

Indigenous Food Sovereignty Summit

April 6-8, 2026



MICHIGAN STATE
UNIVERSITY

Extension 

Native American Institute
MICHIGAN STATE UNIVERSITY



MATTHAEI BOTANICAL GARDENS
AND NICHOLS ARBORETUM
UNIVERSITY OF MICHIGAN



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Planning Committee

- Kevin Leonard, co-chair
- Emily Proctor, co-chair
- Samuel Anglin
- Kristin Arola
- Jessica Barnes Najor
- Jorhie Beadle
- Nameer Baker
- Nicole Biber
- Chris Bundy
- Teagan Bush
- Rachel Butzin
- Eric Clark
- Robin Clark
- Josh Cohen
- Julie Cotton
- Douglas W. Craven
- Kaya DeerInWater
- Aarin Dokum
- Jacob Doss
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- Danielle Feban
- Audrey Gagner
- Jennifer Gauthier
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- Erin Tigue
- Laurie Thorp
- May Tsupros
- Diana Wasaanagokwe Seales
- Gretel Wan Wieren
- Wendolyn Wieland
- Nathan Wright
- Steve Yanni
- Frank Zomer



Welcome

Boozhoo,

It is our honor and privilege to welcome you to the **Indigenous Food Sovereignty Summit**. We are grateful you have chosen to join us for this gathering of knowledge sharers, practitioners, storytellers, youth, elders, farmers, educators, and community leaders from across the Great Lakes region and beyond.



This summit was created as a space to uplift Indigenous and tribal voices and to celebrate the deep, enduring relationships our nations and communities hold with land, water, beings and ancestral foodways. Over the next few days, we invite you to learn, share, reflect, and build connections that strengthen our collective path forward.

Our conference objectives guide this work:

- **Knowledge Sharing:** Share food sovereignty initiatives and traditional foodways to inspire learning, exchange lessons, and strengthen community health and resilience.
- **Vision & Self-Determination:** Collectively define the future of Indigenous food sovereignty in the Great Lakes region, grounded in tribal leadership and long-term self-determination.
- **Skill Building & Collaboration:** Equip participants with practical skills and highlight collaborative efforts that unite communities, build capacity, and support sustainable, and just food systems.

Throughout the summit, you can expect speakers who are leading transformative food sovereignty efforts in their nations and communities, along with sessions on manoomin stewardship, sea gardens, foraging, sugar bushing, seed rematriation, partnerships, food preservation, madaamin and cornhusk doll traditions, soil health, storytelling, floral medicine, and ongoing North American Traditional Food Systems (NATIFS) work. Participants will also have opportunities to visit the Nokomis Cultural Heritage Center and the MSU Student Organic Farm through guided tours. In addition, you'll find time to connect with Indigenous vendors, artists, and cultural practitioners, and to take part in experiences that honor the land and the nations who have stewarded it.

Food sovereignty is more than access—it is reclamation. It is the protection of ancestral knowledge, the strengthening of sacred responsibilities, and the assurance that future generations inherit thriving, self determined food systems. Your presence here contributes to that future.

We are deeply grateful for your time, participation, your voice, and your commitment to this work. May this summit inspire new connections, deepen understanding, and strengthen the collaborations needed to nourish our communities for generations to come.

Chi Miigwech for being here.

—Dr. Kevin Leonard, MSU Director, Native American Institute

—Emily Proctor, MSU Extension Tribal Extension Educator



Agenda

MONDAY, APRIL 6

8 a.m.	Registration Vendor Set-up	Big Ten A Big Ten BC
9:45 a.m.	Opening Ceremony Welcome, Introductions, Prayers, Songs, MDARD Farm-to-Family, Summit Kick-Off	Big Ten A
10 a.m.	Break and Visit Vendor Trade Show	Big Ten BC
10:30 a.m.	Panel: What is Food Sovereignty? Panelists: Rosebud Bear Schneider, Jahi Chappell, Robin Michigijizhigookwe Clark Moderator: Shiloh Maples	Big Ten A
12 p.m.	Lunch Visit Vendor Trade Show	Big Ten A Big Ten BC
1:30 p.m.	Panel: Culturally Significant Indigenous Foodways <i>Panelists: Doug Craven, Kaya DeerInWater, Robert Hart, Kathleen Smith</i> <i>Moderator: Kristin Arola</i>	Big Ten A
3 p.m.	Break and Visit Vendor Trade Show	Big Ten BC

BREAKOUT SESSIONS

	<i>Room 105AB</i>	<i>Room 106</i>	<i>Heritage</i>	<i>Offsite</i>
3:30 p.m.	What's Happening in Waawiyatanon? <i>Rosebud Bear Schneider, Kaela Wabanimkee- Harris</i>	Manoomin - A Sacred Food and Medicine <i>Cortney Collia, Roger LaBine</i>	Growing Strong and Resilient Regional Food Economies Through Tribal Food Producer Assistance Programs <i>Jamie Rahrig, Erin Elly</i>	Offsite Workshop: Nokomis Cultural Heritage Center <i>Meet bus in lobby for transport to workshop</i>
4:30 p.m.		<i>Deepening Relationships with Plant Relatives through Knowledge Sharing Mary Parr, Lori Gambardella, Joshua Cohen</i>	Indigenous Food & Agriculture Initiative: Supporting Tribal Food Sovereignty and Growing Tribal Food Operations <i>Satara Fountain</i>	

