

2012 HAFS Report

Hopi Agriculture & Food Symposium (HAFS) By Natwani Coalition

The biennial, Natwani Coalition Symposium, was conducted at the Hopi Day School in Kykotsmovi, AZ on July 30 and 31. The two-day event gathered Hopi – Tewa community members as well as neighboring and traveling visitors to discuss topics directly related to Hopi food and farming today. Activities engaged participants in interactive learning and sharing with local farmers and service providers. This report aspires to deliver a summary of the events, capture valuable lessons and share results of the participant's feedback.

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By Natwani Coalition

Purpose

The purpose of Hopi Agriculture & Food Symposium is to continue to raise local awareness of the importance of Hopi farming practices and natural resources through dialogue and informative presentations. The symposium is an initiative of the Natwani Coalition's strategic plan and remains an important event that provides a space for dialogue, learning, and involvement for the community, on Hopi food and farming.

Planning

Approximately seven months ago a team of dedicated individuals from the Hopi and Tewa communities gathered to begin planning the process of what was an undoubtedly a successful Hopi Agriculture & Food Symposium (HAFS). This year's symposium marked the 5th biennial Natwani Coalition (NC) sponsored event. The NC's Community Advisory Board (CAB) members and various community members initially met in February 2012 to participate in an Action Planning session. Creating an action plan at the beginning of the planning process of the HAFS was important to mobilize the group. It helped to create specific implementation plans that were inclusive and vital to the delivery of an overall community vision on Hopi food and farming. The plan incorporated genuine community input and was our guide in supporting volunteerism and accountability amongst the planning committee.



HAFS logo by Alfred Lomaquahu

Desired outcome:

“To create a space that will foster conversation focused on the current state of Hopi food & farming. It's a gathering to strengthen traditional agriculture (including, the Hopi food system) for our generations.”

-HAFS planning committee

95% of survey respondents felt the overall quality of events coordinated for learning were excellent!

“It exceeded my expectations, I learned so much about Hopi & their customs.” non-Hopi survey respondent

The committee created a list of topics and issues regarding the current state of Hopi agriculture and the Hopi food system which led to a profound sense of what they would want participants to walk away with from the HAFS.

Individuals in the group volunteered as task team leads in various areas including: food, logistics, registration, evaluation, and decorations. Team leads were responsible for their areas and gathered what was necessary for accomplishing their tasks. Throughout the planning phase the committee met once a month as a whole while task teams met on a needed basis. The organization of the teams worked really well and provided the assistance the limited Natwani Coalition staff needed.

Theme

Knowing what was to be shared and learned at this year's event evolved the theme that would be the foundation for the 2012 Hopi Agriculture & Food Symposium. As the planning committee deliberated goals of the event, conversation concluded that the Hopi-Tewa people needed strengthening around the knowledge and practice of overall Hopi agriculture and everything it encompasses. The committee came up with a theme that was relevant to all Hopi-Tewa individuals across all ages as they saw everyone, young to old, holding a responsibility and role in strengthening Hopi agriculture and the Hopi food system. With feedback and much thought the theme that best captured this concept was, *"Sinmuy Natwan'navotiy Makiwa'at: The People's Agricultural Knowledge Received."* Furthermore, the 2012 Hopi Agriculture & Food Symposium would be *"a gathering to strengthen traditional agriculture in our generations."*

HAFS logo

This year it was decided to establish a logo that would help to connect the biennial event to an image. A drawing was graciously donated by Bacavi village artist, Alfred 'Bo' Lomaquahu. The description of the drawing is a teaching in itself and holds a deep meaning to Hopi farming in addition to the men and women's roles and the representation of corn.



"The logo represents the Hopi relationship between both women and men as well as with the natural world forces such as the Sun (Taawa) and the clouds that bring moisture. Hopi is a culture that has been dependent on these relationships since ancient times. All these connections are vital in the preservation of Hopi life and history, depicted by the curve of symbols in the logo design." ~A. Lomaquahu

Preparation

The preparation was an important part to the success of the event. Being that we had a complete listing of major accomplishments that needed to get done, highlighting this section is important as it shows the process in which resulted in the achievements of the HAFS.

