Building Healthy Communities

Oneida Food System
Tribal Lands and Environment Forum
August 17, 2017
Production

Oneida Farms

Tsyunhehkwa Organic Farm
Food Production

School & Community Gardens

Cannery
Outlets

- Food Distribution
- Oneida Market
- Farmer’s Market
- Turtle School
- AJRCCC
Education

Youth Activity Book K-6
Films in School

Community & Youth Programs

Tsyunhehkwa Tours
Agriculture Events

Seed and Plant Distribution

Husking Bee

Apple Fest

Pick Your Own Apples
Caring for our Lands

7th Generation Philosophy

Oneida Fishery Restoration Project: Oneida Lake

Background

In 2002, an investigation for a proposed 40 acre lake site began on the reservation to provide a home for a sustainable fishery. The cultural practices, traditional diet, and lifestyles of tribal members were significantly altered when PCB contaminated fish traveled into reservation waters. The lake project is an effort to restore the opportunities that have been lost.

Key Results

The Oneida fishery restoration will sustain the tradition of fishing for tribal members today and into the future.

The project will be completed in phases. Phase 1A is meant to improve the existing 18 acres of water. The banks will be stabilized, vegetation will be planted, the beach will be enhanced, and the landscape will be shaped and graded. Phase B will include road paving, lighting, parking, bike trails, handicap accessible piers, and boat landing, both house, and restrooms.

Phase 2 will include the development of the northern half of the site at a later date. The end result will be a 40 acre lake with amenities.

Partners

EHSO is very excited and grateful for all the help we have received from the Development Division, Division of Land Management, and the Finance Division to make this a successful project. We also appreciate the support we have received from the Environmental Resources Board and their staff, the Land Commission and the Oneida Business Committee.

Oneida Environmental, Health & Safety Division

Diversity: Native Grasses in Tribal Agriculture Encourage Energy Sovereignty

Purpose

For thousands of years, native grains were an important feature on the landscape. Along with tobacco, potatoes are an essential grain important to the people and water and providing habitat. Resource have altered the landscape in a manner that is difficult to recover.

Under the direction of native peoples, this resulted in erosion, habitat destruction, and water pollution. A well-documented historical period, the Dust Bowl, was the result of native peoples being replaced by agricultural practices. Locally, agricultural production contributes to more than 300,000 tons of phosphorus and 400,000 tons of nitrogen per year on only 6% of the arable land. In order to reduce nutrient runoff, ensuring sustainable agriculture, and fish culture. The wheat—producer's passion will bring back a sense of respect and keep the land in good condition. In addition to preserving land, grains can provide valuable habitat for native plants and animals. In addition, grains also offer an opportunity for Tribal energy sovereignty.

Environmental Services

The Oneida Environmental, Health & Safety Division provides stability to the soil while the native grains act as a buffer against pollution from surrounding areas. The grains also help to reduce runoff, preventing sediment and nutrient pollution. The grains also retain water for increased infiltration. This helps in the management of wetlands and floodplains. The native grains are also valuable for wildlife and provide nesting habitat.

Another valuable trait of the grain crop is that it can be used for biomass fuel. This can be used for space heating, cooking, and industrial purposes. The grains are also valuable for the production of biofuels, which can be used for transportation and energy production.

End-use Potential

In addition to the environmental services that provide, native grains are also used as a feedstock after they are harvested. These grains can be used for the production of biofuels or for industrial purposes, such as the production of bio-based chemicals. The use of native grains can also have economic benefits, as they can provide a market for local farmers and support the local economy.

Table 1: Nutritional Value of Native Grains

<table>
<thead>
<tr>
<th>Grain Type</th>
<th>Protein (g)</th>
<th>Fat (g)</th>
<th>Carbohydrates (g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corn</td>
<td>6.50</td>
<td>8.00</td>
<td>21.00</td>
</tr>
<tr>
<td>Oats</td>
<td>3.50</td>
<td>9.00</td>
<td>55.00</td>
</tr>
<tr>
<td>Wheat</td>
<td>4.50</td>
<td>7.00</td>
<td>52.00</td>
</tr>
</tbody>
</table>

Oneida Tribal Energy Development Program: University of Wisconsin-Extension, University of Wisconsin-Stevens Point, Oneida Tribe of Wisconsin, Oneida Environmental, Health & Safety Division, Department of Energy, Oneida Land Management, and the Finance Division.

Contact Information

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August 2014
Community Tilling Services

FY13 – 80+
FY14 – 80+
FY15 – 63 (To date 06/24/15)
Engage Community

USDA/NRCS
Protecting Natural Resources

Edible Landscape
Farm to School - Aquaponics

- 900 Sq. Ft.
- 860 lbs. of fish
- 6,900 – 11,500 lettuce

produce fresh for school
educational outreach
veterans small business
ONEIDA MARKET

YOCHA DEHE – olive, wine

LOWER BRULE – Lakota popcorn

Oneida Harvest Label

Oneida Private Label
Oneida Community Food Center
Strategy #4: Integrate local foods into community outlets

**Short Term**
- School to 20% local
- FDIPR to 10% local
- One Stops
- Restaurants

**Long Term**
- School to 80% local
- FDIPR to 25% local
- Other community outlets
Oneida’s Restaurants
It’s about Building a Healthy Community
Food Sovereignty SUMMIT
October 2-5, 2017
Green Bay, Wisconsin

The Food Sovereignty Summit logo represents the Three Sisters Philosophy. The “Three Sisters” are the corn, beans and squash. They are planted together because each provides an element of support, to allow each entity to flourish. Our ancestors discovered the value of creating an environment to maximize our sustenance. Like the Three Sisters, we will create a structure of collaboration and support for all First Nations' people to flourish.

Conference Features

Experiential Learning Field Sessions
Participants will be able to expand their knowledge through experiential learning at various field locations such as managed grazing, environmental remediation, organic certification, food preservation, and aquaponics production. Please consider appropriate clothing.

Chefs’ Corner
Eating is part of our culture, and the Chefs’ Corner will not disappoint you. Join featured Chefs as they share their culinary creations, bringing the flavor of various regions.

Connect the Dots
Share success stories about last year’s Summit. Seek a mentor or offer to mentor others and pay it forward, helping to build healthy communities.

For more information and to register go to
www.firstnations.org/summit

SAVE THE DATE

Food Sovereignty SUMMIT
October 2-5, 2017
Green Bay, Wisconsin

Native communities learning from one another to promote health, wellness and food sovereignty.

Track 1  Applied Agriculture
Join Native practitioners from around the country as they share information related to crop yields, herd management, designing a community cannery and more.

Track 2  Community Outreach
Program models will be shared that engage different Native community members in agriculture, including youth, elders, producers and policy makers.

Track 3  Products to Market
Native businesses from around the country will share their stories, successes, challenges and tools for how they have been able to access new retail markets and expand the presence of their agricultural products in those markets.

Hosted by

www.firstnations.org/summit