



**CALIFORNIA
INDIAN
MUSEUM
& CULTURAL
CENTER**

Traditional Food Resources

Summary:

12 community members acknowledged knowing a tribally run/owned food producer, food business owner or traditional food vendor or chef. 11/12 community members identified the names of different traditional food resources.

Contact information for the identified traditional food resources contacts has not been provided. CIMCC will continue to update this list with the contact information of the contacts as we connect with these community members.

List provided by community:

- Alicia Adams
 - Indigenous Taste Catering Comp
 - <https://www.linkedin.com/in/alicia-adams-3b97b750>
- Community member's father was a chef, family is working on a healthy foods book
- Leech Lake Wild Rice
 - <https://www.llwildrice.com/#llwildrice>
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- Local tribal gardens
- Meyo Marrufo:
 - Elderberry jams
 - Contact: meyo.marrufo@gmail.com

- Nephi Craig
 - Chef
 - <https://www.facebook.com/nephi.craig?lst=100009232725565%3A100000586565819%3A1507081364>
- Riley Ortiz:
 - Candy maker
 - nativesweets7@hotmail.com
- Tracy Treppa, E.C. HPUL
- Tribal member on Big Valley Rancheria
- Wahpepah's Kitchen
 - Native chef
 - <http://www.wahpepahskitchen.com>
- Wiyot tribe organic vegetable garden
 - Contact: meyo.marrufo@gmail.com
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Additional Traditional Food Resources

- California Indian Museum and Cultural Center Gift Shop
 - Sells Native American produced foods
- Gualala Seaweed Products, (707) 884,3726, donnabish@wildblue.net
- Sue's Acorn Flour, Sue Chin, (925) 372 7177, acornsue88@gmail.com, 400 Ferry St., Martinez, CA 94553. www.buyacornflour.com
- Mak-amham Contemporary Ohlone Cuisine, <https://vincent-medina-n3kh.squarespace.com/>