5 p.m.	Break and Visit the Vendor Trade Show	Big Ten BC
5:30 p.m.	Dinner	Big Ten A
8 p.m.	Adjourn and Vendor Trade Show Closes	



Agenda

TUESDAY, APRIL 7

- 8 a.m. Breakfast** Big Ten A
Vendor Trade Show Opens Big Ten BC
- 9 a.m. Panel:** Rebuilding the Path: Rematriation, Community Food Systems, and the Work of Bringing It All Home? Big Ten A
Panelists: Dan Cornelius, Angela Ferguson, Rebecca Webster
Moderator: Emily Proctor
- 10:30 a.m. Break and Visit Vendor Trade Show** Big Ten BC
- 10:45 a.m. Panel:** Food Sovereignty Across Generations Big Ten A
Panelists: Jessica Barnes Najor, Amy McCoy, Elan Pochedley
Moderator: Kaya DeerInWater
- 12:15 p.m. Lunch** Big Ten A
Visit Vendor Trade Show Big Ten BC

BREAKOUT SESSIONS

	Room 105AB	Room 106	Heritage	Offsite
1:45 p.m.	Preserving Culture through Food Preservation with Tribal Communities <i>Karen Fifield, Stephanie Ostrenga Sprague, Deborah Shawa</i>	Foraging with Young Kids <i>Wiba Anung Team - Jessica Barnes Najor, Michelle Cypher, Amanda Rinna, Jessica Saucedo, Haley Shaw</i>	Painting a Picture of Soil Health and Community Wellbeing <i>Olivia Craig, Monica Jean, Stephen Stresow, Emily Proctor, Biidaaban Reinhardt, Elisa Grossman</i>	Offsite Workshop: What's Growing at the Student Organic Farm: Food Forests, Hoop Houses, Cover Crops, and Season - Extension <i>Meet Bus in Hotel Lobby</i> <i>Will run until 4:45 p.m.</i>

SCHEDULE CONTINUED ON NEXT PAGE



Agenda

TUESDAY, APRIL 7 continued

2:45 p.m. Break and Visit Vendor Trade Show in Big Ten BC

BREAKOUT SESSIONS

	<i>Room 105AB</i>	<i>Room 106</i>	<i>Heritage</i>	<i>Offsite</i>
3:15 p.m.	Setting the Straits on Fire <i>Josh Cohen, Mae Wright, Derek Hartline, Mary Parr, Nicole Smith, Kurt Kipfmuller</i>	Traditional Food Tools That Hold the Answers-Sugar Bush <i>Sonja Ballew and Jefferson Ballew</i>	Stories that Sustain: Floral Medicines, Narrative Knowledge, and Harvesting with the Seasons <i>David Pitawanakwat</i>	Offsite Workshop continued from earlier: What's Growing at the Student Organic Farm: Food Forests, Hoop Houses, Cover Crops, and Season - Extension
4:15 p.m.	Igniting Growth: Ecological Assessment of Blueberry Response to Forest Management Treatments <i>Tanikwah Lang</i>	Sugar Bushing <i>Wyatt Szpliet</i>	Reawakening Indigenous Sea Gardens: A Tool for Supporting Intergenerational Food Sovereignty & Climate Resilience <i>Olivia Horwedel</i>	
	Reigniting Memories of Trees and People <i>Aubrey Maccoux-LeDuc, Jesse Bowen, Jerry Jondreau</i>			

4:45 p.m. Break and Visit Vendor Trade Show Big Ten BC
(Vendor Trade Show closes at 6 p.m.)

6 p.m. Intergenerational Knowledge Share Multicultural Center
In partnership with the Young Adult Co-Hort
(More info on page 9)

8 p.m. Adjourn



WEDNESDAY, APRIL 8

- 7:30 a.m. Breakfast** Big Ten A
Vendor Tradshow Opens Big Ten BC
- 8:30 a.m. Keynote:** How do Indigenous Peoples' Climate and Food Actions Scale Up?" Big Ten A
Speaker: Kyle Whyte
- 10 a.m. Break and Visit Vendor Tradeshow** Big Ten BC

BREAKOUT SESSIONS

	<i>Room 105AB</i>	<i>Room 106</i>	<i>Heritage</i>	<i>Room 62</i>
10:15 a.m.	Foundations of Tribal Food Sovereignty in Lower Michigan <i>Kaya DeerInWater</i>	Bringing Ancestral Seeds Home <i>Shiloh Maples, Dr. David Michener</i>	Knowledge Sharing & Networking Session: Centering Indigenous Storytelling in Evaluation for Tribal Food Sovereignty <i>Trena Bizardi, Kaitlyn Walsh</i>	Birchbark Small Winnowing Dish <i>Jillian Waterman</i>
11:15 a.m.	Feeding Our Sovereignty: Reclaiming Health, Culture, and Land at Ukwakhwa <i>Rebecca Webster, Stephen Webster, Giselle Olivia-Metoxen</i>	All Our Relations: Public Planting Partnerships for Sustaining Seed Stocks <i>Ryan Conway</i>	Renewing Our Relationships with Northern Flint Corn: 2025 Variety Performance, Grain Quality and Sensory <i>James DeDecker</i>	
	NHBP Food Sovereignty Journey <i>Nickole Keith</i>	Growing Seed Sovereignty: Intertribal & Intercultural Cooperation across the Upper Midwest <i>Kaitlyn Walsh, Rosebud Bear Schneider, Rebecca Webster, Kaya DeerInWater, Anna Roush</i>		
		Reflection <i>Angela Ferguson</i>		

