

# Spirit Food

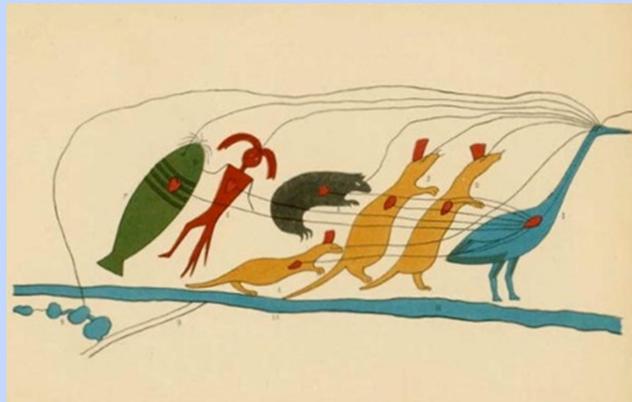


## An Overview of the Decolonizing Diet Project

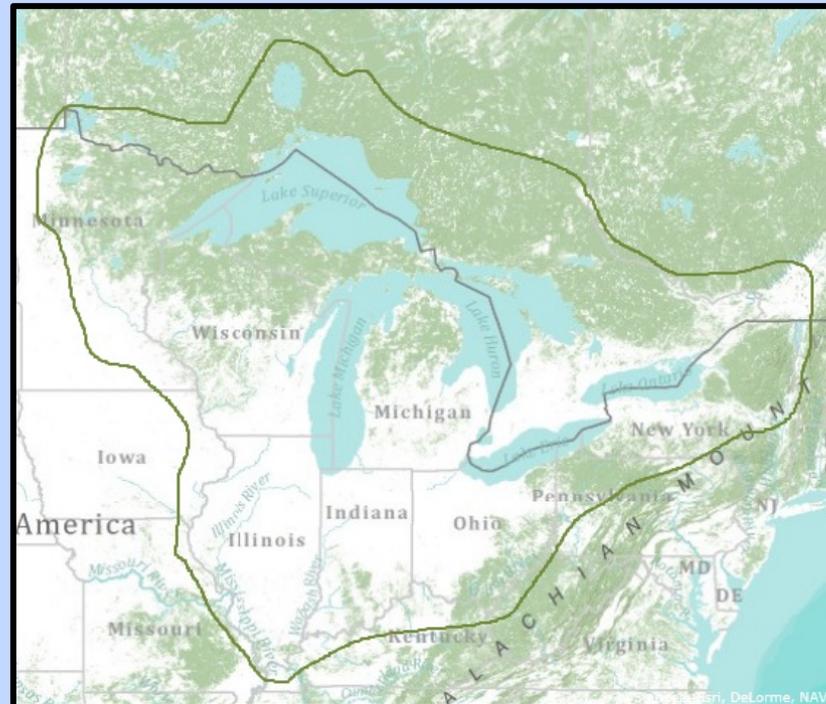
Dr. Martin Reinhardt  
Associate Professor/Principal Investigator  
Northern Michigan University  
Center for Native American Studies

# Goals of the DDP

- The Decolonizing Diet Project (DDP) (approved by IRB: project # HS11-415) is an exploratory multi-dimensional study of the relationships between people and Indigenous foods of the Great Lakes Region.
- It was intended to connect, or reconnect, humans with foods that are Indigenous to the Great Lakes Region and that were part of Indigenous peoples diets prior to colonization, and to provide food-related data for tribal communities and others that are working toward the revitalization of Indigenous cultures.



# Where and when did the DDP take place?



Research and Planning Phase	Implementation Phase	Analysis/Reporting Phase
November 2010—Spring 2012	Spring 2012—Spring 2013	Spring 2013—Summer 2014

# Who was involved in the project?

- 25 diverse voluntary research subjects
- Staff
- Volunteers
- Advisors
- NMU Community
- GLR Community
- Others



# Individual Commitment to the DDP

- Between 25%-100% of their daily diet consisted of Indigenous foods from the GLR
- Adhered to an exercise regimen based on pre-colonial physical activities or their equivalents
- Ate and exercised according to this plan for one year
- Used multiple forms of media to record their experiences including a written journal, photos, and video/audio
- Got regularly scheduled health checks

# How did people know what to eat?

- Master list of DDP eligible foods identifies many species of plants, mammals, birds, fish, fungi, and insects.

