

2023 U.P. Food Summit Agenda

10:00am	Introductions & Welcome Matt Gougeon, Marquette Food Co-op President Doreen Blaker, Keweenaw Bay Indian Community	Grand Ballroom
10:30am	Keynote- Manoomin Kathleen Smith, Great Lakes Indian Fish & Wildlife Commission Roger LaBine, Lac Vieux Desert Band of Lake Superior Chippewa	Grand Ballroom
11:10am	Break	
11:15am	Demonstrations	
	Cooking with Kids: Encouraging Kids to Become More Active in their Kitchens & Gardens Margaret & Anna Hanson, Teach to Taste	Grand Ballroom
	Farm to School: Student Snacks in the Garden Emily Bateman, Partridge Creek Farm	
12:00pm	Lunch	Grand Ballroom
1:00pm	Breakout Sessions	
	The U.P. Food as Medicine Collaborative Food Access Programs Tammy Rosa, Upper Peninsula Commission for Area Progress Sarah Monte, Marquette Food Co-op; Ashley TenHarmsel, North Harvest CSA Farm	Grand Ballroom
	Food Stories of the Upper Peninsula Alex Palzewicz, Northwoods Test Kitchen	Peninsula IV
	Supplying Local Food to School Markets Kelly McClelland, Michigan State University Noel Bielaczyc, Michigan State University Center for Regional Food Systems Wendy Crowley, Michigan Department of Education	Peninsula V
2:00pm	Break	
2:15pm	Breakout Sessions	
	Findings of the U.P. Food Hub Feasibility Study Elise Bur, Northern Michigan University Center for Rural Health James DeDecker, Michigan State University Upper Peninsula Research & Extension Center Sarah Monte, Marquette Food Co-op	Grand Ballroom
	Indoor Agriculture Program at Northern Michigan University Rylee Schubert & Lehren Olk-Szost, Northern Michigan University	Peninsula IV
	Growing U.P. Seed Libraries Evan Lanese & Abe Stone, Portage Lake Seed Library; Lloyd Wescoat, Calumet Seed Library; Steve Finley, Gwinn Seed Library; Lisa Cromell, Munising Seed Library	Peninsula V
3:15pm	Break	
3:20pm	Demonstrations	
	Processing Manoomin Kathleen Smith, Great Lakes Indian Fish & Wildlife Commission Roger LaBine, Lac Vieux Desert Band of Lake Superior Chippewa	Grand Ballroom
	Bison Liver Pâté Demonstration & Decolonizing Diet Project Discussion Martin Reinhardt, Center for Native American Studies at Northern Michigan University	
4:00pm	Closing - Morning Thunder Drum	

2023

U.P. Food Summit Session Descriptions

Manoomin

The cultural, ecological, and spiritual significance of Manoomin, or Wild Rice, including a discussion on climate change and impacts.

Cooking with Kids: Encouraging Kids to Become More Active in their Kitchens & Gardens

Join educator and chef Margaret Hanson and her daughter Anna as they dive deep into food preferences for both kids and adults. They'll talk about power of choice and food as a sensory experience, as well as go over some basic food safety for kids!

Farm to School: Student Snacks in the Garden

Partridge Creek Farm has been growing and expanding their farm to school work, and one part is recipe demonstrations and taste testing with students, often right in the garden! Join Emily as she prepares one of the students' favorite recipes.

Food Stories of the Upper Peninsula

Food is involved in the lives of Yoopers in numerous ways. In this session, learn the importance of sharing food stories and some tools to use when sharing your own. Hear food stories from across the region. Attendees will be encouraged to share as time allows.

Supplying Local Food to School Markets

Are you curious about selling to schools and 10 Cents a Meal for Michigan's Kids and Farms? This session offers an overview of child nutrition programs and how your farm can access these markets.

The U.P. Food as Medicine Collaborative Food Access Programs

The U.P. Food as Medicine Collaborative (UPFAM), funded by the Superior Health Foundation, works to increase access to healthy food for U.P. residents. The collaborative's inaugural project included Prescription for Health, a Cold Storage Grant Program, and nutrition education. These programs sought to increase the supply of local food available in the U.P., remove financial barriers for those most in need of access to food, and positively impact participant health outcomes. Learn more at this session, including what the collaborative hopes to do in coming years.

Indoor Agriculture Program at Northern Michigan University

Learn more about NMU's Indoor Agriculture program from both a student and an adjunct educator perspective. Dive deeper into program specifics including current lab systems, different degrees offered, and more.

Findings of the U.P. Food Hub Feasibility Study

Lack of food system infrastructure in the U.P. drives up the cost of distribution, minimizes access to high-quality food, and holds back the growth of the local food system. A recent study revealed more details about the agricultural landscape of the U.P. and how these challenges could be addressed. This session will share an overview of the insights gained from the study, what operating and financial models were explored, and next steps for building a collaborative logistics network in the U.P.

Growing U.P. Seed Libraries

Seed libraries offer, preserve, and lend seeds. Multiple U.P. seed libraries are working to provide access to seeds and to build communities of seed savers. Learn from seed library organizers about how these programs got started and how they keep going.

Processing Manoomin

Learn how Manoomin is traditionally harvested and processed.

Bison Liver Pâté Demonstration & Decolonizing Diet Project Discussion

Join Dr. Martin Reinhardt as he demonstrates preparation of bison liver pâté and discusses the Decolonizing Diet Project (DDP). The DDP was a research project that focused on the relationship between humans and Indigenous foods of the Great Lakes Region.