



Native Farm-to-School Program

Designing for Food Sovereignty in Native Farm-to-School Program Planning

WEBINAR 1

MAY 29, 2025

WELCOME

This webinar is being recorded

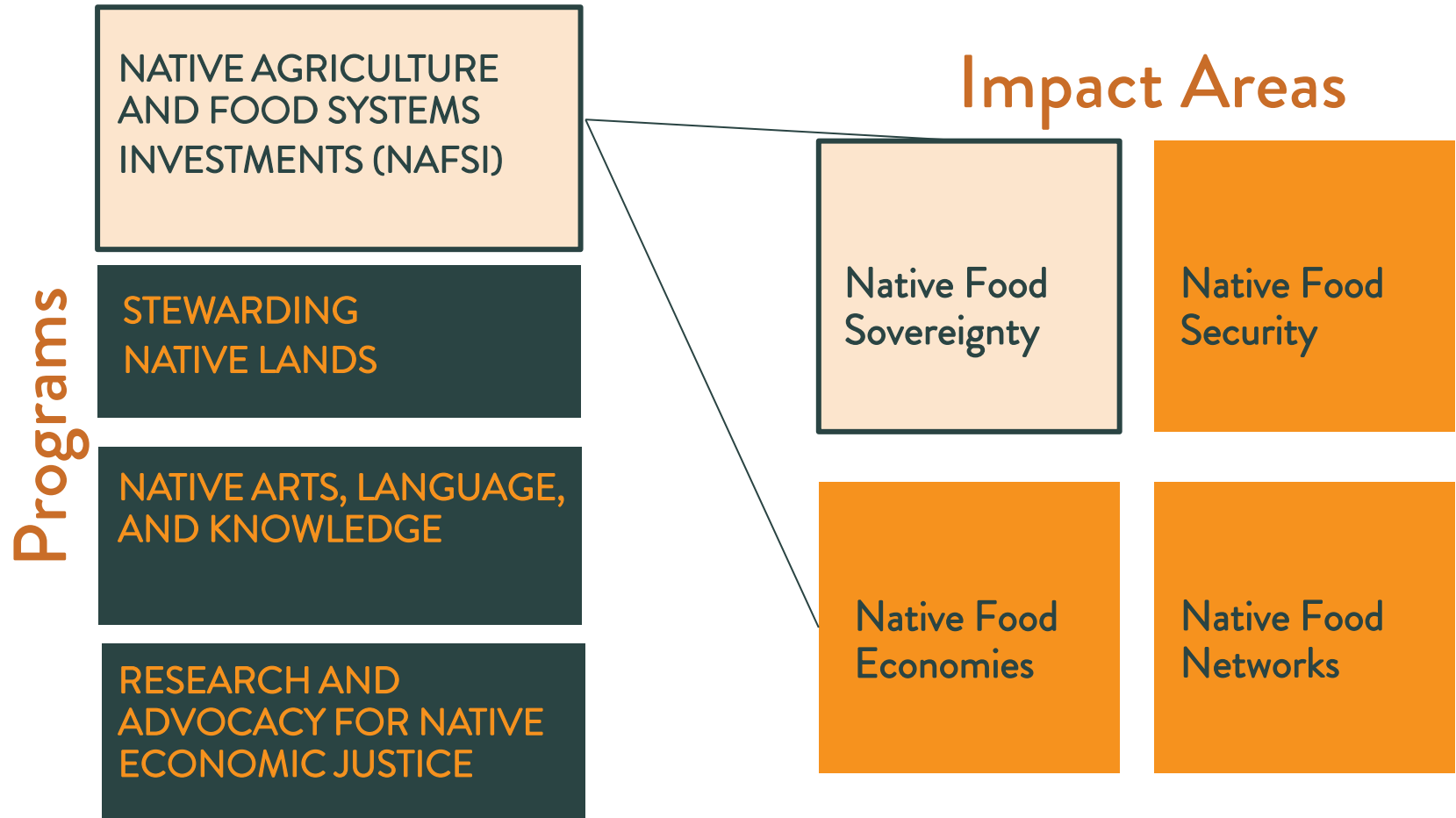
Please use the Q&A button to type any questions you have for our presenters

We will have a dedicated time at the end of Webinar (after the presentations) to answer questions as time permits

Use the chat box to comment or contact our staff if you are having technical difficulties

- 01** Overview of Native Farm-to-School Program Planner
- 02** Bidii Baby Foods
- 03** Yakama Nation Head Start
- 04** Texas Tribal Buffalo Project
- 05** Tagata Moana Hui Foundation
- 06** Q & A Session

FIRST NATIONS PROGRAMS



OUR NF2S TEAM



Richard Elm-Hill
(Oneida Nation)
First Nations Associate
Director

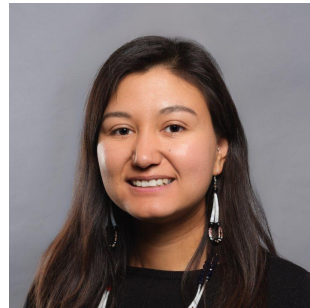


Cetan Christensen
(Oglala Lakota)
First Nations Program
Officer



Nicole Benally
(Dine'/Navajo Nation)
First Nations Consultant

Ph.D. Candidate,
University of Montana



Leah Simeon
*(Spokane Tribe, Pauquachin
First Nation)*
First Nations Consultant

Director of Curriculum Development at
Sister Sky Inc.



Puanani "Pua" Apoliona-Brown *(Kanakanaka
Maoli/Native Hawaiian)*
First Nations Consultant for Policy
Research

M.A. Food Studies, New York University

Native Food Sovereignty for Native Youth

USDA Food and Nutrition Service – \$500,000 Implementation Grant

Grant Focus:

Support for Native Farm to School programs across Indian Country

Key Elements:

- Traditional foods, practices, language, and land stewardship
- Indigenous knowledge integrated into youth education

Activities:


- Educational webinars
- In-person gathering at the **Food Sovereignty Summit**
- Technical assistance using the **Native Farm to School Program Planner**

Deliverables:

- Evaluation Report
- Research Report on Tribal, community, state, and federal policies




