

Spring 2022

FOOD SUMMIT FINAL REPORT & RECAP

CAL POLY HUMBOLDT



Prepared by

Katie Koscielak
Sustainability Analyst



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REVIEW OF PAST HISTORY & CONTEXT

In Spring of 2021, Angelica Alvarez, a graduating senior student, submitted three ideas for funding to HEIF on behalf of El Centro during the typical Idea Paper solicitation period. (Read more about HEIF at <https://heif.humboldt.edu/welcome-heif>.)

These ideas were:

- Tote bags- purchase 30 tote bags printed with the cultural center logo and/or artwork designed by a person who works at the cultural centers on them
- LatinX Guest Speaker on Composting and Sustainability- funding for El Centro to invite (virtually or in-person) a Latinx speaker to talk about the importance of composting, sustainability, etc.
- Reusable utensils- batch of utensils to be purchased and disbursed to students at events, as well as reusable utensils to be permanently housed at El Centro

The HEIF Committee liked two of the three the ideas (Latinx guest speaker and reusable utensils) enough to allocate funding for one student position (at a rate of 10 hours per week) in Fall 2021 to develop these concepts by preparing more detailed plans, budget figures, and feasibility information in partnership with the student HEIF Development Manager (Lizet Burgueño). The selected student was Darin Torres, who was the employed team lead for El Centro. Lizet and Darin collaboratively developed a proposal to host a full suite of workshops and activities focused on "generating awareness of BIPOC contributions and knowledge of food and discussing how the campus community could build greater food resiliency and equity." (Read their [final proposal here](#).) In support of their developed proposal, the Committee then allocated \$29,100 for implementation of their vision during Spring 2022.



Local Food Community Organizations
at the Kick off Tabling Event
Photo credit Katie Koscielak, April 6, 2022

PARTNERS & BUDGET

Roles and responsibility during the implementation phase were established and/or came to fruition as follows:

Lead Planning Organization:

- El Centro

Funding Organization & Admin Support:

- HEIF
- Sustainability Office

Collaborating Host Organizations:

- Oh SNAP
- Umoja
- Green Campus
- Rou Dalagurr Food Sovereignty Lab
- La Comida Nos Une

Supporting Organizations:

- WRRAP
- Center for Community Based Learning
- Campus Event Services
- Social Justice Equity & Inclusion Center

HEIF Allocated
\$29,100
 to support Food Summit programming:

Spend Category	Amount
HEIF Student Wages	\$2,500
Food Sovereignty Lab Student Wages	\$3,500
Guest Speakers	\$3,000
Giveaway Items	\$8,000
Catering	\$2,000
Food Sovereignty Lab Indigenous Foods Festival 'Soft Launch'	\$10,000
Transportation to local farms	\$100
Total	\$29,100

SUMMARY OF IMPLEMENTATION



After funding was allocated by the HEIF Committee in December of 2021, the planning team (composed of aforementioned partners led by El Centro and HEIF) came back together to lock in final details and implement their vision for a suite of programs to be held during April of 2022. Ultimately the collaborating groups pulled together a multitude of speaker events, opportunities to volunteer in local gardens, social events with community tabling and networking opportunities, events where free food was served or made available, and hands-on workshops where participants could learn new skills or information.

Overall, the group hosted 22 discrete events and activities with nearly all achieving reasonable to high attendance. Activity formats were a mix of in-person, online, and hybrid.

Calendar of Events

Weds April 6	Thurs April 7	Fri April 8	Sat April 9	Sun April 10
-----------------	------------------	----------------	----------------	-----------------

11am- 1pm
The Quad
Community
Organization
Tabling Event

12pm- 1pm
Goodwin Forum
Free Lunch with
Documentary
Screenings

2- 3pm
Goodwin Forum
Food Career &
Networking Social

2:30pm
BSS 166
Workshop
Gathering for
Indigenous
Empowerment

5- 7pm
The JGC Dining Hall
Weigh the Waste
with Green Campus

10am- 2pm
Bayside Farm
Volunteer Day
with Oh SNAP & Umoja

11am- 12pm
Nelson Hall 106/ Hybrid
Virtual Guest Speaker
Caitlinn Hubbel: Methods
for getting a job in food
or agriculture

1- 2pm
Nelson Hall 106/ Hybrid
Virtual Guest Speaker:
Renée Byrd & Earthseed
Laboratories, "Growing
Abolition Ecologies: Black
Land Matters and
Healing Justice in a
More-than-Human
World"

11am
Native American
Forum & CCAT
hillside
Volunteering at the
Rou Dalagurr Food
Sovereignty Lab
Indigenous Garden

12pm- 3pm
Meet at Library
Circle
Field Trip to Local
Farms & Gardens
(Blue Lake
Rancheria and
Deep-Seeded
Farm)

Mon April 11	Tues April 12	Weds April 13	Thurs April 14	Fri April 15	Sat April 16	Sun April 17
-----------------	------------------	------------------	-------------------	-----------------	-----------------	-----------------

