



First Foods Festival

Celebrating culture, environmental stewardship and advocacy

SATURDAY, NOVEMBER 9
CORDINER HALL

The First Foods Festival is an annual event, hosted by Whitman College Native American Outreach, to celebrate the cultural heritage and history of the tribes of the Walla Walla Valley. Activities will include a workshop on making cordage out of dogbane, samplings of First Foods, and a film screening of the documentary "Fish War" followed by a panel discussion of tribal leaders and local conservation experts. The tentative schedule is:

10 a.m. to 12 p.m. Dogbane Presentation and Cordage Class

12-1 p.m. Lunch Break (on your own)

1-2:20 p.m. "Fish War" Film Screening

2:20-3 p.m. Fish, Water, and Treaty Rights Panel

3-4 p.m. CTUIR First Foods Program Presentation

4-5 p.m. First Foods hors d'oeuvres in
Cordiner Foyer



WHITMAN COLLEGE

Native American Outreach
titóqanim wapáyatat

Learn
more! →





WHITMAN COLLEGE

FOR IMMEDIATE RELEASE

October 28, 2024

Media Contact:

Heidi Pitts
Assistant Director of Digital Marketing and Media
509-527-5156
pittsh@whitman.edu

Whitman College to Host First Foods Festival Honoring Indigenous Heritage and Culture

Walla Walla, WA – Whitman College's Native American Outreach is proud to present the annual **First Foods Festival**, a celebration of the cultural heritage and history of the tribes of the Walla Walla Valley. The festival, held on **Saturday, November 9, 2024**, at **Cordiner Hall**, will feature an afternoon of events bringing together community members, students and tribal leaders to honor Indigenous traditions and the foods central to the Walúlapam (Walla Walla), Weyíiletpuu (Cayuse) and Imatalamláma (Umatilla) people.

“We’re so excited to offer the First Foods Festival as the next public education initiative from Whitman,” says Jeanine Gordon, Special Assistant to the President for Native American Outreach. “With November being Native American Heritage Month, this is an informative and interactive opportunity to learn more about tribal history and environmental stewardship activities.”

2024 First Foods Festival Schedule:

10 a.m. to 12 p.m.

Dogbane Presentation and Cordage Workshop

Led by **Brosnan Spencer** (CTUIR), Co-Director of Naknuwílama Tiičaimna - Caretakers of the Land, this hands-on workshop is for Whitman students only; however, the press is welcome to attend and observe.

1–2:20 p.m.

Film Screening: “Fish War”

This documentary explores the struggle of Pacific Northwest tribes to preserve their treaty-reserved fishing rights and the ongoing fight to protect salmon populations.

2:20–3 p.m.

Panel: Fish, Water and Treaty Rights

A discussion moderated by Whitman student **Henry Roller ’25**, featuring tribal and local leaders involved in advocacy and environmental conservation. Panel participants are:

- CTUIR Youth Council members **Penelope Gavin-Harvey** and **Luka Worden**
- CTUIR Board of Trustees members **Corinne Sams** and **Toby Patrick**
- City of Milton-Freewater Public Works Engineering Technician **Steven Patten**
- Kooskooskie Commons Program Coordinator **Judith Johnson**

- Whitman College Indigenous People’s Education and Cultural Club President **Lindsey Pasena-Littlesky '26**

3–4 p.m.

CTUIR First Foods Policy Program Presentation: “Nixyáawii, Awkú Čáwpam Ák´aatta!”

Program staff **Althea Huesties-Wolf** and **Colleen Sanders** will share about a pilot project using innovative waste management strategies to support sustainable practices within the CTUIR community.

4–5 p.m.

First Foods Hors d’oeuvres Sampling

Enjoy a tasting of traditional First Foods prepared by Bon Appétit, highlighting water, wild game, berries, roots and fish.

CTUIR General Council Vice-Chairman **Michael R. Johnson** will provide traditional songs to begin and end the afternoon activities.

This year’s festival offers a unique opportunity for the Walla Walla community to explore the significance of First Foods—water, wild game, berries, roots and fish—through educational presentations, a film screening and culinary experiences. The event is free and open to the public, and all are welcome to attend.

For more information, visit the Whitman College Native American Outreach website (www.whitman.edu/nativeamerican).

#

About Whitman College: *Founded in 1882, Whitman College is a private, co-educational, residential liberal arts and sciences undergraduate college located in Walla Walla, Washington. The college is home to approximately 1,500 undergraduate students exploring more than 60 majors that lead to a Bachelor of Arts degree. Whitman College students develop capacities to analyze, interpret, criticize, communicate and engage. A concentration on basic disciplines, in combination with a supportive residential life program, fosters intellectual vitality, confidence, leadership and the flexibility to succeed in a changing technological, multicultural world.*



Nixyaawii, Awkú Čáw pam Ákaatta!

“Nixyaawii, Don’t Throw it Away!” Project

Whitman College First Foods Festival

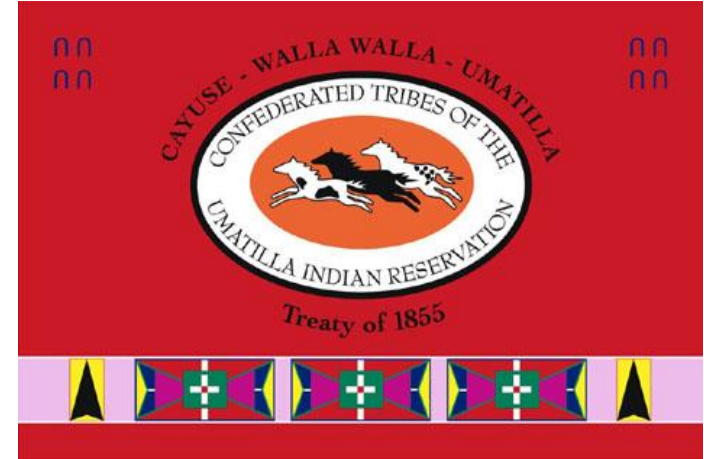
Sat Nov 9th 2024

Presented by Althea Huesties-Wolf and Colleen Sanders, First Foods Policy Program

Thank you to Project Funders!

