

Quarterly Newsletter
Issue 1

Happenings Within Oneida Food and Agriculture

THE DEPARTMENT NEWS LETTER:

This newsletter is a way for us to connect with each other. Each quarter, our departments will update the community with current projects and work being completed, as well as events and opportunities that are available. Each newsletter will contain a calendar of community announcements and events. Please contact Crystal Danforth, Outreach Coordinator, with any questions at cdanfo13@oneidanation.org.



SPECIAL POINTS OF INTEREST

- WPP Grant 2
- Oneida Emergency Food Pantry- New Grant 3
- The Cannery
- New Addition to the Tysunhehkw^ Team 5
- The Farmer's Market 6
- Calendar of Events 8



ONEIDA

A good mind. A good heart. A strong fire.



TSYUNHEHW^ AWARDED THE 2021 WPP COMMUNITY IMPACT GRANT

Food Sovereignty in the Oneida Nation: A Comprehensive Approach to Health

The Wisconsin Partnership Program at the University of Wisconsin School of Medicine and Public Health has announced its 2021 Community Impact grant awards. Tsyunhkw^ agriculture applied for, and was a recipient of, one of these competitive awards.

Grants of \$1 million each, over five years, support community-academic partnerships and their initiatives to improve health and advance health equity by addressing the social determinants that influence health and well-being as well as the systems, structures and policies that shape these determinants and hold health inequities in place.

This year's awards support initiatives across a wide range of issues, communities and geographic areas including promoting food sovereignty in the Oneida Nation; improving access to housing for criminal justice-impacted women; improving dementia healthcare for Latinos and improving access to healthcare in rural Wisconsin for people with substance use disorders.

"The Wisconsin Partnership Program continues to support initiatives that are addressing issues key to societal well-being," said Dr. Amy Kind, director of the Center for Health Disparities Research, professor of medicine at the school and chair of the Partnership's Oversight and Advisory Committee. "This year we are especially pleased to support a wide array of initiatives whose work is reaching diverse communities across Wisconsin."

The grants were awarded by the Wisconsin Partnership Program Oversight and Advisory Committee (OAC), following a multi-stage competitive application and review process. Tsyunhkw^'s proposal and awarded project is as follows:

Oneida Nation for the initiative *Food Sovereignty in the Oneida Nation: A Comprehensive Approach to Health* to develop a model of programming that promotes food sovereignty and cultural identity among Indigenous communities as a comprehensive approach to reducing health disparities and improving health and healthcare. Dr. Bret Benally Thompson, assistant professor of medicine and faculty advisor for the Native American Center for Health Professions, serves at the academic partner.



The long-term goal and vision of this project is to continue to advocate for and promote systems change at the federal level of our health care systems in indigenous communities, providing support and data that our indigenous food pathways are a critical part of health justice and our right to make ourselves as well and healthy as we know we can be, with the tools that we have and that we know are effective. As we know that our foods tie us back to our lands, our communities, our cultural traditions, and our identities as Ukwéhuhwe, we know that our foods are truly our physical, spiritual, and mental health medicines in every sense of the meaning.

Within the next 5 years, we will be incorporating activities such as Tsyunhkw^'s garden to market program, medicinal workshop, community processing demonstrations, and growing technical assistance and outreach to assist in the grant objectives. This will strengthen our efforts for systems change at the federal level to allow us to demonstrate that food sovereignty initiatives are indeed an important aspect of recognized health care in our communities. We are hopeful that this grant will not only assist our Oneida community in systems change, but will also provide stepping stones for other communities in their own food sovereignty efforts.

Helping Families in Need

Oneida Emergency Food Pantry



FOR IMMEDIATE RELEASE

3/25/2022

ONEIDA EMERGENCY FOOD PANTRY RECEIVES \$35,000 GRANT FOR TRADITIONAL FOOD EQUITY

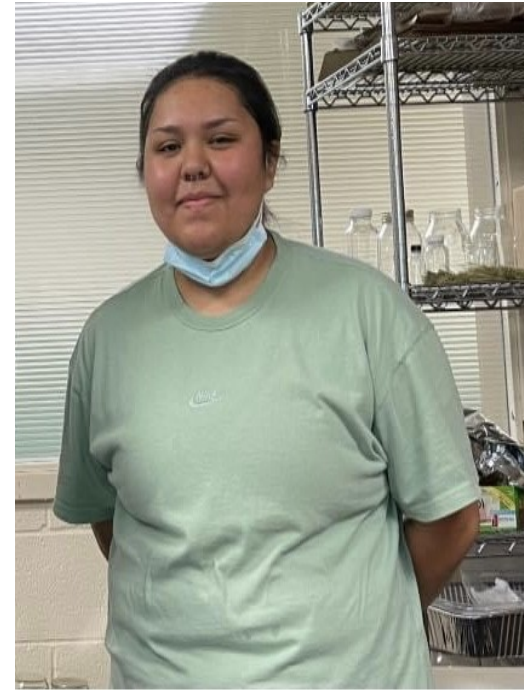
The Oneida Emergency Food Pantry (O.E.F.P.) recently received a grant from the First Nations Development Institute of Longmont, Colorado. This award will support the efforts of the Oneida Emergency Food Pantry Traditional Food Equity project.