- 12:15 p.m. Lunch** Big Ten A
Visit Vendor Marketplace Big Ten BC
- 1:30 p.m. Planting the Seeds for the Future** Big Ten A
A working feedback and visioning session to wrap up the 2026 Summit and help shape the 2028 Summit.
- 3 p.m. Adjourn**



MSU LAND ACKNOWLEDGEMENT

Michigan State University's campus is located in what is called Nkwejong by the Anishinaabeg.

Michigan State University occupies the ancestral, traditional, and contemporary Lands of the Anishinaabeg – Three Fires Confederacy of Ojibwe, Odawa, and Bodéwadmí peoples. The University's campus resides on the traditional Lands of the Saginaw Band of Chippewa, ceded under coercive or violent circumstances in the 1819 Treaty of Saginaw. Michigan State University is supported through the Land Grant Act, where 10.7 million acres were taken from 245 Tribal nations through the treaty system to fund and establish agricultural colleges. Michigan State University was established on and with 235,193 acres of Anishinaabe Land ceded in the 1819 Treaty of Saginaw and the 1836 Treaty of Washington.

Michigan State University recognizes, supports, and advocates for the sovereignty of Anishinaabe Nations from the Great Lakes area, for historic Indigenous communities in Michigan, for Indigenous individuals and communities who live here now, and for those who were forcibly removed from their homelands. By offering this Land Acknowledgement, we affirm Indigenous sovereignty and will work to hold ourselves more accountable to the needs of Indigenous peoples and to the creation of equitable and fair policies for years to come.

Gaawii Eta-Go Aawizinoo Gaawiye Mkakoons / It's Not Just a Quill Box



On view at the MSU Museum
September 1 – November 25, 2026

museum.msu.edu



MuSeUm

This project was led by the collaborative efforts of the Zibiwing Center for Anishinaabe Culture and Lifeways, the Michigan Traditional Arts Program and MSU Office of University Outreach and Engagement and the Michigan State University Museum. The project has been made possible through support from the Terra Foundation for American Art, National Endowment for the Arts, Institute of Museum and Library Services, The Andrew W. Mellon/Less Commonly Taught Language Grant at Michigan State University, Michigan Traditional Arts Exhibition Fund/MSU with additional in-kind support from the Zibiwing Center of Anishinaabe Culture and Lifeways/Saginaw Chippewa Indian Tribe of Michigan, Michigan State University Museum, Siewing Museum and Cultural Center (Grand Traverse Band of Ottawa and Chippewa Indians), Ojibwe Cultural Foundation (Manitoulin Island, Canada), Northwest Michigan Arts & Culture Network, Michigan Traditional Arts Program/MSU, Michigan State University Native American Institute, and the MSU Office for University Outreach and Engagement.



INTERGENERATIONAL KNOWLEDGE SHARE

(in partnership with IFSS Youth Cohort)

6-8 P.M. | MSU MULTICULTURAL CENTER

Join the IFSS Young Adult cohort for dinner and networking at this informal session. Enjoy time connecting with conference attendees, reflecting on your experience at the summit, and engaging with young indigenous food sovereignty leaders. This session will include a ceremonial fire from 7-8 p.m. with John Ostrander as the firekeeper. Dinner will begin at 6 p.m. This session is open to all conference attendees. We look forward to sharing this time together. *Transportation not provided. Maps will be available at the registration desk.*

SEED GIVEAWAY

Visit the MILES table in the Vendor Showcase to pickup your free seeds

As part of the Indigenous Food Sovereignty Summit, attendees are invited to select free seed celebrating ancestral knowledge, community resilience, and the revitalization of traditional foodways. This offering supports families and communities in growing culturally significant plants, strengthening connections to the land, and sustaining Indigenous food systems. Seeds will be available on-site throughout the summit at the MILES table in the vendor showcase. Participants are encouraged to select varieties that align with their own gardening goals, traditions, and regional growing conditions. This initiative reflects our shared commitment to nurturing food sovereignty, fostering intergenerational learning, and planting the seeds—literally and figuratively—for a healthier, more self-sustaining future.

Seeds were generously donated by:

Greater Lansing Food Bank Garden Project, Sow Right Seeds, Driftless Seeds, Johnny's Seeds, and West Coast Seeds.