- USDA Composting and Food Waste Reduction Program
 - National Institute for Food and Agriculture (NIFA)
 - Office of Urban Agriculture and Innovative Production (OUAIP)
 - Natural Resource Conservation Service (NRCS)

- Meyer Memorial Trust (MMT)
- Bureau of Indian Affairs (BIA)
- Amazon Change X



Map of Project Overview

Meet the Project

- First Foods and Community
- Team, scope, and goals
- Concerns and opportunities
- Connection to First Foods

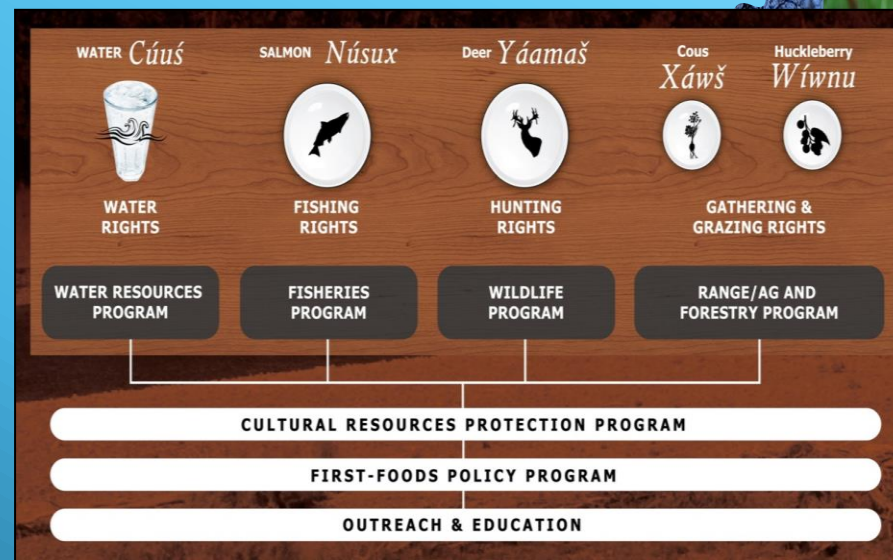
- First Foods and Waste
- Extraction and Consent
- Carbon & Culture
- Respecting First Foods at All Steps
- Education is Integral
- Closing Thoughts



CTUIR DNR First Foods Mission

To protect, restore, and enhance the first foods - water, salmon, deer, cous, and huckleberry - for the perpetual cultural, economic, and sovereign benefit of the CTUIR. We will accomplish this utilizing traditional ecological and cultural knowledge and science to inform:

- 1) population and habitat management goals & actions; and
- 2) natural resource policies & regulatory mechanisms.



Project Team

First Foods Policy Program



Althea Huesties-Wolf
Acting Program
Manager



Colleen Sanders
Climate Adaptation
Planner

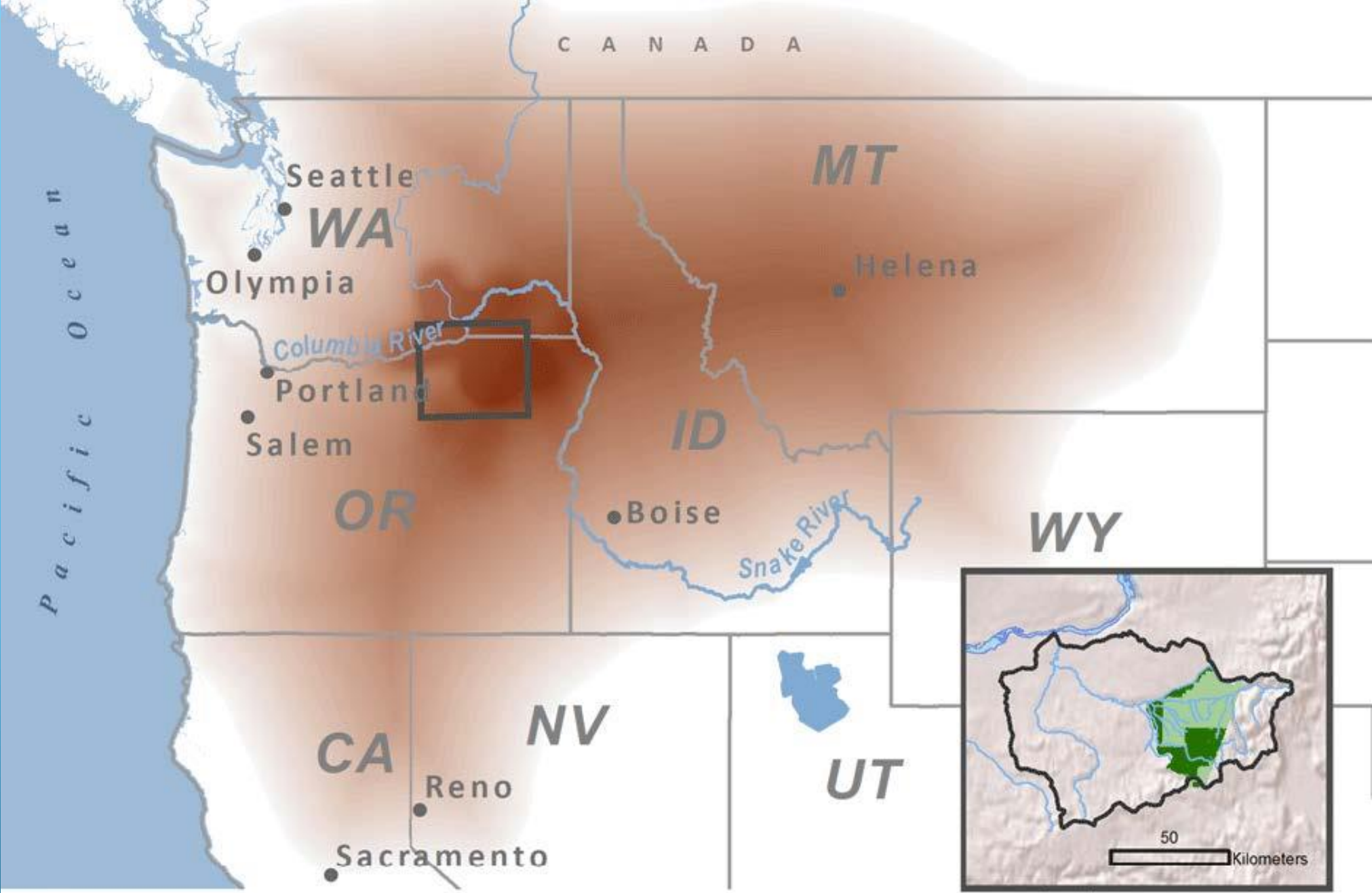


Ermia Butler
Climate Change Intern

Biowaste Technology



DeArcie Abraham
Primary Operator



0 250 Kilometers

Where the CTUIR lived and traveled



Frequency

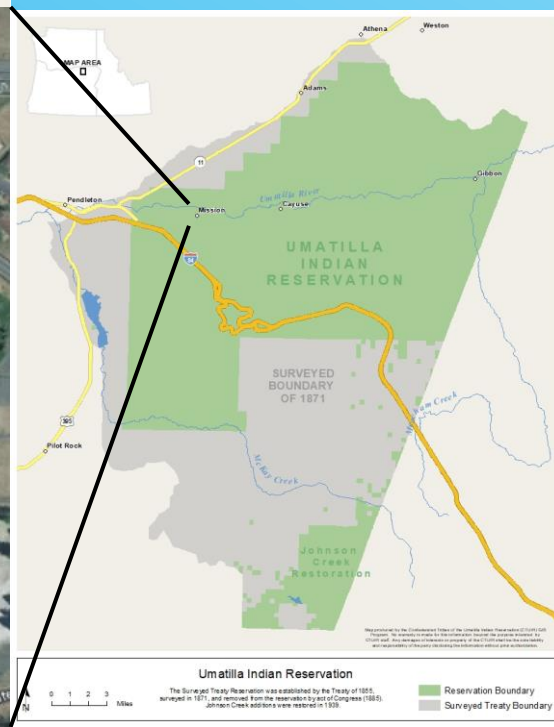
-  Umatilla River Subbasin
-  Diminished Reservation
-  Treaty Reservation

