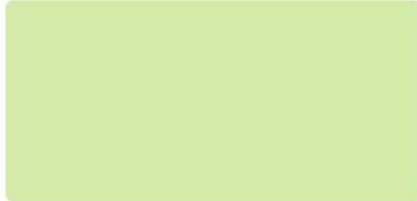
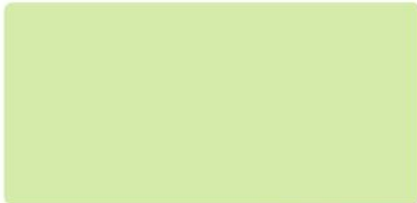




# LOCAL FOODS, LOCAL PLACES

## Technical Assistance Program



## Community Action Plan Rosebud Community Food Sovereignty Initiative

Rosebud Economic Development  
Corporation, Mission, South Dakota  
January 22, 2017



## Community Story

The Rosebud Indian Reservation is the home of the Rosebud Sioux Tribe and is over 922,759 acres, or a land area one and a half times the size of Rhode Island. Located in rural south central South Dakota, the closest large metropolitan statistical area of Rapid City is 175 miles away. The incorporated town of Mission, population 1,288, serves as the economic hub for the reservation, as well as the educational center, being home to both Sinte Gleska Univerisity and Todd County High School. The Rosebud Sioux Tribe, or Sicangu Lakota Oyate today numbers 24,000, not all of whom reside on the reservation. The Sicangu have a rich heritage of strong cultural expression, honoring thousands of years of nomadic tradition, acknowledging recent history, and valuing resiliency.

The Sicangu are a part of the Tetonwan (“people on the prairie”), the seven bands of the Lakota peoples (“L” dialect). They, along with the rest of the Tetonwan, made up the western grouping of the Oceti Sakowin, or the Seven Council Fires, which consisted of all Lakota, Dakota, and Nakota speakers.<sup>1</sup> The Sicangu, like all Lakota, were a nomadic people deeply connected to the buffalo, which provided shelter, food, clothing, and spiritual sustenance. The Treaty of 1868 established the Great Sioux Reservation, and the Sicangu settled in the area later to be known as the Rosebud Reservation in 1877. Throughout the following decades, the U.S. government further reduced the reservation lands and moved the Sicangu five times before settling in the present-day location of Rosebud, South Dakota.<sup>2</sup>



Children at the Turtle Creek Crossing garden site. Photo source: REDCO

## REDCO COMMUNITY FOOD SOVEREIGNTY INITIATIVE MISSION STATEMENT

*Empower individuals and communities of the Sicangu Lakota Oyate to bring about an indigenuous food system that will ensure wicozani (health of mind, body and spirit) for current and future generations. Working on the individual and community levels, we are committed to decolonizing the food system of the Sicangu Lakota through education, programming, and systemic change in order to reclaim our health as a sovereign indigenous nation. The ability to feed ourselves is an essential component of sovereignty and the Sicangu Lakota are reclaiming their inherent sovereign rights as a people, reembracing traditional values of self-reliance and sustainability in order to sustain their families (Tiwahe), their communities (Ospaye), and their Ovate (the Lakota Nation).*

Mission statement of the REDCO CFSI:  
<http://sicangucorp.com/community-development/keya-wakpala-green-development/food-sovereignty-initiative>

<sup>1</sup> History and Culture of the Mni Wakan Oyate (Spirit Lake Nation) <http://ndstudies.gov/sl-tribal-historical-overview>

<sup>2</sup> Rosebud Sioux Tribe <http://www.rosebudsiouxtribe-nsn.gov/>

The traditional Lakota food system centered on the buffalo and other wild game, wild plants and berries, cultivated foods obtained through trade, and a spiritual connection to both food and land as an integral part of their worldview. In the spirit of these traditions, the Community Food Sovereignty Initiative (CFSI), a program of the tribally chartered Rosebud Economic Development Corporation (REDCO),<sup>3</sup> strengthens the production, availability, and consumption of traditional and locally produced foods to stimulate economic development and address diet-related health concerns across the reservation. The CFSI has incubated several projects to strengthen the community's food system, and which are large focused in the area around the tribally owned Turtle Creek Crossing Superfoods, located just west of Mission. The CFSI hired a full-time Food Sovereignty Coordinator, created a one-acre community garden, established a community farmers market, and promoted the benefits of locally produced, nutritious food through culturally appropriate curriculum and educational materials.

