

Perspectives in Circumpolar Reindeer Production

Welcome to the launch of the EALLU Arctic Council 'Indigenous Peoples Cook Book DRAFT PROGRAM MAY 10th 2-4 pm

Location: Wood Center, Rooms C & D, UAF

Knowledge about circumpolar indigenous peoples' food systems is essential to the future ability of communities to adapt to Arctic changes and maintain their cultural and economic sustainability. This seminar is the outcome of a series of community-based workshops, seminars and youth engagement activities in Russia, Norway and Alaska about Arctic indigenous peoples' food culture. This seminar will include a panel discussion and short knowledge presentations from Alaska, Norway and Russia drawn from the new Arctic Council EALLU food book. Perspectives will be given on the ways reindeer and other resources are being used to improve the quality of life for local communities. The program will be followed by a tasting reception where Alaskan reindeer meat will be served. This tasting will highlight both Scandinavian, Russian and American recipes developed to showcase reindeer meat.

Welcome by Arctic Council SDWG Chair Roberta Burns (tbc) and Norwegian Ambassador to the Arctic Council Mrs Anniken Ramberg Krutnes (tbc)

A) Demonstration of circumpolar food culture – reindeer meat tasting

Young Sámi chef Nils Bendik Dunfjeld serving reindeer meat from Alaska, together with world reindeer herders and Arctic indigenous peoples.

B) Panel discussion – Future of Reindeer Herders' Economy:

Moderators: Dr Prof. Greg Finstad, Manager, Reindeer Research Program and Mr Anders Oskal, Executive Director, International Centre for Reindeer Husbandry

Panelists:

- Mr Bruce Davis**, Midnite Sun Reindeer Ranch
- Ms Ann Davis**, Owner, Midnite Sun Reindeer Ranch
- Mr George Aguiar**, Archipelago Farms
- Mr Mikhail Pogodaev**, Executive Chair, Assoc. of World Reindeer Herders, Russia
- Mr Johan Mathis Turi**, Secretary General, Assoc. of World Reindeer Herders, Norway
- Representatives from Stevens Village Reindeer/Bison Farm

C) Launching of Arctic Council Indigenous Food Book *“EALLU - Indigenous Youth, Arctic Change & Knowledge of Food Culture. How We Have Thrived on the Margins.”*

Arctic Council Sustainable Development Working Group Report from the EALLU Project in 2015-2017. Recommendations from the Project to the Arctic Council. **Executive Director Anders Oskal (Sámi), Project leader, Norway**

Short Presentations from Alaska, Norway and Russia:

Dr Mikhail Pogodaev (Even), Co-Project leader, Russia

World Reindeer Husbandry– traditional knowledge and reindeer husbandry.
Perspectives from Republic of Sakha Yakutia, Russia

Researcher Svetlana Avelova (Evenki), Russia

Traditional Cuisine of Evenki People, Russia.

Researcher Alena Gerasimova (Evenki), Russia

The Evenki Cook book - The Value of Reindeer Blood and Blood Sausage for Evenki Reindeer Herding Peoples – Examples of Traditional Knowledge,

Bruce Davis (Inuit), US Alaska

Midnight Sun Reindeer Ranch. The Nome Cookbook initiative

Reindeer Herder Issat Turi (Sámi), Norway

Sámi historical perspectives of reindeer husbandry in Alaska.

Carolina Behe (Inuit), ICC Alaska

Food security in Inuit food systems.

Suanne Unger, AIA Alaska Traditional Unangan/ Unangas (Aleut) Food - Food is the sustenance for the life.

Short Discussion and Q&A Session

Moderated by Prof. Svein D. Mathiesen

Prof. Svein D. Mathiesen, UArctic EALÁT Institute at International Centre for Reindeer Husbandry, Norway.

Summing up the session; take home messages.