50 Kilometers



Nixyaawii: “The Good Place”

Mission, or Nixyaawii, is the biggest population center with housing, government services & cultural/religious space (Longhouse)



This is the focus of our project, to engage Tribal community in skills and planning

Learn more about food waste on a small scale to understand how this could be scaled up

Project Goals

- 1) Understand food waste types and volumes
- 2) Build community capacity to improve materials management
- 3) Implement research/demonstration effort for biogas using food waste



Goal 1: Understand Food Waste

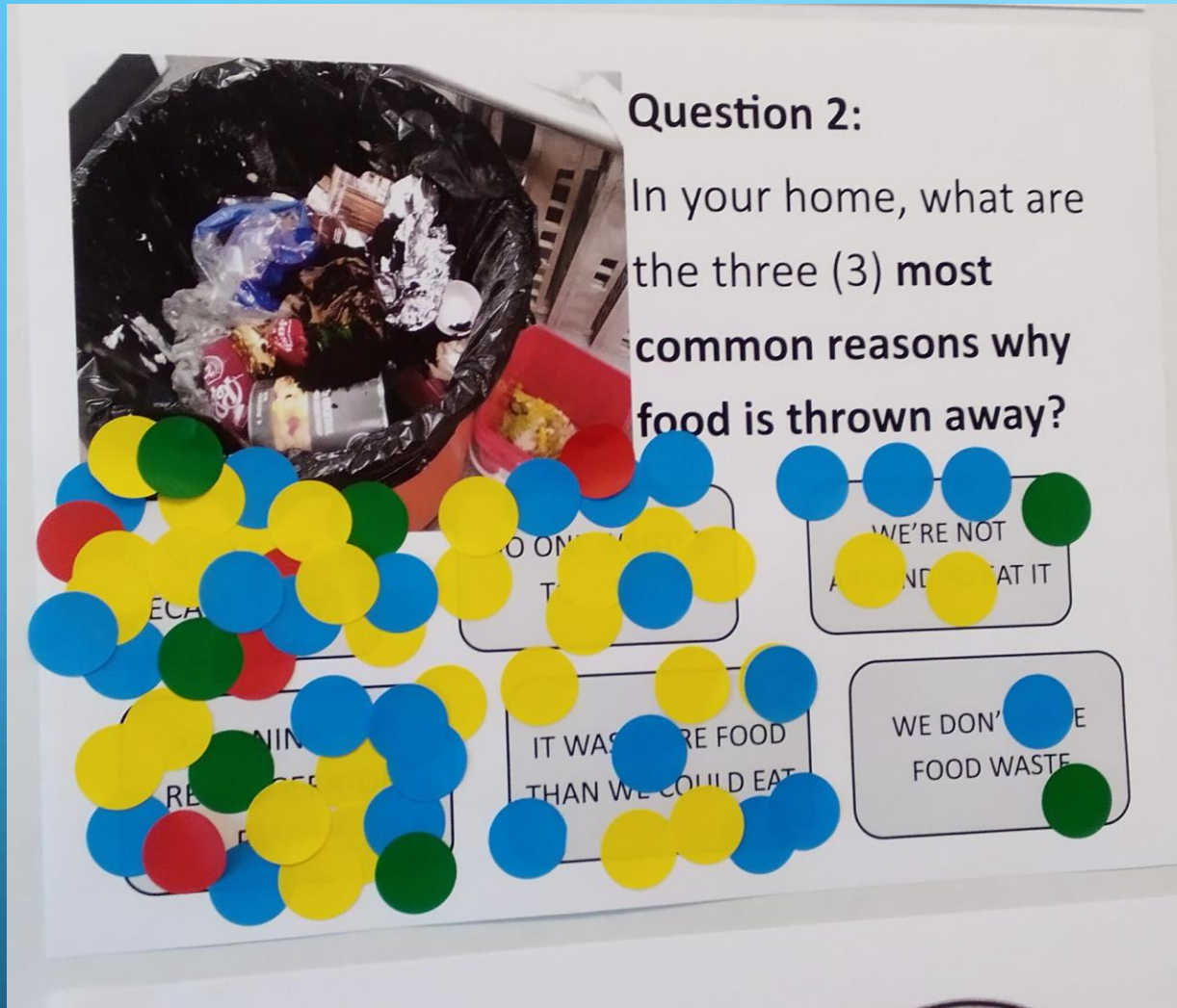
Understand TYPES and QUANTITY of waste generally, and food waste specifically

Our project will generate information through

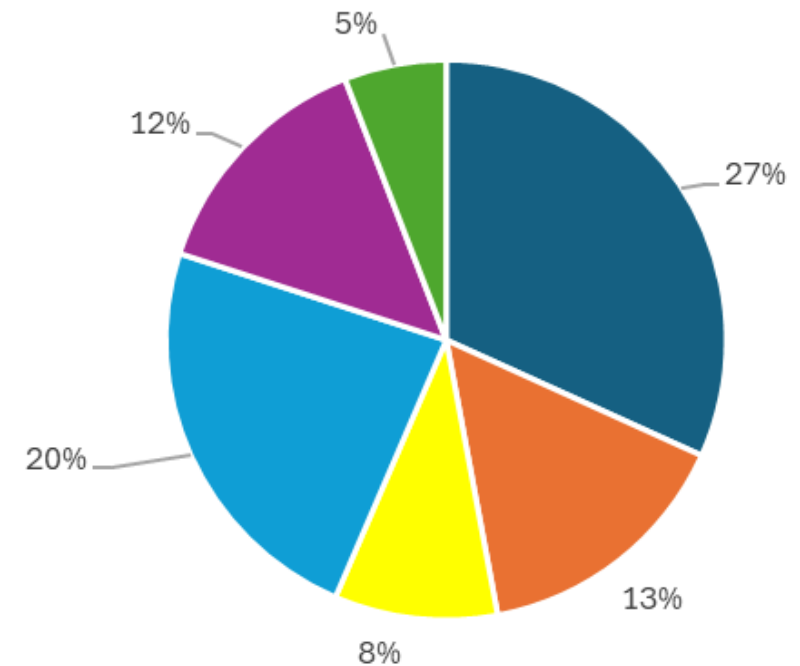
- 1) community behavior survey (pictured), and
- 2) Host site waste audits



Community Survey – Preliminary Results



Question 2 : In your home, what are three most common reasons why food is thrown away?



