



Haskell Indian Nations University Food Recovery Program

A

Tribal ecoAmbassador Project

Funded by U.S. EPA

Presentation by Dr. Daniel R. Wildcat

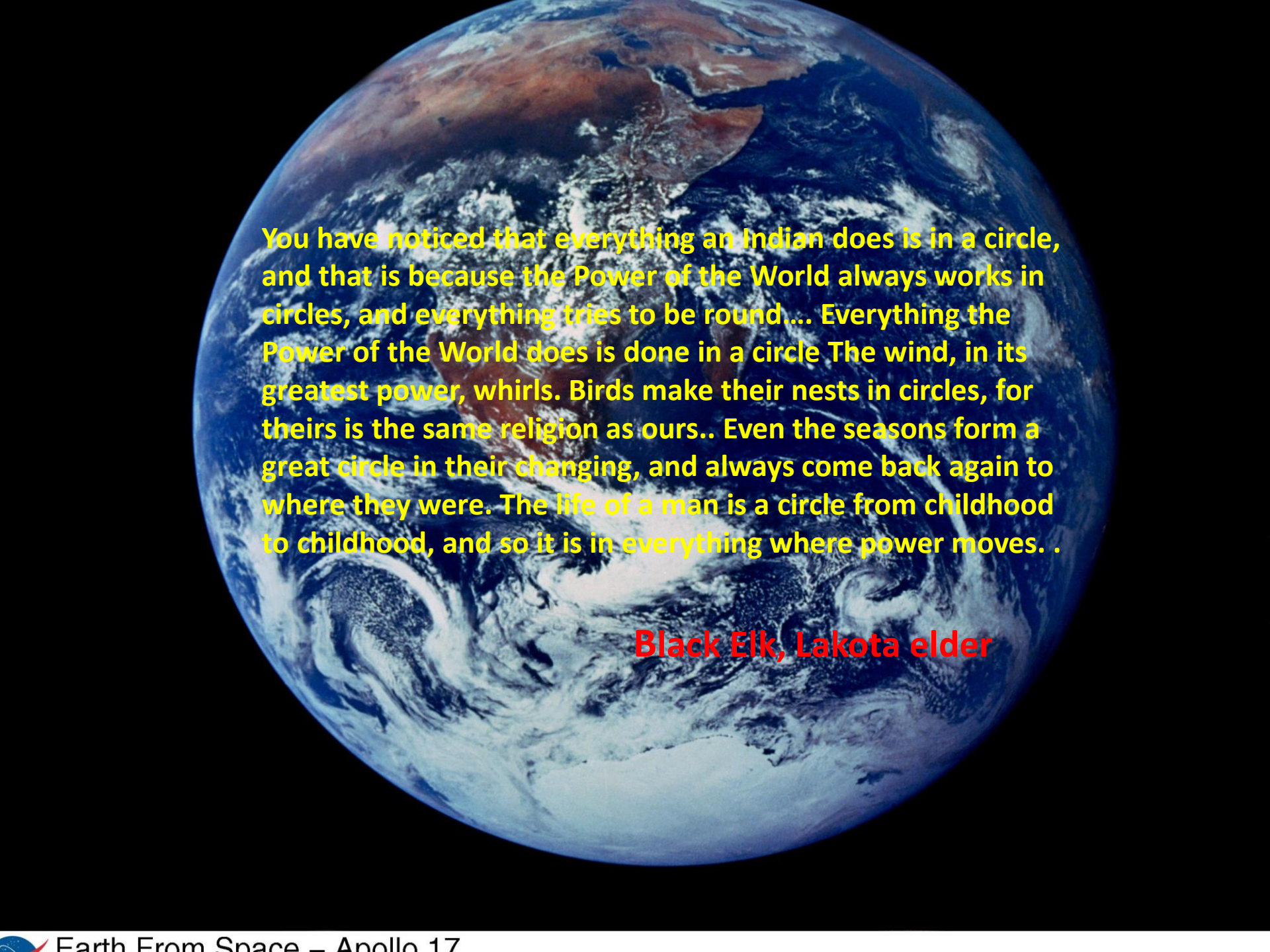
September 7, 2017

Tribal ecoAmbassadors

Haskell Medicine Wheel Photo by Jon Blum

Welcome to Haskell Indian Nations University

- Today, Haskell Indian Nations University is the de facto national tribal university sitting on 320 acres.
- Haskell was founded in 1884 as an early off-reservation boarding school when the education motto was “Kill the Indian, Save the Man.”
- Haskell now embraces the rich cultural and intellectual traditions that make that embody the diversity of the First Peoples of the U.S.
- We serve an average enrollment of 800-900 students each semester.
- A typical semester has over 100 federally recognized tribal nations represented on its campus.
- Haskell offers four baccalaureate programs: elementary teacher education, American Indian studies, business administration, and environmental science, and a host of A.A. and A.S. degrees.
- The EPA Tribal ecoAmbassadors fits perfectly with Haskell’s Core Values.