Food

A Hopi meal ignites conversation amongst the family in a home around the table where everyone engages in learning from one another through storytelling or modeling responsibilities passed down. Authentic teaching occurs by such examples of a male butchering an animal for the meat or the women in the kitchen preparing the meat for a meal. Individuals who execute these types of tasks continue to strengthen the Hopi food system. These practices have always been an experience that occurs in a traditional Hopi home. Until recently, these practices have been threatened to cease due to reasons such as lack of time, media, or other modern influences. It was the hope of the planning committee that having breakfast and lunch would serve to gather the community at one large table and support this practice of preparing traditional foods for the HAFS this year. Sharing Hopi food for others to experience was important to the committee.



It was determined that a light breakfast and lunch would be offered at this year's event. Therefore, it was pertinent that a food committee with coordinators needed to be established. This team was led by NC CAB members Elizabeth Wadsworth and Ruth Ami. Both women had the responsibility of carrying out the task of creating the list of items needed, soliciting for Hopi and non-Hopi food item donations, determining cooking space, supplies and storage. Through the Hopi teaching of *Sumi'nanngwa*, the community willingly donated to the event with some items being in abundance for use in future activities of Natwani. See *attachment I – Food committee donation list*.

Food Preparation Day

As all Hopi traditional meals require time and a process, the committee set a full day to prepare the food to be served during the symposium. Preparation took place the Sunday before the event, led by our food committee leads and CAB members, Ruth Ami and Elizabeth Wadsworth. Assisting with the food prep were volunteers from the community, fellow Hopi Foundation staff members, Natwani Coalition CAB members and Hopi Foundation Board of Trustee Members Marlene Sekaquaptewa and Beatrice Norton. The Natwani staff was happy to have that presence and support from all. Additionally, we were privileged to be able to utilize the Kykotsmovi Community Building and community bread oven through sponsorship by the Village of Kykotsmovi. This provided a great central location and was close to Hopi Day School for transit later in the day.

The food prepared and cooked that day varied in menu to serve breakfast, lunch, and snacks for both symposium days. Though the goal to serve all Hopi meals and snacks to participants seemed a bit incapable, the committee was overjoyed to have met that goal. All credit is owed to the resources and donations provided by our community. CAB member Leonard Talaswaima contributed by taking a group of men to harvest water from Saviipa, a natural spring located near Sipaulovi. This permitted us to meet another goal which was to serve fresh clean spring water.



The day began early in the morning starting with the bread oven preparation. This included the chopping of wood donated by the Hopi Woodlands Program, a task handled by the few male volunteers that day. All of the cooking was handled by our female volunteers, tasks consisted of making the patsami for the noqkwivii, cooking the meat from a donated steer, making somivikii, baking bread, and packaging the katuki made to be served as a snack. Throughout the day there was a great sense of camaraderie amongst all the volunteers, including some who just met that day for the first time. All in all, the preparation was a success in getting all the needed food items ready for the event. The day ended with dinner being provided to all the volunteers. *Contributions of food donations and volunteers can be found on the attached document.*



Decorations

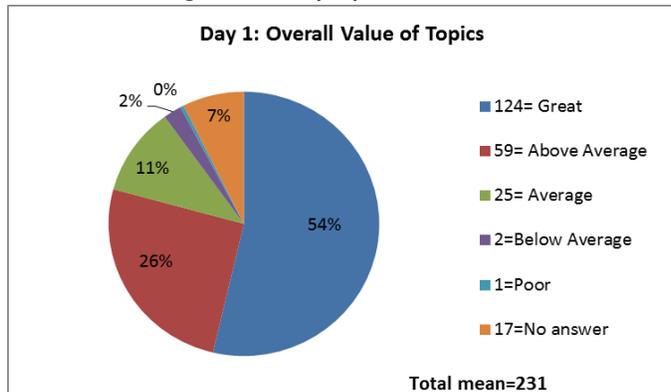
It was the committee’s goal to provide the attendees with a space that portrayed the essence of Hopi farming and the love for our food culture. The decorations committee was led by Tiffany Bahnimptewa and Elvia Sanchez, who created a floor plan that included the layout of the event, decorations, as well as gathering the items needed and creating the actual decorations. Decoration work session included the Bacavi Summer Youth workers, the Hopi Community Health Workers, and Natwani Coalition and Hopi Foundation staff.

