2016 4th Annual Food Sovereignty Conference
March 4 & 5, 2016
Chinle High School Gym
Chinle, AZ
Registration Form

Name: __________________________
Title/Position: Farmer, Rancher, Other (Employment)
Community or Chapter Representation: __________________________

Personal Mailing Address: __________________________
City: _____________ State: _____________ Zip code: _____________

Employment Address: (Optional) __________________________
City: _____________ State: _____________ Zip code: _____________

Phone Number: __________________________
Other Contact Information (Optional): __________________________

Email Address: Provide if would like to be added to Diné Policy Institute and Land Grant emailing. __________________________
Lunch will be Provided to Registered Participants: Please list any dietary concerns. __________________________

How did you hear about the Conference? __________________________
What would you like to learn at the Conference? __________________________

What dates will you be attending: (please circle) __________________________
Friday, March 4  Saturday, March 5

You have five ways to register:
1. Email registration form to Amy Redhorse at aredhorse@dinecollege.edu
2. Fax to: Land Grant Office, Dine’ College (928)-724-6949
3. Call Land Grant Office, Dine’ College (928) 724.6941 or 6806
4. Hand carry to Land Grant Office, Dine’ College, Tsaile Campus, Tsaile, AZ
5. Mail in your form to: Land Grant Office, PO Box C01, Tsaile, AZ, 86556

If you have any questions, please call the Land Grant Office at (928) 724-6941 Amy Redhorse

Conference Sessions

March 4 Topics
- Navajo Churro Lamb Presidium: Slow Foods
- Two sessions: Traditional Food Demonstration (open to 30 people only for each session)
- NAPI-Traditional Foods
- “How to preserve your food through canning”
- “Navajo Planting Calendar”
- IHS Health Promotion
- “Heritage and Permaculture for fruit orchards”
- “Farm to School”

March 5 Topics
- Two sessions: Traditional Foods Demonstration (open to 30 people only for each session)
- Permaculture
- Fermentation
- Food Safety
- Native American Producer Success Project III
- GMO- Keynote
- “Junk Food Tax”
- Lamb and beef jerky
- “Flavor it up with traditional foods”

YOU MUST REGISTER TO RESERVE YOUR LUNCH- First 100 Per Day