	A	B	C
124	<i>Nelumbo lutea</i>	<a href="#">American Lotus</a>	
125	<i>Nemopanthus mucronatus</i> L.	<a href="#">Catberry</a>	
126	<i>Nymphaea odorata</i> Ait.	<a href="#">American White Waterlily</a>	
127	<i>Osmunda regalis</i>	<a href="#">Royal Fern</a>	
128	<i>Oxalis montana</i> Raf.	<a href="#">Mountain Woodsorrel</a>	
129	<i>Parmelia physodes</i> Ack.	Lichen	
130	<i>Parthenocissus quinquefolia</i> (L.) Planch	<a href="#">Virginia Creeper</a>	manidoo-biimaakwad
131	<i>Pedicularis canadensis</i> L.	<a href="#">Canadian Lousewort, Wood Betany</a>	
	<i>Phaseolus lunatus</i>	<a href="#">Lima Bean</a>	
	<i>Phaseolus polystachios</i> ( <i>polystachyus</i> )	<a href="#">Thicket Bean, Genuine Cornfield Bean</a>	
		<a href="#">Common Green Bean, Kidney Bean, Cherokee Trail of Tears, Navy Bean, Pinto Bean, Great Northern Marrow Bean, Yellow</a>	
134	<i>Phaseolus vulgaris</i> (var. <i>vulgaris</i> and subsp. <i>aborigineus</i> )	<a href="#">Eye Bean, Black Bean</a>	
135	<i>Photinia melanocarpa</i> (Michx.)	<a href="#">Black Chokecherry</a>	
136	<i>Phytolacca americana</i>	<a href="#">American Pokeweed</a>	
137	<i>Picea glauca</i>	<a href="#">White Spruce</a>	
138	<i>Picea mariana</i>	<a href="#">Black Spruce</a>	
139	<i>Pinus strobus</i> L.	<a href="#">Eastern White Pine</a>	kah-be-sah-dah-ge-set
140	<i>Podophyllum peltatum</i>	<a href="#">Mayapple</a>	zhaabozigan
141	<i>Polygonum achoreum</i> S.F. Blake	<a href="#">Leathery Knotweed</a>	
142	<i>Polygonum amphibium</i> L.	<a href="#">Water Knotweed</a>	
143	<i>Polygonum arifolium</i> L.	<a href="#">Halberdleaf Tearthumb</a>	
144	<i>Polygonum buxiforme</i> Small	<a href="#">Box Knotweed</a>	
145	<i>Polygonum careyi</i> Olney	<a href="#">Carey's Smartweed</a>	
146	<i>Polygonum douglasii</i> Greene	<a href="#">Douglas' Knotweed</a>	

# DDP Food Criteria

Descriptor	Native Pre-Colonial (NPreC)	Introduced Pre-Colonial (IPreC)	Native Pre-Colonial Derivation (NPreCD)	Introduced Pre-Colonial Derivation (IPreCD)	Introduced Colonial (IC)	Introduced Colonial Derivation (ICD)	Genetically Modified Organisms (GMOs)
<b>Explanation</b>	These foods were not introduced by humans, deliberately or accidentally, into the Great Lakes Region (GLR), and they existed in the GLR prior to European colonization of the Region.	These foods were introduced by humans, deliberately or accidentally, into the GLR, and they existed in the GLR prior to European colonization of the Region.	These foods have been derived from NPreC foods, and although the species existed in the GLR prior to European colonization of the Region, this particular variety did not, does not include GMOs.	These foods have been derived from IPreC foods, and although the species existed in the GLR prior to European colonization of the Region, this particular variety did not, does not include GMOs.	These foods were introduced by humans, deliberately or accidentally, into the GLR, and they did not exist in the GLR prior to European colonization of the Region.	These foods have been derived from IC foods, does not include GMOs.	These foods have been deliberately genetically modified from NPreC, IPreC, NPreCD, IPreCD, IC, and ICD foods.
<b>Included in DDP?</b>	Yes	Yes	Yes	Yes	No	No	No

