Action Summit

Triggering Nourishment Economies: The Role of Schools and Restaurants

June 26-27, 2017

-- Participants --

Alida Bakema-Boon, co-founder of the women-only African Rural University, and of the URDT Girls School that developed the 2-generation approach to education in Uganda.

30-year history in rural development, originally centered around agriculture, evolving into intense focus on community-centered girls education and system-change combining schools, youth and community





entrepreneurship, food, nutrition, wellness, farming and more.

Allan Savory and Jody Butterfield, Savory Institute, Zimbabwe + USA + international.

Network of community-based hubs practicing Holistic Management, addressing root causes of man-made droughts, foods, poverty, social breakdown, violence, global

desertification and climate change. Educational materials, public addresses, and direct action promoting regenerative agriculture through Holistic Management, focused on action by community members in local context.







Anpao Duta Flying Earth, Principal, Native American Community Academy (NACA), New Mexico, USA. Engaging students, educators, families and communities in creating a school that

prepares both children and dynamic communities with training and experiences in academics, wellness and health, community service, and appreciation of cultural diversity in daily life

practices.





Bill Carter, Ashoka, USA + international. Investing in and studying innovative, system-changing people and patterns of collaborative entrepreneurship that help foster a world where

every citizen can be a changemaker; recent focus on the intersection of scientists and social entrepreneurship.





Chenoa Bah Stillwell-Jensen, University of New Mexico, Navajo Nation, New Mexico, USA. Instigator and supporter of biological and cultural wellness initiatives, including programs in New Mexico with low-income communities addressing socio-economic and ethnic inequities

which manifest themselves in the form of food deserts and opportunity gaps; a new initiative in for people worldwide applying traditional approaches and knowledge in the Navajo nation to address identity, wellness, and healing for

individuals and communities; and wellness programs at the Native American Community Academy.





China Ching, Christensen Fund, international.

Supporting and promoting the stewards of biocultural diversity; focused on the interweave

of people and place, culture, and ecology.





David StreIneck, Nourishⁿ (Nourish to the Nth Degree),

USA + international. Organizing change leaders and opportunities

for social actions, business approaches, and infrastructure in society rooted in the overlap of public health, food, agriculture, and the natural environment; specific focus on strategies of stimulating social entrepreneurship, talent development, metrics and measurement to drive markets, and governance protocols as enabling frameworks.





Galina Angarova, Swift Foundation, USA + international; member of the Buryat indigenous people in Siberia. Supporting local stewards and their allies around the world who are

dedicated to protecting biological and cultural diversity, building resilience amidst climate change, and restoring the health and dignity of communities.



Kyra Busch,

Christensen Fund, USA + international. Promoting and supporting the stewards of biocultural diversity, with specific focus on agrobiodiversity, resilient biocultural landscapes, and leadership of indigenous communities.



Lilian Hill, Hopi Tutskwa Permaculture & Black Mesa Water Coalition, Hopi Nation, Arizona, USA. Developing community leadership to tackle challenges locally, nationally and internationally, with activities that connect young people with their own identity through innovative

land, water, and food systems; development of regenerative housing, energy, and finance systems; traditional language, art, and games; and more.





Lisa Orr, Frederick County Office of Sustainability and Environmental Resources, Maryland, USA. Geologist, IT manager, and community volunteer center director, currently focused on

residential energy efficiency and renewable energy. Exploring practical ways to promote and implement regenerative agriculture for healthy natural environments and soil carbon sequestration in the face of climate change, including how citizens

and communities can be mobilized to play a leading role.



Marta Echavarría, EcoDecisión and CanopyBridge.com, conservationist, foodie, and cook, Ecuador + International. Innovates ways to value nature in economic terms, leading initiatives to

demonstrate that investing in conservation can provide financial as well as social and environmental benefits for communities, municipalities, and companies.

CanopyBridge.com also aims to facilitate national and

international market access for sustainable products from farms and forests, and is supporting the "rainforest to table" movement to position ingredients



from the Amazon rainforest with chefs, restaurants, markets, and culinary schools.

Mwalimu Musheshe,

Uganda Rural Development and Training Programme (URDT) and the womens-only African Rural University (ARU), Uganda. Creating educational models for rural transformation and development focused on fostering change agency in local settings,



with the motto of "awakening the sleeping genius in each of us." Over 25 years, this has led to emphasis on three forces: learning relationships between children and communities, the vast leadership potential of girls and women, and bio-economic-cultural nourishment cycles between people and the land.

Nick Tilsen (*in absentia*), Thunder Valley Community Development Corporation, Oglala Lakota Nation, South Dakota, USA. With hundreds of local people in the poorest region of the United States,

developing large-scale regenerative community vision,

infrastructure and enterprises focused on wellness, culture, and the capacity of the people who live there.



Rob Schulz, teacher of EL Education and nourishment cycles at West Bath School, a rural public primary school of 100+ students in Maine, USA. Leads numerous twelve-week learning expeditions during the school year which provide the conduit for engaging

students with food, farming, ecology, and life; combines classroom study, school gardening, electronic media, and field work with local historians, scientists, farmers, boat builders, ocean fisherpeople, and other local organizations.



Roba Bulga Jilo, Labata Fantalle and representative of Slow Food, Ethiopia. Community-led

sustainable livelihoods development in pastoral Karrayyu communities, including camel milk cheese enterprise with

thousands of community herders, focused on both cultural and biodiversity preservation in the region.



Sean Sherman, The "Sioux Chef" and Tatanka Truck, Native American food restaurants and future training center, Minnesota, USA. Helping communicate ecological, social, and cultural history in as many communities as possible across the

United States and the world, by revitalizing indigenous food systems and food experiences in a modern culinary context, through recipes, restaurants and educational initiatives.



Sylvia Banda, large scale traditional/nutritional foods restaurant and catering, food preparation for the

World Food Program, development of culinary arts university program, and training and stewardship of supply chain of over 20,000



small-scale traditional farmers in Zambia.

TATANKA TRI

Tim Kiguta (*in absentia*), Tembea Academy, secondary school for girls of Maasai pastoralist communities, Kenya. Confronting severe challenges to traditional lifestyles, including threats to pastoralism in Kenyan economy and

culture, challenges of maintaining personal and environmental bio-cultural wellness in animal-based rather than plantbased food system, and opportunities for





girls in Maasai pastoralist societies.

Vincent Otieno Odhiambo, Ashoka Africa. Search, screening, selection and support for individuals and schools in Africa with system-changing approaches that help foster a world where everyone can be a changemaker, with a particular focus on youths and social enterprise.



Vishnu Swaminathan, Nourishing Schools Toolkit and Ashoka, Bangalore, India. Transforming children from passive participants to active advocates and change leaders in their own, their families', and their

communities' nutrition, focused on preventing the vicious cycle of undernutrition from reinforcing itself generation-togeneration.





Students and teachers, Native American Community Academy, New Mexico, USA.