Despite the progress made by the CFSI since 2014, deeply rooted economic and health-related challenges still face the Sicangu. Access to fresh, nutritious food remains extremely limited across significant swaths of the reservation. Coupled with a lack of transportation options and limited pedestrian infrastructure to encourage walking and exercise, the tribe faces high rates of obesity and preventable chronic diseases, such as diabetes and heart disease. Further

<sup>3</sup> REDCO website: <http://sicangucorp.com/>

## LOCAL FOODS, LOCAL PLACES STEERING COMMITTEE MEMBERS

**Wizipan Little Elk**, REDCO CEO

**Mike Prate**, REDCO Community Food Sovereignty Coordinator

**Kevin "Hoch" Decora**, Sinte Gleska Professor, avid gardener and lacrosse coach

**Rachel Lindvall**, South Dakota State University, Tribal Extension Agent

**David Espinoza**, REDCO youth intern

**Shakira Rattling Leaf**, Tree of Life staff member

**Carmelita Sully**, SGU Greenhouse manager

**Margaret O'Connor**, Walking Forward Program

*Figure 1 The Mission/Rosebud Steering committee worked to organize the 2-day workshop and galvanize community participation.*



*The Keya Wakpala Farmers Market, Photo source: Rosebud Community Food Sovereignty Initiative Facebook page.*

complicating nutritious food access is the reservation's ranking as one of the poorest communities in the country, with a poverty rate of 43 percent and an unemployment rate of 83 percent among tribal members. Finally, the reservation suffers from a lack of tribal agricultural producers who can respond to the needs and traditions of the Lakota community.

The community hopes to leverage the rich cultural traditions of the Lakota people, revive nutritionally rich traditional diets, and support local cultivation of produce in order to address food and health challenges. A first step has been for REDCO to launch the CFSI to strengthen aspects of the community's food system and economic development efforts. The CFSI is an entirely grant funded program, housed under REDCO's growing community development branch. The Initiative's financial support has come from the University of Nebraska-Lincoln's Rural Futures Institute, Rudolf Steiner Foundation (RSF), Fiskars, First Nations Development Institute, National Relief Charities, the Wellmark Foundation, the Notah Begay III Foundation (NB3F), and other private and public sources.

The REDCO CSFI plans to expand and grow both in the Mission area and throughout the Rosebud Reservation. At the site of the Turtle Creek grocery, REDCO has plans to develop a trail network promoting exercise and native plant species education that links the grocery store with the community garden, the farmers market, nearby homes, future commercial sites, and natural features of the nearby wetlands area. The trail system will highlight native edible plants found in the traditional Lakota diet.



Location of the Keya Wakpala Green Development on 590 acres adjacent to and west of Mission, SD. Map source: <http://www.sicanguscribe.com/keya-wakpala.html>

The trail system is part of a broader vision for future development of Turtle Creek that is laid out in the Keya Wakpala Waíčageyapi Green Development Master Plan.<sup>4</sup> Currently, much the 600-acre site surrounding the Turtle Creek grocery is currently used for cash-crop cultivation, primarily for sunflower

<sup>4</sup> <http://www.sicanguscribe.com/keya-wakpala.html>

seeds, wheat, or corn, all not intended for local consumption. In the plan’s community survey, tribal members listed community gardens, a grocery store or food cooperative, farmers markets, and greenhouses as their top four business, commercial, and services priorities in the new development. The survey results also informed other elements of the plan including the addition of an arts component to the farmers market, food sovereignty outdoor labs, hoop houses, a mix of new housing stock, commercial functions, youth-oriented community services, and preserving ecological features. The Keya Wakpala Master Plan supports “the health of the people by making healthy local foods and outdoor and indoor physical activities accessible” as a primary social goal.

In 2015, REDCO CFSI requested assistance through the federal government’s Local Foods, Local Places (LFLP) program to engage tribal stakeholders in a conversation and develop an action plan for moving forward with community food sovereignty initiatives on the reservation. The LFLP program itself is intended to provide technical assistance in order to create:

- More economic opportunities for local farmers and businesses.
- Better access to healthy, local food, especially among disadvantaged groups.
- Revitalized places, main streets, and neighborhoods.