- Became Spoiled/Stale
- No One Wants to Eat It
- Not Around to Eat It
- Cleaning Out
- Too Much to Eat
- No Food Wasted

Goal 2: Build Community Capacity

Expand Tribal community 'capacity' to improve materials management, include food waste

Our project will build capacity through

- 1) Supporting Tribal member certification & knowledge (pictured)
- 2) Community training and educational events



Goal 3: Research/Demo Biogas

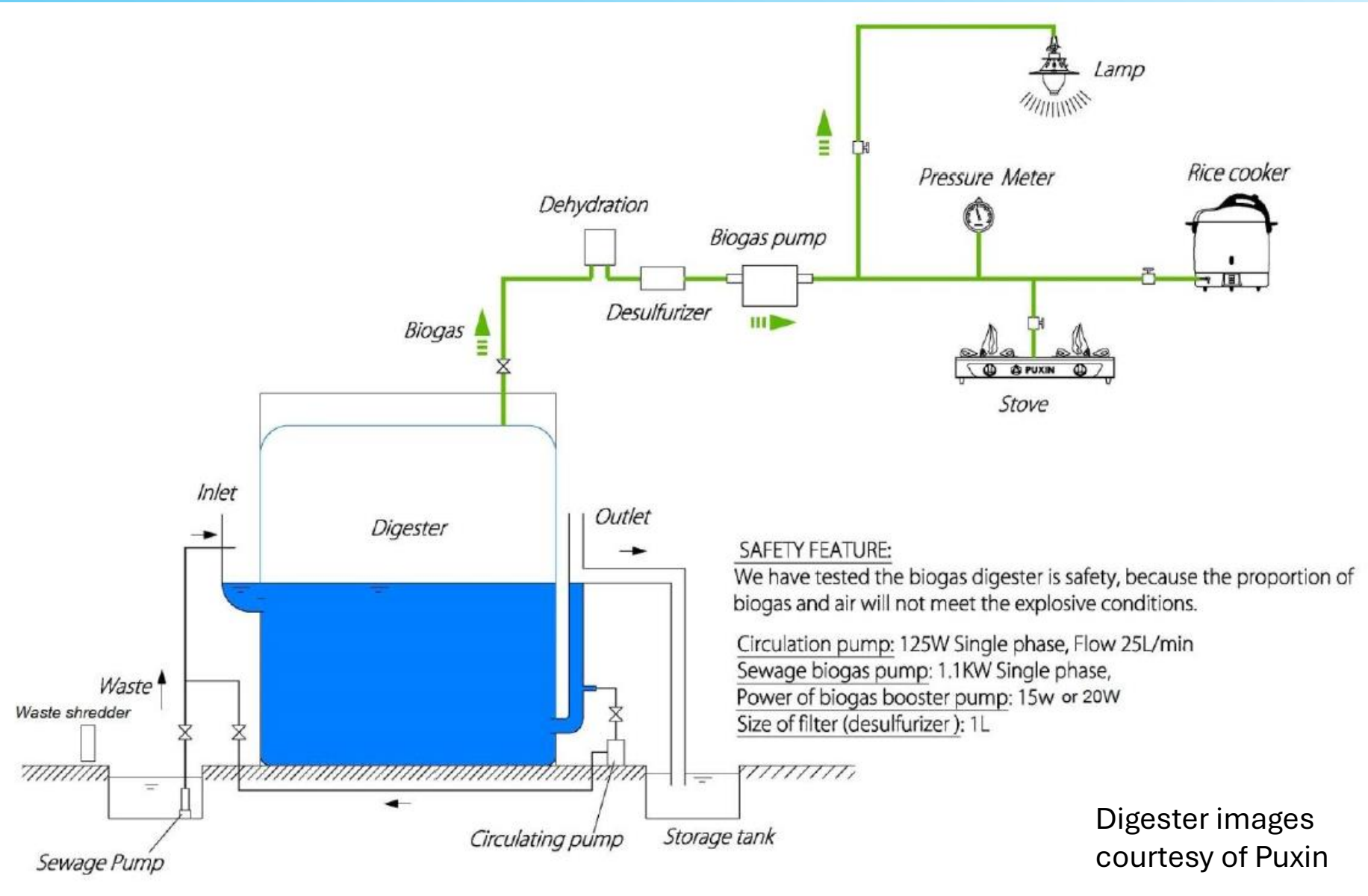
Methane is a 'renewable natural gas' like propane, and can be generated from many kinds of feed stock

What is the potential for renewably generated methane to be a tool in the Tribe's energy toolbox?

Research a small scale operation with an eye towards scaling up



Can Biogas Work for Our Community?





Opportunities

- Close loop for First Foods & cultural connection
- Diverse energy production opportunities that center Tribal community self determination
- Carbon capture potential for carbon market/credits

Concerns

- Methane – odor and flammability/explosivity, AQ & VOC's
- Flooding -- storm water contamination
- Health & safety -- Human interference and attracting wildlife
- Temperature -- generation potential in heat but not in cold



CHANGE AGENTS WITHIN COMMUNITIES: CLIMATE JUSTICE PERSPECTIVES

FROM COMMUNITY INTEGRATORS

- JOAN LOMBARDI
- SACOBY WILSON
- HENRY TAYLOR
- TANIA TUCKER
- JAVAN SANTOS
- WENIX REDELL
- COLLEEN SANDELS



HOPE



HISTORY OF HUMAN COMMODITY EXTRACTION

ENVIRONMENTAL JUSTICE



GLOBAL BOILING

CLIMATE CHANGE BELIEVES IN YOU

WE ARE NOT IMPACTED THE SAME

STRUCTURED POVERTY

SCIENCE FOR TAXPAYERS

CLIMATE REDLINING

ENGAGE & SUPPORT THE COMMUNITY

WHAT ARE YOU DOING ABOUT IT

HEALTH INDICATORS



UNDERDEVELOPED NEIGHBORHOOD

WHOSE VOICE IS MISSING

ACTS WE CAN TRANSFORM THE ENVIRONMENT

WHAT IF IT WAS A FAIR SHOT FOR EVERYONE



ERIE COUNTY NEW YORK



HOUSING INSECURITY

CUT THE COMMUNITY

KNOB & TUBE WIRING



RENT GOVING

UNDERDEVELOPED NEIGHBORHOOD

WHOSE VOICE IS MISSING



PHILANTHROPY



INHERIT THE FUTURE

INTEGRATED CLIMATE POLICY

THE PANDEMIC WAS AN OPPORTUNITY

CTUIR PLAN FOR MILLENIA

VALUE OF THE LONG HOUSE



UNDERSTAND SOCIAL DETERMINATES OF HEALTH

DON'T TURN YOUTH AWAY

DON'T THROW IT AWAY

MENTAL HEALTH IMPACT

URGENT

YOUNG PEOPLE HAVE A VOICE



ADULTS CYBER-BULLY

WANT TO BE HEARD

NEED ADULT SUPPORT & EDUCATION

SACRED FOOD



NUEUX



COUS



YAAMAS

XANIS

WIWNU

RECIPROCAL EAT & PROTECT

CULTURAL PRESERVATION

WE AREN'T IN THE BOOKS

KNOWLEDGE LOSS WHEN WE LOSE AND ELDER

First Foods and *Waste*: Tribal Teachings

Gathering methods and processing will vary from family to Longhouse gathering

- Longhouse: ceremonial-based, large group for multiple days
- Family: niche-based, gathering thru entire season