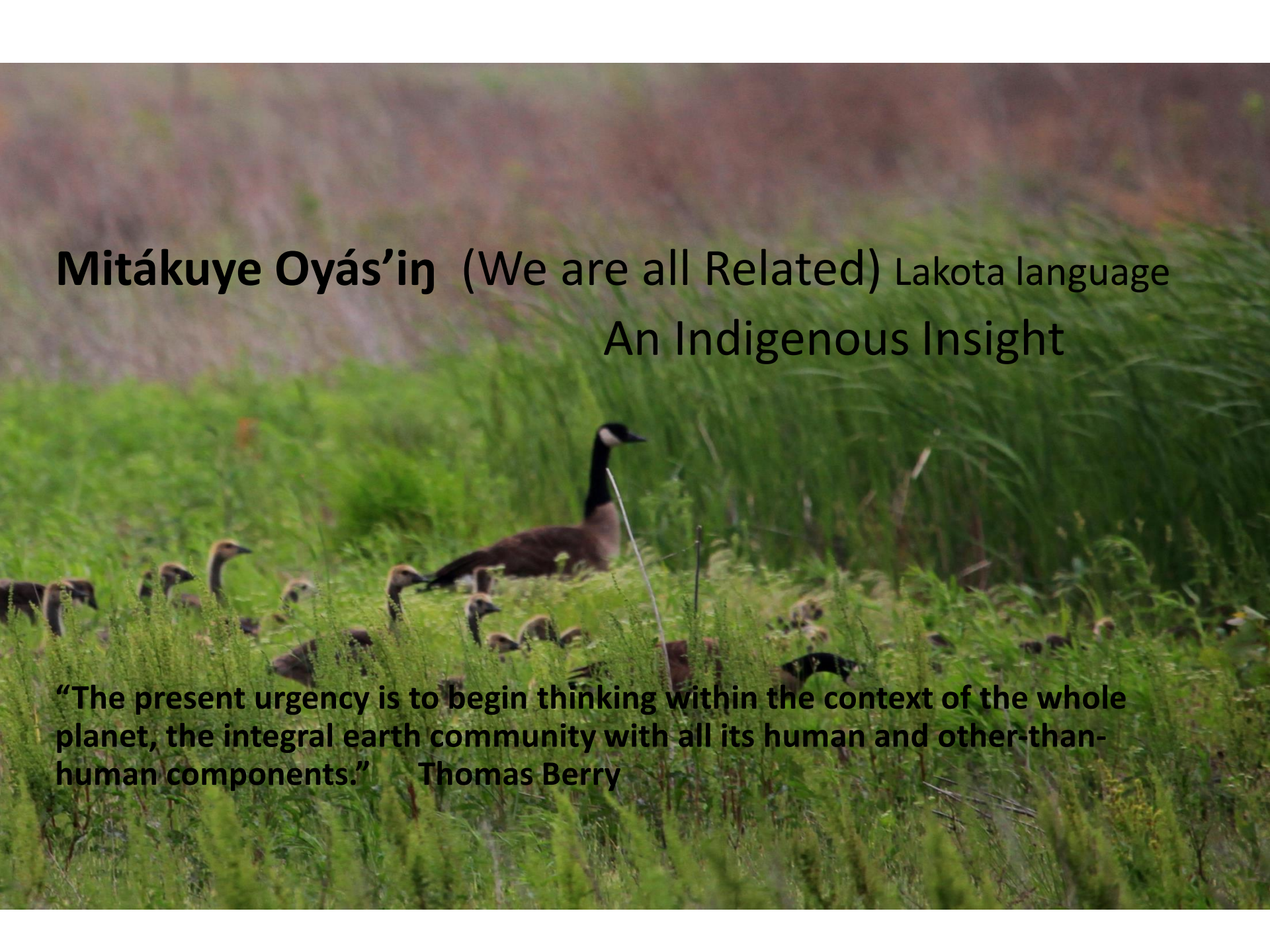


You have noticed that everything an Indian does is in a circle, and that is because the Power of the World always works in circles, and everything tries to be round.... Everything the Power of the World does is done in a circle The wind, in its greatest power, whirls. Birds make their nests in circles, for theirs is the same religion as ours.. Even the seasons form a great circle in their changing, and always come back again to where they were. The life of a man is a circle from childhood to childhood, and so it is in everything where power moves. .