NF2S Grantees



Suquamish Indian Tribe
Suquamish, WA

THE SUQUAMISH TRIBE

Azure Boure
aboure@suquamish.nsn.us



Yakama Nation Head Start
Wapato, WA

Christina Talley
christina_palka@yakama.com



The KIDS CO/OP
Polson, MT

Creating Action For KIDS & COMMUNITY

Jason Moore
jjasonmoore@gmail.com



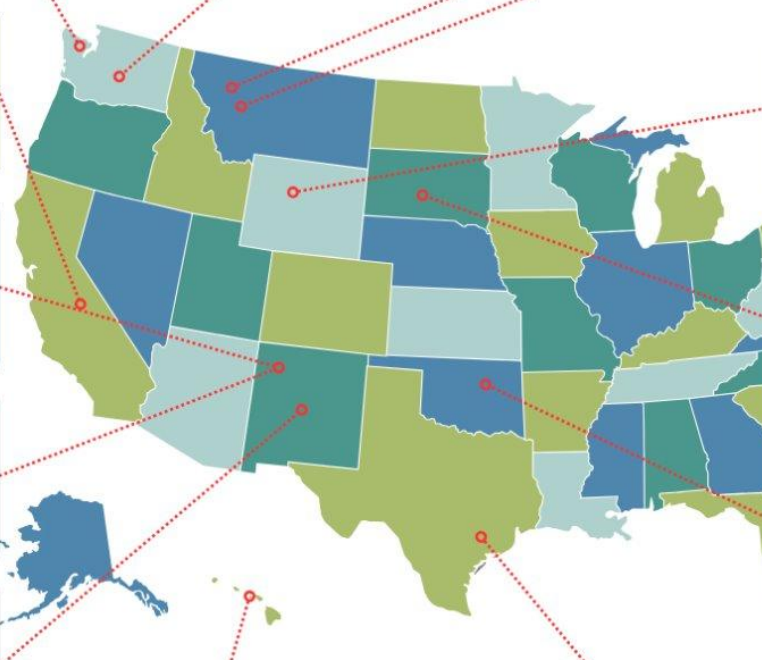

Helena Indian Alliance
Helena, MT

Linda Kinsey
lkinsey@hia-mt.org



Cold Springs Rancheria of Mono Indians
Tollhouse, CA

Timothy Lee
timothy.lee@coldspringsrancheria.gov

Center for Popular Research, Education and Policy
Wind River Reservation, WY

WIND RIVER FOOD SOVEREIGNTY PROJECT

Kelly Pingree
yellowbead62@gmail.com



Bidii Baby Foods
Shiprock, NM

BIDII BABY FOODS
PROCESSED - ORGANIC

Zachariah Ben
bidiibabyfoods@gmail.com



Cheyenne River Sioux Tribe Buffalo Authority Corporation
Cheyenne River Reservation, SD