First Foods and *Waste*: tribal teachings

Fisherman & Hunters teach their own methods processing methods

- Some common practices are:
- Internal organs are usually left in the field or designated area
 - Historically many of the organs were ate by men or the hunting party, this is different by tribe
 - Stomach and intestines were reused, less today
 - Hide removal influenced by use
- Horns, hooves, and some bones are kept
- Scraps and bones after processing returned to forest

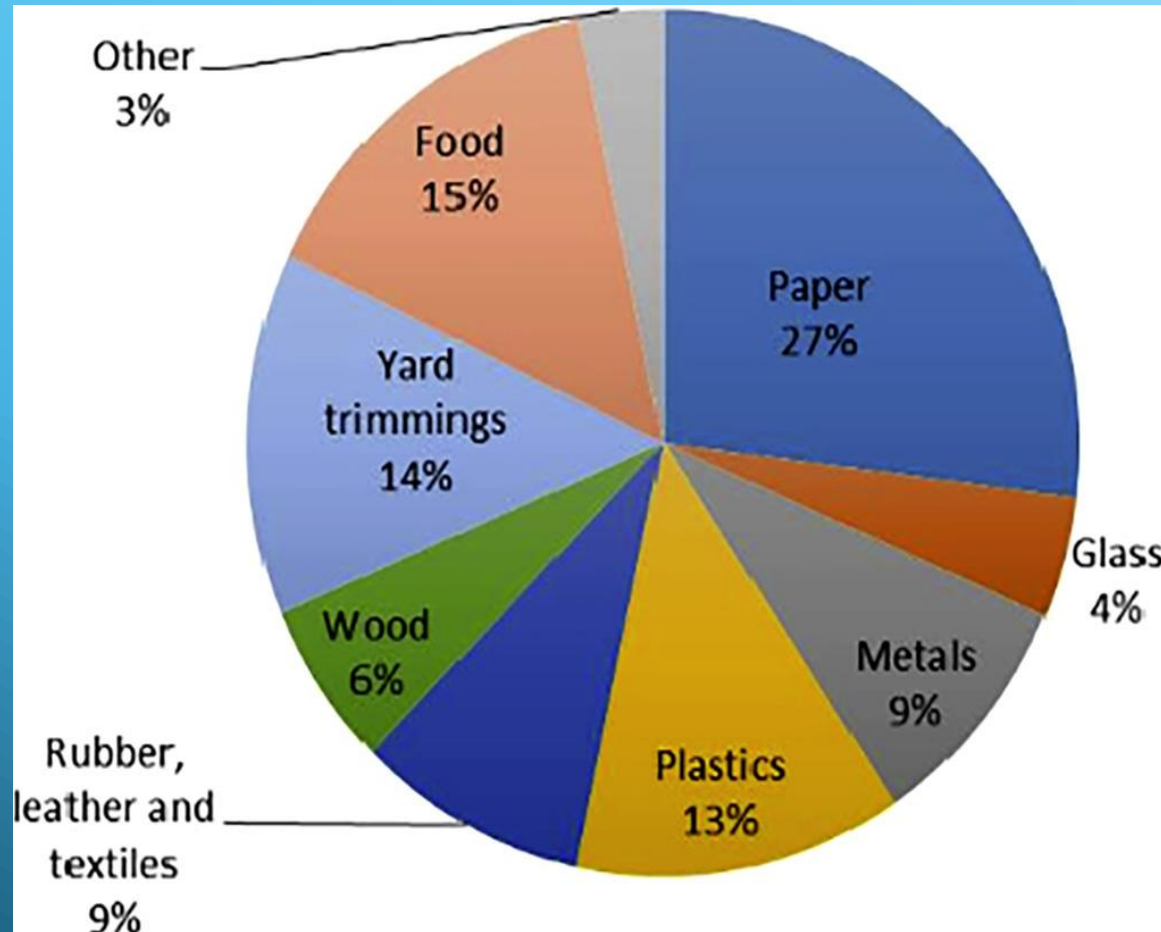
Cooked Food *Waste*

Food remnants
from serving
dishes vs. Food
from plates

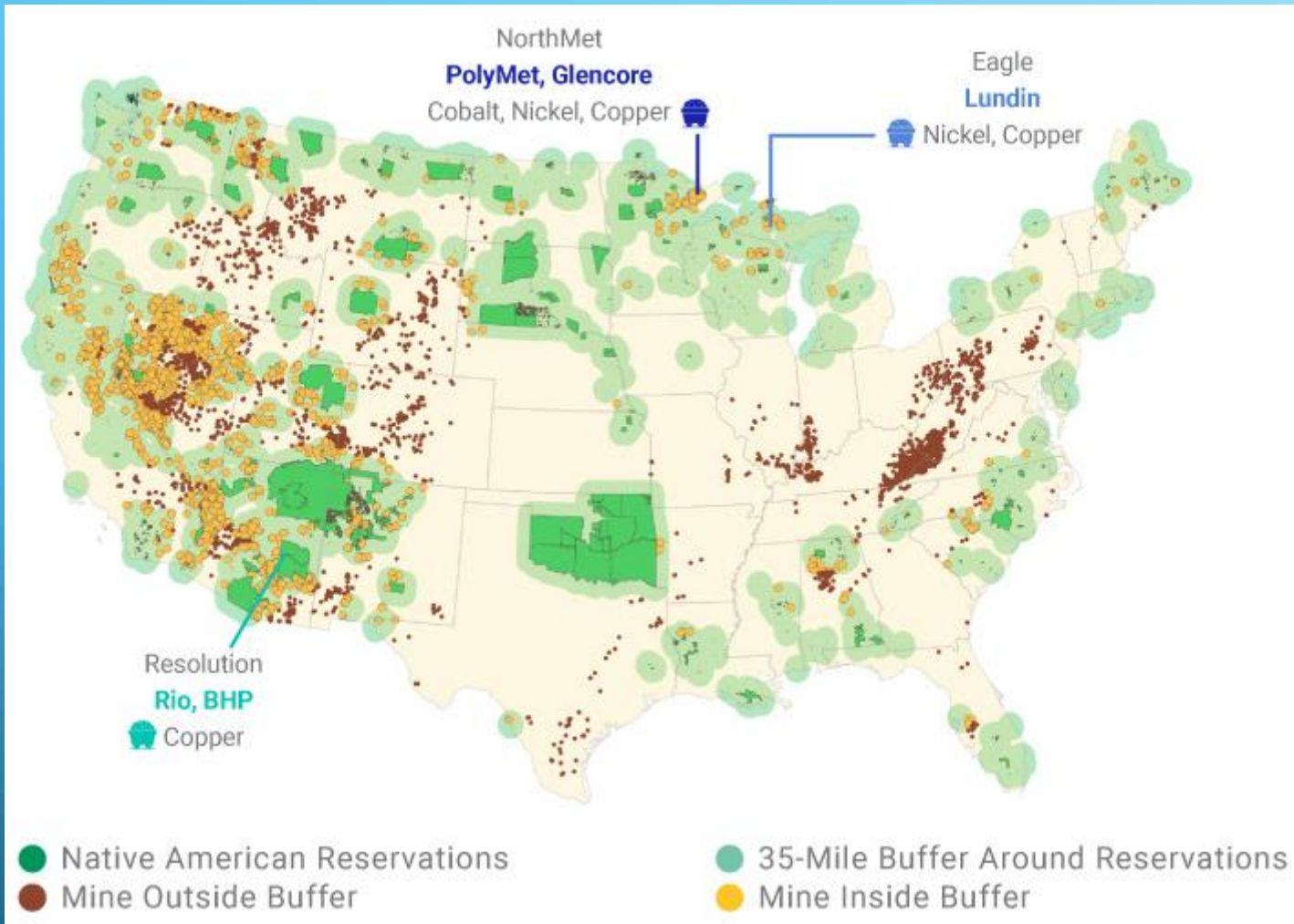


Food Waste: the Basics

Analysis of Waste Components in US (Abdel-Shafy et al 2018)



Extraction and Consent



Extraction from Tribal Communities

Materials

- Plants, animals, minerals

Knowledge

- Appropriation and Biopiracy

Capacity

- employment & stability/consistency

Time & Labor

- barriers to living the way we want to live

Extraction and Consent

Consent from Tribal Communities

- Free, Prior, and Informed Consent
- Meaningful and dedicated
- Communities as experts in their own experiences
- Acknowledges and addresses structural racism



Carbon and Culture

Energy Impacts on First Foods

- Baseload and dams
- Potential alignment with future energy demands

Methane Capture