The LFLP program is supported by the U.S. Environmental Protection Agency (EPA), U.S. Department of Agriculture (USDA), U.S. Department of Transportation (DOT), the Centers for Disease Control and Prevention (CDC), the Appalachian Regional Commission (ARC), and the Delta Regional Authority (DRA). This report and its appendices document the public engagement process, the LFLP workshop activities, and the resulting action plan and implementation strategies for moving the REDCO Community Food Sovereignty Initiative forward. A Steering Committee was created to help plan the LFLP workshop and guide the community’s post-workshop implementation steps on the action plan. Concrete measurable goals and actions identified in the workshop provide a tangible path for the tribe to follow in creating what the Keya Wakpala Master Plan describes as “a vibrant place centered on traditional and nutritious foods, where people can go to feel safe, feel welcomed, and be healthy.”



REDCO CFSI activities in 2016Photos from the REDCO CFSI Facebook Page. <https://www.facebook.com/lakotafoodsovereignty/>

## Engagement

The technical assistance engagement process for LFLP has three phases, illustrated in Figure 2 below. The assessment phase consists of three preparation conference calls with the LFLP Steering Committee to establish the workshop goals, agenda, logistics, and stakeholder invitation lists. The convening phase includes the effort's capstone event—a two-day workshop in the community. The next steps phase includes three follow up conference calls as well as process reporting and documentation.

The community workshop for Mission was held on October 11<sup>th</sup> and 12<sup>th</sup>, 2016. Day one of the workshop included a small lunch gathering with the Steering Committee members and regional, state, and federal partners; a walking tour of the community; and an evening community public meeting at The Turtle Creek Crossing Superfoods.

Day two was held at the Sicangu Child and Family Services Center. It focused on a community vision and values discussion, a design charrette, and an action-planning session. The community meeting and all-day working session were well attended by key stakeholder groups, residents, and local leaders. The workshop sign-in sheets are provided in Appendix D.

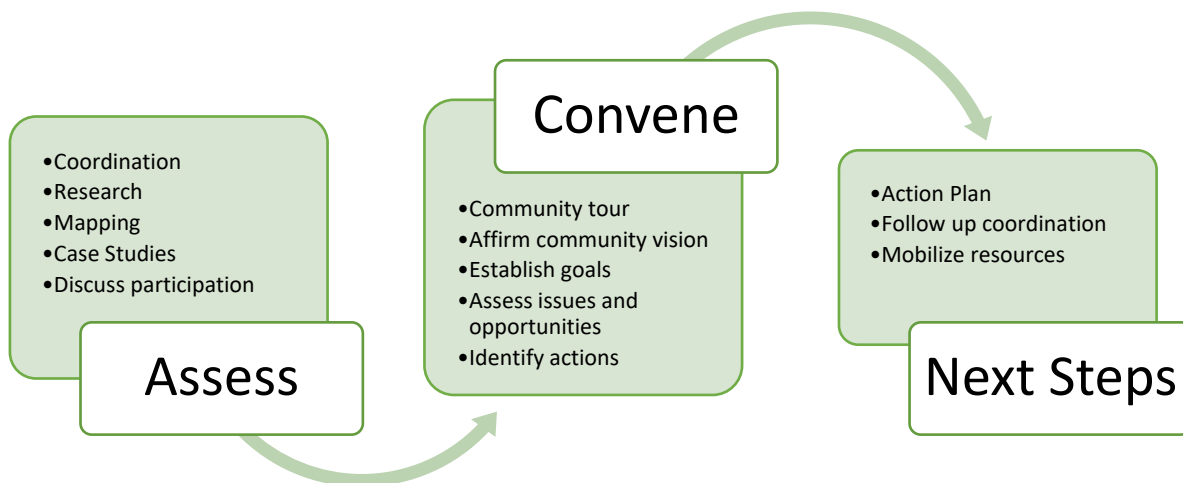


Figure 2 - Local Foods, Local Places Technical Assistance Process Diagram

## Community Walking Tour

On day one, Mike Prate, REDCO's Community Food Sovereignty Coordinator, met the workshop's federal and outside visitors at the deli in the Turtle Creek Crossing Superfoods for lunch and initial introductions. Afterwards, Mike led the group on a walking tour of the community, explaining recent projects, successes and challenges, and providing a sense of the layout of the Keya Wakpala plot and Mission community. The tour began at the REDCO community garden adjacent to the Turtle Creek Crossing Superfoods. Despite a recent freeze and the end of the gardening season, the tour group was able to see the essential elements of the garden, including an arbor that shades garden picnic tables, large rows of tomatoes and other vegetables, smaller gardening plots, a winter gourd patch, stacks of

tires for potato cultivation, and a garden that includes medicinal and edible plants artfully arranged in a Lakota wheel pattern. The walking tour then took the group through a portion of the future site of the Keya Wakpala development including a scenic hilltop overview behind the grocery store, agricultural fields, and the cottonwood grove surrounding the wetlands area. Next, the walking tour portaged via car to downtown Mission. After a short coffee break at Morning Light Coffee on Main Street, Mike took the group on a walk down Avenue C past the County High School, athletic fields, and local Boys & Girls Club, where they got a sense of the scale of the community and the current pedestrian walkability.