Irona Howe
irona.howe@gmail.com



ToohBAA
Shiprock, NM

TOOHBI SIMANHOOT'U' ANAAY'U' ALLIHOOT'U' TOOHBA

Duane "Chilli" Yazzie
chilli_yazzie@hotmail.com



Pawnee Seed Preservation Society

Pawnee Seed Preservation Society

Cory DeRoin
corylderoin@gmail.com



Pueblo Resurgents
Isleta Pueblo, NM

Daryl Lucero
puebloresurgents@gmail.com



Tagata Moana Hui Foundation
Honolulu, HI

Chantelle Matagi
admin@tagatamoanahui.org



Texas Tribal Buffalo Project
Waelder, TX

TEXAS TRIBAL BUFFALO PROJECT

Lucille Contreras
lucille@texastribalbuffaloproject.org

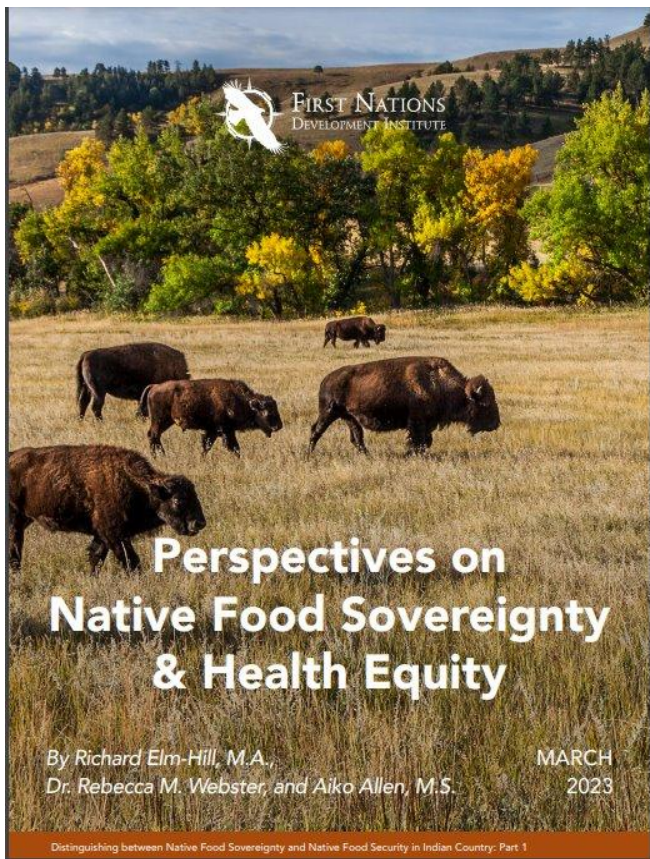


Farm to School First Nation Grantees



FIRST NATIONS DEVELOPMENT INSTITUTE

Native Food Sovereignty

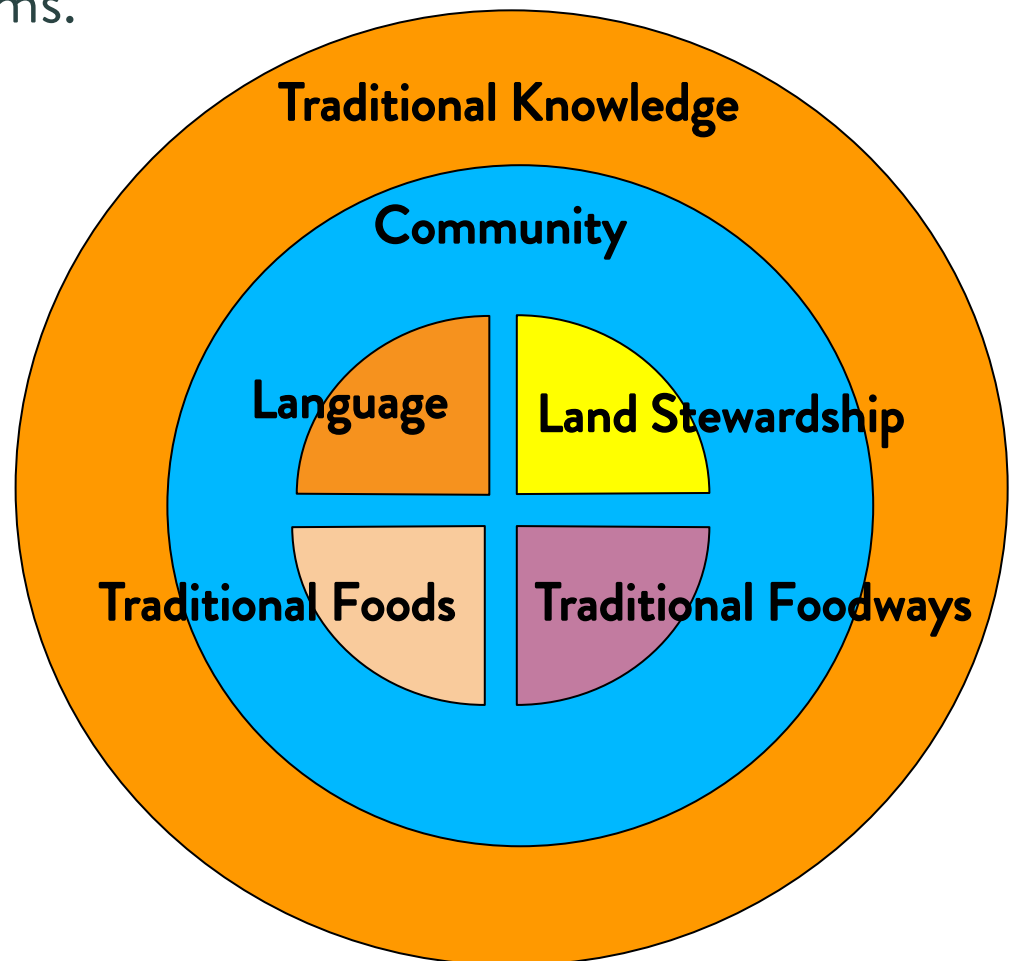
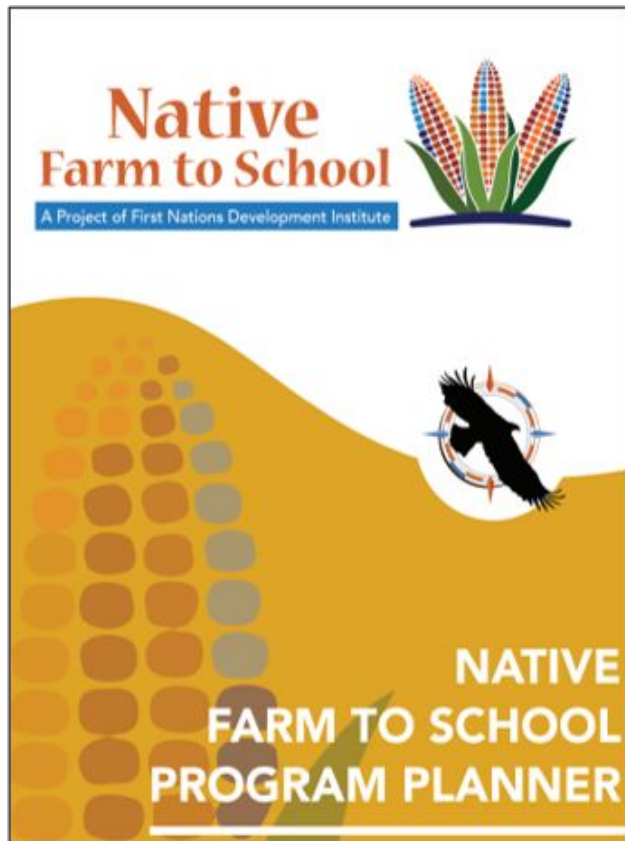


"the right of American Indians, Alaskan Natives, and Native Hawaiians to produce their own traditional foods on their own lands to sustain themselves, their families, and their communities."

(First Nations Development Institute, 2023)

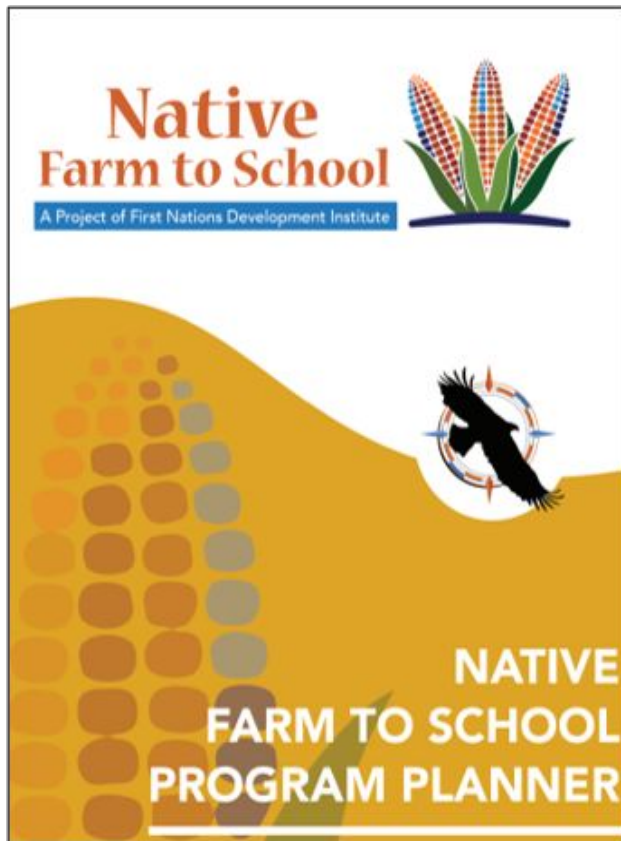
NF2S Program Planner

Visual and adaptive framework for Food Sovereignty-focused Native Farm to School programs.



NF2S Program Planner

Visual and adaptive framework for Food Sovereignty-focused Native Farm to School programs.