Hopi Day School

Natwani Coalition was honored in receiving blessings from former Hopi Day School Principal Dr. Thomas who allowed the use of the entire school facility prior to his retirement. All symposium committees had their needs met prior to and throughout the entire symposium by the Hopi Day School staff. Facilities Manager Rick Honanie was more than accommodating in fulfilling our needs & requests. The use of the classrooms, gym, kitchen, and one of their school bus were **vital** in helping make the 2012 symposium a success.

At the end of day two prior to closing out the day, Natwani Coalition staff members Samantha, Kyle, and Tiffany were taken aback when Rick Honanie took the time to share his feelings and connection to the event, theme and programming of the Symposium. He told us that although he never met us or knew of the Natwani Coalition’s work all that was being shared and given to the people in attendance was a great thing to bring back into the minds of our Hopi community and cited how we should never let go of these kinds of teachings and practices with our Hopi food and farming. He was very proud of all the work throughout the symposium and saw the value in our goals of the event and wished us well in

the future for all the work we take from then on.



Day 1: July 30, 2012

Day one began at 5:30am with food preparation and initial set up for registration. Breakfast and registration was set to begin at 7:30am so we had little

room for error and time was of the essence in organizing our volunteers, assigning tasks, and getting our food ready to be served.

Registration required organization to help with the flow of traffic. Breakfast was a success and all participants were happily served a Hopi continental style breakfast. Master of Ceremonies Bruce Talawyma greeted and opened in a welcoming way giving an overview of the day and setting the stage for the symposium by sharing the logo description and how it connected to the theme of the event, with help from the artist and CAB member Alfred Lomaquahu.

Responses to what was most meaningful in learning:

“Farming and planting is a way of bringing the family together, our heirlooms seeds are precious.”

“The message from elders about preserving our culture and language, being responsible for Natwani.”

“Hearing from and drawing insight, knowledge, and practice from participants young and knowledgeable.”

“Most meaningful thing today was learning how easy it would be to start a garden.”

Field Trip Site Visits

Hopi teaching is centered on experiential learning and oral lessons. What better way to inspire and instill traditional Hopi farming, sustainable living, traditional corn baking and permaculture techniques than with hands-on experiences. The planning committee was happy to offer the participants a chance to see three sites offering a glimpse into some work occurring in the community and learn from our very own local Hopi experts in their fields and homes. Transporting the participants to the sites seemed to be the only challenge we had during the day. It was a bit hectic in getting the participants to the three “assigned” loading areas and we had underestimated the amount of people but eventually found enough transportation for all.

The field trips were a big hit overall, especially for those who enjoy learning hands-on and hearing from the experts themselves. The sites sparked new ideas and inspiration of building homes out of natural materials and gardening. It created an understanding based on responses given on what it takes in terms of discipline, knowledge and amount of work to tend a field, build a home and live naturally off the land. Survey respondents were appreciative of the openness of the knowledge being shared, the attention given in answering questions and the encouragement of learning given by presenters.

Lessons Learned: Field trip sites

“The field trip sites were very good and helped me to understand the challenges and solutions that are being adopted.”

“The field trips were beneficial to us, hands on experience is best.”

“Excellent field trips! Great way to bring in new ideas to Hopi, through usage of material from Hopi.”

“Field trips were fantastic. So very appropriate and well organized. Great!”

Site # 1: Hopi Tutskwa Permaculture

Located in the Village of Kykotsmovi and hosted by Lillian Hill and family, this site visit gave a basic understanding of permaculture, natural building, passive solar greenhouse planting, orchard keeping, composting, and soil building. Participants learned about sustainable Hopi housing/building using local materials and natural building techniques; also reconnecting to the importance of water and learn practical ways to manage and store rainwater for various uses, healthy soil, how to improve soil, mulching, worms/vermaculture. Hands on activities included: seedling transplanting, composting kitchen waste and fortifying fruit trees with natural compost.