*Mike Prate (center) led the group from the community garden and grocery store (in background) through a sunflower field, toward a cottonwood grove/marsh on the Keya Wakpala development site. Image Credit: Jen Walker*

## Vision and Values

The community public meeting held the evening of day one was attended by about 20 Mission residents, as well as regional and national partners. Wizipan Little Elk, CEO of REDCO, welcomed attendees and provided valuable context about the history and future of the Lakota people, how they had been self-sufficient in the past, the traumas they have endured over time as a people, and a vision of resiliency and reclaiming self-sufficiency. REDCO's work, including food sovereignty, is part of a much larger process of tribal regeneration and healing. Adding flavor to the gracious welcome, Mike Holman, the Turtle Creek Crossing general manager, and his kitchen staff served a wonderful—and delicious—culinary example of traditional Lakota foods including buffalo soup (wahanpi) and a three sisters squash, lima bean, and corn dish for dinner.



*Wizipan Little Elk, REDCO Executive Director, giving the opening talk the first day, "it's time to make our journey back to what was important to us back then and what is important to us now." Image Credit: Christine Sorensen.*

Getting into more details, Mike Prate outlined the goals of the workshop and the larger, long-term goals of the LFLP Steering Committee. The LFLP consultant team that planned the workshop agenda facilitated subsequent session topics and provided an LFLP program overview presentation.

During the meeting, community members and other attendees were asked to stand and respond to the statement, “This I believe about community food sovereignty.” The consultant team recorded the responses, and everyone was able to hear the breadth of ideas around the topic. The comments are summarized in Figure 3.

The community was then asked to form three small discussion groups and share with one another their thoughts on the following questions:

- 1) Why does community food sovereignty matter to you, your family, and your community?
- 2) How would you like to participate in creating community food sovereignty?
- 3) What does success look like in five or ten years?

After 20 minutes of discussion, each group presented their responses to the questions, spurring additional discussion on key issues to address on day two. These responses are summarized in Figures 4-6, and presented in full in Appendix B.

The themes shared during these two exercises revealed aspirations for a return to traditional knowledge and community-focused sharing and learning, especially across generations. Traditional knowledge—including language, landscape knowledge, spirituality, food, and medicine are seen as important aspects of furthering the community goals of increased physical, emotional, and spiritual health, as well as an improved tribal economy. It was against this positive, forward-thinking backdrop of values and visions for the future that the remainder of the workshop was built upon. In addition to creating the action plan, day two of the workshop included

## THIS I BELIEVE...ABOUT COMMUNITY FOOD SOVEREIGNTY

- Surviving on our own
- Will take a full community effort
- Will take buy in and commitment from community members
- Will have available healthy food
- Partnering with schools and com organizations
- Keep youth involved
- Traditional foods as well
- Multi-generational effort
- Opportunity for youth to learn
- Complete doable but takes commitment
- It means wellness

Figure 4 - Workshop participants' responses to the “This I Believe” exercise during Day 1 of the workshop.

## What does food sovereignty mean for you and your family?

- Health
- Being able to feed ourselves
- Put good in our bodies
- Sovereignty/know where our food comes from
- Knowing and having more control over what goes into our bodies
- Obesity/cancer rates are high-need education
- Life skill/a matter of survival
- Diabetes, cancer, and obesity rates are up, need nourishment and education
- Desire for health and wellness
- Connection to the ancestors
- Knowledge and wisdom
- Increased awareness
- Spiritual Connection to creator
- We know how do this from older generations

Figure 3 - Workshop participants' responses to Day 1, “What it Means” exercise.



presentations by the consulting team on a case study about the Potawot Health Village in Aceta, California. It also included a short design charrette to capture ideas about how the design and immediate use of the Keya Wakpala development site could further community food sovereignty. Presentations are available in Appendix B.

Also on day 2 of the workshop, the consultant team again presented a case study they shared the prior evening, and they reviewed the community's responses to the three questions posed in the public meeting (Figures 3-6). The responses generated a fruitful discussion about the vision for community food sovereignty on the Rosebud Reservation.

