

Dear Friends,

Happy Spring and Greetings from TOCA!

We wanted to extend a special invitation to all of you to join us for our two special events coming up in March:

• **Celebration of Basketry and Native Foods Festival**

Saturday, March 21-Sunday, March 22nd, 10:00 am - 4:00 pm

Tohono O'odham Cultural Center and Museum

*Admission is Free, postcard with details and map attached*

The Celebration will feature a basketry and food market, basketry demonstrations, traditional music and dances, storytelling, contemporary chef demonstrations and tastings as well as traditional food demos of piki bread, O'odham wheat tortillas and Hopi parched corn. This year's **special guest is Cathy Smith (Lakota/Meti), who is an expert on buffalo and quill work** and designed the costumes for the movie *Dances with Wolves*. She will talk about how the Lakota people utilized buffalo for clothing and food.

• **TOCA Benefit dinner, A Taste of Native Cuisine, at the Ventana Room**

Monday, March 23, 6:00pm

Loews Ventana Canyon Resort, \$125 per person donation

*Call 520-615-5494 to reserve*

The award winning Five Diamond Ventana Room at Loews Ventana Canyon Resort will be the setting for a Taste of Native Cuisine, an intimate dinner celebrating Native Foods. Seating is limited to just 60 people at \$125 per plate, and all proceeds benefit Tohono O'odham Community Action's (TOCA) efforts to combat the diabetes epidemic in Native American Communities.

Nationally renowned chefs will create a deluxe multi-course dinner with wine pairings featuring traditional Native American ingredients prepared with stunning contemporary flair.

Chef participants include:

- Marc Ehrler, Host, Executive Chef, The Ventana Room
- Jack Strong, Confederated Tribes of Siletz Indians, Chef de Cuisine at Kai
- Lois Ellen Frank, Kiowa, Chef/Owner, Red Mesa Cuisine and author of the James Beard award-winning cookbook *Foods of the Southwest Indian Nations*
- Walter Whitewater, Diné, Chef, Red Mesa Cuisine, and 2008 recipient of the James Lewis Award for Best Native American Chef

- Bertina Cadman and Freddie Bistoie, Diné, Chefs and Assistant Directors, Native American Culinary Program at Classic Cooking Academy in Scottsdale, AZ
- Loretta Barrett Oden, Potawatomi, Chef and host of PBS' cooking show "Seasoned with Spirit"

Sample courses include:

- The Ventana Room's "LandsOwn" Lightly Smoked Cherry AZ Bison Loin, Tohono O'odham White Tepary Bean & Big Squash Succotash, Saguaro Syrup Gastrique, Herb Salad
- Kai's Wood Grilled Tohono O'odham Squash Puree  
Aji Amarillo Scented Cotton Candy, Sweet Pork Nuggets, Rio Zape Beans & Maitake Mushrooms
- A Tasting of Indian Corn: Indian Market Steamed Corn Consomme, Tamaya Blue Corn and Pinon Cream, Roasted White Corn Cake with a Coral Pepper Sauce
- Lois Ellen Frank's Trio of Desserts: Prickly Pear Sorbet with Cactus Biscochito Anise Cookie, Flourless Chocolate Piñon Torte with Santa Fe Farmer's Market Organic Peach Honey Sauce and Hand Gathered Prickly Pear Desert Syrup, Cajeta Ice Cream with Mesquite and Heirloom Pumpkin Spice Cake

I hope to see you at these wonderful events, thank you all for your continued support of TOCA's work.

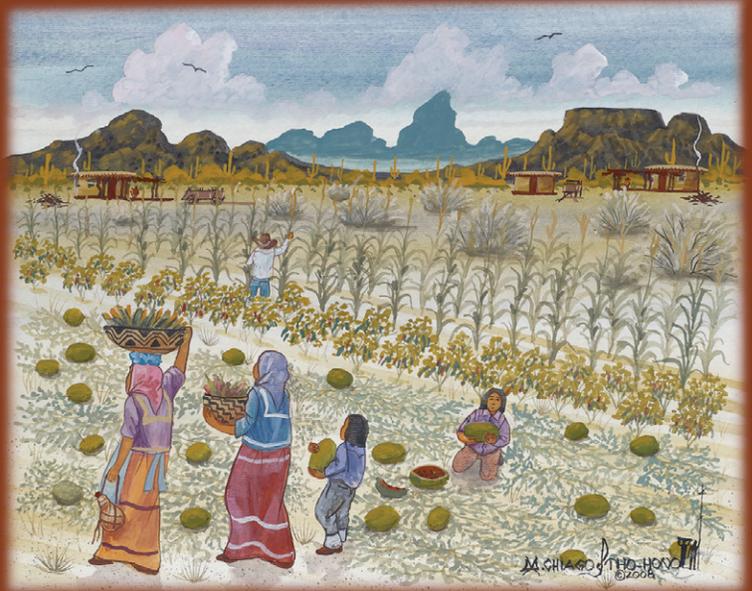
Mary  
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If you wish to be removed from this email list, please let me know at [mlpaganelli@yahoo.com](mailto:mlpaganelli@yahoo.com)



# Celebration of Basketry & Native Foods Festival

March 21 & 22, 2009  
 Tohono O'odham Nation  
 Cultural Center & Museum  
 Topawa, Arizona



## CELEBRATION OF BASKETRY & NATIVE FOODS FESTIVAL

SATURDAY & SUNDAY • MARCH 21 & 22, 2009 • 10 A.M. TO 4 P.M.

TOHONO O'ODHAM NATION CULTURAL CENTER & MUSEUM • TOPAWA, ARIZONA

Join hundreds of Native basket weavers and food producers for a dynamic celebration of tribal food and fiber traditions.

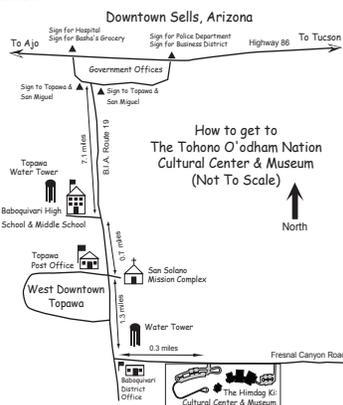
- **BASKETRY MARKET** – Join basketweavers from across the U.S. for the world's largest basketry market. Meet weavers and learn how basketry weaves together Native communities.
- **COOKING DEMONSTRATIONS** - Witness and taste traditional and innovative preparations of Native foods by top chefs and traditional Native cooks.
- **TRADITIONAL FOODS** - Hopi piki bread, Tohono O'odham *ha:l* squash, Pomo Acorn Soup and Fresh Smoked Salmon. Taste foods that have sustained Native peoples for generations.
- **NATIVE MUSIC & DANCE PERFORMANCES** – Enjoy the rich cultural traditions of Native communities.

EVENT ADMISSION IS FREE!

For more information,  
 call 520.383.4966 or  
 520.383.0201

Special events for Native weavers and food producers will take place on March 19 & 20. For more information and to register, contact TOCA at 520.383.4966.

The Celebration of Basketry & Native Foods Festival is hosted by:



Tohono O'odham Nation Museum & Cultural Center • P.O. Box 837 • Sells, Arizona • 85634

"TASTE OF NATIVE FOODS" BENEFIT DINNER  
 Monday, March 23, 2009  
 The Ventana Room • Loews Ventana Canyon Resort

The country's top Native American chefs join the staff of the Five-Diamond Ventana Room for a tour of our rich Native food traditions. Seating for this special night is extremely limited. \$125 per person benefiting TOCA. To reserve your spot, call the Ventana Room at 520.615.5494