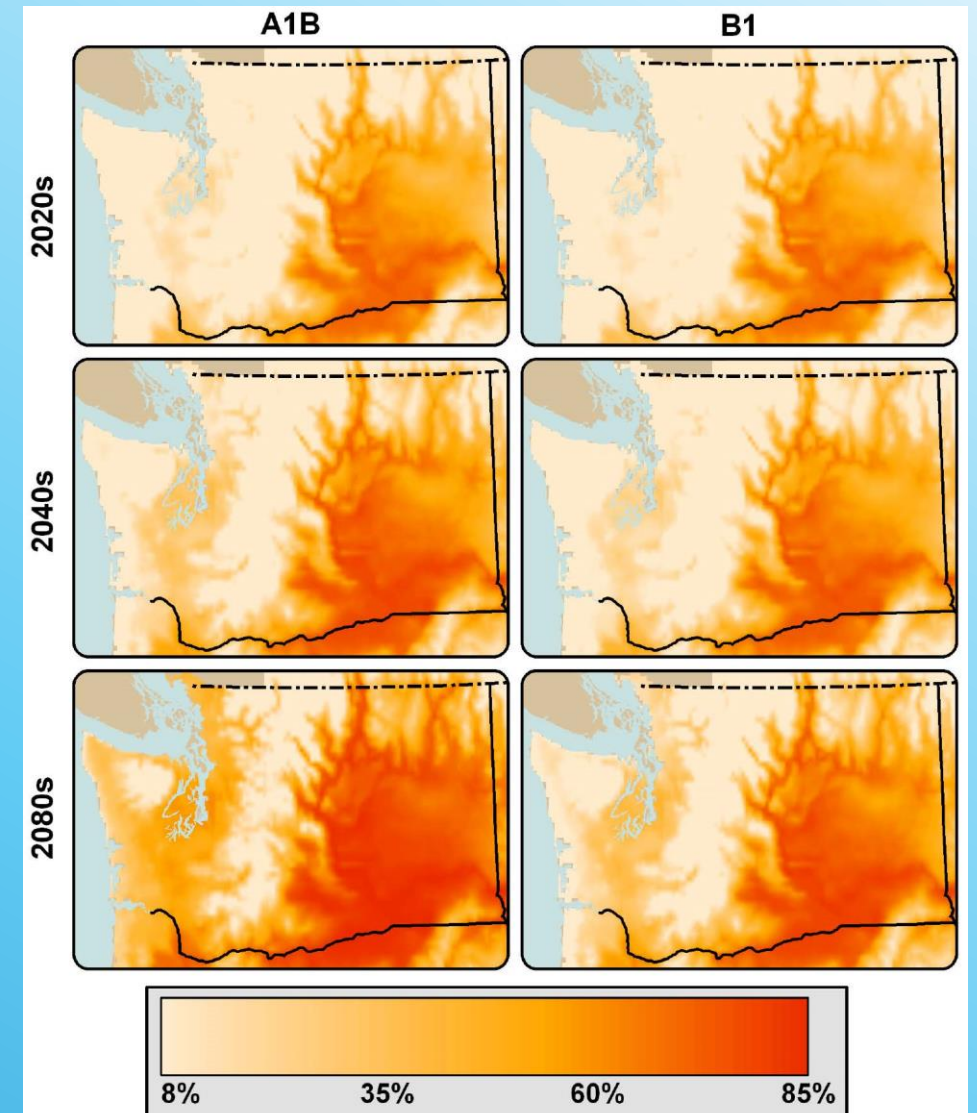
- Columbia Ridge and landfills
- Ozone and VOCs

Carbon Crediting

- First Foods Working Lands,
- Geologic injection and Carbon Dioxide Removal

Energy reliance – Embrace your waste!

Summer Energy Demand Projection (Hamlet et al 2010)





Coyote came to the dam and tore it loose here and there.

Coyote & His “Children”

Coyote Breaks the Fish Dam at Celilo

- Coyote’s Excrement Children
- Exist in an advisory capacity
- Help Coyote defeat the rock monster keeping Salmon from the Natityt

First Foods and division of labor

Women's Food

- Head Cooks/Gatherers
 - Place, sets priority for harvesting which plant, how and manages peelings/tops
- Gatherers
- Peelers
- Preservers
 - Freeze, dry or can
- Cooks
- Weavers – bags

Men's Food

- Hunt Boss
 - Place, sets priority for harvest
- Hunters and Fishers
 - Group strategy
- Drop site Processers
- Deboning and processing
- Preservers
- Cooks
- Tanners
- Tool-makers
- Regalia makers
 - -teeth, hooves, legs, etc



Respecting First Foods at All Steps



Respecting First Foods Since Time Immemorial

- Digging and replanting
- Peels and returning soils & skins

Every Food is Someone's First Food

- Diverse foods have deep cultural connection for people in diaspora

Acknowledging the Waste from Food and Food Itself

- At the very least, say thank you!

