NAAF Highlights Grassroot Level Grantees Exemplary Response to COVID-19

In the face of a global pandemic, with orders to socially distance, Native American Agriculture Fund (NAAF) grantees are initiating innovative solutions through adaptable leadership. While staying the course with their original missions to strengthen our Native food systems, grassroots efforts from all corners of Indian Country are mobilizing to support tribal communities, despite the Covid-19 shelter in place restrictions. This series intends to share these stories of resilience and illuminate the ingenuity of our collective food champions.

Klamath Trinity Resource Conservation District
Hoopa, CA

The Klamath Trinity Resource Conservation District (KTRCD) is one of eighty Native American Agriculture Fund inaugural grantees. This tribally chartered Native American Community Organization advocates for healthy land, families and local food systems. Their mission to increase food access and provide hands on food production education to low-income Native American families has become critically important in the face of the COVID-19 global pandemic. With NAAF funds, the KTRCD proposed to offer nutrition education demonstrations and food preservation classes. With orders to socially distance implemented in their community, the KTRCD has moved quickly to shift their style of in-person workshops to online courses.

Meagen Baldy is the KTRCD District Coordinator and holds a certificate from the University of California’s Cooperative Extension as a Master Food Preservationist. Baldy says, “What better time than now to start food preservation activities like canning with your family while sheltering in place!” Through social media, Baldy continues her efforts to meet her communities’ needs by hosting a series of online food preservation classes. These classes allow her community members to virtually access basic lessons of safe food preservation while at home.

“These classes are live and allow the Hoopa community and beyond to learn how to make healthy dishes and practice in-home food preservation techniques sourced from what is available locally,” says Baldy. Upon completion of the series, participants receive a canner and canning kits delivered to their homes. The KTRCD is planning to expand online educational offerings
that feature local, in-season produce, indigenous foods, commodities, and accessible foods in the event that sheltering-in-place is sustained.

“Witnessing the immediate steps our grantees are taking to continue feeding our communities in a time of immense challenges is rewarding to say the least. We at NAAF believe it vitally important to continue supporting the assurance that Native food systems and economies are repaired and infused with support. It is critical to our lives, our health and our shared future.”
– Janie Hipp, CEO, Native American Agriculture Fund

See Meagen’s videos “Cooking Healthy in Indian Country” here: https://www.facebook.com/HupaCHIC/