# How did people find their food?

- DDP research subjects employed multiple methods of accessing Indigenous foods including:
  - Hunting
  - Fishing
  - Gathering/Foraging
  - Gardening
  - Purchasing
  - Trading
  - Sharing
  - Other



# How did people know how to prepare the foods?

Cooking Demos



Online Journals

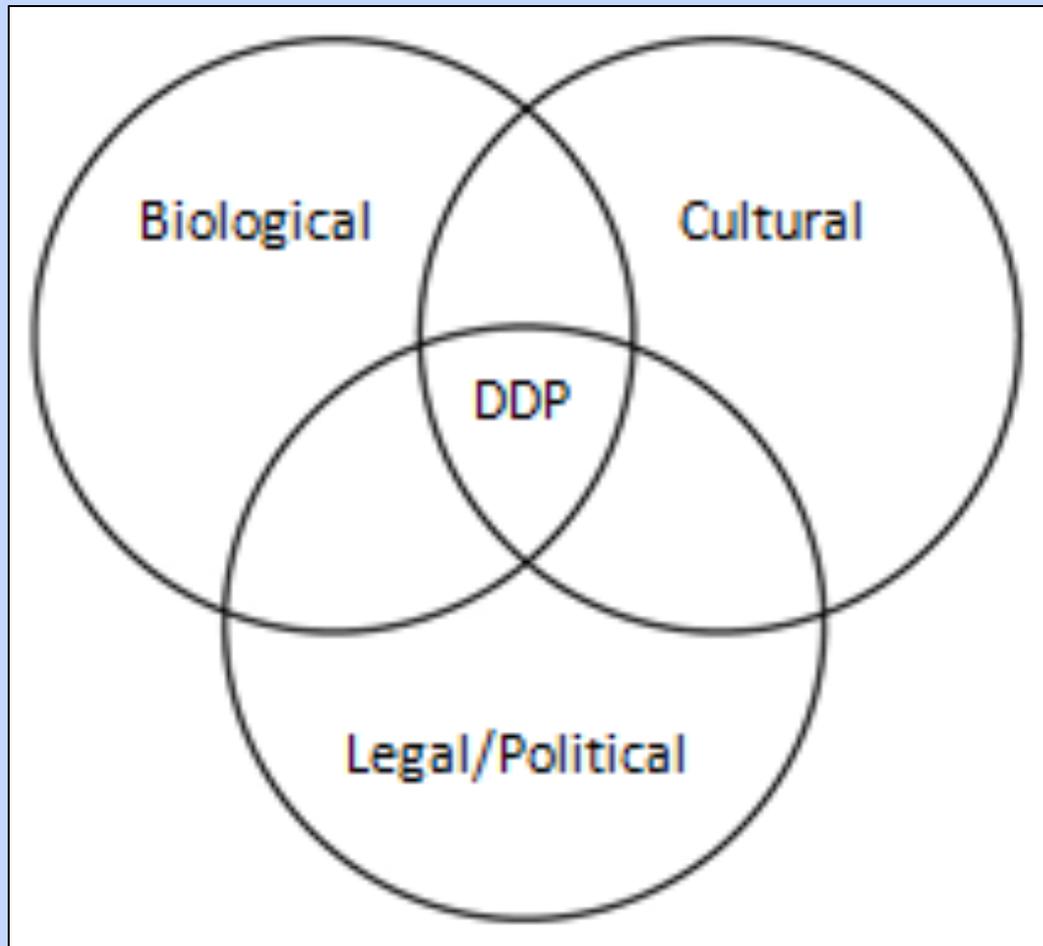


Potlucks



Recipe Forum

# Outcomes



# Some Common Foods

- Wild rice
- Corn
- Maple
- Sunflower
- Pumpkin
- Squash
- Berries
- Wild Leeks
- Beans
- Sweet potatoes
- Pecans
- Turkey
- Sunchokes
- Venison
- Bison
- Fish

