8TH ANNUAL VANCOUVER ISLAND TRADITIONAL FOODS CONFERENCE

October 2nd and 3rd, 2015
Tsaxis, BC (Fort Rupert)
Hosted by Kwakiutl First Nation

REGISTRATION CLOSES SEPTEMBER 25TH

For information contact Conference Coordinator, Norine Messer at (250) 735-4111 or norinemesser@hotmail.com, or the Kwakiutl Community Coordinator Maggie McDougall (250) 230-6789 or bbybluegrl@hotmail.com.
**Logistics, Questions and Queries**

**Location**
The Kwakiutl First Nation will host the 8th Annual Traditional Foods Conference. On October 2nd and 3rd the Kwakiutl will welcome you to Ńsał̱x̱is - Fort Rupert and Dł̱aksiwe’ - Cluxewe Campground/Resort. Ńsał̱x̱is & Dł̱aksiwe’ are two of the principle villages of the Kwakiutl Nation since time immemorial. Both are rich in cultural history and food resources of the old people including sacred sites, clam beaches, root gardens, stone fish-traps, petroglyphs, Culturally Modified Trees, plant and medicine gathering sites, and berry patches that all provide an excellent backdrop to the Conference theme.

Please go to the Cluxewe Campground/Resort website link below for directions to the campsite and a Google map that includes both the campground and Tsaxis (Fort Rupert).
http://www.cluxeweresort.com/getting-here/

**Registration**
As in previous years we are working hard to keep the VI Traditional Foods Conference as affordable as possible. There will be no registration fee, as we do not want cost to be a barrier to anyone. We are asking that those people who are attending the Conference representing organizations or individuals that can afford it consider donating a registration fee. There will be numerous options for registration amounts and donations to support travel subsidies. Our suggested registration amounts are as follows:

Community members and individuals with limited income - $0
Non-profit organizations with limited income - $0
Regular fee for individuals who can afford it - $200
Regular fee for Organizations that can afford it - $300
Discounted rate for Individuals - $100
Discounted Rate for Organizations - $150
Donations to support travel subsidies - $50, $100, $200

Please go to the following link to register for the conference. We are asking everyone to register even if you are not paying a registration fee, so that we can plan for meals and workshops. If you would rather pay by Cheque please send registration fees to: VICCI FN, 3045 1st Ave, Port Alberni, BC V0R-2Z0.

**Link to registration:**
https://www.eventbrite.ca/e/vancouver-island-traditional-foods-conference-tickets-17787042523

**Accommodations**
As accommodation the cabins at the Cluxewe Campground/ Resort is now fully booked we blocked off 20 rooms at the Port Hardy Inn. The Inn is offering a generous discounted rate to the Traditional Foods Conference participants of $79 per night for two people and $10 for each additional person. To book rooms at the Port Hardy Inn please book directly with:

Terry Balfour, The Port Hardy Inn Operations Manager
9040 Granville Street, Port Hardy
(250) 949-8525
www.porthardyinn.com
There are still RV and tent sites available at Cluxewe Campground/Resort. Please find the Cluxewe Campground/Resort website at: http://www.cluxeweresort.com. When booking, mention that you will be attending the Vancouver Island Traditional Foods Conference.

**Information Booths and Market Tables**
Please contact Norine or Maggie if your would like to have an information booth or a market table on day two to share information and sell/ trade traditional medicines, foods, crafts, tools...

**Trade and Sharing**
Bring your traditional foods and medicines for sharing and trade. On October 3rd there will be an opportunity to share and trade items you have harvested and preserved. There will also be an indigenous and heirloom seed exchange that day.

**Traditional Food Demonstrations**
If you are willing to share any traditional food activities, skills or tools at the conference please contact Norine.

**Vancouver Island and Coastal Communities Indigenous Foods Network**
"Our Food is Our Medicine"
The Vancouver Island & Coastal Communities Indigenous Food Network is a collective of passionate and dedicated members with a shared vision of a healthy future based upon reconnecting with First Nations cultural teachings and practices. The membership is made up of culturally knowledgeable food harvesters and gatherers, health professionals, community development workers and members of the scientific community. Essentially, the Vancouver Island & Coastal Communities Indigenous Food Network aims to build collaborative approaches in addressing issues of traditional food access and security. Please see the Conference page on our website: http://www.indigenousfoodsvi.ca/conference/

**Please see DRAFT Agenda below. There still may be additions and/ or changes to the Agenda as planning continue.**
# Draft Agenda Day 1 - Friday, October 2nd, 2015 - Tsaxis (Fort Rupert)