Respecting the Human Labor of Food

Misery in the Food System

- Animal suffering
- Human suffering – incarcerated & child labor, wage theft & trafficking
- Carceral system labor

AP WORLD U.S. ELECTION 2024 POLITICS SPORTS ENTERTAINMENT BUSINESS SCIENCE FACT CHECK ODDITIES BEWELL PHOTOGRAPHY CLIMATE HEALTH ...

• Live updates: RNC Day 2 Trump rally shooting Classified documents case Bob Menendez Prime Day scammers

EVEN WHEN THE NEWS IS FREE, JOURNALISM IS NOT. SUPPORT INDEPENDENT, FACT-BASED JOURNALISM. [DONATE](#)

U.S. NEWS

Prisoners in the US are part of a hidden workforce linked to hundreds of popular food brands

AP Photo/Gerald Herbert

BY [ROBIN MCDOWELL](#) AND [MARGIE MASON](#)
Updated 5:03 AM PDT, January 29, 2024

Share

Coyote Ridge Corrections Center

Population 2,563

For profit Ag activities: Garden, Flowers, Composting, Pollinator Garden, **Food processing**, Beekeeping, **Native Plant Cultivation**

Airway Heights Correction Center

Population 2,195

For profit Ag activities: Garden, Flowers, Landscaping, Pollinator Garden, **Food Processing**, Vermiculture, Beekeeping, Teaching Certification, **Native Herbs, Firewood, Silviculture, Firefighting**

Washington State Penitentiary

Population 2,593

For Profit Ag activities: Crops, Garden, **Aquaculture**, Flowers, Greenhouse, House Plants, Composting, Pollinator Garden, Aquaponics, Beekeeping, Sheep Breeding

Snake River Correctional Institution

Population 2,760

Ag activities: Garden, Greenhouse, **Sagebrush Cultivation**

Two Rivers Correctional Institution (TRCI)