“Learning about permaculture. It was interested learning about ways to use nature within your own house.” “All the homes we visited today were hand-made and it was very nice with all the crops that were growing outside their homes.”- survey response

Site # 2: Tuupeplalwa (Traditional Corn Baking) & Hopi Sustainable Living

Hopi cultural teaching and traditional practice of cooking sweet corn (tawaktsi). Participants witnessed the various steps and items needed to carry out this time honored tradition of preparing one of our traditional foods. Site location was at the residence of Michael Johnson, who created a space to carry out a sustainable way of farming and living that has been a part Hopi life for centuries. A tour of the house, built in old Hopi style, was given by



Michael as he gave information on the use of natural materials from the land for building and showed how rooms were used for various purposes (e.g. corn grinding, corn and seed storage, weaving and making piki). The house also contains terrace gardens and multiple ovens outside (e.g. corn baking pit, Hopi pudding pit and bread oven). Donald Dawahongnewa, Marvin and Leona Pooyaoma were also on site to provide overview of cultural teachings around corn baking. One group was fortunate to be present and help put the corn in the

pit. The corn, a total of 90 dozen, was sealed and cooked over night. Traditionally it is taken out early the next day before dawn. Participants totaling 40 returned to help take the corn out and helped to bring it to the location for the second day's breakfast.

“All was meaningful to me but I think the most meaningful things were the corn/bean fields and corn baking site visits.” -survey response

Site # 3: Corn & Bean Field

This site located at Mark Talaswaima's field and hosted by Leonard Talaswaima and Max Taylor, gave a basic understanding of how Hopi's have farmed and continues to farm with their knowledge of the land. Participants learned what soil/field types there are



and what can successfully grow in them; how to identify plants that are beneficial to their field/garden, as well as invasive plants and how to control them; pest control (both natural and safe). In addition, participants walked away with a better sense and understanding of how attitude, belief, faith, personality, and their relationship to their plants are all important parts in being a successful farmer.

“I loved going to the corn, squash, bean field and learning about the plants and soil. The men took time to explain.” – Survey response

Lunch

After the field trips a light yet hearty lunch was served which consisted of paatupsuki, red tsili, and somivikii. Spring water, hoyoysi, and coffee were also served as beverages throughout both days. Participants were very appreciative of being fed and 96% gave a high rating on quality of the food. Something special to note was that the symposium supported recycling by having three different trash receptacles for people to deposit general trash, paper goods, and also a compost bin for biodegradables. Lunch-time entertainment was provided from the Songoopavi Eagle Dance group lead by Elmer Satala Jr. After lunch the former Miss Hopi 2011-2012 April Pavinyama read a youth award winning essay on how Hopi traditional values are found in agriculture. Survey respondents enjoyed the entertainment and for some it was the most meaningful to see the youth still actively engaged in their cultural teachings and ceremonies.



Open Space Sessions

Open Space session had no keynote speakers, instead it consisted of sitting in a large circle where participants shared and learned from one another. Almost before they realize it, they become each other’s teachers and leaders. *The goal of an Open Space Technology meeting is to create time and space for people to engage deeply and creatively around issues of concern to them.*



The open session discussions gave participants the opportunity to participate in conversation based on topics that they were interested in. Participants were able to engage or actively listen to a topic of their choice and interest in regards to Hopi food and agriculture, and learn something new.

1:15p-1:30p	Open Session Overview	Bruce Talawyma	GYM
Monday, July 30 th 1:30pm – 2:30pm	Modern farming techniques on Hopi	Anna Masayesva	Takuri – Yellow Corn Room
	Tribal Support of Hopi Food-Farming Initiatives	Susan Secakuku	Sakwaqa’ö – Blue Corn Room

	Outside Seeds	Marissa Nuvayestewa	Gym
	Care & Maintenance of Hopi Plants & Fields	Sahmie Wytewa	Palaqa'ö – Red Corn Room
	Youth & Family Session <i>**This session will be a more formal guided, hands on session with sharing.</i>	Nina Altshul, TOCA – Tohono O'odham for Community Action	Qötsaqa'ö – White Corn Room