The consultant team asked participants to list existing programs, organizations, and initiatives engaged in community food sovereignty and similar efforts on blue post-it notes. Folks also listed ideas for strengthening and expanding those efforts on separate yellow post it notes. Through a participatory discussion, the post-it notes were then organized on the front wall of the conference room to better distill general themes and project directions. The post-it notes ideas served as the jumping-off point for the community to sketch out on paper conceptual ideas for a trail system and community activity areas on the Keya Wakpala site.

The final activity of the workshop was the action-planning exercise. The consultant team worked with the community participants to summarize initiative goals, after which community members filled in a matrix showing specific actions to achieve those goals, associated timeframes, implementation costs, lead and supporting roles, descriptions of the action, and why the action is important to the community.

### How do you want to participate?

- Continue to grow plants
- Education (classes, experiential)
- Screenings to reduce cancer rates, decrease cancer
- Trails for health improvement and to be sovereign in our communities
- Nutrition of local foods education, etc.
- Align our resources
- Share knowledge inter-generationally
- Educate about resources available
- Promoting food and activities

*Figure 5 - Workshop participants' responses to Day 1, participation exercise.*

### What does success look like?

- Community gardens everywhere
- Community gardens in schools, used in school lunches
- Teaching how to utilize food, canning cooking
- Food hubs, food markets
- Changing the way we think about food in general, habits, etc.
- Financial health
- Community buy in
- Getting people excited.
- 2-3 generations in the future
- Emotional health, well grounded
- Mental spiritual and physical awareness

*Figure 6 - Workshop participants' responses to Day 1, "Defining Success" exercise.*

## Action Plan

The culminating product of the LFLP workshop is the strategic action plan to guide near-term implementation of the goals agreed upon by participants. The Mission workshop resulted in an action plan that is organized around four goals and includes actions that participants brainstormed during the meeting and in follow-up calls. The action plan matrix helps to further clarify, prioritize, and define roles and responsibilities for moving forward on these actions. The goals and actions that are part of this plan are in the Action Plan section below.

For any action plan to be implemented successfully, a strong and robust food sovereignty coalition must be formed to direct, oversee, and perform the work needed to be done, supported by sub-committees focusing on specific goal areas. The top priority is a committee that will endeavor to formally create a reservation-wide Food Sovereignty Coalition, which would bring together various community members and programs and increase communication, collaboration and capacity of community food work. This group will consist of community leaders, elders, youth, members with knowledge of traditional foods, and various organizations that work with food and health-related issues on the Rosebud Reservation.

Throughout the workshop much discussion was around how to improve and increase community participation, dialogue, and engagement. To engage on the initiatives around this topic, another subcommittee would be created. The biggest gap in representation is among the youth and elders of the community. The general outline of a coalition structure, including subcommittees and jurisdictions of each subcommittee, are summarized in the diagram below, and some of the initiatives of each committee placed into action plan tables. Some of the tables remain incomplete as they will need to be visited and completed by future persons serving on these committee. The first coalition committee meeting was scheduled for January 9, 2017.



*LFLP work session on the last day, the action planning matrix. Image credit: Christine Sorensen.*



*During the design exercise, community members discussed potential ways in which community food sovereignty could be furthered through a trail and other outdoor spaces at the Keya Wakpala development. Image Credit: Jen Walker.*



Figure 5 - Food Sovereignty Coalition Committee Structure

## Food Sovereignty Coalition Committee

The cornerstone of this Action Plan is the creation of a Food Sovereignty Coalition. Presently, there are only a few entities working on food-related issues throughout the reservation. While these programs often collaborate informally, all parties identified the need to involve additional community members, with the goal of: generating new ideas and perspective; spreading the workload of this large movement; and creating more local support and champions throughout the reservation.

**Members:** Margaret O’Connor, Rachel Lindvall, Rachel Kent, Carmelita Sully, Tavis Bird In Ground, Michael Prate, Emily McDermott, Deanna Eagle Feather

| Initiative A: Create an overall vision for the Food Sovereignty Coalition reservation-wide and a strategic plan to implement that vision. |  |
|---|--|
| <b>Description</b>  | Through a collaborative process develop a compelling vision for the coalition and a strategic plan to implement that vision.                                       |
| <b>Measures of Success</b>  | When a working vision and strategic plan exists and is being implemented by different committees within the community.   |
| <b>Timeframe</b>  | 1 year   |
| <b>Taking the Lead</b>  | Food Sovereignty Coalition Committee (Michael Prate, Carmelita Sully, Rachel Lindvall, Margaret O’Connor, Tavis Bird In Ground, additional members as identified). |
| <b>Supporting Cast</b>  | Various Programs (REDCO, Tribal Health Administration, SGU, Commodities Program, WIC Office, school districts, etc.)   |