# Some Uncommon Foods



- Beaver
- Grasshopper
- White Pine Bark
- Crab Apple
- Squirrel
- Porcupine

# Example 3 Month Food Frequency

Food	Frequency	Breakfast	Lunch	Dinner	Snack
Bison	74	8	27	36	3
Blueberries	67	28	10	11	18
Corn	224	60	61	67	36
Duck Eggs	153	61	31	31	30
Green Beans	50	2	20	24	4
Leeks	154	9	60	71	14
Maple	393	157	79	83	74
Pecans	52	9	7	3	34
Pumpkin Seed Flour	98	37	27	22	22
Sea Salt	237	52	64	60	51
Sweet Fern	58	3	23	34	3
Sweet Potatoes	51	3	21	25	2
Turkey	81	6	35	36	3
Wild Rice	223	64	69	51	39

# Biological Outcomes

- Based on a statistical analysis of group data, we are able to report that research subjects experienced significant:
  - Reductions in weight
  - Reductions in girth
  - Reductions in BMI
- Individuals also experienced noteworthy or significant:
  - Reductions in blood pressure
  - Reductions in cholesterol
  - Reductions in blood glucose levels

# Aggregate Data

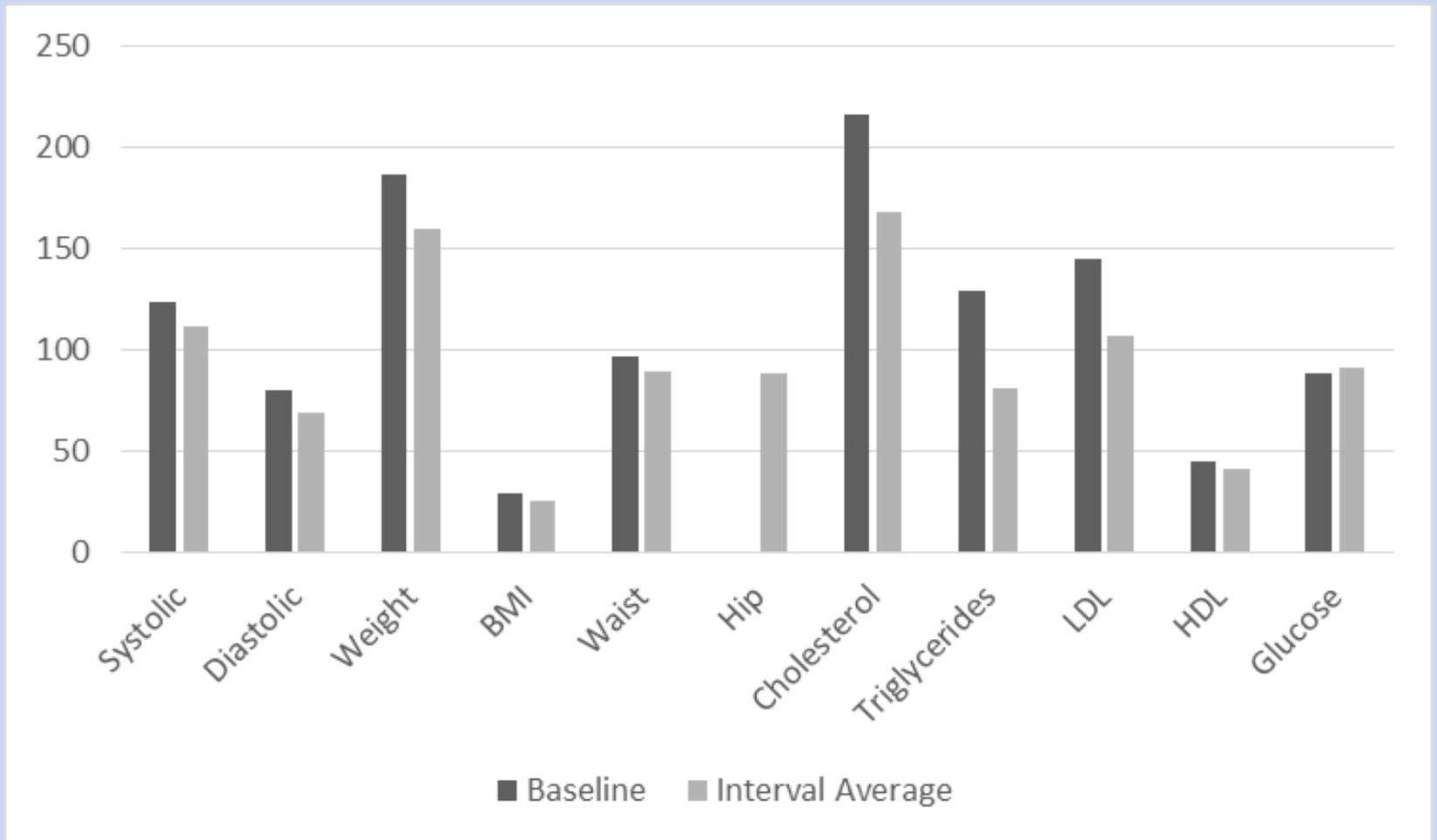
Metric	n	Baseline	End	Diet Avg.	Change			Change		
					Base - End	t	P	Base - Average	t	P
Systolic BP <sup>1</sup>	4	122.0 ±9.9	120.5 ± 23.7	117.8 ± 12.7	-1.5 ± 12.7	0.311	0.388	-4.3 ± 13.1	0.648	0.281