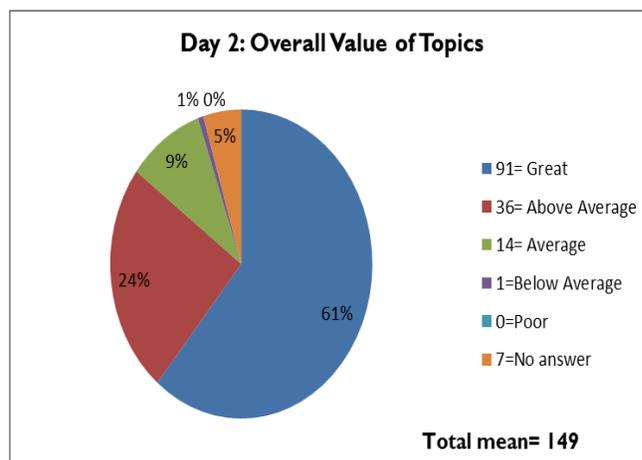
Afterward a spokesperson from the five sessions gave a debriefing report to the whole group on what they discussed, giving everyone an overview since they were only allowed to attend one session. Upon reporting, people were allowed to ask questions and share insight on a more personal level.

Survey respondents felt the afternoon session topics were very informative, they enjoyed the experience of learning from others and felt engaged. A few highlights noted that the discussions shared were excellent and they especially enjoyed learning from the elders about the traditional and cultural ways of stewardship, and felt they were able to express their ideas and thoughts. Recommendations for improvement for the open session were to allow more time so everyone can engage in discussion on all topics others felt the discussion should take place in the morning.

Suggestions for future symposium topic areas included: ties of farming to Hopi religion, establishing resources for community to access year-round or address concerns with farming, knowledge of inseparable cultural, spiritual elements of traditional farming practices as a form of cultural pride, identity and survival, relationship between water and agriculture, learn what community is doing to keep traditional plants and seeds safe, greenhouse season extender, language on how to say foods, sessions for young adults, and a session on what the Hopi Tribal Government is doing to support farmers.

Day 2: July 31, 2012

Staff and volunteers began day two again at 5:30am as all were faced with the same time restraints as day one but smoother having corrected hurdles found in the set up from Day 1. Although initial set up was at 5:30am, some volunteers and participants were up helping at 4am retrieving the sweet corn that was baking, which was part of one of the “field trip” sites. Breakfast comprised of taawaktsi, freshly baked sweet corn and fruit.



Opening Session

The morning began with Natwani Coalition staff Samantha and Kyle giving an overview of the work and outreach available for the community that is available to them. The overview took the form of giving a preview into both the “Train the Trainer” Hopi Food Assessment and the Hopi Natwani for Youth Program demo video.

Booth Resources

Another part of Day 2 included the booth presenters that provided local resources and inspiration on projects and planning. Volunteer Kellen Polingumptewa assisted in organizing the booths and being the initial contact for the presenters on the day of the event. This year we were happy to have the following at the event:

Northern Arizona University Extended Campuses: Navajo-Hopi West

Lead: Lyssa Nuvayestewa / lorinette.nuvayestewa@nau.edu / 928-283-4284

Description: Information about education opportunities available at our local communities.

HOPI Substance Abuse Prevention Center

Lead: Kevin Nash / Kevin.nash@hopifoundation.org / 928-734-0300

Description: Information on the added benefits of individuals remaining clean and sober. Planting and participating in Hopi customs, ceremonies deserve the utmost respect and adherence to proper protocol and practices. Drugs and alcohol can negatively impact the outcome or success. Provided tools a person can use to maintain a balance in their lives, including Hopi values, and “Planting Seeds of Recovery” garden project.

Hopi Environmental Protection Program- Pesticide Program

Lead: Rose Polivema / rpolivema@hopi.nsn.us / 928-734-3634

Description: Pesticides and Label Reading

Marvin’s Welding

Lead: Marvin Pooyaoma

Description: Custom welding and repair. Modern corn planters made from steel.

Native American Cancer Prevention

Lead: Kellen Polingumptewa /

kpolingumptewqa@hopi.nsn.us / 928-734-1151

Description: NACP provided cancer education for all ages and types of cancer related issues. Provided ways to prevent diseases, such as cancer, through traditional Hopi Foods.



Moencopi Day School Greenhouse

Lead: Steven Lomadafkie / s.lomadafkie@yahoo.com / 928-283-5361

Description: Soil Preparation for indoor seed propagation.

Arizona NRCS

Lead: Dan Carroll / dan.carroll@az.usda.gov / 928-738-5667 or *928-679-5392

Description: Information (pamphlets & handouts) concerning NRCS programs.

