Living Earth Festival 2012

Friday, July 20 | Saturday, July 21 | Sunday, July 22
Join the National Museum of the American Indian in our annual festival celebrating Native contributions to protecting the environment, promoting sustainability, and using indigenous plants to improve health and nutrition. Engage directly with Native researchers and practitioners; see music, dance, and films; and participate in hands-on family activities, a food market, and cooking and craft demonstrations that highlight the ways in which the earth’s gifts feed our creativity.

This year, the Living Earth festival features informational talks on genetically modified foods and the impacts of climate change on marine habitats, goat cheese-making workshops, carving and birchbark basket-making demonstrations, dancers from Colorado to the Mariana Islands, and many other opportunities for you to experience the bounty of our living earth.

Clockwise from above
Corn; purple coneflowers; brown-eyed susan; and ladybugs on chile plants. All of these grow in the crop- and meadowlands in the NMAI’s landscape. Photos by Alexandra Harris.
FRIDAY | 1:00 P.M.—2:30 P.M.  
Goat Cheese-Making Workshop  
Room 4025, Fourth Level  
Nancy Coonridge of Coonridge Organic Goat Cheese, from Pietown, New Mexico, will teach you how to create cheeses using traditional vegetable and animal rennets.

FRIDAY | 2:30 P.M.  
Genetically Engineered Foods: Gambling with our Health, Environment, and Future Generations  
Rasmuson Theater  
Jeffrey Smith, director of the Institute of Responsible Technology, discusses the dangers of consuming genetically modified foods and the importance of buying local and organic.  
Book signing to follow.

SATURDAY & SUNDAY | 12:30 P.M.  
Peruvian Short Films  
Rasmuson Theater  
The DocuPeru’s Documentary Caravan has been traveling throughout Peru since 2005, offering hands-on filmmaking workshops to local communities. Since its inception, the media literacy project has produced more than 100 short films in 26 different communities, training more than 550 new documentarians, including these new, short works that focus on water.  
Qarwaqiru (2011, 8 min.) Peru Director: Antonio Soto Fructuoso  
Hualgayoc-Collar de Plata (2011, 9 min.) Peru Director: Percy Sánchez Caruajulca  
Molinopampa (2011, 10 min.) Peru Project Advisor: Nicolás Landa Tami  
Yacumama (2011, 8 min.) Peru Director: Nelida Ayay

SATURDAY & SUNDAY | 1:30 P.M.—3:30 P.M. (30 Minute Classes)  
HANDS-ON FAMILY ACTIVITY  
Weaving Cornhusk Dragonflies  
imagiNATIONS Activity Center  
Celebrate what makes corn important to many Native cultures. Make a cornhusk dragonfly and learn how the different parts of corn are used.  
(Ages: 6+)  
FREE timed entry tickets required, available at the Activity Center. Program is first come, first served.
Saturday | 2:30 P.M.  
**Presentation and Discussion**

**Impacts of Climate Change: Our Rivers and Coasts**  
Rasmuson Theater

Join our knowledgeable, inspiring speakers for an important discussion of climate change-induced threats to our aquatic and coastal environments, and learn about restorative ecological strategies.

**Larry McDermott** (Algonquin) will address the impacts of climate change and environmental degradation on the habitat of the American River Eel, while **Tina Retasket** (Siletz) will examine the effect of red tides on intertidal Siletz foods and the effect of climate change on the timing of coastal salmon runs. **Eli Enns** (Tla-o-qui-aht) will speak about building a conservation economy and adapting to climate change in tribal parks in the Clayoquot Sound UNESCO Biosphere Reserve, British Columbia, Canada.

Saturday | 5:00 P.M.  
**Indian Summer Showcase Concert**  
Potomac Atrium

Our second Indian Summer Showcase concert features rock guitarist **Stevie Salas** (Apache) and fellow musician **Bernard Fowler**. Both will act as emcees and entertainers throughout the festival. Salas, discovered by George Clinton, has played alongside greats such as Rod Stewart and Mick Jagger. He is the executive producer and host of the Canadian late night music/comedy TV series *Arbor Live*. Fowler is a singer, songwriter, and instrumentalist who has recorded and performed with Yoko Ono, the Rolling Stones, Duran Duran, and many more.

**Kinnie Starr’s** (Mohawk) music blends hip hop and alternative rock and has been described as “hip hop aggro groove.” She was nominated for the Juno Award for New Artist of the Year in 2004.

