

June 24, 2019 | Billings, MT | Billings Hotel

Flavors of Home

*A Native Food Sovereignty Summit
celebrating Indigenous foods as the path
to revitalizing Native culture, reclaiming
health, and reconnecting to the land.*

Featuring:

Sean Sherman of The Sioux Chef

Mariah Gladstone of Indigikitchen

Christian Takes Gun Parrish of Supaman Hip Hop

Event Contact:

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Flavors of Home

The Flavors of Home Native Food Sovereignty Summit is an opportunity for educators, health advocates, foodies and community members throughout Montana to engage in a conversation focused on the importance of revitalizing Native food culture and strengthening the tie between the food we eat, the land we call home, and the health of our mind, body and soul.

Summit Highlights

- How do we define food sovereignty in Montana and achieve long-term change?
- Addressing historical trauma as an essential step to improving Native health.
- Exploring interconnection between indigenous food, health, wellness, and culture.
- Reclaiming Native food systems from seed to consumption.
- Shifting food culture through education, collaboration, and leveraging resources.
- Preparing healthy traditional food with Chef Sean Sherman and Mariah Gladstone.
- Indigenous-based meals and cooking demonstration tasting included.

KEYNOTES



Chef Sean Sherman
The Sioux Chef



Mariah Gladstone
Indigikitchen

BILLINGS, MT
JUNE 24

TWO THOUSAND NINETEEN

**REGISTRATION +
MORE DETAILS**

[HTTPS://FLAVORSOFHOME
MONTANA.EVENTBRITE.COM](https://flavorsofhome.montana.eventbrite.com)

Featuring Supaman Hip Hop



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June 24, 2019 // 8:00 am to 5:00 pm

Billings Hotel and Convention Center

1223 Mallowney Lane

Billings, MT 59101

(406) 248-7151

ACCOMMODATIONS

A limited number of rooms have been reserved at the Billings Hotel for \$94/night.

Please contact the hotel directly to reserve your room by Sunday June 9 - first come, first served.

AGENDA

* Please note this agenda is subject to change

- 8:00 - 8:30 Registration and Light Breakfast
- 8:30 - 9:00 Opening Ceremony and Welcoming Remarks
- 9:00 - 10:00 Keynote: Sean Sherman of The Sioux Chef
- 10:00 - 10:15 Elder Response
- 10:15 - 10:30 Break
- 10:30 - 12:00 Food Sovereignty in Montana: Panel Discussion
Learn about local projects from planning to implementation
- 12:00 - 1:00 Prayer and Indigenous Lunch
- 1:00 - 1:45 Keynote: Mariah Gladstone of Indigikitchen
- 1:45 - 2:00 Youth Response
- 2:00 - 3:00 Native Cooking Demonstration
with Sean Sherman and Mariah Gladstone
- 3:00 - 3:15 Break
- 3:15 - 4:00 Making Change: Regional Discussion Groups
Planning, collaboration, and leveraging resources
- 4:00 - 4:15 Closing Remarks
- 4:15 - 5:00 Featured Performance: Supaman Hip Hop



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FEATURED SPEAKERS



Chef Sean Sherman // Oglala Lakota // The Sioux Chef

Sean Sherman, born in Pine Ridge, SD, has been cooking across the US and Mexico for the past 30 years, and is internationally renowned in the culinary movement of indigenous foods. His main focus has been on the revitalization and evolution of indigenous foods systems throughout North America and bringing back a sense of Native American cuisine to today's world. In 2014, he opened The Sioux Chef as a caterer and food educator in the Minneapolis/Saint Paul area. His first book, *The Sioux Chef's Indigenous Kitchen*, was awarded the James Beard medal for Best American Cookbook for 2018. The Sioux Chef team continues to make indigenous foods more accessible to as many communities as possible through the recently founded nonprofit North American Traditional Indigenous Food Systems (NATIFS).



Mariah Gladstone // Blackfeet, Cherokee // Indigikitchen

Mariah Gladstone, Cherokee and Blackfeet, grew up in Northwest Montana on and near the Blackfeet Reservation. She graduated from Columbia University with a degree in Environmental Engineering and returned home where she continues to work on food advocacy, including developing Indigikitchen to revitalize and re-imagine Native foods. She has been named a "25 Under 25 Leader in Indian Country" and a "Champion for Change" by the Center for Native American Youth. She is currently a Robert Wood Johnson Foundation Culture of Health Leader.



Christian Takes Gun Parrish // Apsaalooke Nation // Supaman Hip Hop

"Supaman" is Christian Takes Gun Parrish, a Native American dancer and innovative hip hop artist who makes his home on the Crow Reservation in Montana. He is a Grammy "Native American Music Award" winner, "North American Indigenous Image Award" winner, and winner of Best Hip Hop Album and Best Producer for the Indigenous Music Awards. Supaman's one of a kind presentation combines Native American culture, comedy and urban hip hop culture which dazzles audiences and captivates listeners. His ability to motivate, encourage, and inspire through dance and hip hop music gives him a platform to educate on Indigenous issues.



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