



USET's Indigenous Foodways Summit

July 30-August 1, 2024

Hosted & Co-Sponsored by Mashantucket Pequot Tribal Nation

Travel Day: Monday, July 29

	Travel / Set-Up Day <ul style="list-style-type: none"> ○ Airports: Providence, RI or Hartford, CT ○ Lodging: Foxwoods Hotel Room Block
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Day 1: Tuesday, July 30 – Mashantucket Pequot Museum & Research Center

9:00am	Opening Prayer, Introduction & Welcome (Gathering Space)
10:00am	Tours: (choose one) <ul style="list-style-type: none"> ● Shuttle to Maple Sugar, Conservation Projects & Freight Farm Tour: Jeremy Whipple, Garrett Timmons & Eric Dunnack ● Traditional Plant Walk: Gary Carter ● Museum Tour: Nakai Northup, 10am-12pm
11:00am	Tours: (choose one) <ul style="list-style-type: none"> ● Shuttle to Maple Sugar, Conservation Projects & Freight Farm Tour: Jeremy Whipple, Garrett Timmons & Eric Dunnack ● Traditional Plant Walk: Gary Carter ● Museum Tour: Nakai Northup, 10am-12pm
12:00pm	Traditional Foods Lunch by Angela Ferguson (Café)
1:30 PM	Workshops: <ul style="list-style-type: none"> ● Mashantucket Pequot Tribal Nation Food Sovereignty: Federally Recognized Tribal Extension Program, Food Box Program & Foodshed: Marissa Turnbull, Jeremy Whipple, Shuresh Ghimire, (War Room 2) ● Indigenous Soil Health Practices: Cassius Spears, Jr. (Auditorium)
2:30pm	Workshops: <ul style="list-style-type: none"> ● Indigenous Farming: Dawn & Cassius Spears, Sr. (Auditorium) ● Food Codes: Steven Shedd & Maryam Hosseini (War Room 2)
4:00pm	Hands-on Workshops:

	<ul style="list-style-type: none"> • Berry Baskets: Angello Johnson (Fleet Room) • Baskets: TBD (War Room 2) • Pinch Pots & Wampum Demonstration: Joshua Carter (Café)
7:00pm	Traditional Foods Dinner by Chef Sherry Pocknett (Gathering Space)

Day 2: Wednesday, July 31 – Meechooôk Farm

8:15am	Shuttles from Foxwoods to Farm (8:15am, 8:30am, 8:45am, 9:00am) <i>Note: Very limited parking at the farm. Please plan to take a shuttle.</i>
9:15am	Meechooôk Farm Stations, 30 min: <ul style="list-style-type: none"> • High Tunnel & Hydroponic System: Jeremy Whipple & Garrett Timmons • Forest Management: Eric Dunnack • Alternative Funding Arrangements for Cow-Calf Operation: Sally Timmons • Traditional Tool Making: Shi Spears
11:00am	Outdoor Cooking Demonstration by Angela Ferguson
12:00pm	Traditional Foods Lunch by Angela Ferguson (Farm)
1:00pm	Cultural Activity (choose one) <ul style="list-style-type: none"> • Clamming: 2 hours roundtrip bus transport + 2 hours clamming in a salt marsh • Museum Tour: Shuttle to Foxwoods; personal transportation to Museum for Tour from 2:00pm – 4:00pm
5:00pm	Shucking Clams: Jeremy & Cassius, Sr. (Farm)
6:00pm	Shuttles from Farm to Foxwoods
7:30pm	Traditional Foods Dinner by Chef Crystal Wahpepah & Ceremony (Museum Gathering Space)

Day 3: Thursday, August 1 – Mashantucket Pequot Museum & Research Center

9:00am	Daily Opening (Gathering Space)
9:15am	Workshops: <ul style="list-style-type: none"> • Food Preservation: Gerry Fisher (Farmstead) • Tribal Nation Native Plant Nurseries: Jessica Raspitha, McKay Burley & Marvin Bouknight (Auditorium)
10:15am	Workshops:

	<ul style="list-style-type: none">• Intertribal Nursery Council: Jeremy Pinto (Auditorium)• Seed Saving: Angela Ferguson (Farmstead)
11:15am	Revitalizing Trade Routes Introduction & Barter Market (Gathering Space)
1:00pm	Traditional Foods Lunch by Angela Ferguson (Café)
2:00pm	Social Dance (Gathering Space)
3:30pm	Closing Remarks from MPTN Elder & Send Off (Gathering Space)

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