Diastolic BP <sup>1</sup>	4	77.5 ±3.0	71.0 ± 9.6	70.7 ± 4.0	-6.5 ± 9.3	1.399	0.128	-6.8 ± 5.1	2.691	<b>0.037*</b>
Weight <sup>2</sup>	6	164.7 ±29.0	151.0 ±25.6	151.5 ± 26.0	-13.7 ±11.0	3.067	<b>0.014*</b>	-13.2± 9.9	3.802	<b>0.011*</b>
BMI <sup>2</sup>	7	28.1 ±3.2	25.8 ±3.1	26.3 ±2.8	- 1.8 ±1.8	2.803	<b>0.016*</b>	-2.3 ±2.2	2.671	<b>0.018*</b>
Waist <sup>1</sup>	4	99.3± 2.1	92.0 ±4.7	93.4 ±4.3	-7.3 ±4.6	3.170	<b>0.025*</b>	-5.9 ±2.3	5.123	<b>0.007*</b>
Hip <sup>3</sup>	4	113.5 ±10.3	101.3 ±4.8	104.4 ±7.0	-12.2 ±9.8	2.485	<b>0.044*</b>	-9.1 ±4.5	3.502	<b>0.020*</b>
Cholesterol <sup>1</sup>	8	193.8 ±23.5	188.6 ± 13.3	183.8 ± 15.2	-5.1 ± 13.3	0.635	0.276	-9.6 ± 20.1	1.34	0.111
LDL <sup>1</sup>	6	112.7 ±26.8	101.1 ±7.7	104.9 ±7.8	-11.6 ±26.2	1.167	0.144	-7.8 ±22.2	0.932	0.193
HDL <sup>3</sup>	8	59.9 ±13.0	61.1 ±14.2	60.3±12.1	+ 1.3 ±7.8	-0.455	0.331	+0.4 ± 4.1	-0.279	0.394
Triglyceride <sup>1</sup>	6	141.7 ±95.7	114.8 ±70.8	102.0 ± 48.2	-26.8 ± 60.5	1.086	0.164	-39.7±69.1	1.405	0.109
Glucose <sup>1</sup>	5	92.4 ±13.2	91.8 ± 8.1	91.5 ±6.0	- 0.6 ±10.6	0.127	0.453	-0.9 ± 8.4	0.242	0.410