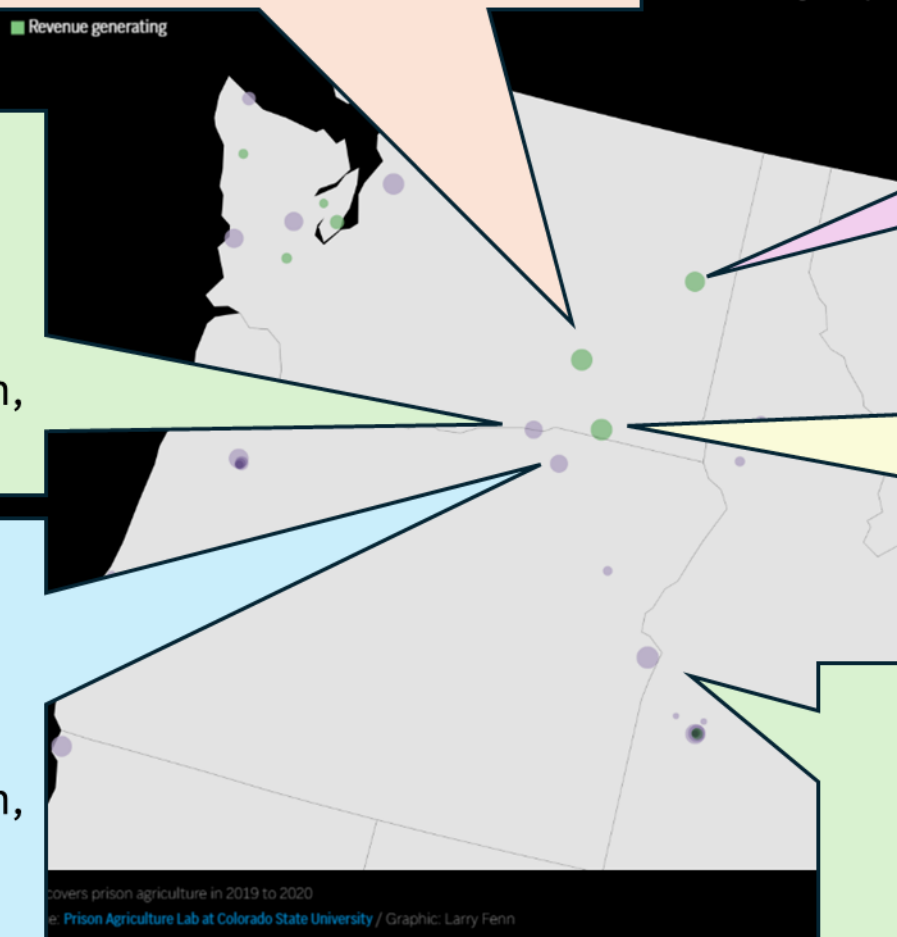
Population 1,718

Ag activities: Garden, Landscaping

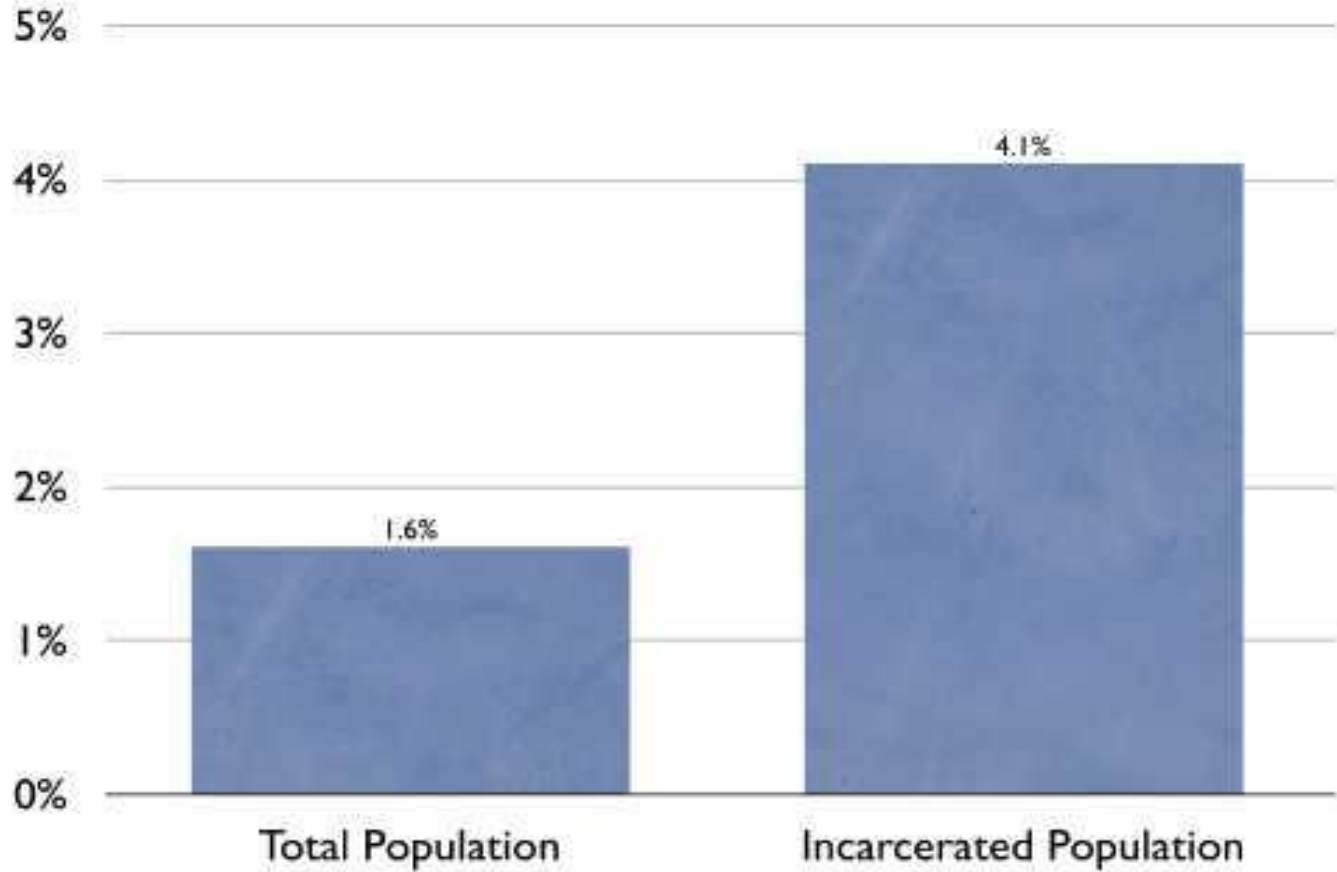
Eastern Oregon Correctional Institution (EOCI)

Population 1,692

Ag activities: Garden, Beekeeping, Composting



Native Americans are overrepresented in Washington's prisons and jails



Source: U.S. Census 2000

Prison Policy Initiative



Education is Integral



- To scale up, we'll need all hands on deck
- Must be available and accessible to community
 - language, times/days, format, culturally appropriate, children's activities
- Student engagement - K12 and College activities

Closing Thoughts

How can we reduce our wasted resources?

- Oregon Producer Responsibility Program and law
- Washington Waste...
- Move from Consumer to Producer
- Community Networks and Sharing
 - Access and support for community kitchens; schools, churches, non-profits



NIXYAAWII, AWKÚ ČÁWPAM ÁKÁATTA!

"NIXYAAWII, DON'T THROW IT AWAY!" PROJECT

HARVARD
KENNEDY
SCHOOL AWARD-
NOMINATED

ABALONE SHELL Earring WORKSHOP

Everyone welcome!
Kids activities available

HOSTED BY
BIOWASTE
TECHNOLOGY



TO REGISTER FOR WORKSHOPS OR FOR QUESTIONS & COMMENTS,
CONTACT FIRST FOODS POLICY PROGRAM
EMAIL: FIRSTFOODS@CTUIR.ORG
PHONE: (541) 429 - 7247

16

SATURDAY NOV 16TH

Mission Longhouse 10 AM - 12 PM

Come learn about food waste, composting,
recycling, and other project outcomes
Includes Abalone Earring Workshop!

23

SATURDAY NOV 23RD

Mission Longhouse 10 AM - 2 PM

Calling Longhouse Cooks and Chefs!
This training is to provide skills to be
part of the project food waste collection.
Stipend provided with registration

* In the event of a funeral, events are postponed

THANK YOU TO
OUR FUNDERS!



NIFA

SCAN ME



FIND OUT MORE AT
OUR WEBSITE

Upcoming Project Events

We have several events coming up
where we will provide project
information and materials
management trainings

- **Sat Nov 16th** : Longhouse Training (open to public)
- **Sat Nov 23rd**: Longhouse Training (cooks and chefs)

Thanks to our Project Team

Biowaste Technology

DeArcie Abraham, Operator

First Foods Policy Program

Althea Huesties-Wolf, Project Co-Director

Colleen Sanders, Project Co-Director

Ermia Butler, Climate Change Intern

Project Contributors

Carl Merkle & Chris Marks, CTUIR FFPP

Alaina Mildenerger, Propser Picard, and Justin Northern, CTUIR Public Works

Dionne Bronson and Julie Taylor, CTUIR Family Engagement DCFS

Merle Kirk, Wenix Red Elk, Teara Farrow Ferman, CTUIR CRPP

Annie Brown, CTUIR OLC

Ashley Picard, CTUIR TERF

Jody Deardorff, Jamie Escudaro, Becky Burke, Terri Carnes, Donna Sisk and

Richard Orna with CTUIR Finance

Holly Anderson, Brian Fullen, Lora Elliot & Gale Brocket CTUIR TPO

Stacy Schumacher & Willie Wood, CTUIR OIT GIS

Liz Bill & Lyle Morris, CTUIR Administration

Audie Huber, RaeAnn Oatman & Michelle Thompson, CTUIR DNR

J.D. Tovey, interim CTUIR Executive Director

Eric Quaempts, CTUIR DNR Director

Nixyaawii Longhouse cooks and Gatherers

CTUIR Dept. of Economic & Community Development

CTUIR Science & Technology Committee

CTUIR Fish & Wildlife Commission

CTUIR Cultural Resource Committee

CTUIR Land Protection and Planning Commission

Pilot Rock School District

Mike McHenry, Pendleton Sanitary Service Inc.

Whitney Dorer & Morgan Schafer, Oregon DEQ



SCAN ME

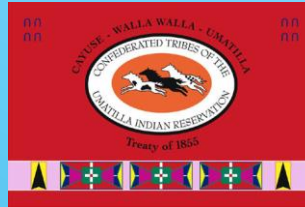


Contact Info and Thanks!

**CTUIR First Foods
Policy Program**
FirstFoods@CTUIR.org
(541) 429 – 7247

Biowaste Technology
[BiowasteTechnology@
gmail.com](mailto:BiowasteTechnology@gmail.com)
(541) 240 -9031
IG: @biowastetechnology

<https://ctuir.org/departments/natural-resources/climate-adaptation/nixyaawii-awku-c-a-wpam-a-k-aatta-nixyaawii-don-t-throw-it-away-project/>



This material is based upon work supported by the U.S. Department of Agriculture, under agreement number 2024-70510-41990.

Any opinions, findings, conclusions, or recommendations expressed in this publication are those of the author(s) and do not necessarily reflect the views of the U.S. Department of Agriculture. In addition, any reference to specific brands or types of products or services does not constitute or imply an endorsement by the U.S. Department of Agriculture for those products or services.

USDA is an equal opportunity provider, employer, and lender