RECIPE COLLECTION

<https://events.anr.msu.edu/foodsovereignty/>

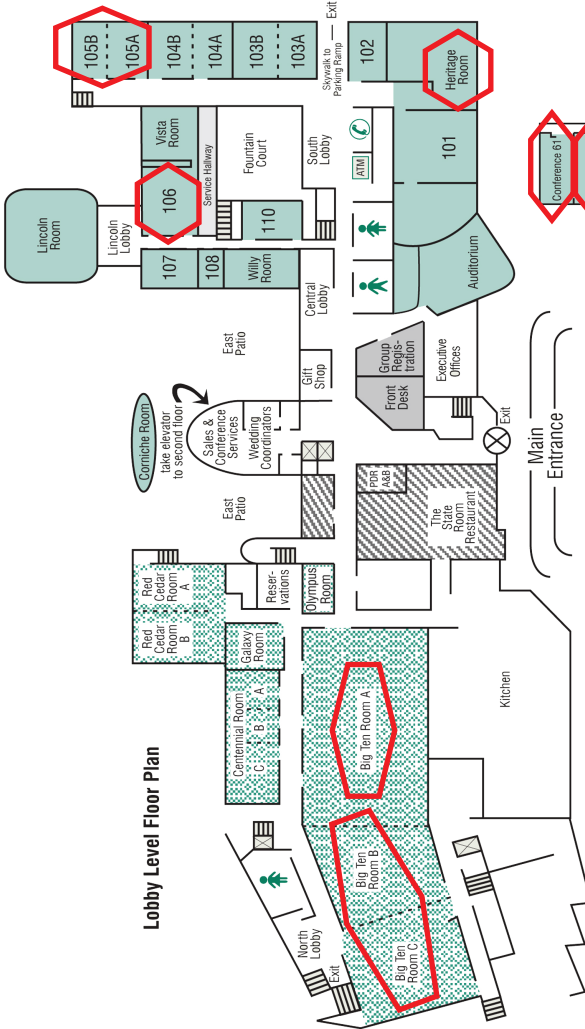
Attendees are invited to submit recipes as part of the Indigenous Food Sovereignty Summit recipe collection. Bring forward your go-to meal, a family favorite, or a creative way you have kept a traditional recipe alive. The collection of recipes will be shared with all attendees after the summit.



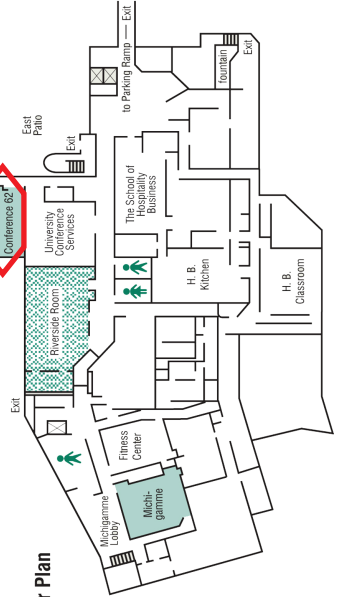
REFLECTION ROOM

ROOM 61 (LOWER LEVEL)









Although conferences and other gatherings can be exciting and inspirational, they can also be overwhelming and draining. If you need a moment to recharge your batteries or to just enjoy some quiet time, visit the Reflection Room, located in Room 61. There you will find fidget toys, coloring pages, puzzles, and other mindfulness activities. You're also welcome to sit quietly to meditate, reflect, or just be. This quiet space is open at all times from the start to the end of the summit. Taking moments of reflection, no matter how you view your conference time, is refreshing and allows your body and brain to recharge.

