

Badfish Creek Watershed



Watershed Location in Dane County



FOOD SOVEREIGNTY IN

WISCONSIN

a zine by nipinet

TABLE OF CONTENTS

- 1/ Water and Food Sovereignty Illustration
- 2/ Table of contents
- 3/ What is food sovereignty?
- 4/ Tribal Food Sovereignty in Wisconsin
- 7/ Tribal Elder Food Box Program
- 8/ Native American Food Sovereignty Alliance
- 8/ Intertribal Agriculture Council
- 9/ Farmers Markets in Madison
- 13/ Los Jalapenos CSA
- 14/ Community Support

WHAT IS FOOD SOVEREIGNTY?

Food sovereignty is the right of peoples to healthy and culturally appropriate food produced through ecologically sound and sustainable methods, and their right to define their own food and agriculture systems. It puts the aspirations and needs of those who produce, distribute and consume food at the heart of food systems and policies rather than the demands of markets and corporations.

Declaration of Nyéléni, the first global forum on food sovereignty, Mali, 2007

Native food sovereignty is the right of American Indians, Alaska Natives and Native Hawaiians to produce their own traditional foods on their own lands to sustain themselves, their families and their communities. Native Americans had food sovereignty for thousands of years before the first European contact in the Americas. Food systems have dramatically changed to the detriment of Native peoples' health.

First Nations Development Institute

TRIBAL FOOD SOVEREIGNTY IN WISCONSIN



Bad River Band of Lake Superior Chippewa
Bad River Food Sovereignty- Gathering together for good food



Forest County Potawatomi
Bodwéwadmí Ktëgan

Bodwéwadmí Ktëgan is a farm owned by the Forest County Potawatomi, with products available to the tribal community and general public.



Ho Chunk Nation
Whirling Thunder Organic Farm



Lac Courte Oreilles Band of Lake Superior Chippewa

Facebook page for LCO Ojibwe University Extension



Lac du Flambeau Band of Lake Superior Chippewa Indians

Ojibwe Market at Lac du Flambeau





Menominee Indian Tribe of Wisconsin

Menikanaehkem Food Sovereignty Movement



Menominee Tribal Department of Agriculture and Food Systems Facebook page



Oneida Nation of Wisconsin

Oneida Community Integrated Food Systems



The Oneida Apple Orchard: 40 total acres of orchard in Oneida, WI



Oneida Nation Farm Enterprise



The Oneida Farmers Market



Tsyunhehkwa
Tsyunhehkwa (translation "Life Sustenance")
is an all natural organic farm in Oneida,
WI.



Tsyunhehkwa Facebook page



Oneida Cannery



Ukwakhwa
Farm on the Oneida Reservation owned by
Steve and Becky Webster that grows
traditional, heirloom foods, especially
Haudenosaunee varieties of corn, beans, and
squash. The full name of the farm is
Ukwakhwa: Tsinu Niyukwayay^thoslu (Our
foods: Where we plant things).



Yowela Farm, short for Yowela?talí^ ("gentle
wind" in Oneida), is an Indigenous-owned
farm in Dunkirk, WI with a focus on
Indigenous crops and land management
approaches.



Red Cliff Band of Lake
Superior Chippewa

Mino Bimaadiziwin
Gitigaanin Farm



Red Cliff Fish
Fishery on Lake Superior owned and operated
by the Red Cliff Band of Lake Superior
Chippewa.

TRIBAL ELDER FOOD BOX PROGRAM



The Tribal Elder Food Box Program was inspired and implemented through a partnership between Bad River Band of Lake Superior Chippewa, Forest County Potawatomi, Ho-Chunk Nation, Lac Courte Oreilles, Band of Lake Superior Chippewa, Lac du Flambeau Band of Lake Superior Chippewa, Menominee Indian Tribe of Wisconsin, Oneida Nation, Red Cliff Band of Lake Superior Chippewa, Stockbridge-Munsee Community Band of Mohican

Indians, Feeding Wisconsin, Intertribal Agriculture Council, Wisconsin Food Hub Cooperative, Department of Ag, Trade and Consumer Protection, UW-Madison, and healthTIDE. In order to increase access of Indigenous foods for Tribal Elders (Tribal members over 55 years old), Feeding Wisconsin and partners purchase foods from Indigenous-based and other regional food producers to pack nutritious, desired food boxes for Tribal Elders.

NATIVE AMERICAN FOOD SOVEREIGNTY ALLIANCE



A Nonprofit bringing together grassroots Native food activists over an extended period of time to see a greater impact on Native food systems.



INTERTRIBAL AGRICULTURE COUNCIL



The Intertribal Agriculture Council was founded in 1987 to pursue and promote the conservation, development and use of our agricultural resources for the betterment of our people.



List of providers in Wisconsin



University of Wisconsin Madison Tribal Food Sovereignty Resources

FARMERS MARKETS IN MADISON



Northside Farmers Market



Dane County Farmers Market

WESTSIDE
COMMUNITY
MARKET
PRESENTS...