11am
Native American
Forum & CCAT
hillside
Volunteering at
the Rou Dalagurr
Food Sovereignty
Lab Indigenous
Garden

2- 3pm
Virtual Screening
Keynote Speech
by Naima
Penniman from
Soul Fire Farm

1pm
Virtual Screening
Food Sovereignty
Lab Keynote
Speaker Event with
with mak-
'amham!mak-
'amham/Cafe
Ohlone

7pm
Virtual Screening
Documentary Film,
Gather

10am- 2pm
Bayside Farm
Volunteer Day with
Oh SNAP & Umoja

2pm
Founders Hall
Courtyard
Ethnobotanical
Plants Tour

11am- 4pm
Wiyot Plaza at the
BSS & Native
American Forum
Indigenous Food
Festival with the
Rou Dalagurr Food
Sovereignty Lab &
Traditional
Ecological
Knowledges
Institute

Mon April 18	Tues April 19	Weds April 20
-----------------	------------------	------------------

10am
Native American
Forum & CCAT
hillside
Volunteering at
the Rou Dalagurr
Food Sovereignty
Lab Indigenous
Garden

12pm- 1:30pm
BSS 408
Medicinal
properties of
Plants workshop

12- 1pm
Goodwin Forum
Bring Your Own Pot for a
Plan Start

12- 1pm
Goodwin Forum
Free Lunch

ALL DAY
Virtual Screening on
Instagram
(@humboldttohsnap)
Cooking Demonstration
Vegan Potato Soup with
Oh SNAP & Associated
Students

INDIGENOUS FOODS FESTIVAL APRIL 16, 2022

One of the largest expenditures by HEIF on Food Summit programming was supporting an inaugural 'soft launch' of an Indigenous Food Festival for \$10,000. The program was brought to bear primarily by Native American Studies departmental research assistants Amy Ithurburn and Karley Rojas (with support from roughly 22 volunteers on the day of the event). They describe the event as follows: "On Saturday, April 16th 2022, the Rou Dalagurr: Food Sovereignty Lab and Traditional Ecological Knowledges Institute held the Indigenous Foods Festival, as part of the Cal Poly Humboldt's campus-wide Food Summit. This event was the first of an annual festival that the NAS department plans to hold each year, focusing on uplifting Indigenous food sovereignty across many regions. This inspiring event centered around the important work that folks across communities are doing to elevate Indigenous knowledges and foodways. This first festival was attended by over 350 people!

The event took place from 11 a.m. to 4 p.m. and featured an outdoor tabling area with 14 tribal and non-profit organizations and businesses from both our local and wider regions, offering demonstrations, informational materials, food, merch, and art. These organizations included: Blue Lake Rancheria, UIHS Potawot Community Food Garden, Tolowa Dee-ni' Nation, The California Indian Museum and Cultural Center, Save California Salmon, Centro Del Pueblo, Heyday Books: News from Native California, Native Women's Collective, The Food Sovereignty Lab, The Cultural Conservancy, Cooperation Humboldt, Foragers Gold LLC, SuWorhorm David Baldy, and Oceanside Jams."

Read what some guests said about this event:

"It was a great event with a wide variety of organizations, artists and community members. I really like the food demonstrations; it was amazing to taste acorns and the traditional teas. I think having booths with items to purchase to support local Native people, Tribes and organizations is wonderful."

"It reminds people that Native folks are still here and have always been here despite colonial efforts to erase them, their identities and culture."

"Having community events like this with so many people with wisdom to share, where Indigenous voices are uplifted rather than just studied, and having the space to be able to support Indigenous people in a respectful way that did not involve cultural appropriation is key."

"Building bridges between the university, Tribes, and the public is important for a resilient community."

"We all need the knowledge. We need to work together to repair our earth."

INDIGENOUS FOOD FESTIVAL PICTURES

Photos courtesy of the Rou Dalagurr Food Sovereignty Lab & Traditional Ecological Knowledges Institute.



RESULTS



Graduate student Marlene' Dusek teaches the "Gathering for Indigenous Empowerment" workshop to peer students on April 7, 2022.

Overall, the Food Summit was deemed a success, with good attendance and anecdotal stories from students that they enjoyed and got a lot out of their experiences participating in events and activities.

Fast Facts & Stats:

- 22 events held over 11 days
- Dates: April 6– April 20, 2022
- 775 attendees were recorded over the full scope of the Summit.

Outreach:

- El Centro hosted a webpage for the events at: lcae.humboldt.edu/food-summit.
- In addition, a living program was created in Google Docs and can be referenced [here](#).
- Copies of outreach materials were also posted at facilitymgmt.humboldt.edu/earth-week-every-week.



Students line up to grab their free lunch in Goodwin Forum on April 6, 2022 on the Kick Off Day. Catering was provided by Chartwells. Photo credit Lizset Burgueño.