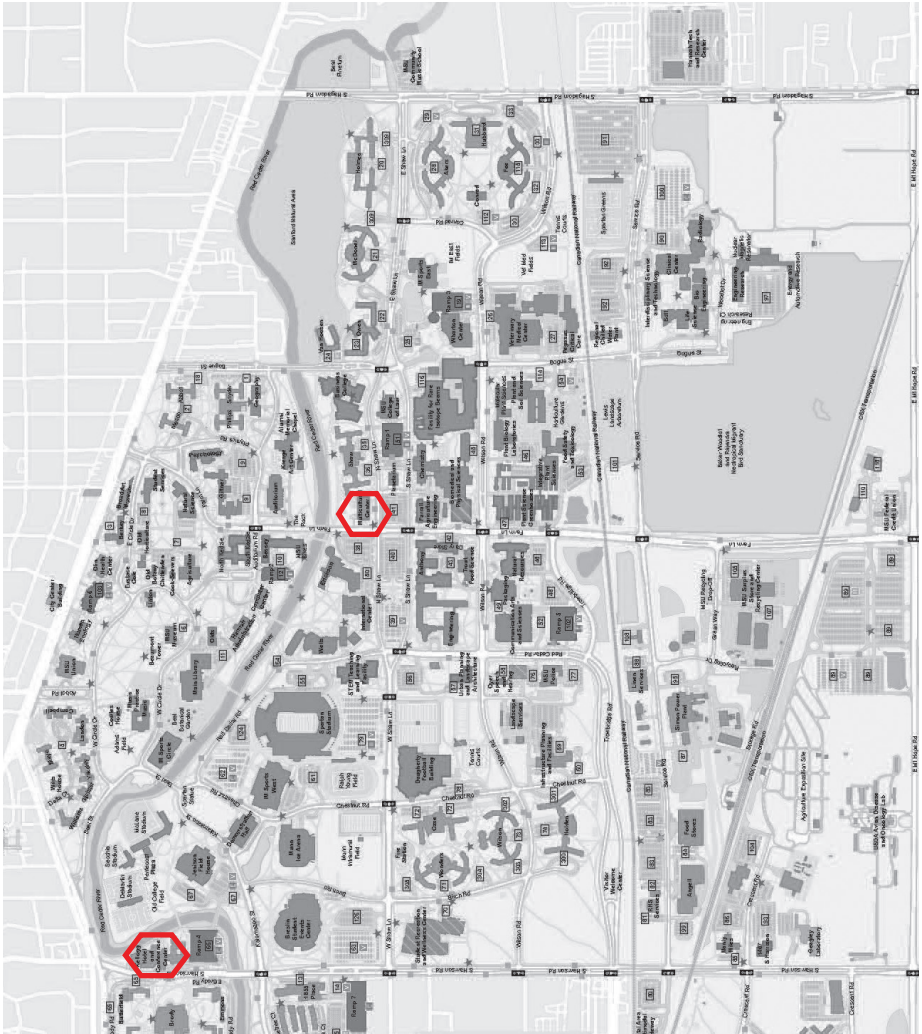


Lobby Level Floor Plan



Ground Level Floor Plan

-  Elevators
-  Men's Room
-  Women's Room
-  Telephones
-  Meeting Rooms
-  Banquet Areas
-  Eating Areas
-  Front Desk



SCAN THE QR
CODE FOR AN
INTERACTIVE
MAP OF THE
MSU CAMPUS



Keynote and Panel Speaker Bios



JESSICA BARNES-NAJOR

Jessica Barnes-Najor is a developmental psychologist who engages community partners in research. She co-investigates the Tribal Early Childhood Research Center and co-leads Wiba Anung with seven Michigan tribes. Her work examines Native language and cultural influences on child development and the cultural alignment of early childhood education. Since 2020, her team has woven Indigenous foods into early childhood education.



JAHI CHAPPELL

M. Jahi Johnson-Chappell is the Director of the Center for Regional Food Systems and a Professor of Community Sustainability at MSU, where he holds the W.K. Kellogg Foundation Endowed Chair for Food, Society, and Sustainability. For over 22 years, he has worked for participatory, just, and sustainable agrifood systems that center farmers, workers, and communities. His work has been featured in major outlets, including The New York Times and the Associated Press. He advances equitable food work.



ROBIN CLARK

Michigiizhigookwe (Robin Clark) is an Ojibwe researcher and practitioner who works with Anishinaabe and Western knowledge systems to support community-driven ecological stewardship and health equity. She focuses on learning from plants, animals, and other relatives and co-creating actionable knowledge and tools. She is a member of the Sault Ste. Marie Tribe of Chippewa Indians and lives in Baawiting. She holds degrees from MSU and Michigan Tech and founded Megwayaak, LLC, an Ojibwe ecology firm.



DANIEL CORNELIUS

Daniel Cornelius, member of the Oneida Nation of Wisconsin, is the Outreach Program Manager at the Great Lakes Indigenous Law Center in the UW Law School, where he holds a joint staff appointment in UW-Madison's College of Agriculture and Life Sciences. He earned his J.D. from the University of Wisconsin Law School. For seven years, Dan worked with the Intertribal Agriculture Council in partnership with the US Department of Agriculture. His work centers on Native agriculture and food systems development, improved Tribal access to USDA programs in conservation, value-added production, and infrastructure, and the expansion of intertribal trade and commerce. He also serves as an elected judge of the Oneida Nation's Court of Appeals.



DOUGLAS W. CRAVEN

Douglas Craven believes effective natural resource management requires understanding human and ecological systems. Committed to Michigan's resource community, he has served on boards including the Great Lakes Leadership Academy, Great Lakes Fishery Trust, and Pellston Planning Commission. With 20+ years of experience and dual degrees from Western Michigan University.

KAYA DEERINWATER

Kaya DeerInWater is from the Citizen Band of Potawatomi and lives in Wasëtenak.



He serves as the Biocultural Restoration Specialist and Plant Ecologist for the American Indian Higher Education Consortium, supporting TCUs and tribal communities in restoring land and culture, such that the ecosystem services contribute to cultural revitalization and the rekindling of culture strengthens ecological integrity. He strives to support Native communities in developing relationships with plants and the land through reconnection with place-based Indigenous knowledge of culturally significant plants.



Keynote and Panel Speaker Bios



ANGELA FERGUSON

Angela Ferguson is a member of the Onondaga Nation (Eel Clan) and supervisor of the Onondaga Nation Farm, which she helped establish in 2016. A leader in Indigenous food sovereignty, she grows and distributes traditional foods using Haudenosaunee agricultural practices. She is a member of Braiding the Sacred and an advisor to Brooklyn Botanic Garden. Through Braiding the Sacred, she helps steward a collection of over a thousand ancestral seed varieties, some up to 4,000 years old.



