**DAILY EVENTS**

**FRIDAY | SATURDAY | SUNDAY**

**FRIDAY & SATURDAY | 10:00 A.M.-3:00 P.M.**
**SUNDAY | 10:00 A.M.-1:00 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**

*Potomac Atrium*

More than a dozen booths feature organizations such as the Intertribal Buffalo Council, Stevia la Bolivinita, Kantu Té teas, the National Council for Urban Indian Health, Red Lake Nation Foods, and EPA’s Tribal ecoAmbassadors. Demonstrations will be offered by beadwork artist **Peggy Fontenot** (Patawomeck/Potawatomi); award-winning, nationally acclaimed Muscogee Creek artist **Dana Tiger**; Pokagon ash basket maker **Jennie Brown**; and dream catcher master **Skylar Daisy**. Take a sculpting workshop in the imagiNATIONS Activity Center with Muscogee Creek sculptor **Lisan Tiger Blair**. Join in a goat cheese-making workshop/demonstration with **Nancy Coonridge** or observe **Patricia Alexander** (Pawnee/Creek) and her daughter, **Serena Todd**, (Pawnee/Creek/Cherokee) as they cook traditional dishes in an outdoor fire pit.
Friday, July 19
10:00 A.M.–8:00 P.M.

10:00 A.M.
Family Activities
Ladybug Release!
Outside South Entrance

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.–3:30 P.M.
Farmers’ Market
Welcome Plaza
Enjoy locally grown foods from farmers like Common Good, Coonridge Organic Cheese Farm, CE&I Produce, LLC, Elisha Locklear, Chuck’s Butcher Shop, and more.

1:00 P.M.–4:00 P.M.
Traditional Hawaiian Games
Welcome Plaza
Play traditional Hawaiian games such as polo‘e (ball and hoop game), kōmane (Hawaiian “checkers”), hō (a spinning game with kukui nut tops), kinipō (juggling balls plaited from green coconut leaflets, or loʻi hāloa), mō pahu‘e (sliding wooden darts along the ground), and ‘ulu mai‘a (rolling a stone disk between two goals).

1:00 P.M.
Native Music

2:00 P.M.
Halau O’Aulani
Potomac
Join us for Hawaiian music and dance with Halau O’Aulani.

3:30 P.M.
Pequeña Marimba Internacional
Potomac
In celebration of the museum’s Cerámica de los Ancestros: Central America’s Past Revealed exhibition, join us for some traditional marimba music by Pequeña Marimba Internacional.

1:00 P.M.–3:00 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.

1:00 P.M.–3:00 P.M.
Sculpture Workshop
imagiNATIONS Activity Center
Join award-winning Muscogee Creek sculptor Lisan Tiger Blair in a sculpting workshop and watch as he makes it look easy to create animals or human forms. (Ages: 6+)
FREE timed entry tickets required, available at the Activity Center. Program is first come, first served.

2:00 P.M.
Native Foods
Akaloa Firepit
Patricia Alexander (Pawnee/Creek) and her daughter, Serena Todd (Pawnee/Creek/Cherokee), prepare traditional Native dishes, including corn soup, venison stew, and grape dumplings.
Saturday, July 20
10:00 A.M.-8:00 P.M.

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.-3:30 P.M.
**Farmers’ Market**
Welcome Plaza
Enjoy locally grown foods from farmers like Common Good, Coonridge Organic Cheese Farm, C&G Produce, LLC, Elisha Locklear, Chuck’s Butcher Shop, and more. After talking to the farmers, stop by the traditional Hawaiian games booth to play Hawaiian games such as pala’ie (ball and hoop game), kōnane (Hawaiian “checkers”), ʻīhi (a spinning game with kukui nut tops), kinipōpō (juggling balls plaited from green coconut leaflets, or lau hala), moa pahe’e (sliding wooden darts along the ground), and ʻulu maika (rolling a stone disk between two goals).

10:00 A.M.-5:00 P.M.
**Native Foods**
Akaloo Firepit
Patricia Alexander (Pawnee/Creek) and her daughter, Serena Todd (Pawnee/Creek/Cherokee), prepare traditional Native dishes, including corn soup, venison stew, and grape dumplings.

10:30 A.M.-12 NOON;
1:30 P.M.-4:00 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.

11:00 A.M.-11:30 A.M.;
1:00 P.M.-1:30 P.M.;
2:00 P.M.-2:30 P.M.
**Sculpture Workshop**
imagiNATIONS Activity Center
Join award-winning Muscogee Creek sculptor Lisan Tiger Blair in a sculpting workshop and watch as he makes it look easy to create animals or human forms. (Ages: 6+)
FREE timed entry tickets required, available at the Activity Center. Program is first come, first served.

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

**Watershed: Exploring a New Water Ethic for the New West** (2012, 50 min) USA
Rasmuson Theater
This film highlights Jeff Ehlert, a fly fishing guide in Rocky Mountain National Park, and six others living and working in the Colorado River basin who reflect a compelling new water ethic as they share their stories and illuminate a path of coexistence with enough for all. It also asks the question, how do we balance the competing interests of cities, agriculture, recreation, wildlife, and indigenous communities with rights to the water?