Students gather for free lunch in Goodwin Forum on April 20, 2022 during the Close Out event. Catering was provided by Chartwells. Photo credit Katie Koscielak.

RESULTS CONTINUED



Facilitators of the Ethnobotanical Plant Tour Sandra Zepeda, Josefina Barrantes, and Karley Rojas (left to right), along with participants, pose in the Founders Hall courtyard on April 15, 2022. Photo credit Katie Koscielak.

Students reported that they especially enjoyed networking with community organizations. Workshops were generally attended at a successful and manageable level of between 5- 12 participants. Overall, tabling events and activities that served food turned out the highest numbers of engagement.



Vounteers at the Rou Dalagurr Food Sovereignty Lab Indigenous Garden pose for a photo on the hillside near CCAT.



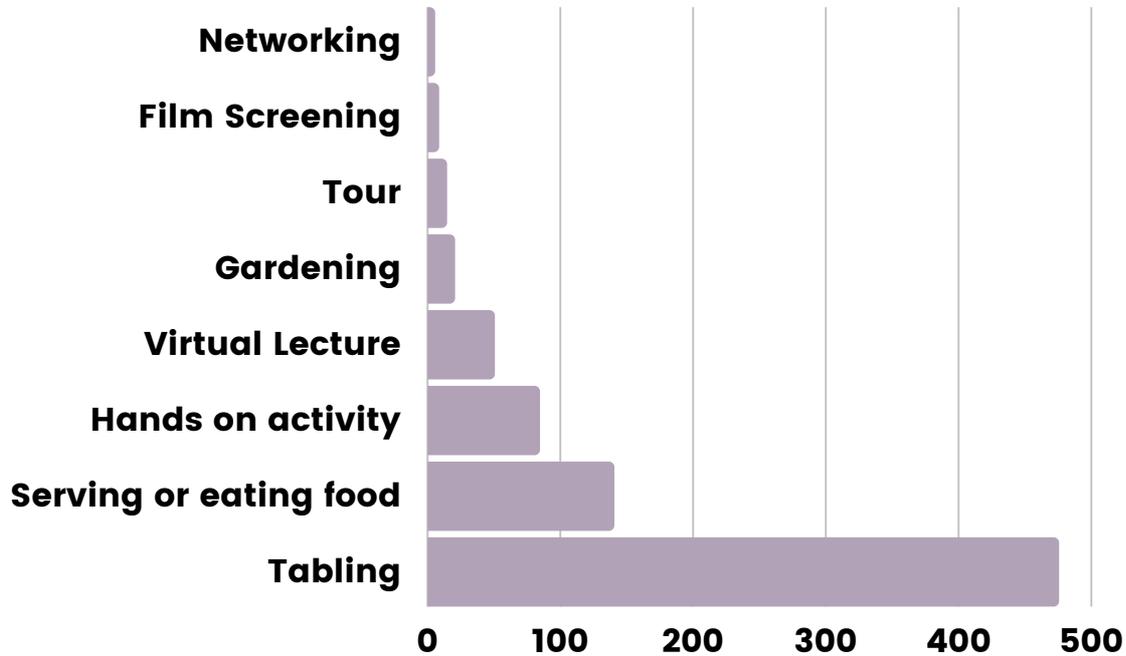
HEIF Development Manager Liszet Burgueño poses at the kickoff tabling event while being interviewed by The Lumberjack staff. Photo credit Katie Koscielak.



A.S. Environmental Sustainability Officer Zeen Vincent led a virtual cooking demonstration with Oh SNAP. Instagram engagement with the post is shown in screencapture above. Ingredient bags were provided at no cost to students by Oh SNAP for the first 40 registrants.

Attendance by Type of Event

The graph below shows which types of events had the highest attendance.



Press Coverage



Cal Poly Humboldt campus hosts Food Summit

Campus organizations and Humboldt community discuss food structures.

© Angel Barker April 14, 2022 Life & Arts

[Link to article in The Lumberjack:](#)
["Cal Poly Humboldt campus hosts Food Summit"](#)



Indigenous Foods Festival highlights the importance of food sovereignty

"I wanted to try and find some way to help this poisoned food system we have in America right now"

© Web Editor April 29, 2022 Life & Arts

[Link to article in The Lumberjack:](#)
["Indigenous Foods Festival highlights the importance of food sovereignty"](#)



[Link to article in El Leñador:](#)
["El Centro Leads Food Summit event until April 20"](#)