Tohono O’odham Community Action “New Generation of O’odam Farmers Apprenticeship

Lead: Sterling Johnson / gin_baby88@yahoo.com or nina@toacaonline.org / 520-993-0502 or 520-561-7001

Description: Display boards and pamphlets with dried traditional Tohono O’odham Foods and Teapery Beans-Brown & White, and Chollo Buds for sale. Slideshow on a laptop



Dianna L. Shebala

Lead: Dianna L. Shebala /P.O. Box 749 Hotevilla, AZ 86030 / 928-734-1260

Description: Shared information about her chicken project from Natwani Coalition's 2011 Food and Farming Community Grant Program and the success of her project which is now self-supporting and continues to be a great investment. Information on "how to" including a display board.

Presentations – Breakout Sessions

Moving into the morning participants began the first of five breakout sessions available to attend during the day. Two sessions were to run concurrent in the morning and again two more after lunch. Overall the presentations went great allowing an open space to share new things and ideas such as the Hopi Agricultural Calendar, along with reaffirm many of our known teachings and values. Based on initial feedback most of the participants found great value in the chosen topics brought to light for everyone in attendance. The following are the presentations that were available to participants and their descriptions:

Session 1: Natwani, the Meaning *(Presentation in the Hopi language only)*

Presented by the Hopi Tribe Office of Cultural Preservation; Leigh Kewanwisiwma & the Cultural Resource Advisory Task Team

The meaning of the word and its agricultural and Hopi cultural significance. In general, Natwani means "produce" or "vegetables," but more significantly, it refers to the processes and rituals necessary for the rejuvenation of all life. It is the intact web of obligation and activity involved in the planting, harvesting, processing, hunting and gathering of food. It is physical and spiritual sustenance. Learn the philosophical, spiritual and cultural significance surrounding the term and the various teachings that are important to Hopi life.

Session 2: Hopi Farming Vs. Non-Hopi Farming

Presented by Leonard Talaswaima, Susan Secakuku & Orin Poley Jr.

To us, the gift of corn was made and we agreed to live the life of farmers, changes have come but the most important one that still remained the same is corn. However, "Outside seeds" are threatening our Hopi heirloom seeds; what is the state of our Hopi farming today? What are the old techniques and how do they compare to the modern techniques? Also what are the types of fields/soils, the teachings, patience, Family, are never ending. Learn what type of Hopi corn, beans, and other varieties of seeds we have and the need to protect them.

Session 3: Roles of Women/Men Related to Hopi Farming

Presented by Beatrice Norton, Lee Wayne Lomayestewa & Christopher Yaiva

Women: preparing seeds to be planted, preparing food for the men; accepting of harvest and storing. **Men:** Nuva'alasum; Tömöngnawit, preparing the field; Pöma'uyi, Planting (early, big fields); Tukwsi, harvest; Nanasanyangwu, eating; Tututsaya, roasting; naawakinpi, prayer; faith, beliefs, spiritual part-general cultural responsibilities; planting for other/family.



Session 4: Hopi Food

Presented by Iva Honyestewa, Max Taylor & Tiffany Bahnimptewa

Hopi food, why it is important that we continue our food practices and the cultural teaching and values behind it? Recognizing the teaching that Mother Earth has provided all that we need to sustain ourselves on this Earth, utilizing cultivated crops (corn, beans, squash, melon) and wild harvests as well as the cultural teachings that involve cooking, benefits of cooking, certain traditional foods for certain times; and seasonal foods.

Session 5: Hopi Agricultural Calendar

Presented by Gene Kuwanqaftewa & Kyle Knox

Presentation will focus on the similarities and differences of the mainstream or *pahaana* calendar and view of time vs. the Hopi view of seasonal cycles and time. Overview of the Hopi Agricultural Calendar, developed by the Natwani Coalition and cultural advisors from the community, for the Hopi Natwani for Youth Project farming curriculum and a look at the Hopi agricultural cycle of seasons and times.