The museum’s Mitsitam Native Foods Cafe will offer an à la carte menu from 5:00 to 6:30 p.m.

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.
11:15 A.M.
Native Music
Potomac
Join us for Hawaiian music and dance with Halau Ho’omau I Ka Wai Ola O Hawai’i.

12 NOON
Quetzal Guerrero
Potomac
Violin virtuoso and vocalist Quetzal Guerrero masterfully mixes up a hip hop and Latin jazz concoction. Guerrero’s music, much like his American/Mexican/Brazilian heritage, bridges many Latin and American cultures and styles.

12:30 P.M.
She King
Potomac
She King is a musical talent based out of Toronto. Shawnee, a Six Nations vocalist, is redefining the look and sound of contemporary rock music.

1:00 P.M.
Pokagon Drum and Dance Troupe
Potomac
The Pokagon Band of Potawatomi Indians Drum and Dance Troupe, Dowagiac, MI. Enjoy this group as they demonstrate traditional and fancy dancing offered at many powwows throughout the United States and learn what the dances represent.

2:00 P.M.
Ozomatli
Potomac
This celebrated band from Los Angeles is a two-time Grammy award-winning group. Their music is an urban-Latin-and-beyond collision of hip hop and salsa, dancehall and cumbia, samba and funk, merengue and comparsa... and then some.

3:00 P.M.
Pequeña Marimba Internacional
Potomac
In celebration of the museum’s Cerámica de los Ancestros: Central America’s Past Revealed exhibition, join us for some traditional marimba music.

2:30 P.M.-4:00 P.M.
Living Earth Symposium
Tribal ecoAmbassadors
Rasmuson Theater
Communities are the places where individuals join together in powerful ways to make change. Throughout the United States, Environmental Protection Agency (EPA) scientists, Tribal College and University professors, and Native students have embarked on projects to help community residents become part of an environmentally conscious future. Join us to learn how Tribal ecoAmbassadors are developing innovative and locally relevant solutions to protect public health and the environment—from creating carbon-negative and sustainable building materials to participatory air quality monitoring to exploring the impacts mercury and other toxics have on human health.

Presented in partnership with the EPA.

4:30 P.M.
Indian Summer Showcase Concert
Potomac
This indoor concert begins with virtuoso violinist and vocalist Quetzal Guerrero, whose music bridges many Latin and American cultures and styles; followed by pop artist She King from Six Nations who will captivate you with her power, passion, and seducing vocals; and culminates with Ozomatli, a two-time Grammy-award winning band playing primarily Latin, hip hop, and rock music.
Sunday, July 21
10:00 A.M.-5:30 P.M.

10:00 A.M.-1:00 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.

Farmers’ Market
10:00 A.M.-3:30 P.M.
Welcome Plaza
Enjoy locally grown foods from farmers like Common Good, Coonridge Organic Cheese Farm, CGF Produce, LLC, Elisha Locklear, Chuck’s Butcher Shop, and more. After talking to the farmers, stop by the traditional Hawaiian games booth to play Hawaiian games such as pālāʻe (ball and hoop game), ʻōkāne (Hawaiian “checkers”), kiʻi pāpā (juggling balls plaited from green coconut leaflets, or lau hola), moa pāheʻe (sliding wooden darts along the ground), and ʻulu maik/a (rolling a stone disk between two goals).

10:00 A.M.-2:30 P.M.
Native Foods
Akaloa Firepit
Patricia Alexander (Pawnee/Creek) and her daughter, Serena Todd (Pawnee/Creek/Cherokee), prepare traditional Native dishes, including corn soup, venison stew, and grape dumplings.

10:30 A.M.-12 NOON;
1:30 P.M.-4:00 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.

11:00 A.M.-11:30 A.M.;
1:00 P.M.-1:30 P.M.;
2:00 P.M.-2:30 P.M.
Sculpture Workshop
imagiNATIONS Activity Center
Join award-winning Muscogee Creek sculptor Lisan Tiger Blair in a sculpting workshop and watch as he makes it look easy to create animals or human forms. (Ages: 6+)
FREE timed entry tickets required, available at the Activity Center. Program is first come, first served.

12 NOON-4:30 P.M.
Native Chef Cooking Competition
Welcome Plaza
Timed cooking competition between Don McClellan (Cherokee) and Freddie Bitsie (Navajo) for bragging rights as NMAI’s top chef.
For more information, see the Festival Highlights section of this brochure.

12 NOON
Pequeña Marimba Internacional
Potomac
In celebration of the museum’s Cerámica de los Ancestros: Central America’s Past Revealed exhibition, join us for some traditional marimba music.

1:00 P.M.
Pokagon Drum and Dance Troupe
Potomac
The Pokagon Band of Potawatomi Indians Drum and Dance Troupe, Dowagiac, MI. Enjoy this group as they demonstrate traditional and fancy dancing offered at many powwows throughout the United States and learn what the dances represent.