FINANCIALS

Item	Budgeted	Actuals	
		HEIF	Partner
HEIF student wages <small>*initially budgeted for El Centro student assistant</small>	\$2,500.00	\$0.00	\$850.00 <small>*El Centro</small>
Food Sovereignty Lab Student wages	\$3,500.00	\$3,500.00	\$2,000.00 <small>*NAS</small>
Guest Speakers	\$3,000.00	\$5,000.00	\$0.00
Giveaway Items	\$8,000.00	\$4,557.00	\$0.00
Transportation	\$100.00	\$0.00	\$0.00
Catering	\$2,000.00	\$1,975.00	\$1,330.00 <small>*Oh SNAP</small>
Food Sovereignty Lab Indigenous Food Festival	\$10,000.00	\$10,000.00	\$5,748.00 <small>*NAS</small>
Grand Total	\$29,100.00	\$25,032.00	\$9,928.00
		\$34,960.00	



**Figures have been rounded to the nearest dollar for simplicity

GIVEAWAY ITEMS

One expenditure category that student planners were particularly excited about were items that could be given to participating students so that they would actualize and/or become even more engaged in related topics of growing food, food justice, and making Black, Indigenous, and Latinx perspectives more visible in the contemporary food renaissance. As such, the group purchased 97 books, 100 reusable utensil packs, 99 pairs of gardening gloves, and student organization WRRAP put together 50 jars compost in order to encourage recipients to become actively involved in growing plants and engaging with food in their own homes and foodscapes. The purchased books were Black to the Land by Leah Penniman, The Humboldt Kitchen Gardener by Eddie Tanner, and Cooking the Native Way by the Chia Collective. Direct purchases were made as follows. Items that arrived in time were distributed to students in person at events and those leftover were mailed to activity registrants at their home address in June 2022.

Items	Vendor	Amount Spent
Book: Farming While Black by Leah Penniman (5 copies)	SoulFire Farms	\$160.97
Book: Farming While Black by Leah Penniman (33 copies)	NorthTown Books	\$2,240.69
Book: The Humboldt Kitchen Gardener by Eddie Tanner (24 copies)		
Book: Cooking the Native Way by Chia Collective (25 copies)		
Bamboo Gardening Gloves (99 pairs)	Safron USA sold through Amazon	\$1,082.37
Bamboo utensils (100 sets)	Chico Bag To-Go Ware	\$1,072.5
Grand total		\$4,556.53

LESSONS LEARNED & ROOM FOR IMPROVEMENT

In debriefing about the summit, partner planners put forth the following comments regarding room for improvement at future events:



No. 01 — Outreach

Need more robust coordination for marketing and outreach tasks and perhaps a focused team to design and distribute materials well in advance of events. This was the intention but execution was last minute.



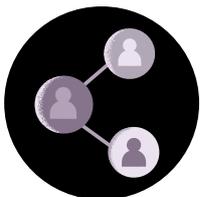
No. 02 — Planning Timeline

Need longer time period for planning & coordination; turning around the volume of activities implemented in just one semester was too fast. This could be accomplished by setting realistic timelines with the HEIF Committee during funding allocation & development.



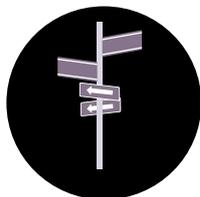
No. 03 — Keynote speakers

One of the biggest planning challenges was booking keynote speakers; planners should keep in mind that contracting negotiations take significant time and should plan in advance accordingly. Guest speaker planning was last minute, with Keynote Naima Penniman contract negotiations continuing up to the day before the event.



No. 04 — Networking and Tabling

There was a surprising amount of interest from students in networking with community organizations and attending open tabling events. These could be elevated in future programs. At least one student reported landing a summer internship from the kick off Community Organization tabling event.



No. 05 — Physical Signage

We received student feedback that more physical signage (A-frames on the day of events and hardcopy flyers) were lacking and would be helpful for wayfinding in the future.



No. 06 — Centralized Info Hub

In the future, planners should create one centralized hub for disseminating information about events (rather than the three different platforms used this year). Eventbrite might be a good tool for this purpose.

FUTURE STEPS

Across all events and activities, coordinators received substantial inquiry and interest from campus members and event attendees around making the Food Summit an annual event. If that were to be pursued by HEIF or any other organization, below are a few notes on preferred future steps:



Photo credit Cal Poly Humboldt Flickr.

Students propose Fall timing with events held earlier in the semester if a Food Summit was to be held in the future. Event should be mostly planned and coordinated in the prior Spring semester.



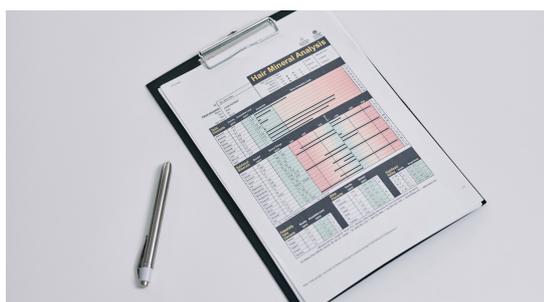
Photo credit Cal Poly Humboldt Flickr.

There is significant potential for building out a larger academic component in the future. A few ideas might include: offering a 1 unit course for attendees, or making the coordination of the event a class project.