| Initiative B: Identify and create infrastructure and programs that are missing or needed to facilitate the production, aggregation, and distribution of food. |   |
|---|---|
| <b>Description</b>  | Much traditionally and regionally appropriate food is available through hunting and small scale gardening. However, due to a lack of processing and storage infrastructure, the Rosebud Reservation community is not able to take full advantage of this opportunity. Local meat processing can provide many secondary benefits through the traditional and productive use of animal parts that go unused in off-reservation processing facilities. A network of decentralized produce storage units would help to build the ability to grow and distribute traditional fresh food throughout the reservation. Ongoing reflection and identification of the need to develop a more locally based food system will be the key task of the Food Sovereignty Committee |
| <b>Measures of Success</b>  | Institute new committees to address newly identified needs and desired projects.  |
| <b>Timeframe</b>  | Ongoing initiative  |
| <b>Taking the Lead</b>  | Food Sovereignty Coalition. Future subcommittees for identified projects.   |
| <b>Supporting Cast</b>  | TBD   |

| Initiative C: Future planning and ideas |  |
|---|--|
| <b>Description</b>                      | Continue planning, fundraising, and mobilizing resources and talent for the coalition.   |
| <b>Measures of Success</b>              | Future plans are written; additional grants and resources; volunteer hours given; donations or in-kind contributions received. |
| <b>Timeframe</b>                        | On-going   |
| <b>Taking the Lead</b>                  | Food Sovereignty Coalition Committee   |
| <b>Supporting Cast</b>                  | TBD  |

## Community Outreach Subcommittee

**Members:** TBD

| Initiative A: Develop a community engagement strategy to enhance broader tribal member participation. |  |
|---|--|
| <b>Description</b>  | Developing a comprehensive community engagement strategy to coordinate efforts to recruit and retain tribal members, who actively build community buy-in on food sovereignty efforts. The strategy is critical to long-term, multi-generational tribal participation.  |
| <b>Measures of Success</b>  | <ul style="list-style-type: none"> <li>▪ Short term measure: A comprehensive engagement plan is drafted and adopted by the committee.</li> <li>▪ Long-term measures: Number of additional personal and community gardens; increased attendance at meetings, and increase in tribal inquiries seeking services provided by allied organizations.</li> </ul> |
| <b>Timeframe</b>  | Plan completed in Spring 2017  |
| <b>Taking the Lead</b>  | Mike Prate, Rachel Lindvall, Margaret O'Connor, Community Outreach Committee Members   |
| <b>Supporting Cast</b>  | SGU Greenhouse, SGU, Tribal Health Administration, Walking Forward Program, USDA, Juvenile Detention Center, Boys and Girls Club, youth.   |

| Initiative B: Create a resource guidebook of current operational programs. Include a process for keeping the guidebook up-to-date. |  |
|--|--|
| <b>Description</b>   | Workshop participants identified a number of efforts related to food sovereignty already underway on the Rosebud Reservation. However, several of these people and organizations are unaware of one another’s specific interest and actions. More knowledge of who is doing what across the reservation will engender greater collaboration and partnership, making better use of scarce resources. Additionally, greater awareness of other groups’ efforts will improve synergies and avoid duplication. |
| <b>Measures of Success</b>   | <ul style="list-style-type: none"> <li>▪ The guidebook is compiled and printed, and also available online.</li> <li>▪ There is a mechanism for keeping the content current and correct.</li> </ul>   |
| <b>Timeframe</b>   | Finished by the end of winter  |
| <b>Taking the Lead</b>   | Margaret O'Connor, Community Outreach Committee  |
| <b>Supporting Cast</b>   | Tribal Business Office, Tribal Health Administration, COPE, REDCO  |

| Initiative C: Build a network of beginning farmers and ranchers and help them network with elders and others with agricultural knowledge. |   |
|---|---|
| <b>Description</b>  | A network of beginning farmers, ranchers, and gardeners will help strengthen the knowledge base of traditional and new means of food production and give support to participating farmers. Additionally, as a group, beginning farmers and ranchers can more easily access outside resources, such as through the USDA. The resources will also help them better communicate with consumers, bring more people to the table, and minimize the amount of food imported into the reservation from outside sources in order to fulfill local demand. |
| <b>Measures of Success</b>  | <ul style="list-style-type: none"> <li>▪ Participation from seasoned and new farmers and ranchers.</li> <li>▪ Connectivity between producers and consumers.</li> <li>▪ New farmers and ranchers apply for assistance with the USDA.</li> </ul>  |
| <b>Timeframe</b>  | TBD   |
| <b>Taking the Lead</b>  | SDSU, Rachel Lindvall, Community Outreach Committee   |
| <b>Supporting Cast</b>  | USDA (NRCS, FSA), Tribe, BIA, Extension, SGU, Conservation District, 4H.  |