COMMUNITY			
PROGRAM GOAL			
	TOPIC	OBJECTIVE	RATING
A			1 2 3 4 5
B			1 2 3 4 5
C			1 2 3 4 5

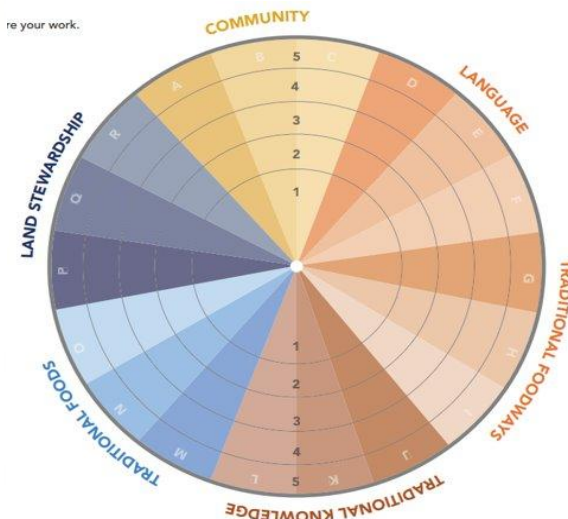
TRADITIONAL FOODWAYS			
PROGRAM GOAL			
	TOPIC	OBJECTIVE	RATING
D			1 2 3 4 5
E			1 2 3 4 5
F			1 2 3 4 5

TRADITIONAL KNOWLEDGE			
PROGRAM GOAL			
	TOPIC	OBJECTIVE	RATING
G			1 2 3 4 5
H			1 2 3 4 5
I			1 2 3 4 5

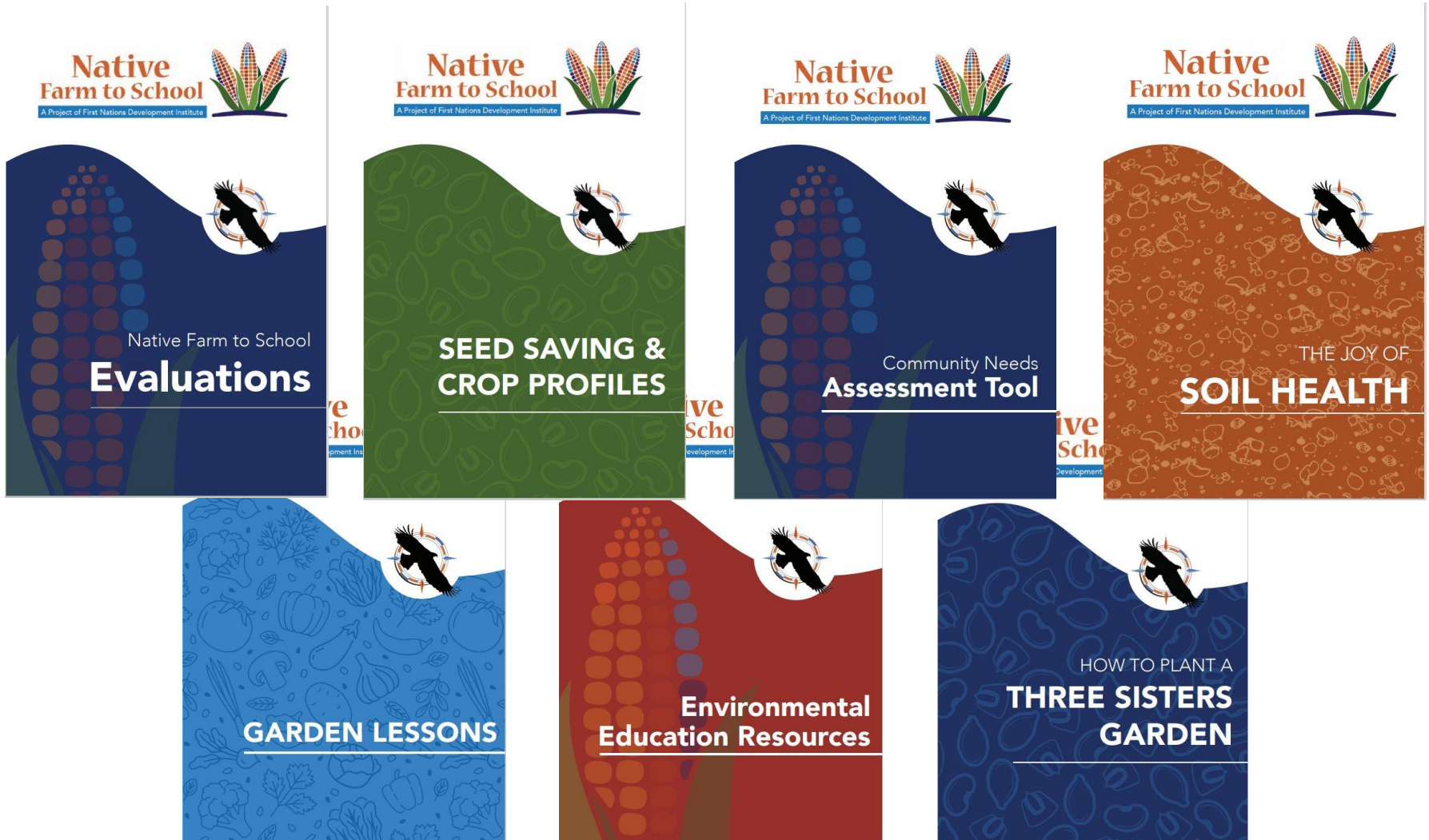
TRADITIONAL FOODS			
PROGRAM GOAL			
	TOPIC	OBJECTIVE	RATING
J			1 2 3 4 5
K			1 2 3 4 5
L			1 2 3 4 5

LANGUAGE			
PROGRAM GOAL			
	TOPIC	OBJECTIVE	RATING
M			1 2 3 4 5
N			1 2 3 4 5
O			1 2 3 4 5

re your work.



NF2S Educational Booklets





Native Farm-to-School Program
Bidii Baby Foods

Bidii Baby Foods



We are passionate parents and farmers seeking to build a sustainable baby food business that nourishes our children with organic ancestral foods. Producing and marketing these foods to young children and scaling up production to meet the demand of all Indigenous children will have a huge return on investment over time.



OBJECTIVES

Bidii Baby Foods aimed to achieve the following objectives with Native Farm to School funding:



Sell 1 ton of traditional Indigenous foods to local/tribal schools, early childhood programs and/or food banks.



Develop 4+ traditional food recipes will have been developed and implemented at local tribal schools.