Screenshots of distributed books.

Giveaway items (books, bamboo utensils, and gardening gloves), should be distributed in-person at future events. This did not happen for all items because they did not arrive in time for events. Many items were mailed to registrants at their home address over summer.



Stock photo from Canva.

Post-event assessment was lacking. Surveys should be distributed in-person at the conclusion of events. Surveys for Spring 2022 ([view survey here](#)) were distributed over summer to registrants for whom planners collected email addresses via RSVP forms.

ACKNOWLEDGEMENTS

Many individuals contributed their hard work and great ideas to the Food Summit. The program would not have been a success without contributions from each person.

Thank you to:

- Fernando Paz, El Centro
- Darin Torres, El Centro
- Rose Gibbens, El Centro
- Lizzet Burgueño, HEIF
- Katie Koscielak, HEIF & Sustainability Office
- Douglas Smith, Umoja
- Dakari Tate, Umoja
- May Patiño, La Comida Nos Une & Dept of Anthropology
- Susan Marshall, La Comida Nos Une & Dept of Forestry & Wildland
- Zeen Vincent, A.S. Enviro Sustainability Officer
- Krissi Fiebig, WRRAP
- Amy Ithurnburn, Food Sovereignty Lab
- Karley Rojas, Food Sovereignty Lab
- Dev Fields, Green Campus
- Amber Chung, Green Campus
- Ravin Craig, Oh SNAP
- Joanna Bundros, Oh SNAP
- Frank Herrera, Social Justice Equity Inclusion Center

All contributors are applauded for their ongoing efforts to elevate issues of food justice at Cal Poly Humboldt!



APPENDIX A

ATTENDANCE & COST DETAILS

Activity	Estimated # of Attendees	Cost to HEIF	Amount paid by Partner Org
Indigenous Food Festival *includes student wages to coordinate	350	\$13,500.00	\$7,748 *Native American Studies
Free Lunch, Kickoff Event	100	\$1,400.00	
Weigh the Waste	75	\$0.00	
Community Orgs Tabling Event	50	\$0.00	
Virtual Cooking Demo- Vegan Soup	40	\$0.00	\$555.00 *Oh SNAP
Virtual Keynote Naima Penniman	29	\$3,000.00	
Bring Your Own Pot (Plant Giveaway)	25	\$0.00	in kind donations *Green Campus & CCAT
Free Lunch, Closeout Event	20	\$500.00	
Gathering for Indigenous Empowerment	12	\$500.00	
Volunteering at the Rou Dalagurr Food Sovereignty Lab Indigenous Garden	12	\$0.00	
Virtual Speaker Renée Byrd "Growing Abolitionist Ecologies"	11	\$200.00	
Ethnobotanical Tours around campus	10	\$700.00	
Food Sovereignty Lab Keynote Speaker Event	10	included above *see row 1	
Bayside Farm Volunteer Days (lunch) *cost was for 45 lunches; extras were distributed to students through Oh SNAP	8	\$0.00	\$775.00 *Oh SNAP
Film Screening: Gather	8	\$500.00	
Medicinal Properties of Plants Workshop	7	\$100.00	
Food & Career Networking Social	5	\$75.00	
Field Trip to Local Farms	4	\$0.00	
Virtual Speaker: Caitlinn Hubbel	0	\$0.00	
Giveaway Items *includes 97 books, 100 utensils, 99 pairs gardening gloves, 50 jars compost	n/a	\$4,557.00	
Student wages- El Centro	n/a		\$850.00
Grant Total	776	\$25,032.00	\$9,928.00

INDIGENOUS FOODS FESTIVAL PROGRAM (1)



Rou Dalagurr:

Food Sovereignty Lab and Traditional Ecological Knowledges Institute's Indigenous Foods Festival

EVENT SCHEDULE

Wiyot Plaza

Food Sovereignty Tabling Fair

11 a.m. - 4 p.m.

- Rou Dalagurr Food Sovereignty Lab and Traditional Ecological Knowledges Institute
- The California Indian Museum and Cultural Center
- Save California Salmon
- Earthseed Laboratories
- Tolowa Dee-ni' Nation
- Blue Lake Rancheria
- Native Women's Collective: Acorn Demonstration
- Foragers Gold LLC
- The Cultural Conservancy
- UIHS Potawatow Community Food Garden
- Cooperation Humboldt
- Heyday Books: News from Native California

11:30 a.m.

Welcome

Dr. Cutcha Risling Baldy & Dr. Kaitlin Reed
Co-directors: Rou Dalagurr
Department of Native American Studies

Native American Forum

Food Sovereignty Discussion Panels

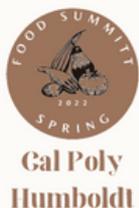
12 p.m. - 4 p.m.

BSS 166 Lecture Hall

Tending Nature Film Screenings

1 p.m. - 4 p.m.

