A MESSAGE FROM OUR EXECUTIVE DIRECTOR

Our Executive Director Lorraine Kahneratokwas Gray is working to expand the Agri-Kidz Program and provide outreach to local and tribal communities.

Dear Four Bridges Members & Supporters,

We are embracing 2017 with an emphasis on training and networking. Last October, five of our members attended Slow Food Terra Madre in Torino, Italy. We continued our work at a retreat center in Spain. In November we brought donations to Standing Rock and supported Water Protectors in their efforts to stop the Dakota Access Pipeline. Last month we attended the New Mexico Organic Farming Conference in Albuquerque. On March 3rd and 4th our Board President, Emigdio Ballon and I spoke at the Mountain West Seed Summit in Santa Fe. We have plans to attend the Food Sovereignty Conference in Michigan in April, and the Slow Food Nations Conference in Denver this July. We also plan to attend this year’s Bioneers Conference in San Rafael, California.

We continue our efforts to strengthen our Agri-Kidz Program, concentrating on activities that will generate income, and make our organization more sustainable. Activities that we are working on primarily are creating a seed company, and expanding on our community gardens projects collaborating with Tewa Women United, Moving Arts Espanola, Espanola Farmers’ Market, and developing the “Growing Together” raised bed garden project connecting youth and elders at area senior centers. We will continue to build on our catering services, teaching youth, some with special needs, valuable job skills.

Our work would not be possible without generous donations from many foundations and individual donors.

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NEWS FROM THE FARM

This year we will be concentrating our agricultural activities on growing and saving traditional and rare seeds. Many of our crops last year were destroyed by grasshoppers. We will be free-ranging our chickens this year to avoid that problem again. We managed to save some important seeds, such as the Hopi Pink Corn, and we will be growing that crop again this year, to collect a larger yield. Seeds saved this year will be the first products of a seed company we are forming to help Four Bridges become more sustainable. Proceeds from seed sales will benefit our Agri-Kidz Program.

OUR AGRI-KIDZ PROGRAM IS EXPANDING

My name is Skanahwati Lloyd Gray and I am a part of the Agri-kids program. In the Agri-kids program we learn about everything that has to do with farming. We learn about taking care of the animals and planting. We have also been helping other people throughout the community with their projects like the Tewa Women United in Espanola with their Healing Food Oasis, and the Hunter Ford Community Garden.

We also have people come to the Four Bridges Farm to learn about farming and what we do there. We have a part of the Agri-kids program where we do catering by cooking organic food for people.

The Agri-Kidz also attend many conferences and talks about organic farming, such as the Organic Farming conference in Albuquerque, New Mexico, or the Gathering for Mother Earth. The Agri-kids have traveled to many places around the world like to Argentina, Peru, Bolivia, Italy, Paris and Spain.

If you are a young person from age 8 to 20, I invite you to come join us!

GOAT RAFFLE!

Support our fundraiser to launch our “Growing Together” project to build raised bed gardens at several area Senior Centers. Our Agri-Kidz will work with seniors to share knowledge and build an understanding between generations by planting and maintaining these gardens. Tickets are $1.00 each, 6 for $5.00, or an arm’s length for $20. The winner will receive a young buckling goat, born and raised on our educational farm in Santa Cruz, NM.

Many Thanks to our funders & supporters;

Coonridge Organic Goat Cheese
Kalliopeia Foundation
Lannan Foundation
Pond Foundation
Santa Fe Community Foundation
Santa Fe Natural Tobacco Company Foundation
TNAFA…and many anonymous donors!
SFTIA Represented Itself for First Time During Terra Madre 2016
By Lauren J. Mapp

“[Standing Rock] is the face of America right now – it’s a choice between water and oil,” Winona LaDuke said as she addressed the U.S. delegates at the national meeting during Terra Madre on Sept. 22.

Indigenous voices from across Turtle Island were heard during Terra Madre and Salone del Gusto in Torino, Italy this past September.