ROBERT HART

Robert “Bobby” Hart, a member of the Saginaw Chippewa Indian Tribe and Ho-Chunk Nation, is the founder of LiDAR Drone Services, a Native-owned company providing thermography, LiDAR mapping, and aerial data for energy and infrastructure projects nationwide. He works at the intersection of technology, land stewardship, and Indigenous leadership and is also a speaker and author advancing standards in drone thermography. He advances Indigenous leadership in tech and promotes strong drone standards.



AMY MCCOY

Aamookwe, Amy McCoy, is Anishinaabe Science and Food Sovereignty Educator for Bay Mills Community College’s (BMCC) Waishkey Bay Farm and Adjunct Ojibwe and Native Studies Faculty. She creates and teaches interdisciplinary Ojibwe language curriculum through Food Sovereignty and holistic wellness. Her Indigenous language, land, and art based doctoral research centers in relationality with other than human relatives through time, space, and Baawiting tethered Anishinaabemowin. She is the author of the Indigenous pedagogical framework for teachers: Anishinaabe Nandagikenjigewin miinawaa Eshandizoyang: An Experiential Introduction to Anishinaabe Science and Food Sovereignty (created with SARE support). She is currently engaged in the

pilot evaluation of the Anishinaabe Holistic Wellness & Anishinaabemowin curriculum she wrote for BMCC. She also has a small organic Rez farm Miikoging where she is led by Anishinaabemowin, which she refers to as Ojibwemowin Nitam, and the spirit of mandaamin, corn.



ELAN POCHEDELEY

Elan Pochedley is the 1855 Professor of Great Lakes Anishinaabe Knowledge in MSU’s Department of Religious Studies and affiliate faculty in American Indian and Indigenous Studies. He is the 2025–26 NCAIS Faculty Fellow at the Newberry Library. Author of Restoring Indigenous Place Names and with a second book, Neshnabé Geographies in progress, both of which focus on Bodéwadmi and Ojibwe knowledge, ecological relationships, environmental histories and ethics. He is Neshnabé/Bodéwadmi and a Citizen Potawatomi Nation citizen. His research examines Native peoples’ historic environmental relationships, interventions, and practices throughout the Great Lakes region.



ROSEBUD BEAR SCHNEIDER

Rosebud Bear Schneider, Anishinaabe (LCO/LDF) is a farmer, food producer, Indigenous food educator and community organizer. Over the last 15 years she has served as a breastfeeding educator and community health worker and then as a farmer and nutrition educator with food sovereignty projects in Detroit and Northern Michigan. Rosebud also works with the Wiba Anung team, a collaborative partnership between Michigan State University and the Inter-Tribal Council of Michigan to support the health and well-being of indigenous children and families in Michigan. Rosebud is the co-director of Education and Engagement at Keep Growing Detroit, a non-profit urban farm with the mission to cultivate a food sovereign city where the majority of produce consumed by Detroiters are grown in Detroit by Detroiters.



Keynote and Panel Speaker Bios



KATHLEEN SMITH

Kathleen Smith is an enrolled member of the Keweenaw Bay Indian Community in Michigan's Upper Peninsula. She works in the Division of Biological Services at the Great Lakes Indian Fish and Wildlife Commission as Genawendang Manoomin—"She who takes care of the wild rice." She implements GLIFWC's wild rice stewardship plan, works with 11 member tribes, supports treaty rights, and blends traditional and modern knowledge to advocate for the nations.



KYLE WHYTE

Kyle is a George Willis Pack Professor and University Diversity and Social Transformation Professor at Michigan. He teaches and coordinates the environmental justice graduate specialization and is the founding Faculty Director of the Tishman Center for Social Justice and the Environment. He serves as PI or co-PI on major justice and climate initiatives and holds appointments in Philosophy, Native American Studies, and the Michigan Society of Fellows.



REBECCA WEBSTER

Rebecca M. Webster is an enrolled citizen of the Oneida Nation of Wisconsin and serves as the Director of Graduate Studies and Associate Professor in the American Indian Studies Department at the University of Minnesota Duluth. A former Oneida Nation attorney, her scholarship focuses on Indigenous governance and sovereignty, and the impacts of colonization on traditional governing structures, language, history, and agriculture. Rebecca is also the editor of the Tribal Administration Handbook and the forthcoming book *Seeds of Tomorrow: Nurturing Roots of Oneida Governance*. She serves as Executive Director of Ukwakhwa, a nonprofit rooted in her family's 15-acre Oneida farmstead dedicated to teaching Indigenous foodways, seed keeping, and land-based education.