**Jack Gladstone** (Blackfeet), known as Montana’s Blackfeet Troubadour, has produced 15 critically acclaimed CDs. **Brulé** has become one of the most popular Native American performance groups, with more than a million CDs sold worldwide. Performing over 100 shows a year, Brulé features contemporary music accompanied by traditional dancers. An experience in “sight, sound, and soul”!

Sunday | 1:00 P.M.–4:30 P.M.  
**Native Chef Cooking Competition**  
Welcome Plaza

Watch as two Native chefs, **Rob Kinneen** (Tlingit) and **Jack Strong** (Siletz), compete for bragging rights as the NMAI’s top chef. Competitors must prepare two each of appetizers, entrees, and desserts using a secret ingredient. Emceed by Mitsitam Cafe Chef Richard Hetzler, and judged by three DC-area chefs. Active competition between 2:30 and 3:30 p.m., Q&A with the chefs beforehand.
Above  With the help of his supporters, carver Felix Solomon (Lummi/Haida) creates a traditional cedar shovel-nose canoe. Photo courtesy of the artist.

Right  Birchbark baskets created by Chuck (Algonquin) and Janet Commanda (Métis). Photo courtesy of the artists.

DAILY EVENTS
FRIDAY | SATURDAY | SUNDAY

10:00 A.M.–3:00 P.M.
Farmers’ Market
Welcome Plaza

The market features Arcadia Farms, Accokeek Farms, Eaton Farms, Chuck’s Butcher Shop, Coonridge Organic Goat Cheese Farms, and more. After talking to the farmers, stop by the Pacific Islands booth to watch poi pounding; make a ti leaf, kukui nut, or laua’e lei; practice lauhala weaving; create a la’au lomi (lomi stick) that is used in the ancient art of lomi lomi massage; or purchase a haku-style lei.

10:00 A.M.–3:00 P.M.
Green Chile Roasting
Welcome Plaza

Volunteers from the University of New Mexico Alumni Association will roast green chiles at the Farmers’ Market. A portion of the sales of fresh or roasted chiles supports their scholarship fund.

10:00 A.M.–5:00 P.M.
Demonstrators/Information booths
Located throughout the museum and outside

More than a dozen booths feature organizations such as the Intertribal Buffalo Council, Stevia La Bolivianita, Kantuté teas, First Stewards, and demonstrators such as carver Felix Solomon (Lummi/Haida) and Sun Roads Farmory’s owner, Ron Doore (Blackfeet). Join Chuck Commanda (Algonquin from Kitigan-Zibi) and his wife Janet (Métis), from Ottawa, Ontario, Canada, as they demonstrate the process of birchbark basket and canoe making, from selecting the perfect tree to harvesting and creating their masterpieces.

If not at their booths, demonstrators may also be giving talks. Check schedule for times and topics.
Schedule of Events

Friday, July 20
10:00 A.M.—8:00 P.M.

10:00 A.M.
FAMILY ACTIVITIES
Ladybug Release!
Outside South Entrance

1:00 P.M.
NATIVE MUSIC
Stevie Salas (Apache) and Bernard Fowler
Potomac

1:00 P.M.
Garden Talks
Room 4019, Fourth Level
Smithsonian horticulturalist Christine Price-Abelow talks about the creation of the NMAI’s extraordinary gardens.

1:00 P.M.—2:30 P.M.
Goat Cheese-Making Workshop
Room 4025, Fourth Level
For more information, see the Festival Highlights section of this brochure.

1:00 P.M.—5:00 P.M.
Native Foods
Outdoor Amphitheater
Ryan Mackey (Cherokee Nation) prepares traditional Cherokee dishes, including squirrel soup and hominy.

1:30 P.M.
Hand Games
Akaloa Fire Pit
Mike Marshall (Lakota) and Steve Tamayo (Lakota) exhibit their artwork (ledger art and hand game sets) and teach Lakota hand games.

1:30 P.M.
NATIVE MUSIC
Jack Gladstone (Blackfeet)
Potomac Atrium

2:00 P.M.
Palúw Dancers
Potomac
Mariana Islands

2:30 P.M.
Bear Dancers
Potomac
Southern Ute Indian Tribe

Health Talks: Genetically Engineered Foods
Rasmuson Theater
For more information, see the Festival Highlights section of this brochure.

3:00 P.M.
NATIVE MUSIC
Brulé
Potomac

Green Efforts at the Smithsonian
Room 4019, Fourth Level
Come learn about the Smithsonian’s greening efforts from archaeologist Eric Hollinger of the Natural History Museum, and hear about the NMAI’s LEEDS certification from Assistant Director for Operations Justin Estoque.