The aim of this project is to address food insecurity, improve access, and increase traditional food availability to Oneida tribal members who are clients of O.E.F.P. We will seek to achieve five interconnected purposes. 1. To improve the nutrition of those receiving services from the emergency pantry by revitalizing the Pantry's community garden. 2. We will focus all purchasing activities on indigenous producers and small farmers. 3. We will pay low income Tribal members to work in the garden. 4. We will provide educational opportunities using social media. 5. We will purchase traditional food such as, White corn, Wild rice, buffalo, grass fed beef, and value-added products from the Oneida Cannery including, jams, jellies, apple products, soups, mush and dehydrated corn. "Our aim is to provide nutritional/wholesome/traditional foods out into the community to nourish our bodies and our spirits. There is so much power in food for our health and wellbeing to change the narrative around our native communities," says Marlon Skenandore, O.E.F.P. Manager.

The mission of O.E.F.P. is "To provide the Oneida Community access to nutritious food when in need, increase self-sufficiency, and collaborate to strengthen the Oneida community integrated food system." This project fits our mission statement perfectly and the goals we look to achieve for our community.

We need 3-4 community members that would like to assist with the Pantry Garden this year. This grant provides the ability for us to compensate for time worked in the garden.

If you're interested, please call main number at 920-869-6165 or reach out to Marlon Skenandore by email mmskenan1@oneidanation.org or by cell 920-532-3070. For more information on our program please follow our Facebook page on some of the work we are doing. <https://www.facebook.com/OneidaFoodPantry>



ONEIDA CANNERY SHARING ARTWORK OF THEIR APPRENTICE

Our apprentice Josselyn Metoxen is using her amazing gifts to create our labels for our special partnership with our Oneida Emergency Food Pantry. Her “doodles” she gifts us from time to time. Our young people are amazing!!!

We want to send a warm and heartfelt Yaw^ko to Josselyn Metoxen, our Youth Apprentice at the Cannery. Josselyn has worked in the Cannery as a youth summer worker, and recently transitioned into her current Youth Apprentice position in her senior year of high school. In her time at the Cannery, Josselyn has learned about not only food production and processing, but also the value of the our traditional foods in the health and wellness of our community. The Cannery is grateful for Josselyn’s passion for culture

and language and commitment to our program. Josselyn has also brought her amazing gifts of art and design to the Cannery and has even created and designed unique and meaningful labels for some of our products. Josselyn plans to attend Fort Lewis College in Durango, Colorado this year. We are grateful to have had the opportunity to experience Josselyn and all of her gifts, and look forward to watch her continue to contribute our community.



LET'S WELCOME OUR NEW COMMUNITY OUTREACH COORDINATOR TO TSYUNHEHKWÁ : LUWATIYA'TAKENHAS (CRYSTAL) DANFORTH

Shekolih Swakwek,

Luwati'takenhas niyúkyats ne Ukwehuwehneha. WakenyahtΛ niwakí·talota ohkále tehniyahse wakwilayΛ. Tehoshwathé·tu luwa·yats ne Ukwehuwehneha okhále Tehanihslato·lΛ·sé luwa·yats ne Ukwehuwehneha.

Clara Naomi Gall (John) yutátyats aksóthkΛ okhále Suzette Ermenc yutátyats aktsíha. Tshiyakwanakle tsi tyakonuhsote ne aksóthkΛ

Irene Moore Yutátyats aksóthkΛ, Margret Danforth yutátyats aksóthkΛ, Dewain Danforth luwa·yats laksóthkΛ, Shakohahiyost luwa·yáts ne Ukwehuwehneha lake?níha okhále Shekakoha yutátyats Ukwehuwehneha Yukno·lú, Lolantati luwa·yáts ne Ukwehuwehneha laktshíha ohkále ya-kunhi·yó yutátyats Ukwehuwehneha khe?kálha Okhále Kayé nihati kheyuhwatáha.

Hello everyone,

My Oneida name means “She Helps Them.” My English name is Crystal Danforth. I am from the turtle clan and I have two sons. Tehoshwathé·tu (He Brightens it up) and Tehanihslato·lΛ·sé (He is splitting the day).

My Gramma was Clara (John) Gall and I have an older sister name Suzette Ermenc. We both were raised by our Gramma Clara.

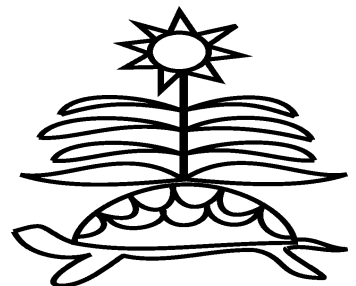
My Great Gramma was Irene Moore. My Gramma and Grandpa were Margret and Dewain Danforth. My Dad is Bruce Danforth Sr., (He who makes the good road) and my stepmom is Mercie Danforth (She goes back for it). I have an older brother Bruce Danforth Jr. (He is going along with a song) and a younger sister Irene Danforth (She have a good life). I have four nieces and nephews.

