Friday November 4, 2016 at the SUMC North Ballroom, University of Arizona campus

8:15 – 9:00 Day 1 Conference Registration and Continental Breakfast

9:00 – 9:45 Opening Ceremony and Welcome

9:45 – 10:00 Break

Side event: signing of International Memorandum of Agreement between the University of Parma and the University of Arizona

10:00 – 12:00 SESSION 1, Dialogues Across Traditional Knowledge, Academic Science, and Citizen Science

Moderator: Jonathan Mabry, Historic Preservation Officer with the City of Tucson

- Darlene Sanderson (Cree), Secretariat for the Indigenous World Forum on Water and Peace and Professor at Thomson Rivers University in Kamloops, BC
- Patrisia Gonzales (Kickapoo, Comanche and Macehual), Associate Professor in Mexican American Studies, University of Arizona
- Terrol Johnson (Tohono O’odham Nation), Director and co-founder of Tohono O’odham Community Action (TOCA)
- Brad Lancaster, rainwater harvesting and water management expert, permaculture teacher, designer, consultant and co-founder of the non-profit Desert Harvesters

12:00 – 1:00 Networking Lunch

1:00 – 2:45 SESSION 2, Traditional Knowledge and Water Scarcity in Arid Lands

Moderator: Robert Varady, Director of the Udall Center for Studies in Public Policy and Research Professor of Environmental Policy

- Abdullah al-Ghafri, Director of Aflaj Research Unit at University of Nizwa, Oman
- Anna Valer Clark, Waterock L3C, Arizona
- Michael Kotutwa Johnson (Hopi Nation), Hopi farmer and University of Arizona Ph.D. Student in the School of Renewable Natural Resources and the Environment
- Vernon Masayesva (Hopi Nation), Executive Director of Black Mesa Trust, Arizona

2:45 – 3:00 Break

3:00 – 5:00 SESSION 3, Traditional Knowledge and Food Systems

Moderator: Gary Paul Nabhan, W.K. Kellogg Endowed Chair in Sustainable Food Systems and founding Director of the Center for Regional Food Systems

- Andrew Mushita, Community Technology Development Trust in Zimbabwe
- *Luz Calvo, co-author of "Decolonize Your Diet" (links between health and heritage foods)
- Julie Ramon-Pierson and Gabriel Mendoza, San Xavier Cooperative Farm (Tohono O’odham Nation)
- Stefano Ravizza, Confederazione Nationale Coldiretti/Campagna Amica, local food systems and markets
Saturday, November 5, 2016 at the SUMC North Ballroom, University of Arizona campus

8:30 – 9:00  Day 2 Registration and Continental Breakfast

9:00 – 10:45  **SESSION 4, Traditional Knowledge in a Time of Climate Change**

*Moderator:* Ron Trosper (Salish and Kootena), Professor in American Indian Studies at the University of Arizona who examines Indigenous economic theory and Traditional Ecological Knowledge

- Alejandro Argumedo (Quechua), Program Director of the Asociación ANDES, working to protect and develop indigenous peoples’ Biocultural Heritage in the Potato Park
- Turki al-Rasheed, founder and CEO of Golden Grass, Inc in Saudi Arabia
- Karletta Chief (Navajo Nation), Assistant Professor and Extension Specialist in the Department of Soil, Water, and Environmental Sciences
- E. Miguel Szekely, The Instituto de Investigaciones Sociales of the Universidad Nacional Autonoma de Mexico

10:45 – 11:00  Break

11:00 – 12:30  **SESSION 5, The Pipeline: Sharing Traditional Knowledge through Industry, Education, & Outreach**

*Moderator:* Sallie Marston, Professor of Geography and Development and Director, UA Community and School Garden Program at the University of Arizona

- Jesus Garcia, Education Specialist at the Arizona-Sonora Desert Museum
- Kelzi Bartholomaei, Mother Hubbard’s Café (‘Native American Comfort Food’), Tucson
- Claudio Rodriguez and Carlos Valenzuela, Tierra y Libertad Organization, Tucson
- Teresa Newberry, Faculty at Tohono O’odham Community College

12:30 – 1:30  Lunch and Planning for Working Sessions (see Session 6, below)

1:30 – 2:00  Walk to the LEED platinum-certified Environment and Natural Resources 2 (ENR2) Building

2:00 – 4:00  **SESSION 6, Action-Oriented Working Sessions and Next Steps**

*Options include:* Research Collaboration Opportunities; Food Justice; Cities of Gastronomy; Youth programming and development

4:00 – 6:00  Closing Ceremony in the ENR2 building courtyard