3:30 P.M.
Hawaiian Hula
Potomac
Kūhai Hālau O Kawaikapuokalani
Pa‘ Ólapa Kāhiko

Earth Talks
Room 4018, Fourth Level
Our Sacred Lands: Anishnaabe Sustainability, presented by Larry McDermott (Algonquin).

4:00 P.M.
Bear Dancers
Potomac
Southern Ute Indian Tribe

4:30 P.M.
Feather Dancers
Potomac
Confederated Tribes of Siletz Indians, Oregon

Above  Representatives from First Stewards share information about their cultures.
Photo courtesy of the Western Pacific Regional Fishery Council.
Saturday, July 21
10:00 A.M.–8:00 P.M.

10:00 A.M.–5:00 P.M.
Native Foods
Outdoor Amphitheater
Ryan Mackey (Cherokee Nation) prepares traditional Cherokee dishes, including squirrel soup and hominy. Members of the Confederated Tribes of Siletz Indians prepare traditional dishes, including spit-roasted salmon.

Hand Games
Akaloa Fire Pit
Mike Marshall (Lakota) and Steve Tamayo (Lakota) exhibit their artwork (ledger art and hand game sets) and teach Lakota hand games.

10:30 A.M.–12:00 P.M.
1:30 P.M.–4:00 P.M.
Goat Cheese-Making Workshop
Room 4025, Fourth Level
For more information, see the Festival Highlights section of this brochure.

11:30 A.M.
Palûw Dancers
Potomac
Mariana Islands

Health Talks: Genetically Engineered Foods
Room 4018, Fourth Level
For more information, see the Festival Highlights section of this brochure.

12:00 P.M.
Native Music
Stevie Salas (Apache) and Bernard Fowler
Potomac

Hawaiian Hula
Potomac
Kūhái Hālau O Kawaikapuokalani
PaʻOlapa Kāhikō

Peruvian Short Films
Rasmuson Theater
For more information, see the Festival Highlights section of this brochure.

1:00 P.M.
Native Music
Jack Gladstone (Blackfeet)
Potomac

Earth Talks
Room 4019, Fourth Level
Felix Solomon (Lummi/Haida), artist, carver, and totem pole conservationist, will discuss the revival of Coast Salish carving and traditional shovel-nose canoe construction.

1:30 P.M.–3:30 P.M.
Family Activities
Weaving Cornhusk Dragonflies
imagiNATIONS Activity Center, Third Level

1:30 P.M.
Bear Dancers
Potomac
Southern Ute Indian Tribe

First Stewards: Pacific Islanders
Room 4018, Fourth Level
Join the Pacific Islands high school student photo essay winners for a presentation of their work.

FRIDAY, 7:00 P.M. | DINNER AND A MOVIE

También la lluvia/Even the Rain (2010, 103 min)
Spain/Mexico/France, Director: Icíar Bollaín
Rasmuson Theater

This feature film tells the story of two Spanish filmmakers on a journey to Bolivia to make a revisionist film about the conquest of Latin America. But their plan goes awry when the local Aymara people rise up against the privatization of their water supply. The result is an ironic, ambitious look at the lasting effects of imperialism.

The film screening is free, but reservations are required. Please register on our website at www.AmericanIndian.si.edu/calendar. A reservation does not ensure a seat; seating is on a first-come, first-served basis. Limited walk-up seats available on the night of the show.
Sunday, July 22
10:00 a.m.–5:30 p.m.

Native Foods
Outdoor Amphitheater
Ryan Mackey (Cherokee Nation) prepares traditional Cherokee dishes, including squirrel soup and hominy.

10:00 a.m.–5:00 p.m.
Hand Games
Akaloo Fire Pit
Mike Marshall (Lakota) and Steve Tamayo (Lakota) exhibit their artwork (ledger art and hand game sets) and teach Lakota hand games.

10:30 a.m.–12:00 p.m.
Goat Cheese-Making Workshop
Room 4025, Fourth Level
For more information, see the Festival Highlights section of this brochure.

11:30 a.m.
Hawaiian Hula
Potomac
Kuhai Halau O Kawaikapuokalani
Pa’Olapa Kāhiko

Earth Talks
Room 4018, Fourth Level
Larry McDermott, director of Plenty Canada, discusses “food sovereignty.” What does it mean, and why is it important for all of us?

12:00 p.m.
Native Music
Jack Gladstone (Blackfeet)
Potomac

12:30 p.m.
Bear Dancers
Potomac
Southern Ute Indian Tribe

Peruvian Short Films
Rasmuson Theater
For more information, see the Festival Highlights section of this brochure.