INDIGENOUS FOODS FESTIVAL PROGRAM (2)



Rou Dalagurr:

Food Sovereignty Lab and Traditional Ecological
Knowledges Institute
Indigenous Foods Festival

Native American Forum Schedule

12 p.m.

Food Sovereignty - Food Futures Student Panel

Join the panels
live via Zoom!



<https://bit.ly/3DseJMp>

- History of the Food Sovereignty Lab
 - Carrie Tully, MA Environment & Community '21
 - Cody Henrikson, BA Marine Biology & Native American Studies
- Future of the Food Sovereignty Lab
 - Karley Rojas, BS Botany & Studio Art '21
- Why Food Justice on Campus?
 - Lízset Burgueño, BS Environmental Resources Engineering '22
- Q&A

1:30 p.m.

California Indian Museum and Cultural Center: Cultivating Original Food Leaders

3 p.m.

Save California Salmon: Advocating for Indigenous Futures: Traditional Ecological Knowledge & Water Protection in the Classroom

INDIGENOUS FOODS FESTIVAL PROGRAM (3)



Rou Dalagurr:

Food Sovereignty Lab and Traditional Ecological
Knowledges Institute

Indigenous Foods Festival

TENDING NATURE

Join the screenings
live via Zoom!



<https://bit.ly/35suTch>

Screenings in BSS 166 Lecture Hall
30 minute short films followed by discussions

1 p.m.

Healing the Body with United
Indian Health Service

1:30 p.m.

Short Discussion:

Jude Marshall

Community Nutrition Manager, UIHS

2 p.m.

Protecting the Coast with the
Tolowa Dee-ni'

2:30 p.m.

Short Discussion:

Loren Me'-lash-ne Bommelyn

Tolowa Dee-ni' Nation

3 p.m.

Cultivating Native Foodways with
the Cultural Conservancy

3:30 p.m.

Short Discussion:

Evie Ferreira

Native Foodways Manager, The Cultural
Conservancy

Tending Nature is a free series
produced by KCET. To see all of
the episodes, visit their website:



FULL SUITE OF ACTIVITY FLYERS (1)

CAL POLY HUMBOLDT
FOOD SUMMIT

CAMPUS AND COMMUNITY TABLING

APRIL 6TH 11 AM TO 1PM ON THE UPPER
QUAD

For more information about the food summit please
go to <https://lcae.humboldt.edu/food-summit>

**PARTNERS WHO WILL TABLE,
AND MANY MORE!**




*Dear Students:
Join us for Free
Lunch &
documentaries
about food justice*





**WEDNESDAY
APRIL 6TH, 2022**

**GOODWIN FORUM
12- 1PM**

THE CAL POLY HUMBOLDT FOOD SUMMIT
PRESENTS:

NETWORKING AND SOCIAL MIXER

A CHANCE FOR CAL POLY HUMBOLDT STUDENTS TO
COME AND LEARN ABOUT JOBS AND CAREERS IN THE
FOOD AND AGRICULTURE FIELD
COME MEET REAL EMPLOYERS AND ENJOY FREE FOOD!
APRIL 6TH 2-3 PM THE GOODWIN FORUM.



WEIGH THE WASTE

APRIL 7 & 21, 2022
5-7 PM
IN THE J DINING HALL

HOSTED BY GREEN CAMPUS
IN COLLABORATION WITH
Chartwells
AND THE FOOD SUMMIT




ACTIVITY FLYERS CONTINUED (2)



Rou Dalagurr
Food Sovereignty Lab & Traditional Ecological Knowledges Institute

Indigenous Foods Festival In-Person Activity

THIS ACTIVITY IS A PRE-REQUISITE FOR OTHER FOOD SUMMIT WORKSHOPS

Gathering for Indigenous Empowerment

Thursday, APRIL 7th
2:30 p.m. PST, BSS 166

Join us for the Indigenous Foods Festival activity with **Marlene' Dusek** and Karley Rojas! Please wear woodland-appropriate shoes, and long-sleeve/long-pant protective clothing. We will be gathering blackberry leaves to gift to the Wiyot Tribe.

REGISTER HERE!

<https://hsu.link/gatheringforindigsum>

Activity will discuss approaching relationships with landscape in a good way - a way that respects Indigenous sovereignty and self-determination of land. **Marlene' Dusek** (Payómkawichum, Kúupangawish, Kumeyaaay) is a graduate student with the Environment and Community Program, a member of the Lab's Steering Committee, and a Traditional Gatherer and Plant Medicine Practitioner.

PRESENTED WITH

Gal Poly Humboldt

RECORDING & ASSESSMENT WILL BE AVAILABLE

Funded by the Humboldt Energy Independence Fund (HEIF) & Donors like you!

Join us at the Bayside Farm for volunteer drop-in hours!