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>8:30</td>
<td>Coffee and Refreshments</td>
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<tr>
<td>9:00</td>
<td>Opening Prayer&lt;br&gt;Welcoming and Opening Ceremonies - Kwakiutl First Nation&lt;br&gt;Overview and History of VI Traditional Foods Conference – VICCIFN&lt;br&gt;Host for Next year's Conference - VICCIFN&lt;br&gt;Future of VICCIFN – VICCIFN&lt;br&gt;Key Note – Gloria Hunt, Carrying on Traditions</td>
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<td>10:30</td>
<td><strong>Big House</strong>&lt;br&gt;Nuu-chah-nulth Fishing Rights – <em>Uu-a-thluk, a Nuu-chah-nulth Aquatic Resource Management Program</em>&lt;br&gt;<em>U'gwamalis Hall</em>&lt;br&gt;North Island College Indigenous and International Foods Project&lt;br&gt;Jozie Child, Diane Bell, Caitlin Heartnett, Leslie Dyck&lt;br&gt;<strong>Health Centre</strong>&lt;br&gt;Pacific NW Plant Knowledge Cards - Fiona Devereaux&lt;br&gt;John Bradley Williams</td>
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<td>11:30</td>
<td><strong>Ocean Pollution and You</strong> – Peter Ross, Vancouver Aquarium&lt;br&gt;<strong>Youth Digital Harvest Project</strong>&lt;br&gt;<em>Kwakiutl and Vancouver Island Youth</em>&lt;br&gt;<strong>Language &amp; Place Names Tied to Traditional Food Gathering</strong>&lt;br&gt;<em>Mervyn Child &amp; Caitlyn</em></td>
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<td>12:30</td>
<td><strong>LUNCH</strong></td>
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<td>2:00</td>
<td><strong>Cultural Mapping and Indigenous Food Systems</strong>&lt;br&gt;Presentations:&lt;br&gt;1) Traditions Consulting&lt;br&gt;2) Kwakiutl Lands and Resources&lt;br&gt;3) The Firelight Group&lt;br&gt;<em>Panel: Cultural Mapping, Food Sovereignty and Indigenous Rights.</em>&lt;br&gt;<strong>Traditional Plants and Medicines: Sharing, Presentations and Walk</strong>&lt;br&gt;<em>Wata</em>&lt;br&gt;Diane McClean&lt;br&gt;Nitanis Desjarlais&lt;br&gt;<strong>Changes in our Ocean and Threats to Food Security and the Development of Learning Tools/Traditional Seafood Knowledge Cards</strong>&lt;br&gt;<em>Ocean Networks Canada</em>&lt;br&gt;<strong>Tour of Tsaxis</strong>&lt;br&gt;Learn about local food harvesting and preserving methods and meet local carvers and artists&lt;br&gt;<em>Meet outside Big House</em></td>
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<td>3:15</td>
<td><strong>Refreshments and Networking</strong></td>
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<td>3:45</td>
<td><strong>Harvesting and Preparing Seaweeds: Harvesting Techniques and Recipes</strong> - Kristine Pearson, Pacheedaht First Nation&lt;br&gt;<strong>Connecting Indigenous Foods to Prenatal and Infant Nutrition</strong> – Maternal and Child Health Network&lt;br&gt;<strong>Sustainable Aquaculture and Food Sovereignty</strong>&lt;br&gt;Steven Cross&lt;br&gt;Tom Child</td>
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<td>5:00</td>
<td><strong>Zombie Apocalypse Food Challenge – Outside Big House</strong></td>
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<td>5:30</td>
<td><strong>A Feast of Traditional Foods</strong></td>
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# Draft Agenda – Day 2 Saturday, October 3\textsuperscript{rd}, 2015 - Dłąskiwe' (Cluxewe Campground/Resort)

<table>
<thead>
<tr>
<th>Time</th>
<th>Tent</th>
<th>Tent</th>
<th>Restaurant</th>
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<tbody>
<tr>
<td>6:30</td>
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<td></td>
<td><em>Fire Starts for Underground Steam Pit Cook Beach. All welcome!</em></td>
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| 8:00  |      |      | *Food is put into Pit Cook*  
|       |      |      | *Lots of hands needed to help* |
| 8:30  |      |      | **RIVER BATH** |
| 9:00  |      |      | **Traditional Hunting**  
|       |      |      | 9am-12noon  
|       |      |      | *Wade Charlie, Sacred Wolf*  
|       |      |      | *Friendship Centre* |
| 10:30 | **Knowledge Sharing and Marketplace:**  
|       |     |      |   *Information Booths, Resource Sharing, Traditional Crafts, Foods, Medicines, Tools, and Trade Goods*  
|       |     |      | *Demonstrations: Weaving, Cutting Fish, etc…*  
|       |     |      | *Throughout the Day various speakers will share their experiences of living and breathing indigenous foods*  
| 11:30 | **Spiritual Harvesting Walk and Prayer of Gratitude**  
|       |     |      | *Harold Nelson*  
|       |     |      | *William Wasdon Wata*  
|      | **Elders Lounge** | | **VICCIFN Meeting**  
|       |      |      | *Future of VICCIFN and the Annual Traditional Foods Conference.*  
|       |      |      | *Get Involved! New Ideas and Energy are Needed!*  
| 12:30 | **LUNCH**  
|       | **Networking, Knowledge Sharing and Marketplace** | | **Speakers and Closing Ceremonies**  
| 2:00  |      |      | **Clean-up and Safe Travels Home**  
| 3:00  |      |      | **Clean-up and Safe Travels Home** |