Top Produce from the Farmer’s Market. Photo by Alexandra Harris.
Center Frankie W. Limes, a Palú dancer from the Mariana Islands. Photo by Gordon Marciano.
Bottom Nicole LaRoche (Lower Brule Sioux) performs with Brulé.
1:00 P.M.
**Hawaiian Hula**
Potomac
Kūhai Hālau O Kawaikanapukalani
Pā 'Ōlapa Kāhiko

**Earth Talks**
Room 4019, Fourth Level
Eli Enns (Tla-o-qui-aht) addresses climate change adaptation and sustainable development on the island of Haida Gwaii.

1:00 P.M.–4:30 P.M.
**Native Chef Cooking Competition**
Welcome Plaza
Timed cooking competition between Rob Kinneen (Tlingit) and Jack Strong (Siletz) for bragging rights as the NMAI’s top chef. For more information, see the Festival Highlights section of this brochure.

1:30 P.M.–3:30 P.M.
**Family Activities**
**Weaving Cornhusk Dragonflies**
imagiNATIONS Activity Center, Third Level

1:30 P.M.
**NATIVE MUSIC**
**Stevie Salas (Apache) and Bernard Fowler**
Potomac

**Health Talks**
Room 4018, Fourth Level
A presentation by the National Council on Urban Indian Health. Learn how traditional Native foods are being used in urban communities to address the issues of obesity, diabetes, heart disease, and to show how traditional foods can strengthen community bonds.

**Restoring a Kinship-Centered Tradition**
Rasmuson Theater
Jack Gladstone (Blackfeet) discusses his work at Glacier National Park and how the area has been impacted by climate change.

2:30 P.M.
**Bear Dancers**
Potomac
Southern Ute Indian Tribe

3:00 P.M.
**Earth Talks**
Room 4019, Fourth Level
Join Ryan Mackey (Cherokee Nation) as he talks about the Nation’s heirloom seed project and their language immersion school.

3:30 P.M.
**Pacific Islands Talks**
Room 4018, Fourth Level
Hear about the restoration of Hawaiian limu (seaweed) and loʻi/ahupuaʻa, an ancient system of land use incorporating fishponds and taro gardens to ensure an abundance of food.

**Native Film**
Rasmuson Theater
*My Louisiana Love*, about one Houma family dealing with the environmental devastation to their community and lifeways done by the decades of oil drilling and exacerbated by the recent hurricanes. (66 minutes)

4:30 P.M.
**Feather Dancers**
Potomac
Confederated Tribes of Siletz Indians, Oregon
We would like to thank the following people and organizations for their support of the festival:

Accokeek Foundation
Arcadia Center for Sustainable Food and Agriculture
Bonnie Plants
Cherokee Nation of Oklahoma
Chuck’s Butcher Shop
Eaton Family Farms
First Stewards
Institute for Responsible Technology
InterTribe Buffalo Council
Honest Tea
Richard Hetzler, the staff of the Mitsitam Native Foods Cafe and Restaurant Associates
Lummi Nation
Christine Price-Abelow and Smithsonian Gardens
University of New Mexico Alumni Association, Washington DC Chapter
Confederated Tribes of Siletz Indians
MOM’s Organic Markets
Plenty Canada
Southern Ute Indian Tribe
Students of the Professional Restaurant Management and Culinary Arts Program, Paint Branch High School, Montgomery County, Maryland, and L’Academie de Cuisine
Sun Roads Farmory

Cover Images
(Clockwise from top left)
Andy Everson (K’ómoks/Kwakwwakw, b. 1972), Beginning, 2005. Giclée print; 43.2 x 44.6 cm. Photo by R.A. Whiteside. 26/5983
Poet/singer Jack Gladstone (Blackfeet) performs in the museum’s Rasmuson Theater. Photo by Katherine Fogden (Mohawk).
Kinnie Starr (European/Mohawk) Photo by Nadya Kwandibens of Red Works Studio.
Members of the Confederated Tribes of Siletz Indians perform during the NMAI’s Siletz Festival. Photo courtesy of Bud Lane (Confederated Tribes of Siletz).


National Museum of the American Indian
4th Street and Independence Avenue, SW
Washington, D.C. 20013
Phone: 202-633-1000
Hours: 10 a.m.–5:30 p.m. daily, closed December 25. Admission is free. The museum is fully accessible.

Smithsonian
National Museum of the American Indian

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