

LIVING EARTH SYMPOSIUM

# CHOCOLATE *chat*

Join us for a lively conversation celebrating the cacao plant, the chocolate produced from it, and the many ways it enriches our cuisine and culture.

Chefs Freddie Bitsoie (Diné [Navajo]), Neftali Duran (Mixteco), and Julio Saqui (Mopan Maya) will explore the history of cacao and its growth, harvesting, and production; discuss sustainability and sourcing; and illuminate the delicious intrigue of Mexican hot chocolate, dark molé, and other traditional dishes, both sweet and savory, featuring chocolate. Learn about one of the world's most beloved foods with these accomplished chefs whose passion for cooking is inspired by their Native American culinary traditions and heritage. Chef and educator Sue McWilliams will moderate.

Please join us after the program in the Mitsitam Coffee Bar for a wine tasting with the Cedar Band of Paiutes featuring their award-winning certified sustainable wines, Twisted Cedar. These fine wines are a tribute to a proud people.

#### DATE AND TIME

Friday, July 14, 2017 • 2:00 – 3:30 p.m.  
Free

#### LOCATION

National Museum of the American Indian • Rasmuson Theater  
4th Street and Independence Avenue, SW, Washington, DC 20024  
Metro: L'Enfant Plaza, Maryland Avenue/Smithsonian Museums exit  
Live webcast at: [AmericanIndian.si.edu/multimedia/webcasts](http://AmericanIndian.si.edu/multimedia/webcasts)



Smithsonian  
National Museum of the American Indian

Friday, July 14, 2017

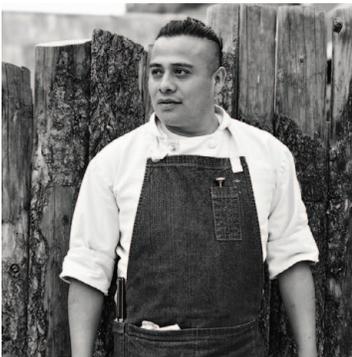
## SPEAKER BIOGRAPHIES

# CHOCOLATE chat

LIVING EARTH SYMPOSIUM



**FREDDIE BITSOIE** (Diné [Navajo]), executive chef of the National Museum of the American Indian's Mitsitam Café, came to the Mitsitam with 10 years of experience fusing his classical culinary training with knowledge of Native American foods and ingredients. At the museum, he has demonstrated making such dishes as Mexican hot chocolate, dark molé, and chocolate chili with bison. Bitsoie was the winner of the NMAI's Living Earth Festival Native Chef Cooking Competition in 2013, and was named "a rising star in the constellation of young chefs" by *Native Peoples* magazine in 2011. He was featured on an episode of PBS's *Lidia Celebrates America* and is working on his own show, *Reservations Not Required*, which will highlight indigenous cuisines of the world. In addition to his culinary training, Bitsoie has a background in cultural anthropology and art history.



**NEFTALI DURAN** (Mixteco), born in the Mexican state of Oaxaca to a family of cooks, healers, and campesinos, now leads the Nuestra Comida Project at Nuestras Raices, a grassroots urban agriculture organization that seeks to create healthy environments and more equitable food systems in New England. His work is informed by his experience as a migrant worker and 19 years in the restaurant industry as chef, baker, and small business owner. He also educates communities across the United States about indigenous culinary traditions and the effects of migration on people and food. Chef Duran, who has been featured on the Cooking Channel, Food52.com, and various media, is interested in documenting the culinary traditions of the different regions of Oaxaca, Mexico, as well as reclaiming the roots and cultures of the original peoples of the Americas.



**SUE McWILLIAMS** has 30 years of culinary experience as a professional chef and educator. Trained in Italian cuisine, her repertoire evolved into global fare and has recently focused on indigenous North and South American foods and technique. Her keen study of culinary history has brought her insight into cultural foodways and the provenance of ingredients. A member of the Women Chefs and Restaurateurs organization, McWilliams has cooked for the Living Earth Festival at the National Museum of the American Indian and served as a judge for the Native American Chef Cook-off. Her culinary teaching includes serving as director of a public high school culinary arts and restaurant management program accredited by the American Culinary Federation and operating a culinary skills job training program for women in addiction recovery.



**JULIO SAQUI** (Mopan Maya) is an entrepreneur and owner/director of the Maya Center Maya Museum, Che'il Chocolates, and Cockscomb Tours in the Stann Creek District of Belize. Saqui speaks three languages: English, Mopan Mayan, and Spanish. He has been instrumental in keeping many Maya cultural traditions alive through cultural dance training, corn tortilla making, sewing traditional Mayan attire, and teaching other community members to play the marimba. A master chocolate maker, he has an organic cacao and coffee farm that helps supply the raw product for his line of Mayan chocolate creations. His current focus is on promoting Mayan culture through sustainable tourism, indigenous plant use sustainability, collecting and documenting oral histories, and traditional healing remedies.