Black Elk, Lakota elder



The Curtis Hall Cafeteria offers 3 meals daily (2 on week-ends) to 750 students.. On a typical weekday 1000 to 1200 meals are served. On week-ends 700-900 meals are served daily. Although some might think this is where the food recovery effort begins, that perspective forgets that what we serve in the cafeteria comes from the that very same biosphere of which we humans are only one but powerful part.

A photograph of a Canada goose and its goslings in a field of tall green grass. The adult goose is in the center, facing right, with its black head and neck prominent. Several small goslings are scattered around it, some facing left and some right. The background is a dense field of tall green grass, slightly out of focus.

Mitákuye Oyás'in (We are all Related) Lakota language An Indigenous Insight

“The present urgency is to begin thinking within the context of the whole planet, the integral earth community with all its human and other-than-human components.” Thomas Berry

Our most ancient and widely shared Indigenous wisdom tells us that waste is something to costly for humankind to practice. The Haskell food recovery program reminds us that the cost of waste is borne not only by ourselves but “all our relations”.

KU Medical Center Research Garden



A low-angle photograph of two young men reaching up to harvest a large sunflower head. The student on the left is wearing a black t-shirt with a graphic, and the student on the right is wearing a grey and black striped long-sleeve shirt. They are both looking up at the sunflower head, which is being held by their hands. The background is a bright, overcast sky.

Haskell students harvesting sunflowers from the student polyculture garden.

Currently all food recovered in the Haskell cafeteria is going to the ecoAmbassador composting operation. Black Elk was right everything does move in a circle.

HASKELL USDA GARDEN PLOT





The Haskell Food Recovery Program encourages our indigenous students to adopt a mindful attitude about food – that in this age of fast food – is often lost. Something our ancestors would have found deeply disturbing. Food was never wasted for to do so was disrespectful to the other-than-relatives whose lives we took in order to live.

