



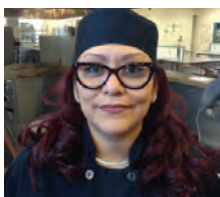
LIVING EARTH SYMPOSIUM



Chefs' Conversation: Celebrating Healthy Native Foods

Join us for a lively conversation featuring chefs Terri Ami (Hopi/Navajo), Velvet Button (Tohono O'odham), Loretta Barrett Oden (Citizen Band Potawatomi), and Felicia Cocotzin Ruiz (Xicana/Tiwa) as they celebrate the extraordinary bounty of foods indigenous to the Americas. They will discuss sustainable farming practices, food sovereignty, and Native American culinary traditions and values. Learn about the varied and nutritious elements of Native cuisine with these accomplished chefs whose passion for cooking was inspired by their heritage and commitment to delicious, healthy eating. Chef Oden, host of the Emmy award-winning PBS series, *Seasoned with Spirit*, will moderate.

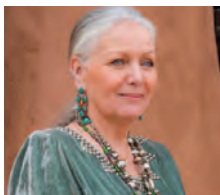
Please join us after the symposium in the Mitsitam Coffee Bar for a wine tasting with the Cedar Band of Paiutes featuring their award-winning certified sustainable wines, Twisted Cedar. These fine wines are a tribute to a proud people.



Terri Ami



Velvet Button



Loretta Oden



Felicia Ruiz

Friday, July 15, 2016 • 2:00 – 3:30 P.M.
**National Museum of the American
Indian • Rasmuson Theater**
4th Street and Independence Avenue, SW
Washington, DC 20024

Free and open to the public

Metro: L'Enfant Plaza, Maryland
Avenue/Smithsonian Museums exit

For more information, please contact
NMAI-SSP@si.edu

Live webcast at: <http://nmai.si.edu/multimedia/webcasts>

*Photos courtesy of chefs Ami,
Button, Oden, and Ruiz*



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