Workshop Planning

Burns Paiute Tribe Food Sovereignty Planning

Workshop Overviews

Workshop on Community Input

Workshop o2 Meeting with Directors

Workshop 03 Additional Community Input

Main activities

All about the Foods (Which foods are cultivated vs. harvested, How do people want to process foods, food distribution modes)

Additional activities (i.e. during sign-in)

Prioritizing program ideas

Prioritizing challenges to address

How do you envision your department fitting into food sovereignty?

What plans do other departments have for the spaces we are considering?

How should we use our different assets?

How should we use our different assets? Where should different growing spaces and food programs occur?

Additional activities (i.e. during sign-in)
Ideas for Tribal food products

Food Sovereignty Workshop One

Burns Paiute Food Sovereignty All About Foods Workshop

What are your priorities?

Which **PROGRAM** ideas should we prioritize for the next 1-3 years?

Circle your priorities and/or add your own below

Cooking Classes Seed Saving Classes Food Preservation Classes and Events Food Handler Training First Foods Events Seed and Plant Distribution At-Home Garden Support Youth Food Scholarships Youth Food Programs Garden Internships Garden Therapy Eco/Agricultural Tourism Food Business Start-up Support Tribal Farmers Market

Which **CHALLENGES** should we focus on addressing in the next 1-3 years?

Circle your priorities and/or add your own below

Overhunting and Overharvesting Lacking nutrition knowledge Drought Colonizer Water Overuse Water infrastructure issues Wildfire smoke Shortened growing season Food Access and Costs Limited Capacity and Time Private Property and Land Access Mismatch of agirculture methods and ecoregion



This letter-sized paper will be available at each seat while people are getting settled in the room.





45 minutes

30 minutes – Working in small groups to place the food cards in the poster categories they deem fit, as well as add additional foods that are missing from our list.

15 minutes – Full group discussion, including taking notes on what additional support is needed for harvesting and hunting (i.e. restoration projects, maintenance/stewardship, etc.)

o1/Activity

Burns Paiute Food Sovereignty

All About Foods Workshop

Activity 02: Food Processing

What type of processing is needed for

ROOTS

Drying/Dehydrating

Freezing

Canning

Smoking

Roasting

Vacuum Sealing

What type of processing is needed for

BERRIES

Drying/Dehydrating

Freezing

Canning

Smoking

Roasting

Vacuum Sealing

What type of processing is needed for

FISH

Drying/Dehydrating

Freezing

Canning

Smoking

Roasting

Vacuum Sealing

What type of processing is needed for

MEDICINES

Drying/Dehydrating

Freezing

Canning

Smoking

Roasting

Vacuum Sealing

What type of processing is needed for

MEATS

Drying/Dehydrating

Freezing

Canning

Smoking

Roasting

Vacuum Sealing

What type of processing is needed for

OTHER FOODS

Drying/Dehydrating

Freezing

Canning

Smoking

Roasting

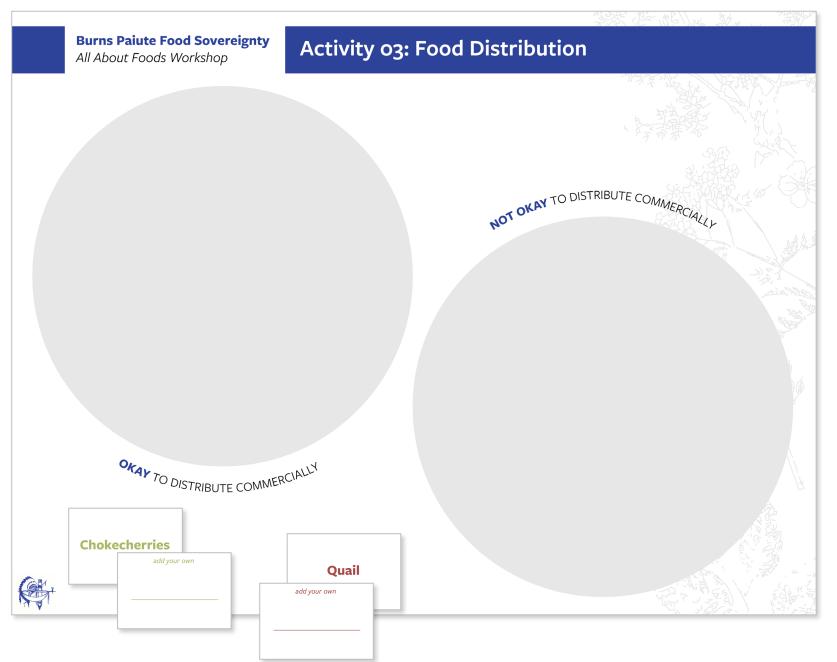
Vacuum Sealing



25 minutes

20 minutes – Working in small groups to circle which processing types are needed for each food category on the poster.

5 minutes – Full group discussion about any key takeaways from activity.



45 minutes

20 minutes – Working in small groups to place the food cards in the categories they deem fit on the poster.

10 minutes – Mini presentation on noncommercial distribution modes.

15 minutes – Full group conversation on what noncommercial distribution modes they are most interested in.