## Lakota Culture and Food Subcommittee

**Members:** TBD

|   |  |
|---|--|
| Initiative A: Develop a recommended food diet that is specific to the Lakota peoples’ needs, including information on how to use the whole buffalo and other traditional knowledge. |  |
| <b>Description</b>  | Like many other tribes, members of the Rosebud Lakota Sioux have a high rate of nutritional diseases such as diabetes, obesity, and heart disease. The generic USDA My Plate revised food pyramid and associated dietary recommendations are not always compatible with the traditional diet of the Lakota. For example, most Native Americans are lactose intolerant, but dairy figures prominently in the USDA pyramid. Developing dietary recommendations specific to the Lakota people will help residents return to holistic, traditional foods, including aspects as utilizing all parts of the buffalo. |
| <b>Measures of Success</b>  | <ul style="list-style-type: none"> <li>▪ Lakota dietary recommendations are created with the assistance of local nutritionists and health advocates.</li> </ul>  |
| <b>Timeframe</b>  | One year   |
| <b>Taking the Lead</b>  | Mike Prate, Rachel Kent, Deanna Eagle Feather, Traditional Foods Committee   |
| <b>Supporting Cast</b>  | HIS, Diabetes and Wellness Center, Linda Black Elk, Kibbe Conti  |

## Keya Wakpala Trail Subcommittee

The two-year community process that culminated with the Tribe’s Keya Wakpala Development plan included prioritized lists of community interests. Leading this list were items that related to traditional foods; gardening; food sovereignty; opportunities for outdoor recreation, especially for children and youth; and teaching Lakota culture, language, and traditional knowledge. As REDCO continues to work on the full implementation of the Keya Wakpala Development, there is an opportunity to begin utilizing tribal land to achieve some of these goals, including designing, building, and programming a food sovereignty trail at Keya Wakpala

**Members:** TBD

| Initiative A: Invite a broad range of stakeholders and interested community members to participate in this phase of Keya Wakpala’s development. Form a committee that meets regularly to provide updates and solicit input and participation. |   |
|---|---|
| <b>Description</b>  | Creating the on-site trail system will be the third key asset established at Keya Wakpala, after the Turtle Creek Crossing Superfoods and the REDCO Community Garden. The trail and its amenities will improve connectivity of the Keya Wakpala site to Mission, and the grocery store to the community garden and the rest of the property. The <i>process itself</i> of creating the trail may offer the greatest potential benefit: including a broad range of stakeholders in the design and creation of the trail will help ensure that it is well utilized and collectively cared for by the entire community. Additionally, the support, participation, and outreach mechanisms that are developed in the creation of the trail can serve as a springboard for future phases of the Keya Wakpala plan. |
| <b>Measures of Success</b>  | <ul style="list-style-type: none"> <li>▪ Everyone has come together and is on the same page.</li> <li>▪ Full meetings and participation.</li> <li>▪ Meetings, gatherings, and workdays are held regularly and are well attended.</li> </ul>   |
| <b>Timeframe</b>  | Spring 2017 – Form Committee<br>Summer 2017 – Host Stakeholder Meeting  |
| <b>Taking the Lead</b>  | Hoch Decora, Carmelita Sully, Mike Prate, Todd Ellendorf, Tavis Bird In Ground  |
| <b>Supporting Cast</b>  | Tribal Council, Family Services, Diabetes Prevention, Indian Health Service, Drug and Alcohol Treatment, SGU Lakota Studies, high school and middle school youth, Boys and Girls Club.  |

| Initiative B: Create design, construction, and phasing plans for the trail. |  |
|---|--|
| <b>Description</b>  | A master plan for the trail system and associated amenities, along with a construction plan and phased timeline, will encourage project implementation to proceed. Much of the design and construction work can be done by local community groups and organizations, and having a written plan to work from will allow those people to see where they best fit in. |
| <b>Measures of Success</b>  | <ul style="list-style-type: none"> <li>▪ There is a final plan with a timeline for implementation</li> <li>▪ Enough detail exists to begin to approach potential funders for assistance.</li> </ul>  |