2
0
2
2

FARMERS' MARKET

7:00AM -- 12:30PM

APRIL 16 -- NOVEMBER 5

SATURDAYS

FRESH PRODUCE-EGGS-CHEESE
MAPLE SYRUP-BAKED GOODS
JAMS-FERMENTS-MEAT-HONEY
MUSHROOMS-CUT FLOWERS
WOOL & MORE

750 UNIVERSITY ROW

BEHIND UW HEALTH

DIGESTIVE HEALTH CENTER

UNIVERSITY AVE AND WHITNEY WAY



WCM

WWW.WESTSIDECOMMUNITYMARKET.ORG

FOODSHARE ACCEPTED -- FREE PARKING -- ON METRO ROUTE 78



Hilldale Farmers Market

CSA SHARE OPTIONS

Spring Share
5 large boxes
May 3rd - May 31st
Contains early season fresh spinach, lettuce, green onions, radish, baby turnips and more.
(Approx. 1 grocery bag weekly)
\$125.00

Standard Share - Weekly
20 large boxes
June 7th - October 18th
Contains: variety of 8-12 fresh vegetables
(Approx. 1 and 1/2 grocery bags weekly)
\$650.00

Standard Share - Bi-Weekly
10 large boxes
June 7th - October 18th
Contains: variety of 8-12 fresh vegetables
(Approx. 1 and 1/2 grocery bags bi-weekly)
\$375.00

Your Shares - Your Way
Some selection options available at the time of pick up based off your needs or produce preferences.
****Note - some standard items cannot be changed.**

LOCATION AND HOURS

Join us at any one of our five weekly markets!

Madison Labor Temple
1602 S. Park St.
Sunday: April 28th - October 27th
11:00 am - 3:00 pm

Novation Center
2500 Rimrock Rd.
Monday: June 10th - October 28th
2:00 pm - 6:00 pm

Madison Labor Temple
1602 S. Park St.
Tuesday: May 21st - October 29th
2:00 pm - 6:00 pm

Novation Center
2500 Rimrock Rd.
Wednesday: June 26th - October 30th
2:00 pm - 6:00 pm

Villager Mall
S. Park St.
Friday: June 28th - October 25th
2:00 pm - 6:00 pm

LOCAL ORGANIC FARM ORGANIC FOOD



2019 CSA Community Supported Agriculture

SERVING SOUTH MADISON FOR OVER 20 YEARS

southmadisonfarmersmarket.com



EVERY THURSDAY
4:00 - 7:00 PM

AUGUST 18TH - DECEMBER 15TH, 2022
810 W BADGER RD. MADISON, WI

At the Front parking lot, and in The Plaza

COME AND FIND LATINAMERICAN:

- + **Community Guests**
- + **Food**
- + **Live music**
- + **Handcrafts**
- + **Fresh Products and more ...**



Contacto: marcos@micentro.org

 [centrohispanodanecounty](https://www.instagram.com/centrohispanodanecounty)

 [centro.hispano.5](https://www.facebook.com/centro.hispano.5)


CENTRO HISPANO
OF DANE COUNTY

LOS JALAPEÑOS CSA



Juan Gonzalez Torres of Los Abuelos Farley Farm began Los Jalapeños CSA in 2011. He has over a decade of farming experience in Wisconsin, but he learned the art of farming as a boy in Puebla, Mexico. There, his family has grown and sold vegetables for more than 40 years. Juan was a founding member of the Spring Rose Growers Cooperative and one of the first farmers at the Farley Center Farm

Incubator. He named his business Los Abuelos Farley Farm in honor of Gene and Linda Farley who supported him as a beginning farmer.