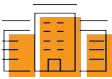
Native Farm to School implementation packet will be completed and shared with at least 3 local/tribal schools, including a sourcing plan, draft procurement policy, draft procurement contracts and student survey tools.

ACHIEVEMENTS

Bidii Baby Foods achieved the objectives over the past year:



We sold approximately 90% of our inventory (1.5 tons) to local schools, childcare programs and food banks this year through the USDA's LFS/LFPA program.



We hosted over 200 K-12 students onsite at the farm, where they engaged in hands on traditional food preparation and land based learning. We also shared recipes on our website, at community events (Navajo Nation Kids Day, Shiprock Farmers Market, etc.) and with several local schools during in-classroom presentations. New recipes were developed (and adapted) in partnership with Tumbleweed Nutrition.



We have completed a draft toolkit written for Indigenous farmers as the primary audience. Final draft will be completed in June.



KEY TAKEAWAYS

NF2S post- LFS/LFPA

- Less funding available to schools, food banks, etc. will reduce their ability to purchase locally grown/traditional foods. New funding streams are needed.

Support for Farmers

- The toolkit we developed can help answer most NF2S FAQs, and assist farmers in navigating ways to initiate institutional sales and build capacity.

Support for Schools

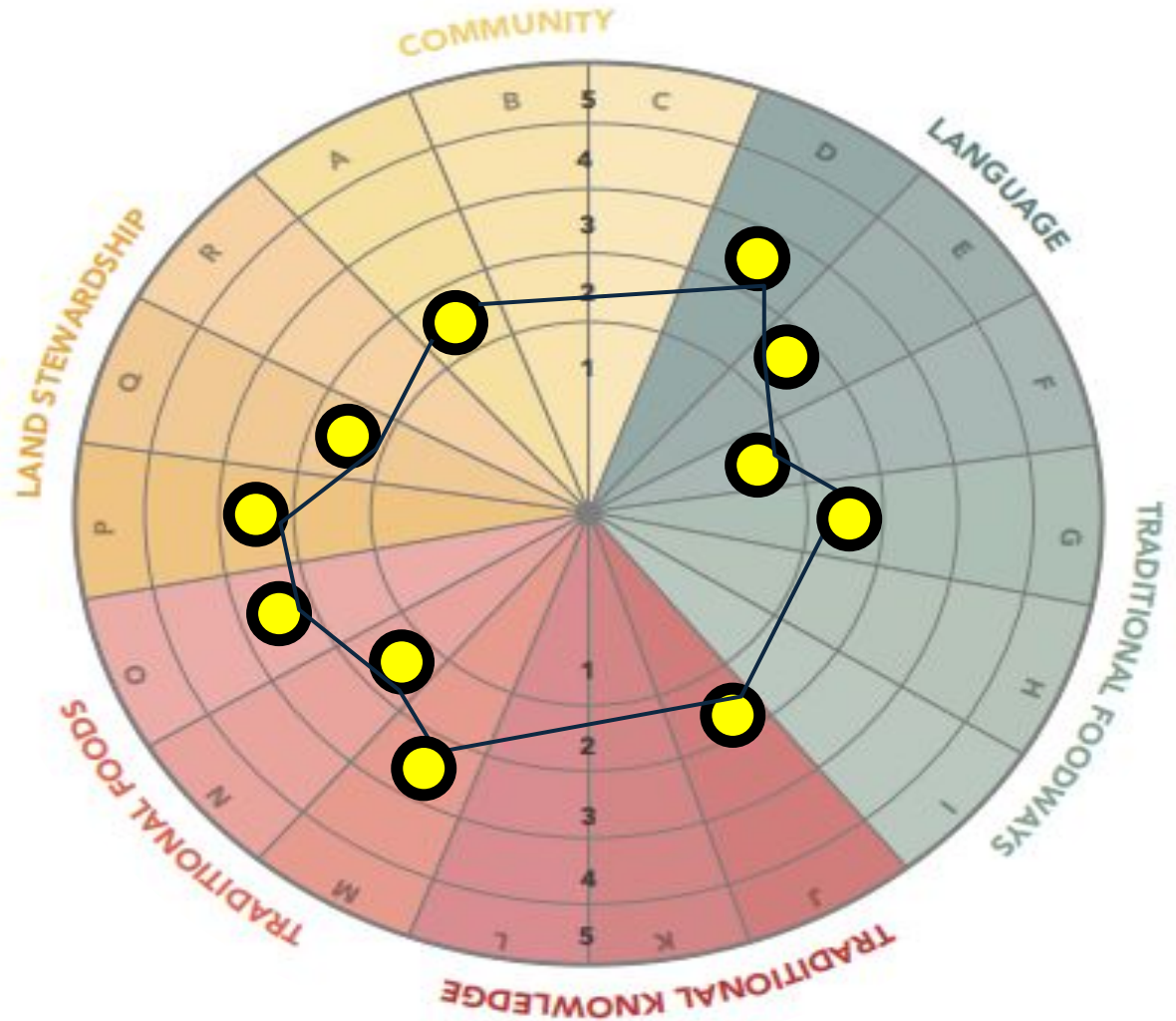
- Partnerships with Indigenous dietitians can help get traditional foods NSLP approved and featured in school meals more frequently.



Bidii Baby Foods

This circle helps us visualize how interconnected our work is, as well as areas that are closer to or further from the center.

This allows us to set our priorities and timelines in accordance to the growth and more balanced circle we hope to achieve by the end of this upcoming fiscal year.



A stylized, dark red silhouette of an eagle's head is positioned on the right side of the image, facing left. The eagle's beak is open, and its feathers are depicted with sharp, pointed shapes. The background is a solid dark red color.

Native Farm-to-School Program
Yakama Nation
Head Start

A hand is shown holding a green leaf, with the background filled with dense, dark green foliage. The lighting is natural, highlighting the texture of the leaves and the skin of the hand.

YAKAMA NATION HEAD START

INTEGRATING TRADITIONAL FOOD KNOWLEDGE IN EARLY LEARNING

FIRST NATIONS NATIVE FOOD TO SCHOOL GRANT ACTIVITIES

PRESENTED BY: CHRISTINA TALLEY



ABOUT YAKAMA NATION

Population: 31,591*

The Yakama Indian Reservation spans over 1.2 million acres, making it one of the largest in the Pacific Northwest.