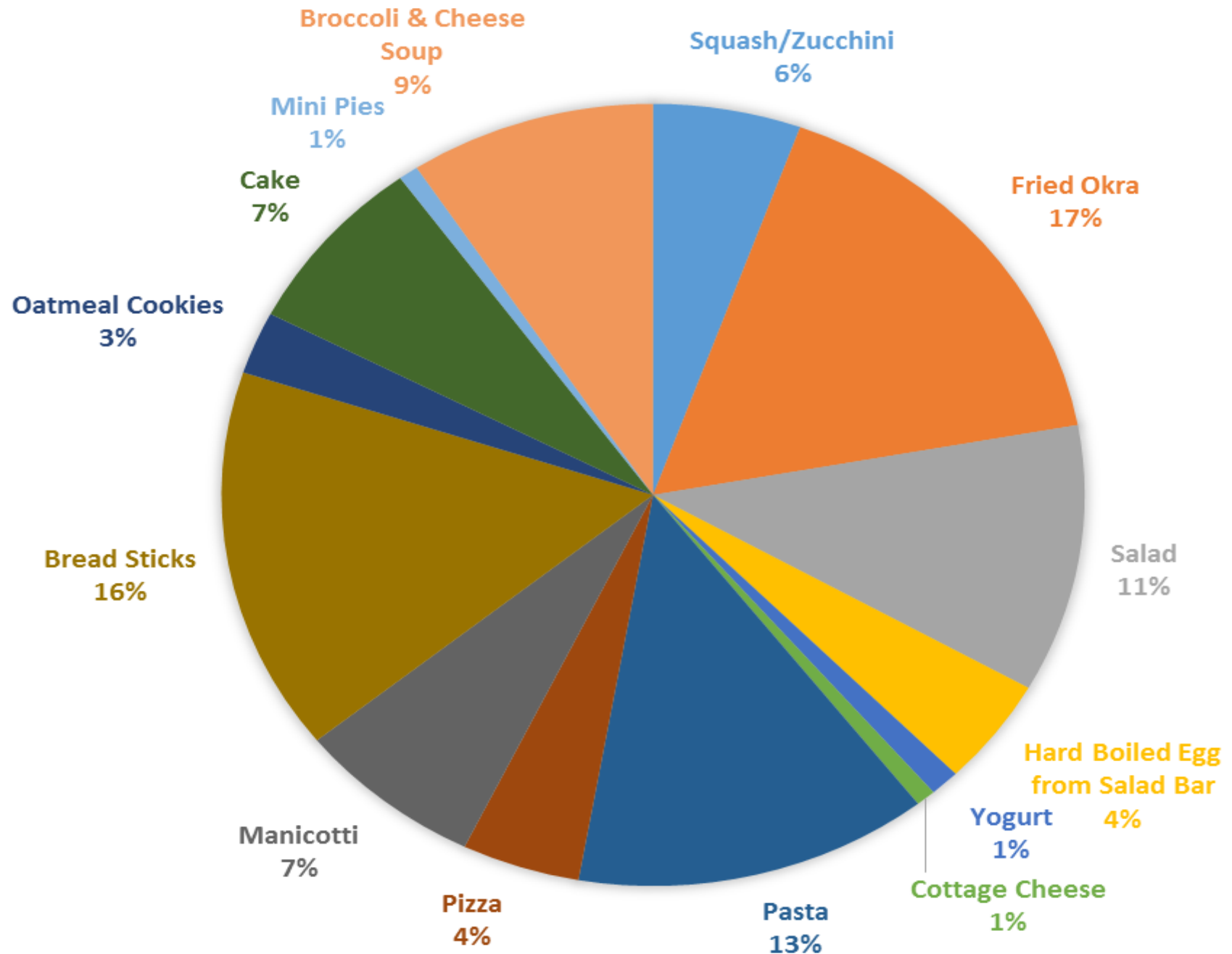


The Haskell ecoAmbassadors planning food recovery efforts and Wakarusa wetlands restoration activities.

