/Comm. Training        |                                                 |                                 |                                 |                                                 |                                                 |
| Digitization                  |                                                 |                                 |                                 |                                                 |                                                 |
| Image/Audio Capture           |                                                 |                                 |                                 |                                                 |                                                 |
| Totals                        |                                                 |                                 |                                 |                                                 |                                                 |

Examples: Reporting
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<td>OES+MKWC</td>
<td>IndianPotato Field Tri SOD info+poster</td>
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<td>some art sqTribal Youth + Community</td>
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National Good Food Network Conference

• food hub operations, efficiencies, and innovations
• market assessments and business planning
• value-chain coordination
• integrating livestock value chains and food hubs
• effective partnerships and collaborations (across hubs, across sectors, across geography, etc.)
• community-based approaches to value chain development
• financing and finances

• increasing equity in food value chains
• managing supply and demand
• meeting market and regulatory requirements
• sales, negotiation, and other business skills
• facilitation and communication
• measuring economic, social, environmental, health impacts

March 27 – 30, 2018 | Albuquerque, NM

wallacecenter.org/ngfnconference

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Webinars are Archived

TOPICS!

http://ngfn.org/webinars
Upcoming NGFN Webinars

• From the Ground Up: Inspiring Community-based Food System Innovations
  http://communityfood.wkkf.org
  • Aug 17: #CommunityFood: Exploring Innovations in Community Food Systems
  • Oct 12: #CommunityFood: Investing in the Future
  • Nov 2: #CommunityFood: Return to Roots
  • Dec 14: #CommunityFood: It Takes a Network

• Jan 18: National Food Hub Survey

http://ngfn.org/webinars
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