When: April 8th & 15th 10am-2pm
Where: 930 Old Arcata Rd, Arcata, CA 95521

- Attendees must sign liability waivers, will be provided on site
- 20 lunches will be provided on a first come first serve basis. Lunches will be vegan & vegetarian
- A tour will be provided of the area

Examples of volunteer projects:

- Working on the compost heaps
- Planting
- Whatever else needs to be done in the space

Event supported and led by:

HUMBOLDT STATE UNIVERSITY
OhSNAP!
Student Food Programs


Office of Sustainability


Funded by the Humboldt Energy Independence Fund (HEIF) & Donors like you!

Guest Speaker

CAITLINN HUBBELL

Caitlinn Hubbell from Purdue will discuss methods for students to pursue a job or graduate studies in Food Science.

April 8, 2022
11am - noon
Talk will be screened virtually & at on campus (Cal Poly Humboldt) in Nelson Hall East 106

Register at
<https://hsu.link/caitlinnhubbell>





Growing Abolition Ecologies: Black Land Matters and Healing Justice in a More-than-Human World

Keynote Zoom Webinar
Friday, April 8th, 1 p.m. - 2 p.m.
Screened live in Nelson Hall 106

with
Dr. Renée Byrd
Earthseed Laboratories
Department of English

Introduction by **Dr. Deepti Chatti**
Department of Environmental Studies




REGISTER HERE!


PRESENTED WITH

Gal Poly Humboldt

Funded by the Humboldt Energy Independence Fund (HEIF) & Donors like you!

ACTIVITY FLYERS CONTINUED (3)

CAL POLY HUMBOLDT
SPRING 2022 FOOD SUMMIT



FIELD TRIP TO BLUE LAKE RANCHERIA AND DEEPSEEDED FARM

APRIL 10TH 12 PM TO 3 PM
LED BY PROF. SUSAN MARSHALL
MEET AT LIBRARY CIRCLE
TRANSPORTATION PROVIDED!
REGISTER at
hsu.link/farmtours-bluelakerancheria-deepseeded





Rou Dalagurr
Food Sovereignty Lab & Traditional
Ecological Knowledges Institute

INDIGENOUS GARDEN

@ CCAT,
Behind the FSL
APRIL IN-PERSON
VOLUNTEER DAYS

Sunday, April 10th 11 am- 1 pm
Tuesday, April 12th 11 am - 12 pm
Tuesday, April 19th 10 am- 11 am
Sunday, April 24th 11 am- 1 pm
Tuesday, April 26th 11 am- 12 pm

You must register as a volunteer to participate

STUDENT REGISTRATION: <https://forms.gle/LEN7R6jkjfxGJSVK9>

COMMUNITY MEMBER
REGISTRATION: <https://forms.gle/RVioeuROEBRrVSo8>



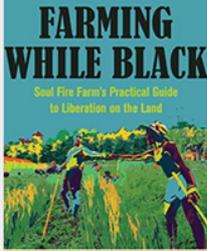


Naima
Penniman
OF SOUL
FIRE FARM



April 12, 2022
2-3pm

REGISTER FOR THIS VIRTUAL TALK AT
[HSU.LINK/NAIMAPENNIMAN_FOODSUMMITKEYNOTE](https://hsu.link/naimapenniman_foodsummitkeynote)



Food Summit KEYNOTE SPEECH

Naima Penniman is a freedom-forging futurist rooted in her ancestors' brilliance. She is a devotee of seeds, a soulful story teller, a multidimensional artist, movement builder, medicine grower, healer, and educator. Life-long lover and defender of the Earth, Naima dedicates her creativity and community-building skills to regenerate practices towards planetary interdependence.




Rou Dalagurr
Food Sovereignty Lab & Traditional
Ecological Knowledges Institute

mak-'amham

Wednesday, APRIL 13th
1 p.m. PST

Join us for the **Indigenous Foods Festival**
Keynote Webinar discussion with
mak-'amham!

REGISTER
HERE!

<https://bit.ly/3gC3jkd>

ABOUT
MAK-'AMHAM
mak-'amham (*makh-am-haam*) means **our food** in the Chocheño Ohlone language. We are an Ohlone cultural institution empowering our community with tradition—and we teach the public, through taste, of our unbroken roots'.




Funded by the Humboldt Energy Independence Fund (HEIF) & Donors like you!

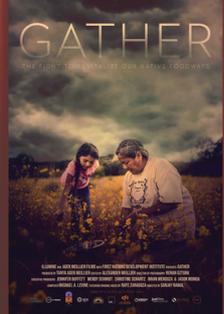
ACTIVITY FLYERS CONTINUED (4)



Rou Dalagurr
Food Sovereignty Lab
Spring 2022 Online Film Series

REGISTRATION: <https://forms.gle/Utd3SUCCF89LJqY27>

FEATURE FILM
Thursday, April 14th @ 7pm pst



'Gather' is an intimate portrait of the growing movement amongst Native Americans to reclaim their spiritual, political and cultural identities through food sovereignty, while battling the trauma of centuries of genocide. Gather follows Nephi Craig, a chef from the White Mountain Apache Nation (Arizona), opening an indigenous café as a nutritional recovery clinic; Elsie Dubray, a young scientist from the Cheyenne River Sioux Nation (South Dakota), conducting landmark studies on bison; and the Ancestral Guard, a group of environmental activists from the Yurok Nation (Northern California), trying to save the Klamath river.