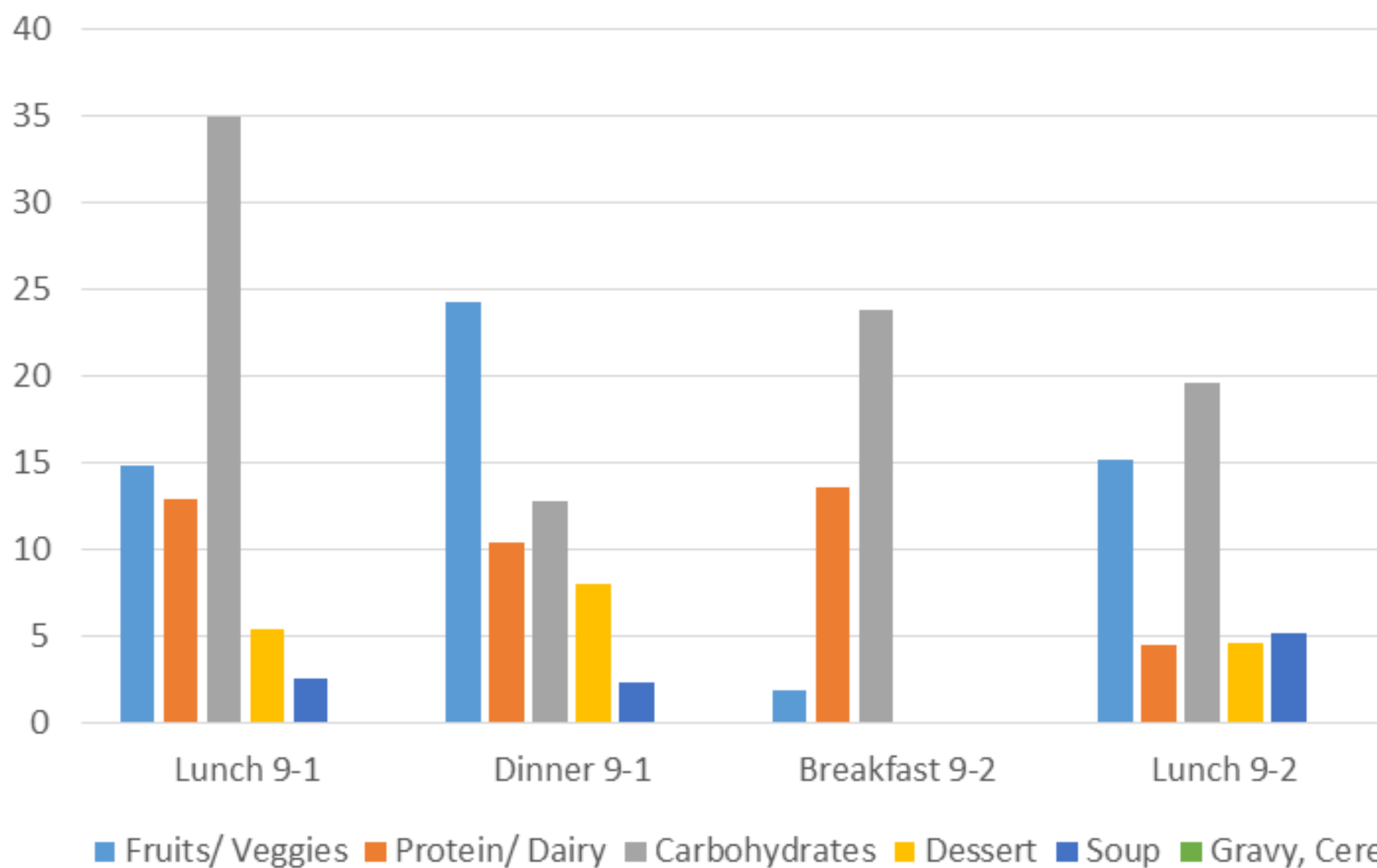




SERVINGS OF FOOD THROWN OUT LUNCH 9-2



Food Waste Sort- Food Results in lbs









Getting the gator for uneaten (waste?— we don't think so) food pick-up on dock behind Curtis Hall Cafeteria



Picking-up food collected for the day.



Weighing the recovered food.



Tossing the recovered food into the compost bin.



Stirring in up !

Finally, collecting data! This year the Haskell Food Recovery Program will be draw on lessons learned and become fully data-informed.



Taking temperature readings

greens = Nitrogen $\frac{C}{N}$ = 3-1 ratio
mulch = Carbon

June 13, 2017

Tuesday - 2 buckets - greens - 6 buckets mulch ^{sp.} ^{sp.}

June 14 Wed. - 1 bucket - greens - 3 buckets mulch - watered ^{sp.}

" 15 Thurs. - 1 bucket - greens - 3 buckets mulch - no water ^{sp.}

Fri 6/16 Ian/Josie/Josh - 1 bucket green - 3 buckets mulch - no water

Sat 6/17 Steve/Josie - 1/2 bucket (N) - 1 1/2 bucket (C) - no water

Sun 6/18 Josh.T - 1 bucket green - 3 bucket mulch no water

Mon 6/19 Josh.T/Trent.B 1.5 bucket (N) - 4.5 bucket (C) no water

Tue 6/20 J.T./T.B./SP 1 bucket N ^{light cover - C} - 3C - Flipped ^(into Next Bin) No water ^{sp.}

Wed 6/21 No Pick up

Thurs. 22 JP/SC. 1 bucket N - 3 buckets C - watered

Fri 6/23 JT/SP 1/2 bucket N - 2 buckets C - no water 13.9 LBS

Sat 24th JT/SP 1 bucket (N) - 3 bucket (C) watered ^{wgt.} 14.4 LBS ^{Temp} 121°F

Sun 25 JT 1 bucket (N) - 3 bucket (C) no water ^{wgt.} 17.2 LBS 119°F (raining)

Mon. 26 Jamil/STH/Josh 1 bucket (N) - 3 bucket (C) rained 17.5 lbs 11

Tue 27 JT/SP -

27th WT Temp N C W JT/SP

27th 17 LBS 119°F 1 3 NO

28th 17 LBS 118°F 1 3 YES

29 14 lbs 118°F 1 3 NO

30

July 1st

2nd

3rd

4th

5th

6th

7th

Jamil C. / Josh T.
Josh & Josie



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Lessons Already Learned

Initial Food Recovery pre-Award exercise on Sept. 1 & 2, 2015 facilitated with the generous assistance of Lisa Thresher, Region VII life scientist and other Region VII colleagues produced immediate results:

- Food portions were reduced.
- Large amounts of bread thrown away when meat sandwiches served. Now the cafeteria always ask students if they want the bread. Students counting carbs!
- Salad bar choices improved.
- The cafeteria staff initially wary of our project has been won over and is now on board. Working on ways to reduce the “back-of- the-house” food waste.

We' – a – hnon (Thank you!)

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