Overall Highlights on Symposium Topics Most Meaningful:

- Afternoon Discussions
- Video Demo
- Encouragement & learning (cultural values, teachings, value of water, meaning of colors of corn, value of food, etc.)
- TOCA Group (culture exchange, dancing, singing)
- Networking & learning from elders and youth
- Various styles of housing (traditional/modern adobe style)
- Seed Knowledge (preservation, banks, types, outside vs. Hopi seeds)
- Farming techniques (types of soil, eliminating evasive weeds, protecting plants, agricultural cycle, etc.)
- Permaculture (water preservation, irrigation, composting, gardening)
- Values of Tradition
- Field trip site visits
- Learning about edible foods
- Gender roles

Lunch

Lunch went smooth thanks to our volunteers and ironing out details that were overlooked and adjusted, specifically getting food to all the elders in attendance. 97% of the attendees rated the food as high quality. Lunch time entertainment was provided by Bucky Preston and Renae Mahkewa along with an impromptu performance by our visiting guests from the south, Tohono O'odham for Community Action (TOCA). The entertainment was appreciated by participants as they enjoyed listening to the singing and learning something new about values from a different culture. During lunch door prizes, donated by various community and non-community members for the symposium, were drawn.

After lunch participants were given two opportunities to attend two more breakout sessions of their choice which took us to the closing of the symposium. After the sessions katuki was distributed as snacks for everyone. The katuki was of various colors of corn and parched for everyone to taste.



Hopi Wellness

Participants sat most of the day, so to combat the fatigue and restlessness Andrea Siow from the Hopi Wellness Center lead the group in stretching and chair aerobics. The aerobics was a “native” style which had the participants dancing in their seats moving their entire bodies, this helped them to wake up and regain some energy. There was plenty of smiles and cheerfulness amongst the crowd, letting go of their inhibitions and having fun at the end of the day.



Closure

The event was closed by thanking everyone for their participation and helping to make the 2012 Hopi Agricultural & Food Symposium a success. Recognition was given to all those that helped volunteer during the day as well as to the planning committee. The unexpected symbol of good things and blessings gave a perfect conclusion to the day; present was a large rain storm. It allowed us to know that it would both benefit our farmers and reaffirm its own place in the symposium showing everyone that they were with us too. We could not have found a better way to end an event that took many months of planning, countless hours of service from volunteers, and succeeded in both strengthening; sharing; and teaching our own Hopi and Tewa community members. *Askwali ~ Kwah'kwa.*



2012 Hopi Agriculture & Food Symposium Sponsors and Volunteers

The Christensen Fund	Kykotsmovi Village	Hopi Environmental Protection Office
The Hopi Foundation	Harrah's Akchin Casino	Hopi Cancer Support Services
Hopi Day School	Harkins Theatres	NAU extended campuses
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Leroy Kuwanimptewa	Office of Wildlife & Ecosystems Mng	Oran "OJ" Poley
Michael Johnson	Hopi Fitness Center Staff	Susan Secakuku
Marissa Nuvayestewa	Elizabeth Wadsworth	Beatrice Norton
Lisa Youvella	Leonard Talaswaima	Lee Wayne Lomayestewa
Deborah Onsae	Ruth Ami	Christopher Yaiva
Max Taylor	Janalda Nash & Family	Iva Honeyestewa
Mary Joyce Howato	Gene Kuwanqaftewa	Max Taylor
Ruth Ami	Alfred Lomaquahu	Tiffany Bahnimptewa
Beatrice Norton	Elvia Sanchez	Gene Kuwanqaftewa
Steven Lomadafkie	2012 Bacavi Summer Youth	Anna Masayesva
Arlene Honanie	Kellen Polingyumptewa	Sahmie Wytewa
Deborah Baker	Samson Taylor	Carey Onsae
Emma LaraGutierrez	NAU Extended Campuses—Hopi/Navajo	Donald Dawahongnewa
Kiqötsmovi Is'ngyam	Hopi Substance Abuse Prevention Center	Leona Pooyouma
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Lyssa Nuvayestewa	Sipaulovi Development Corp.	Lenora Pahona
Alfred Lomahquahu	Moenkopi Day School Greenhouse	Nelda Jackson
Anita Polehahla	Marvin's Welding	Renee Mahkewa
Bruce Talawyma & Family	Tohono O'odham Community Action	Bucky Preston
Hopi Wellness Center	Hopi Tutskwa Permaculture	Soongopavi Village Eagle Dancers
Hopi Telecommunications	Diana Shebala	
Shungopavi Village Administration	April Pavinyama, Miss Hopi '11-'12	

And to all the volunteers of the 2012 Hopi Agriculture & Food Symposium.