| Initiative B: Create design, construction, and phasing plans for the trail. |  |
|---|--|
| <b>Timeframe</b>  | Spring 2017  |
| <b>Taking the Lead</b>  | Hoch Decora, Carmelita Sully, Mike Prate, Todd Ellendorf, Tavis Bird In Ground   |
| <b>Supporting Cast</b>  | Community members, tribal programs, Food Sovereignty Committee members, educators, SGU, small businesses, LFLP people. |

| Initiative C: Find local and non-local funding to support the development of the trail through networking with other initiatives and committees on the reservation. |  |
|---|--|
| <b>Description</b>  | Although much of the design, construction, and maintenance of the trail can be done by organized volunteers, sources of funding need to be identified to fill in gaps where necessary and to fund overall project management.  |
| <b>Measures of Success</b>  | <ul style="list-style-type: none"> <li>▪ Identified and received funding for different stages of trail development: Design/planning, engineering report, materials and construction, local funding match, long-term maintenance and management.</li> <li>▪ Develop timeline of federal and state funding opportunities, deadlines, applications</li> </ul> |
| <b>Timeframe</b>  | TBD  |
| <b>Taking the Lead</b>  | Hoch Decora, Carmelita Sully, Mike Prate, Todd Ellendorf, Tavis Bird In Ground   |
| <b>Supporting Cast</b>  | State and Federal DOT, Marissa Jones (Safe Routes to School National Partnership) can help navigate the funds and resources available from the DOT and others to build the trail. Collaborate with the health initiative, work with other initiatives.   |

## Implementation and Next Steps

Three post-workshop conference calls were held during November and December 2016 following the workshop. The calls were held with the LFLP Steering Committee and a few additional stakeholders whose interest was cultivated during the workshop. They worked to refine the action plan and add clarifying language. Already, significant progress has been made toward the creation of the proposed Food Sovereignty Coalition and three sub-committees. The steering committee, inspired by the energy of the workshop, wanted to get to work on involving the wider community in the project and in building momentum to back the food sovereignty movement. Since the Food Sovereignty Coalition was

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identified as the key catalyst for future development, a meeting was planned to inform the community about this action plan and to solicit their feedback and buy in.

In a meeting on December 5<sup>th</sup>, 2016, students from NCSU presented their concepts for walking trails at the Turtle Creek site.<sup>5</sup> Beforehand, they were provided with all of the notes from the local workshops, as well as given the Keya Wakpala Master plan, and other resources regarding similar health based trails throughout Indian Country. This was an extremely helpful and mutually beneficial session, as the students were given an opportunity to engage with a concrete project and cultural setting, while the local steering committee were able to see how some of their ideas might look in flesh and bone. As the Keya Wakpala Trail subcommittee moves forward, these concept designs will be reviewed, combined, and edited to further reflect the community's vision for the project.



Collage of images from post-LFLP Workshop events, Food Sovereignty Meetings, January and February 2017.  
Image source: <https://www.facebook.com/lakotafoodsovereignty/>

<sup>5</sup> The NCSU student presentation was webcast and is viewable at:  
<https://delta.online.ncsu.edu/online/Play/1e0fa27954404d02ababe6690f7951921d>.

On January 9<sup>th</sup>, 2017, over 20 community members attended the first ever Food Sovereignty Coalition meeting, one of the largest gatherings on food to date. Modeled after the LFLP workshop, community members broke into small groups to engage with questions about each of the 3 subcommittees, reconvening to share their ideas and understandings about how to move forward. A home cooked meal of buffalo chili and cornbread, provided by steering committee members, was enjoyed and appreciated by all. At the end of the evening, January 23<sup>rd</sup> was chosen as the next meeting date. The objective for that meeting is to develop 3 concrete goals for each subcommittee. Using the LFLP model provided in the workshop, small groups will identify goals, develop a timeline, and brainstorm obstacles, needs, and resources towards achieving these goals. All in attendance at the initial meeting agreed that these meetings had to lead to concrete action, and not remain as simply another discussion circle, which has happened too often in the past.

## Appendices

- Appendix A – Workshop Feedback and Trail Design
- Appendix B – Workshop Sign-in Sheets
- Appendix C – Funding Resources
- Appendix D – References
- Appendix E – Workshop Photo Album