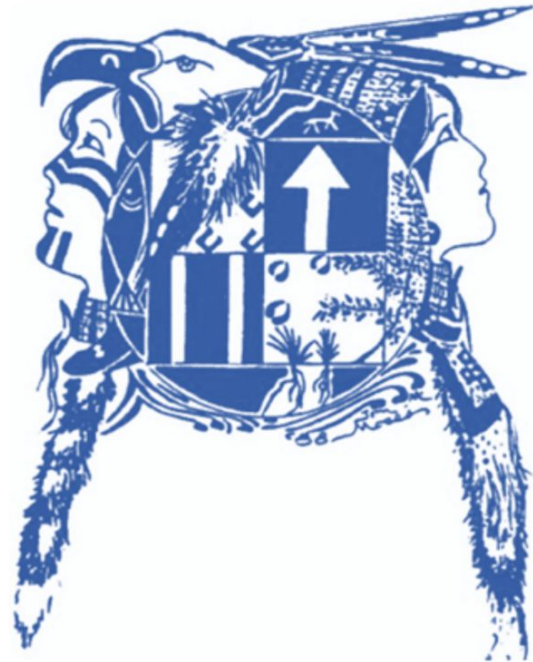
Established under the Treaty of 1855, the Confederated Tribes and Bands of the Yakama Nation united 14 distinct tribes and bands, including the Yakama, Klickitat, Walla Walla, and Wanapum peoples.

*As of the US Bureau Census of 2020

YAKAMA NATION HEAD START

TEACHING CHILDREN, REACHING FAMILIES

Yakama Nation Head Start implements quality early childhood education, culture, language, and continuous support to empower diverse Native children and families.





T'MISH FIELD TRIP

CHOKECHERRY PLANTING

Head start students had a chance to give back to their White Swan community by planting t'mish in an area that had been devastated by a wildfire and decimated one of the plants considered a First Food. Yakama Nation Head Start was gifted 12 t'mish trees to plant at our centers.

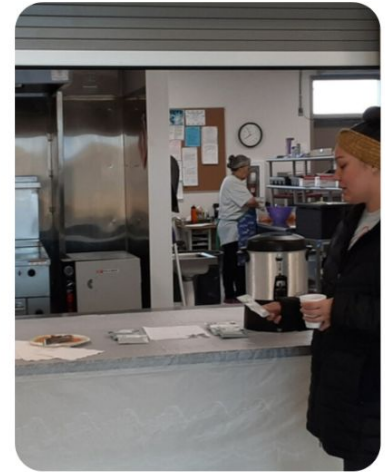


NATIVE INFUSION

We brought Tahoma Peak Solutions in to train us on Native Infusion: Re-Think Your Drink. Mariana Harvey and Shanoa Pinkham presented and taught us about nettle, cedar, dandelions, and rose; they taught us how to incorporate these into our every day lives and how to incorporate into our menus.

They came back a second time to teach our community about these amazing plants.

PEPPY NETTLE TEA



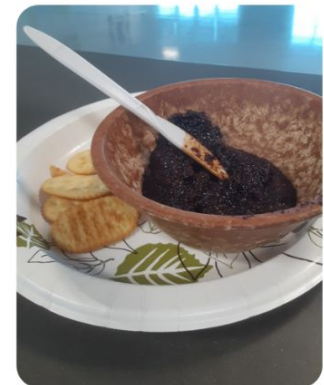
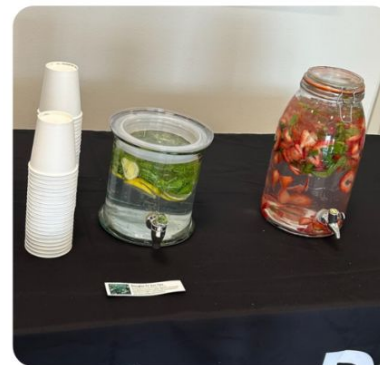
Incorporating what we learned at the Native Foods Sovereignty Summit in Suquamish, we helped the children make peppy nettle tea to take home. Additionally, we brewed peppy nettle tea for parents and visitors to try.

ACTIVITIES

Rose Hip Jam and Infused water provided at snack for the children

Storytelling

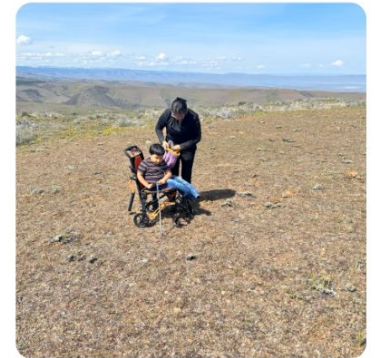
- How the Nettle Saved the People
- Tmish



FIELD TRIP & FEAST

This year, Yakama Nation Head Start proudly hosted its first Root Feast since before the pandemic, celebrating the gathering of one of our First Foods, traditional roots.

Each spring, three culturally significant roots are harvested: Pyaxi, Panku, and Sikayiwa.