Slow Food Turtle Island Association is a new regional chapter of Slow Food that includes indigenous members from Canada, the United States of America, Mexico and South America. SFTIA proudly gathered to represent ourselves for the first time as a region at Terra Madre, discuss the future of the chapter and to share our various cultures and foods with the international community.

“Terra Madre 2016 marked the first time when indigenous peoples of North America were represented as our own association,” Lorraine Kahneratokwas Gray said. “I was proud to be a part of this historic effort led by Winona LaDuke and a delegation of indigenous people who met for years to achieve this goal.”

SFTIA member Gray – a Mohawk, Turtle Clan farmer who is the Executive Director for the non-profit organization Four Bridges Traveling Permaculture Institute – has thrice been a delegate for Terra Madre. LaDuke and Gray are two members of a group of SFTIA founders, having first participated as delegates during the 2006 Terra Madre.

SFTIA began as an effort to join various indigenous nations together, who are often connected by cultural similarities, traditional crops, music, dance and creation stories.

“We wanted to be politically ‘ourselves’ because we do not fit in the United States, we do not fit into Canada – those are awkward, colonial things that have been put upon us, and we predate those countries,” LaDuke said.

As a member of both SFTIA and Slow Food Urban San Diego, I – like many other native people – straddle two worlds: the traditional native culture that I grew up in, and the modern community where I live, grow and cook food.

The origin of the name “Turtle Island” comes from the origin story of some indigenous cultures – where a woman fell from the Skyworld and landed on a turtle’s back. In the Kanien:kehaka (Mohawk) version of the story, she then created the Earth using mud that was brought up from the sea floor by an otter.

It is important to note, however, that not all native cultures share this origin story, nor do we all grow the Three Sisters staple crops of corn, beans and squash. Our differences are just as important as our similarities, both between the native participants in SFTIA and the broader Slow Food International community.

Our first appearance at Terra Madre as a regional association proved to be a successful one. Delegates and visitors from around the world flooded our booth, eager to learn more about our traditional farming practices, cuisine and music.

There was also, in the words of Gray, an “outpouring of support in stopping the Dakota Access Pipeline,” with the international community asking for information about the situation and what they could do to help.

For the North American, indigenous nations DAPL represents one more wave of colonialism, and yet another way that our traditional growing practices could potentially be further diminished. As LaDuke said in her speech “food is this excellent opportunity to decolonize yourself”
TOUR THE BOLIVIAN ANDES & PARTICIPATE IN SERVICE LEARNING ACTIVITIES WITH ACTIVIST, OSCAR OLIVERA

Sponsored by Four Bridges Traveling Permaculture Institute

The Tour begins June 1st – 7th 2017 in La Paz with a tour of the city and overnight stay in the Altiplano. Experience the history of the Andes Mountains. Meet with local indigenous youth. Participants will take part in permaculture projects, and visit the ancient site of Tiwanacu. Day 3 will begin with a bus tour to Cochabamba where we will meet with Oscar Olivera, leader of the Cochabamba “water wars.” We will do service work in local indigenous villages and urban areas of Cochabamba. Cost of the trip is $1,500 and includes ground travel, accommodations, guide, course materials and training certificate. Cost of travel to and from Bolivia not included (passport and visa required.)

Join us for 7 days of Service Learning and Cultural Exchange!

Experience the breathtaking beauty of the Andes Mountains, the ancient ruins of Tiwanacu, and much more. Tour Bolivia with experts in the culture and life of the traditional inhabitants of this beautiful land. Daily eco-yoga, massage therapy, and traditional healing methods. Hands on permaculture experiences.

Four Bridges Traveling Permaculture Institute

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DONATE!

Funding for international programs is difficult to find. We are doing some grassroots campaigning to raise funds for our international programs in South America, and Africa. To donate please visit our website at www.4bridges.org and select the program you wish to support.