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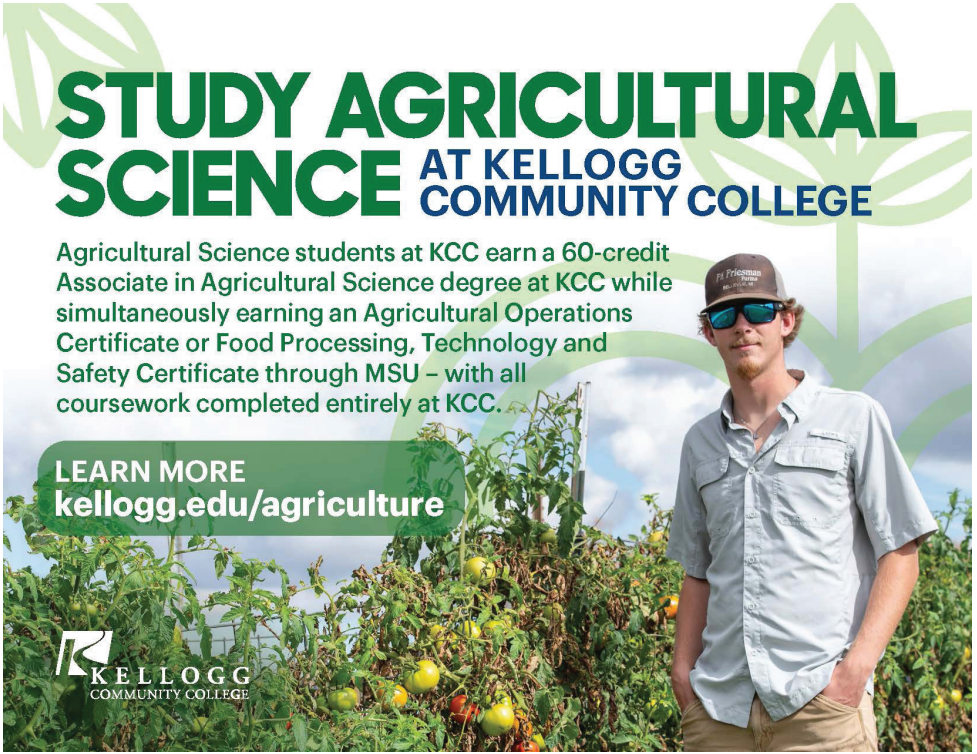
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Media Release: Participation in this event included an opportunity to authorize a media release during registration. Written notice submitted to IFSS event organizers at events@anr.msu.edu will discontinue any future use.

STUDY AGRICULTURAL SCIENCE AT KELLOGG COMMUNITY COLLEGE

Agricultural Science students at KCC earn a 60-credit Associate in Agricultural Science degree at KCC while simultaneously earning an Agricultural Operations Certificate or Food Processing, Technology and Safety Certificate through MSU – with all coursework completed entirely at KCC.

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- The Organic Valley Foundation + RISE
- University of Michigan Botanical Gardens

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- Bay Mills Community College
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SILVER - \$2,500+

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- MSU Center for Regenerative Agriculture
- Nottawaseppi Huron Band of the Potawatomi
- Saginaw Chippewa Indian Tribe

BRONZE - \$1,000

- American Indian and Indigenous Studies
- Council of the Great Lakes Governors
- Inter-Tribal Council of Michigan
- MSU College of Agriculture and Natural Resources, AgBioResearch, and MSU Extension
- MSU College of Arts and Letters
- MSU College of Social Science
- MSU College of Law Indigenous Law & Policy Center
- MSU Eli Broad College of Business
- MSU Executive Vice President for Administration
- MSU Museum
- MSU Office for Inclusive Excellence and Impact

- MSU Sustainable Agriculture and Food Systems
- MSU UOE - Michigan Traditional Arts Program (MTAP)
- Moore Trosper Construction Co
- NMU Center for Native American Studies

FRIEND - \$500

- American Indian Chamber of Commerce Michigan
- EAGLE (Educating Anishnaabe: Giving, Learning and Empowering)
- MSU Beal Botanical Garden and Campus Arboretum
- MSU CANR Office of Culture, Access, and Belonging
- MSU College of Communication Arts and Sciences
- MSU College of Education
- MSU College of Human Medicine
- MSU College of Veterinary Medicine
- MSU Department of Community Sustainability
- MSU Department of English
- MSU Department of History
- MSU Department of Forestry
- MSU Department of Religious Studies
- MSU Federally Recognized Tribal Extension Program
- MSU Office of the Provost
- MSU Plant Resilience Institute
- W.K. Kellogg Biological Station, LTAR, and LTER
- Western Michigan University

OTHER - \$150+

- Hannahville Indian Community
- MSU Lyman Briggs College

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BOTANICAL GARDEN &
CAMPUS ARBORETUM

HEALTHY NATIVE PEOPLE COALITION



The Healthy Native People Coalition is a collaborative network dedicated to improving health outcomes for American Indian communities through Policy, Systems, and Environmental change.

Topics will include expanding access to nutritious foods and promoting healthier food environments.

Join us for quarterly webinars starting May 2026.

For more information visit:
www.itcni.org



ONLINE LEARNING @ NMU

Native American Studies at NMU
will offer accelerated online courses during summer 2026.

SIGN UP NOW!



For the full list of NAS courses visit us online at nmu.edu/cnas or call us at 906-227-1397 or email us at cnas@nmu.edu.