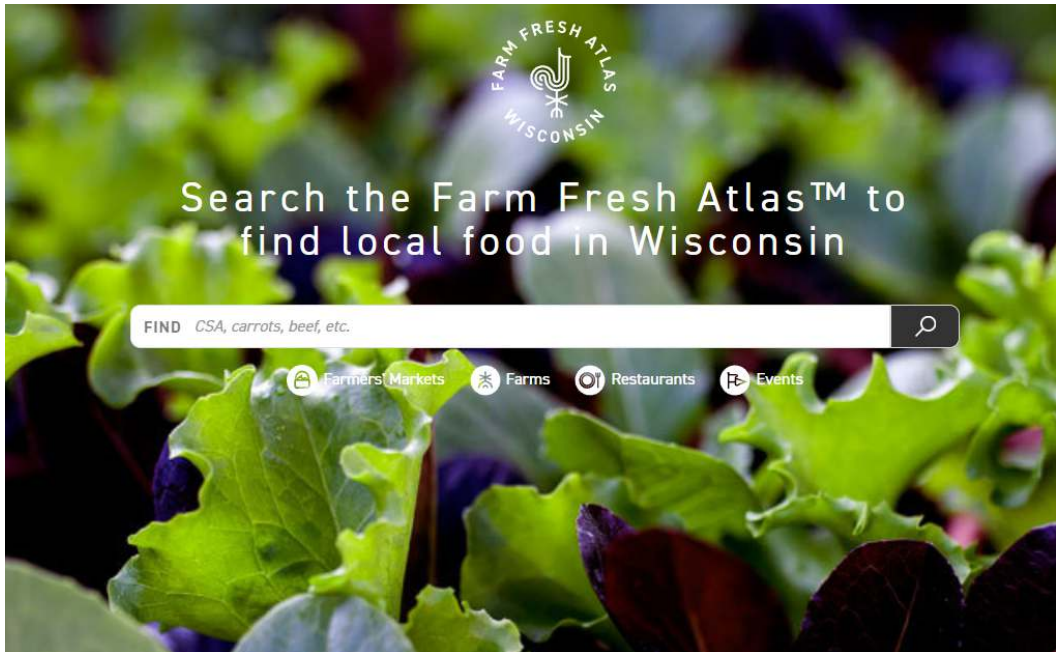
Los Jalapeños CSA members enjoy 20 weeks of seasonal vegetable favorites as well as Mexican specialty crops like verdolagas, epazote, squash blossoms, pápalo and tomatillos. Other vegetables will include spinach, cilantro, lettuce, green beans, scallions, carrots, cucumbers, garlic, beets, sugar snap peas, swiss chard, onions, potatoes, squash, broccoli, and tomatoes.

In addition to the CSA, you can also purchase "market shares" which are \$50 vouchers worth \$55 for your choice of produce at our stands at the Northside Farmers Market (Sundays), Hilldale Farmers Market (Wed. and Sat.) and East Washington (Thurs. at Hawthorne Library/WIC Department of Health).

(from fairshare csa coalition website)



COMMUNITY SUPPORT



REAP Food Group and the Farm Fresh Atlas Created in 2002 as a project of REAP Food Group, the Farm Fresh Atlas exists to feature Wisconsin's local farms, farmers' markets, restaurants, stores, and other businesses that feature local food and use sustainable business practices.

From the Farm Fresh Atlas Website:

Each farm listed in the Atlas pledges that it:

- Is cooperatively or family-owned
- Is committed to reducing the application of synthetic pesticides and fertilizers
- Operates in a way that protects and sustains the region's land and water resources
- Treats animals with care, respect, and access to the outdoors
- Provides safe, fair working conditions for employees
- Sells Wisconsin products that they have grown or helped produce on their farm

Each business and organization listed in the Atlas pledges that it:

- Is locally and cooperatively or family-owned or is a non-profit organization whose mission is to promote a sustainable regional food system
- Operates in a way that protects and sustains the region's land and water resources
- Provides safe and fair working conditions for employees
- Sells or advocates for products grown on Wisconsin farms, or sells products made by their business using raw materials grown on Wisconsin farms, or uses fair trade, sustainable, and/or organic ingredients in their products

Each restaurant listed in the Atlas pledges that it (new for 2019):

- Supports Wisconsin farmers and local food businesses and promotes a more sustainable, regional food system
- Controls purchasing decisions for goods, products, or services from vendors of their choosing
- Makes independent decisions regarding the name and look and operations of the business, including marketing, advertising, logo design, branding decisions and business procedures, practices, and policies
- Operates in a way that protects and sustains the region's natural (e.g. land and water) resources
- Provides safe and fair working conditions for employees
- Is committed to purchasing food locally and sustainably
- Will work to increase, expand, and promote local food purchases

NEIGHBORHOOD FOOD SOLUTIONS



NEIGHBORHOOD
FOOD
SOLUTIONS

Robert Pierce, a long-time resident of South Madison, has started his own practice of urban agriculture in 1984. Robert recalled his initial steps saying, "It started off as something for myself [with] health benefits because of the allergies I had contracted after Vietnam. I was also at a business college at the time too. And I decided at that point that I wanted to become an organic farmer,". His motivation was to produce healthy food for himself and his family. Over time his goal has expanded to ensuring access to safe, affordable, and healthy food for the low-income and multi-ethnic South Madison community. As the owner of Half the Forty-Acres Farm, and the Manager of the South Madison Farmers' Market, Robert has been active in multiple local food projects and is now focused on developing a strong foundation for a just food system in South Madison.

At its recent inception, NFS was founded upon two principles: (1) to engage community members in learning about the economic, social, health, and environmental impacts of food, and (2) to promote active participation from community members and help implement community development strategies that create food-related economic opportunities.

Under NFS, two programs carry out the founding principles and fill in the gaps seen in the community. The Farming After Incarceration Release (FAIR) Initiative gives formerly incarcerated individuals a chance to get back on their feet socially and financially. These individuals are engaged in urban agriculture while participating in strengthening local food systems. Program for Entrepreneurial Agricultural Training (PEAT) that was developed in 2009 works with low income and at-risk youth about where food is going and who is getting it. Beyond simply teaching them how to farm, the program guides them on how to become their own employer, eat healthy, and grow their own food.

from the neighborhood food solutions website history page