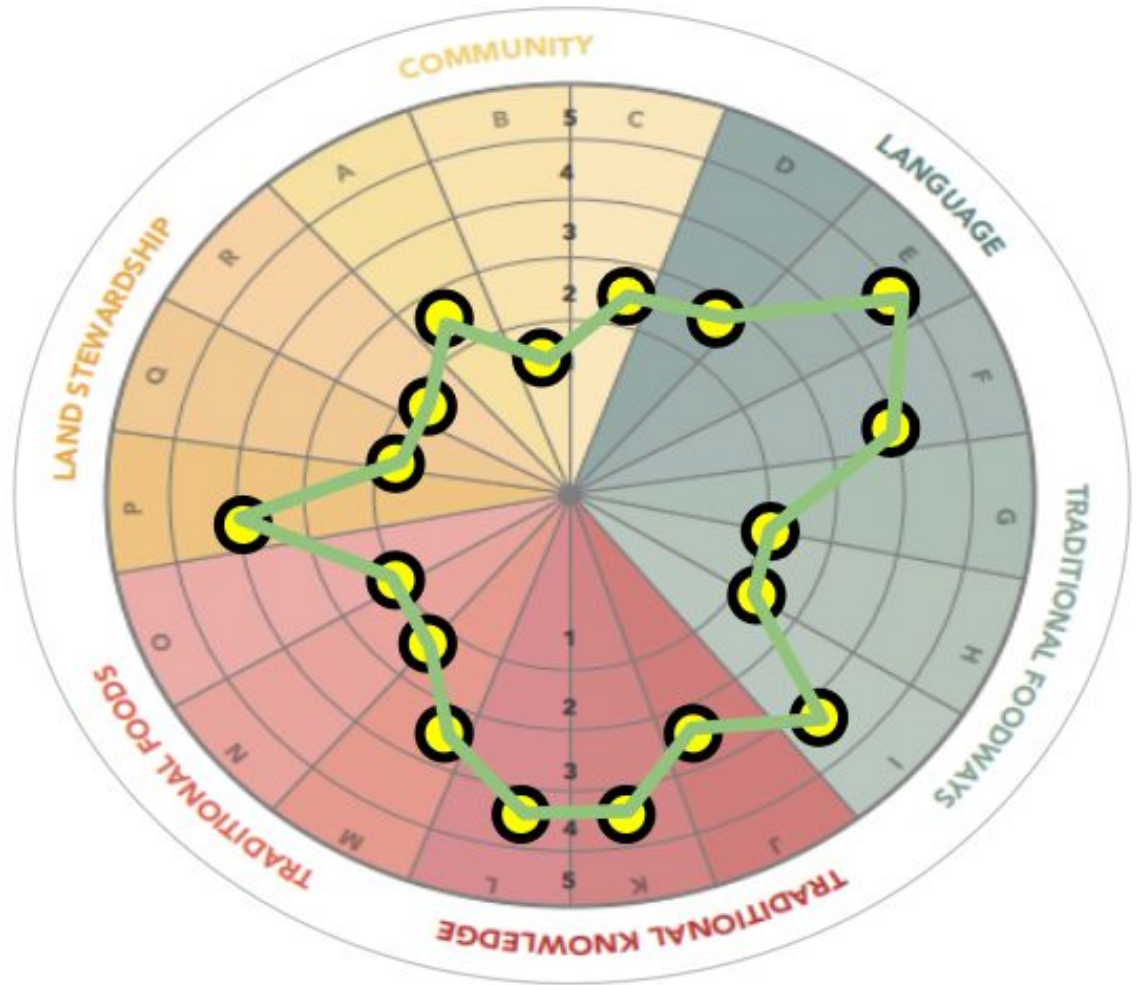


ELDER & COMMUNITY INVOLVEMENT

Throughout the project, we were honored to have consistent and meaningful community involvement. Tribal leadership, elders, and local community members contributed their knowledge and support, enriching the learning experience. Head Start staff and parents were actively engaged, helping to ensure the project reflected our cultural values and traditions.



Yakama Nation Head Start



A person is seen from behind, climbing a rope ladder made of thick, knotted branches in a dense, green jungle. The person is wearing a white long-sleeved shirt, dark shorts, white socks, and pink sneakers. A large black backpack is on their back. The scene is framed by a thin white border.

THANK YOU



Native Farm-to-School Program
Texas Tribal
Buffalo Project

About Texas Tribal Buffalo Project

Texas Tribal Buffalo Project is an Indigenous- and female-led nonprofit dedicated to healing generational trauma among Lipan Apache and other Texas Indigenous communities by restoring the traditional relationship with buffalo. It reintroduces bison to ancestral lands in south-central Texas to revive cultural practices, promote food sovereignty, and support ecological health, fostering spiritual, mental, and physical healing through this reconnection



Here are a few key objectives that the Texas Tribal Buffalo Project has achieved since receiving the Native Farm to School grant:



- Incorporated traditional Indigenous foods, especially bison meat, into school meal programs in Texas, enhancing nutrition and cultural education for students.
- Developed educational curriculum focused on food sovereignty, regenerative agriculture, and Indigenous foodways tailored for K-12 students.

- Provided training for Indigenous farmers and ranchers, and facilitated community events such as ceremonial buffalo harvests and pasture walks for youth and Elders and offer BOIA.
- Expanded access to nutritious bison meat through farmers' markets, community events, and direct delivery, including certification to accept *EBT* benefits online



Texas Tribal Buffalo Project partners with Florence ISD to bring locally sourced bison meat into school lunches through the Texas Farm Fresh Initiative. This collaboration introduces students to a nutritious, culturally significant food while promoting Indigenous food sovereignty and sustainable agriculture. It also provides educational opportunities about the buffalo's cultural and ecological importance, helping students connect with local heritage

“The TTBP has been instrumental in helping us expand our local food purchases. Our kids, community and staff are excited that we have incorporated bison into our menus. We have used the collaboration to talk about tribal land, tribal people, and the part bison have played throughout history. There is a growing interest in bison specifically and local foods generally among child nutrition professionals. I am proud that our district is helping to lead the charge. We believe that local is good for the kids, community and the environment. I personally have enjoyed learning about the TTBP’s endeavors to build back the bison herd, rehabilitate the environment and teach tribal and non-tribal youth about bison.” -Lillian Barnet, Child Nutrition Director FISD