NORTHERN MICHIGAN UNIVERSITY
CENTER FOR NATIVE AMERICAN STUDIES



Vendors

ASHINIQUE SONEY-WESAW

Offering beadwork, jewelry, painted goods, and hand sewn garments

BAILEY'S FARMS, LLC

Offering kombucha along with locally produced maple syrup, honey, and beeswax

BAY MILLS COMMUNITY COLLEGE AND WAISHKEY BAY FARM

Learn about an accredited Tribal College and its organic farm dedicated to education and sustainability

BEAR TRACKS

Shop Pendleton blankets, coats, bags, t-shirts, and Minnetonka moccasins.

BINESII CREATIONS

Discover handcrafted beadwork and beautifully made ribbon apparel.

CREATIVE GRAPHICS BY EVA

A Native-owned graphic design company offering art and products featuring original designs

CULINARY INSTITUTE OF MICHIGAN - A DIVISION OF BAKER COLLEGE

Providing hands-on culinary education that prepares students for careers in food service, hospitality, and culinary arts

THE DAMM COLLECTION

Featuring handmade moccasins, sweetgrass and quillwork, ribbon skirts, cedar art, jewelry boxes, and more

DYNAMITE HILL FARMS

Providing local, traditional, healthy, sustainable, Ojibwe food to communities all around the region.

EVON'S KREATIONS

Shop Native fabric items, cozy beanies, and beadwork creations

FOX WAY DESIGNS

Offering ribbon skirts, leather belts, beaded jewelry, and quill work

GIMISHOOME DESIGNS

Explore stunning copper art, jewelry, and regalia

HERBAL LODGE

Creating functional, organic, and wild-harvested remedies including salves, teas, and tinctures for pain, dry skin, and more

INGHAM COUNTY HEALTH DEPARTMENT

Showcasing the Family Outreach and Maternal Health Home Visiting Services, providing personalized support to families in the comfort of their homes to access resources, education, and support related to pregnancy, postpartum care, and early childhood health

INTERTRIBAL AGRICULTURE COUNCIL

Learn more about efforts to conserve, develop, and sustainably use agricultural resources to strengthen Tribal Nations and their citizens, through producer training, market access, and policy advocacy

INTER-TRIBAL COUNCIL OF MICHIGAN

Connecting and advocating for Michigan's Tribal Nations by advancing policies and programs to strengthen economic opportunity, education, and community well-being

JILLIAN WATERMAN

Browse birchbark baskets, earrings, porcupine quill work, tufted items and teas



Vendors

MDARD FARM-TO-FAMILY PROGRAM

Learn more about efforts to strengthen market opportunities for Michigan agricultural products while expanding access to healthy, locally grown and prepared food for Michigan families

MICHIGAN'S EMERGING FARMERS

Offering resources and technical assistance opportunities for Michigan's emerging farmers

MICHIGAN INTER-TRIBAL LAND GRANT EXTENSION SYSTEM (MILES) / FEDERALLY RECOGNIZED TRIBAL EXTENSION PROGRAM (FRTEP) / SUSTAINABLE AGRICULTURE RESEARCH AND EDUCATION (SARE)

Sharing educational materials and resources supporting MILES, FRTEP, and SARE grants and programming, along with the free seed giveaway

MSU CENTER FOR REGIONAL FOOD SYSTEMS

Learn more about the mission to engage in applied research, education and outreach to develop regionally integrated, sustainable food systems

MY RIBBON CLOSET

Specializing in ribbon shirts and skirts, along with jewelry and crafting supplies

NATIVE AMERICAN FOOD SOVEREIGNTY ALLIANCE (NAFSA) – INDIGENOUS SEED KEEPERS NETWORK (ISKN)

Learn about efforts related to indigenous seed sovereignty education, food sovereignty, and intertribal knowledge exchange

NATIVE BLEND

Providing handcrafted soaps, herbs, candles, dreamcatchers, and jewelry

NONPROFIT LEADERSHIP, GLOBAL CULTURES, AND SOCIAL ENTERPRISE ONLINE PROGRAMS

Empowering nonprofit leaders with ethical, intercultural, and systems-based training to build more diverse, equitable, and inclusive organizations

PETEKKA MYCH

See beautifully beaded jewelry crafted by a mother-and-daughter team

REGALIA APPAREL

Offering hand-pressed apparel and accessories

ROBIN AND EVA MENEFFEE

Explore handcrafted black ash baskets and sewn items

TANYA'S COLORFUL CULTURE

Enjoy vibrant bead jewelry and art

UNIVERSITY OF MICHIGAN MATTHAEI BOTANICAL GARDENS AND NICHOLS ARBORETUM / U.S. NATIONAL SCIENCE FOUNDATION CENTER FOR BRAIDING INDIGENOUS KNOWLEDGES AND SCIENCE

Discover how gardens, education and research promote social and ecological resilience. Braiding Indigenous and Western science research, education and practice

WAAWIYEEYAA (THE CIRCLE)

Browse t-shirts, books, jams, dreamcatchers

WHITE FEATHERS DAUGHTERS

Shop Native American jewelry and handmade crafts

WIBA ANUNG

Learn about research and training to support the health and well-being of Indigenous children and families

SHELLEY SQUIRE

Explore jewelry and pieces incorporating spiritual herbal medicines and seeds



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