2:00 P.M.
Tradiciones Bolivianas
Potomac
Join us for traditional Bolivian music and dance with Tradiciones Bolivianas.
FESTIVAL HIGHLIGHTS

FRIDAY | 1:00 P.M.-3:00 P.M.
SATURDAY & SUNDAY | 10:30 A.M.-12:00 P.M. | 1:30 P.M.-4:00 P.M.

Goat Cheese-Making Workshop
Room 4025, Fourth Level

Nancy Coonridge and Nathan Reep of Coonridge Organic Goat Cheese, from Pietown, New Mexico, will teach you how to create cheeses using traditional vegetable and animal rennets.

SATURDAY | 2:30 P.M.-4:00 P.M.

Living Earth Symposium: Tribal ecoAmbassadors
Rasmuson Theater

Communities are the places where individuals join together in powerful ways to make change. Throughout the United States, Environmental Protection Agency (EPA) scientists, Tribal College and University professors, and Native students have embarked on projects to help community residents become part of an environmentally conscious future. Join us to learn how Tribal ecoAmbassadors are developing innovative and locally relevant solutions to protect public health and the environment—from creating carbon-negative and sustainable building materials to participatory air quality monitoring to exploring the impacts mercury and other toxics have on human health.

Presented in partnership with the EPA.

Tribal ecoAmbassadors
FRIDAY, SATURDAY & SUNDAY | 1:30 P.M. & 3:30 P.M.  
SATURDAY & SUNDAY | 11:00 A.M. (30 MINUTE CLASSES)  
HANDS-ON FAMILY ACTIVITY

Sculpting Workshop  
imagiNATIONS Activity Center

Join award-winning Muscogee Creek sculptor Lisan Tiger Blair in a sculpting workshop and watch as he makes it look easy to create animals or human forms. (Ages: 6+)

FREE timed entry tickets required, available at the Activity Center. Program is first come, first served.

SATURDAY | 5:00 P.M.

Indian Summer Showcase Concert  
Potomac Atrium

This indoor concert begins with virtuoso violinist and vocalist, Quetzal Guerrero, whose music bridges many Latin and American cultures and styles; followed by pop artist She King from Six Nations who will captivate you with her power, passion, and seducing vocals; and culminates with Ozomatli, a two-time Grammy-award winning band playing primarily Latin, hip hop, and rock music.

SUNDAY | 1:30 P.M.-4:30 P.M.

Native Chef Cooking Competition  
Outdoor Welcome Plaza

Chef Don McClellan (Cherokee), an Executive Chef with Cherokee Nation Entertainment in northeastern Oklahoma, will compete against Chef Freddie Bitsoie (Navajo) as they face off to prepare appetizers, entrees, and desserts that incorporate fresh, local meats and vegetables and a special ingredient native to North America, blueberries. Emceed by Mitsitam Cafe Chef Richard Hetzler, and judged by three DC-area chefs, active competition will take place between 2:00 and 3:00 p.m. Q&A with chefs beforehand.

All programs subject to change.
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 scholars 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 human creativity.

This year, the Living Earth festival features demonstrations of beadwork by Peggy Fontenot (Patawomeck/Potawatomi); artwork by award-winning, nationally acclaimed Muscogee Creek artist Dana Tiger and Pokagon ash basket maker Jamie Brown; and a dream catcher demonstration by Skylar Daisy. Take a sculpting workshop in the imagiNATIONS Activity Center with award-winning Muscogee Creek sculptor Lisan Tiger Blair. Join in a goat cheese-making workshop/demonstration with Nancy Coonridge and Nathan Reep or observe Patricia Alexander (Pawnee/Creek) and her daughter, Serena Todd, (Pawnee/Creek/Cherokee) as they cook traditional dishes in an outdoor fire pit. Don’t miss this wonderful opportunity to experience the bounty of our living earth.
We would like to thank the following people and organizations for their support of the festival:

Common Good Farms
C & T Produce, LLC
Elisha Locklear
Chuck’s Butcher Shop
InterTribal Buffalo Council
Coonridge Organic Goat Cheese Farm
Hawai’i Civic Club of Washington, DC and Hawai’i State Society of Washington, DC
MOM’s Organic Markets
Red Lake Nation Foods

Richard Hetzler, the staff of the Mitsitam Native Foods Cafe, and Restaurant Associates
Environmental Protection Agency and their Tribal ecoAmbassadors
Pokagon Band of Potawatomi Indians
Christine Price-Abelow and Smithsonian Gardens
University of New Mexico Alumni Association, Washington DC Chapter
Students of L’Académie de Cuisine and Professor Brian Patterson
University of Maryland PollinaTerps
American Indian Higher Education Consortium

Beaded coral necklace by Peggy Fontenot, courtesy of the artist.

Cover Images
(Clockwise from top left)
She King, courtesy of the artist.
Stork sculptures by Lisan Tiger Blair, courtesy of the artist.
Grammy-winning group Ozomatli, courtesy of the artists.

Cover and facing page background
Corn growing in NMAI’s cropland, photo by Katherine Fogden (Mohawk).

To become a member of the National Museum of the American Indian, call 1-800-242-NMAI (6624) or e-mail NMAImember@si.edu.
Donate $10 by texting NATIVE to 20222. Message and data rates apply.