Featuring: Opening Discussion with Nephi Craig, chef from the White Mountain Apache Nation

Door prizes! 5 lucky audience members will win a package of acorn bites! 3 will win indigenous bars!

PRESENTED WITH



Gal Poly Humboldt

* A PRE-REQUISITE FOR THIS CLASS IS 'GATHERING FOR INDIGENOUS EMPOWERMENT'*
RECORDING & ASSESSMENT IS AVAILABLE
Contact kr228@humboldt.edu

Ethnobotanical Plants Tour

Friday, APRIL 15th
2 pm, Founder's Hall Courtyard

Join us for the **Food Summit** activity. We will be walking a route of campus and discussing selected plant relatives consistent with the information presented in the 'Foraging Edible Landscapes at Humboldt State University' course. Information for each plant will include: Identifying physical characteristics of the plant, Edible/medicinal aspects, Origin/where it has been introduced/if it's a non-native prolific grower.

REGISTER HERE!



<https://forms.gle/MK8R0oGDuqk2gms>



Gal Poly Humboldt



Rou Dalagurr
Food Sovereignty Lab & Traditional Ecological Knowledges Institute

SAVE THE DATE!

SATURDAY, APRIL 16th

Indigenous Foods Festival
11 am - 4 pm PST

IN-PERSON at **Wiyot Plaza**
The Native American Forum and BSS Courtyard @ Cal Poly Humboldt, Union/E 16th Street

OUR EVENT REQUIRES PROOF OF VACCINATION FOR ENTRY & HIGHLY ENCOURAGES MASK USE

FEATURING
Indigenous organizations, food producers, food vendors, hands-on activities, music, speakers, discussion panels, and more!

PRESENTED WITH



Gal Poly Humboldt

DONATE to support this event and others!



<https://hsu.link/fsl>

Funded by HEIF, Native American Agricultural Fund and Donors Like You!



Rou Dalagurr
Food Sovereignty Lab & Traditional Ecological Knowledges Institute

Indigenous Foods Festival Hybrid Activity

* A PRE-REQUISITE FOR THIS CLASS IS 'GATHERING FOR INDIGENOUS EMPOWERMENT'*

Medicinal Properties of Plants Workshop

Tuesday, APRIL 19th
12-1:30 p.m. PST, BSS 408

Participants will receive oxymels & recipe cards!

Join us for the **Indigenous Foods Festival** activity in-person & online with Evie Ferreria & Karley Rojas!

REGISTER HERE!



<https://bit.ly/PlantMedicineITF>

ACTIVITY
We will introduce participants to herbalism in an Indigenous-facing modality, discuss the history of herbalism, touch upon herbal energetics and actions, and food as medicine. We will focus on specific plant species that are accessible with which participants can start forming a relationship, demonstrate oxymel preparation. Participants will receive their own oxymel sample to take home, and a recipe card.

PRESENTED WITH



Gal Poly Humboldt

Funded by the Humboldt Energy Independence Fund (HEIF) & Donors like you!

ACTIVITY FLYERS CONTINUED (5)







Dear Students:
Join us for free lunch & snacks to close out the 2022 Food Summit!

**WEDNESDAY
APRIL 20TH, 2022**

**NELSON HALL
EAST 106
12- 1PM**



**Bring Your Own Pot
on the Art Quad**

APRIL 20, 2022
12pm- 1pm:

Bring your own plant container and receive a vegetable start to get going on your spring/summer garden!

Hosted by:





Free ingredients provided for those that sign up!

Sustainable & Vegan!

Celebrate Earth Week with us!

**POTATO SOUP COOKING CLASS
WITH A.S. ENVIRONMENTAL
SUSTAINABILITY OFFICER, ZEEN!**

Sign-Up Form can be found in @humboldtolsnap IG linktree

THE END.



Contact the author of this report:

Katie Koscielak

Sustainability Analyst

kmk928@humboldt.edu

Office phone: 707-826-5945

1 Harpst Street, Arcata, CA 95521

Facilities Management, Room 113



Katie Koscielak serves the Cal Poly Humboldt campus as a full time sustainability analyst and coordinator. Her job is couched in the division of Administrative Affairs within the Facilities Management organization but she frequently partners on projects across divisions and working units on campus. She assisted in bringing the Food Summit to fruition by way of her staff administrative assignment to support HEIF activities, her supervisory duties for student employees, her work as an advisor to student groups such as the Earth Week Every Week Committee, and via her charge to integrate sustainability to all facets of campus operations and life. Food justice is a cause dear to her heart.