Native Farm-to-School Program

Texas Tribal

Buffalo Project

Meat For Mama's

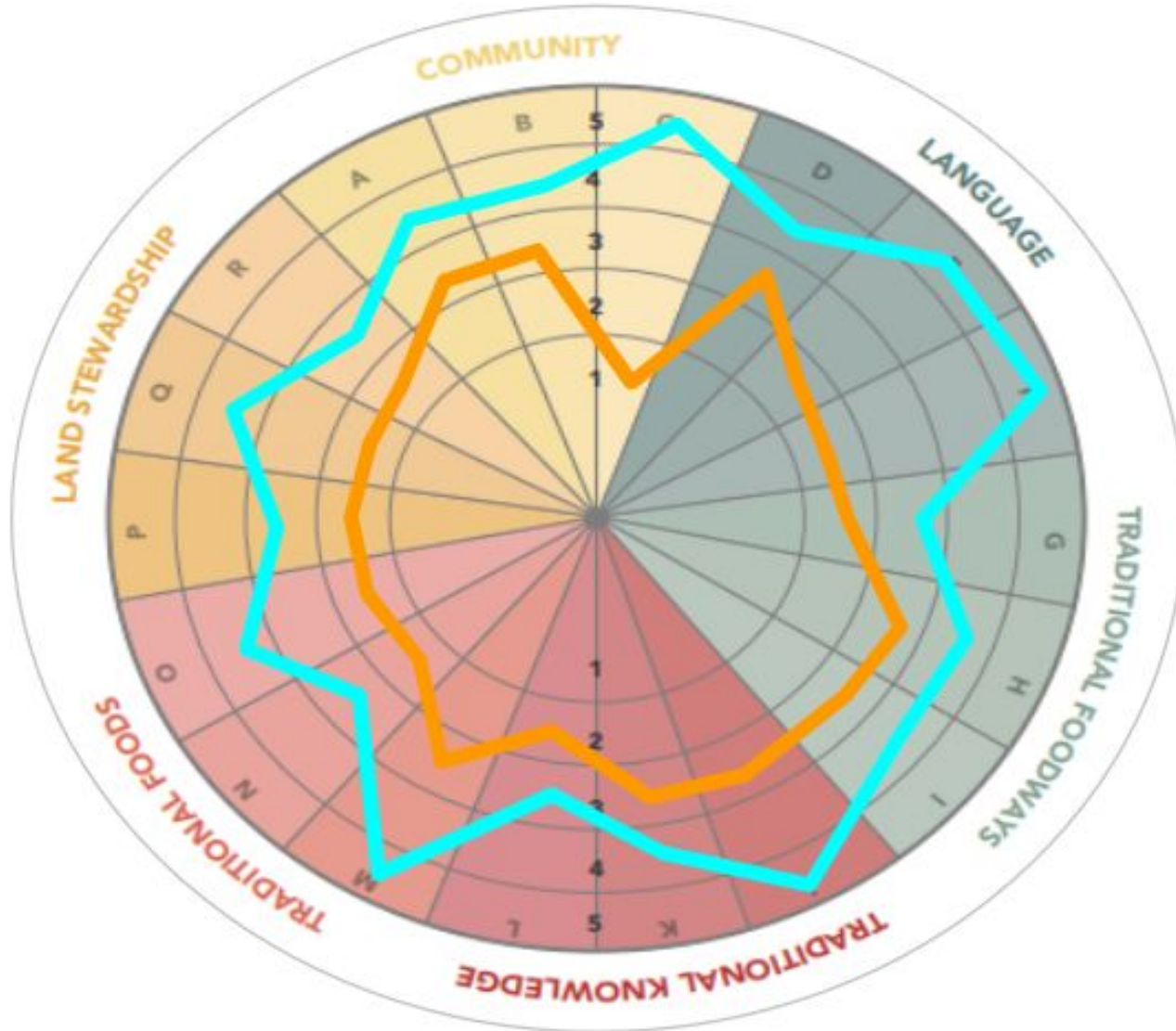


Indigenous women suffer the highest rates of gestational diabetes, high blood pressure, pre-eclampsia, and other adverse health challenges due to colonized diets.



Bison meat is the highest and best traditional food for Texas Indigenous lineal descendants, who have lived with bison for centuries. Texas Tribal Buffalo Projects supports and supplies bison meat for 10 TILD women, along with detergent sheets, gifts, and a booklet to track pregnancy and record health.

Texas Tribal Buffalo Project Program Planner Circle Map



Native Farm-to-School Program

Tagata Moana

Hui Foundation



Tagata Moana Hui Foundation

2025

Chantelle Eseta Matagi, Executive Director



Who we are

A coalition of community health workers dedicated to **connecting communities** with resources and **coordinating events** that enhance access to vital services.

TMHF works in partnership with medical professionals, community health centers, social service providers, and community-based organizations **to ensure resources are accessible in culturally and linguistically appropriate ways.**

Purpose

TMHF works to bring resources and improve access to better health for the rural communities of Ko'olauloa, understanding the unique challenges posed by their remote location and the inequities faced as an underserved population

Areas of Focus

Men's Health



Kupuna Health

Women's Health



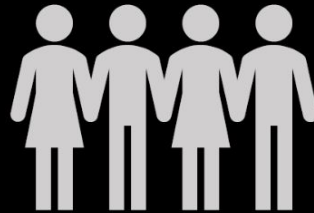
Keiki and Family Health

Culture- and 'Āina-based Learning

Approach



Community-led
Research



Outreach Services
and Collaborations



Advocacy

2024-2025 Farm to Keiki



Collaborating kanaka-owned farms:

Hanohano Huliamaahi Farms
(Punalu'u)

Honi Honi Farms (Sunset)

Homestead Poi (Waiahole)

Mala Kamakaeha (Punalu'u)

Lā'iewai Kua'aina (Lā'ie)





154 Indigenous student
participants
Ages 3-18, majority in Grades 2-8







Tagata, Moana, Hui

“There's a Samoan proverb that says: If you step on a poisonous starfish, the solution is to take the broken limb and rub it on [the wound], because that'll bring the poison out. So if [there are] problems within the community, the solution can be found within the community.

You don't need to bring in all these bells and whistles, and fancy schmancy, and very sterile white stuff, and overload and overwhelm the community. You just have to meet the community where they're at, and let them guide the process, and then provide those resources. As they've asked for it.

Tellie Matagi, Executive Director



Q&A Session



This webinar is being recorded

Webinar Recording and Presentation Materials will be made available

Please use the Q&A button to type any questions you have for our presenters

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NAFSI Scholarship

APPLICATION DEADLINE:

July 11, 2025, 5 pm Mountain Time

APPLY NOW

The Native Agriculture and Food Systems Investments (NAFSI) Scholarship program will support 20 - 25 Native American, Alaska Native, and Native Hawaiian college students in agriculture and food systems fields so that they can better assist their communities with their food systems efforts.

Scholarship Amount: \$1,000 to \$1,500

<https://www.firstnations.org/rfps/2025-2026-native-agriculture-food-systems-scholarship/>



Contact Cetan Christensen, Lead Program Officer at cchristensen@firstnations.org with any questions.

Upcoming Webinar

Leveraging Policy for Native Food Sovereignty, Education, and Empowerment

Tuesday, June 17th @ 11am-12pm MT

Gain a broader policy view, examining the historical impact of federal Indian policy and how Native communities are leveraging policy to reclaim food systems and empower future generations.



Register for link!

THANK YOU

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NATIONAL HEADQUARTERS

First Nations Development
Institute 2432 Main Street
Longmont, CO 80501

CONTACT

Tel: 303.774.7836
Fax: 303.774.7841
info@firstnations.org

CONNECT

 firstnations.org
 [fndi303](https://www.instagram.com/fndi303)
 First Nations Development Institute
 FirstNationsDevelopmentInstitute
 @FNDI303