I attend UWGB for my bachelor's degree and I am majoring in First Nations Studies. I am a student of our Oneida language along with learning, attending and traveling for our ceremonies.

I have recently been giving the opportunity to take the position as the Community Outreach Coordinator at Tsyunhehkwa Farm. I am very grateful to have been chosen for this position as I can be a great asset to the team. I can bring more of our language and traditions that I have learned along the way, as well as learning more of farming and agricultural. I look forward to learning what I don't know, passing on what I have learned with language and culture, and growing in many ways to better help my Oneida Community.

Yawako

Luwatiya'takenhas (Crystal) Danforth



Farmer's Market Corner

The Oneida Farmer's Market starts its season on June 16 and will be open as a 'normal' walk through Market. We will be open all summer long, every Thursday from 12pm to 6pm.

What a great way to spend a nice summer day; buying fresh produce right from the farmer, having a brat or a burger and taking a little time to socialize with the people around you.

The Oneida 4-H Club is opening up the opportunity for non-profit organizations who would like to utilize the 4-H brat booth as a fundraising source this summer during the Farmer's Market. The Oneida Falling Leaves 4-H brat booth was intended to support the fundraising efforts of local community non-profit organizations. The brat booth cannot be used for individual/personal fundraising efforts. It was designed and created to help non-profit organizations only.

If your organization is interested in possibly participating in this adventure, please have someone from your organization attend our annual meeting on Saturday, April 16 at Little Bear Development Center at N7332 Water Circle Place, Oneida, from 8:30am to 10am. You must be present at this meeting to sign up for a possible slot. There are only 16 slots available, and they fill up fast.

New this year at the Oneida Farmer's Market the produce vendors will be using Biobags. These bags can be used for shopping at the market, storage at home, and then composted along with food scrapes. They will be available to the customers as long as supplies last.

You can keep updated on what is happening at the Oneida Farmer's Market by going to our Facebook page www.facebook.com/OFMWI. So, grab the family and come on down to another great season of the Market!



Please be aware that if Public Health guidance does not recommend proceeding with an in-person format based on the pandemic and community health markers at the time of the event, we will adjust to a drive up only format to ensure the safety of the community is a priority.

BIOBAGS

New and Improved Bags At The Oneida Farmers Market

Oneida Farmers Market will open on Thursday, June 16 from Noon to 6pm.



NEW this year at the ONEIDA FARMERS MARKET our produce vendors will be using BIOBAGS.

BioBags have been tested and proven to effectively biodegrade after they've been disposed of in a compost setting.

Bags can be used for shopping at market, storage at home, and then composted along with food scraps.

Available while supplies last.

ONEIDA NATION FARMS • SALES OPEN TO THE PUBLIC

BLACK ANGUS MEAT!



At Oneida Nation Farms we produce high quality livestock which satisfies customers as no other can.

**No added hormones, steroids, antibiotics and
No added animal by-products to our natural feed**

**Natural Black Angus Meat Sales
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You just wait for our call to pick up your order at the processor.**

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FARM @ oneidanation.org**

**TO ORDER CALL: 920-833-7952
Hours: M-TH: 9-4 • F: 8-11:30 am • Sat & Sun: Closed**

EVENTS CALENDAR

April 2022

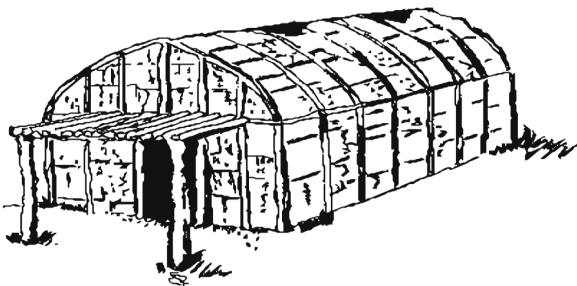
Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4 Sign-up starts for Tilling- TSY	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23 Haudenosaunee Beans 10:00AM-TSY
24	25	26	27	28	29	30



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May 2022

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6 Last Day to sign up for Tilling-TSY	7
8	9	10	11	12	13	14 Seed and Plant Give Away-TSY
15	16	17	18	19	20	21
22	23	24	25	26	27	28 Planting 3 Sisters & To- bacco
29	30	31				



June 2022

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3	4
5	6	7	8	9	10	11 Grass-Fed Pasture Walk-TSY 10Am—2pm
12	13	14	15	16 Farmer's Market Opening	17	18
19	20	21	22	23 Farmer's Market	24	25
26	27	28	29	30 Farmer's Market		



Tsyunhehkw[^]
 contact information for events
 in this newsletter:
 Crystal Danforth
cdanfo13@oneidanation.org
 920-615-6140



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