# Case Study 1: Dr. Martin Reinhardt

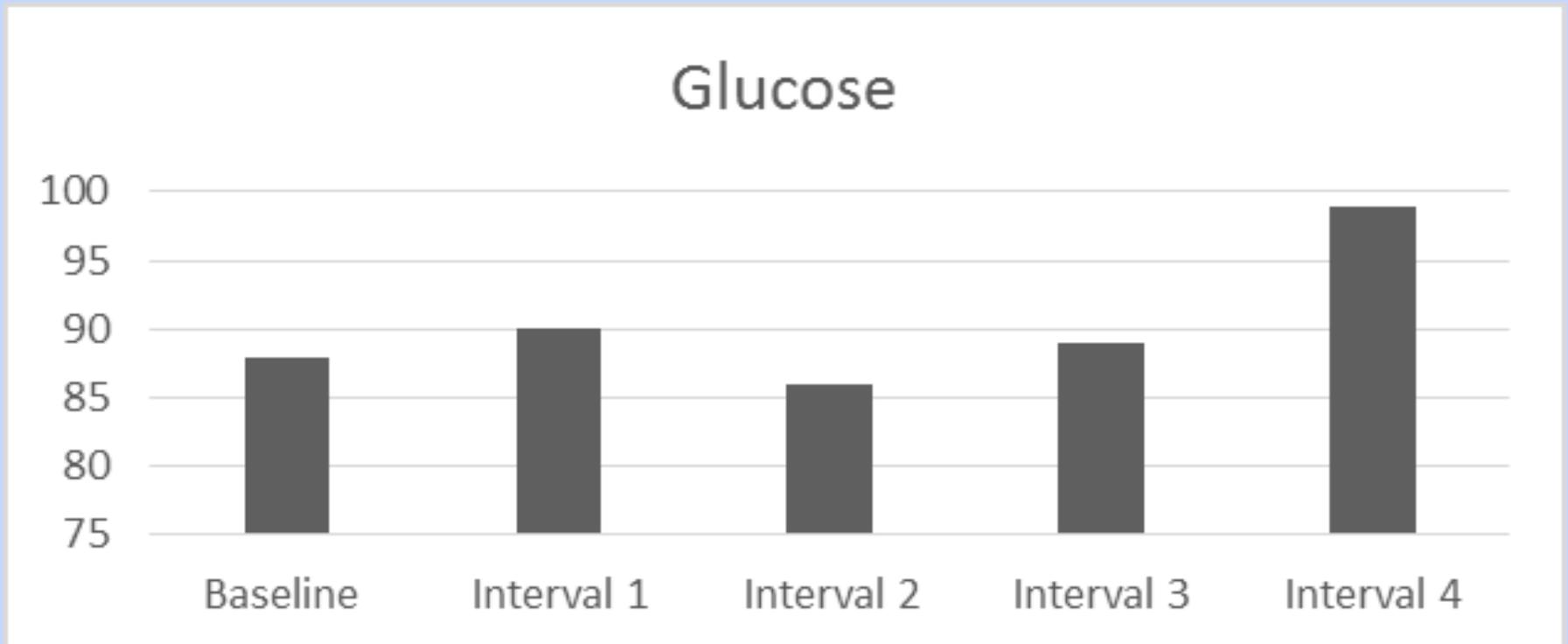
## 100 Percent Commitment Level

Measurement	Baseline	Interval Average	Difference
Systolic Blood Pressure	124 mm/Hg	111.5 mm/Hg	-12.5 mm/Hg
Diastolic Blood Pressure	80 mm/Hg	68.8 mm/Hg	-11.3 mm/Hg
Weight	186.5 lbs	160 lbs	-26.5 lbs
BMI	29.2	25.5	-3.8
Waist	97 cm	88.9 cm	-8.1 cm
Hip	NA	NA	NA
Cholesterol	216 mg/dL	168 mg/dL	-48 mg/dL
Triglycerides	129 mg/dL	81 mg/dL	-48 mg/dL
LDL	145 mg/dL	107.3 mg/dL	-37.8 mg/dL
HDL	45 mg/dL	41.3 mg/dL	-3.8 mg/dL
Glucose	88 mg/dL	91 mg/dL	+3 mg/dL

# Reinhardt Data Cont.



# Reinhardt Data Cont.



# Social/Cultural Outcomes

- Family/Community Support Very Significant
- Transformation of Space to Accommodate DDP Needs
- Time Commitment was Major Source of DDP Anxiety
- Small Impact on Local Markets but Large Impact for Certain Businesses
- Expectations for Males and Females
- Price and Convenience were Major Factors
- We started out with ten Native research subjects and fifteen non-Native research subjects. By the end of the implementation phase, twelve were Native and seven were non-Native.

# DDP Guilt

- Resulted from straying from commitment level, failure to journal, inability to share, dreams, cravings, etc.

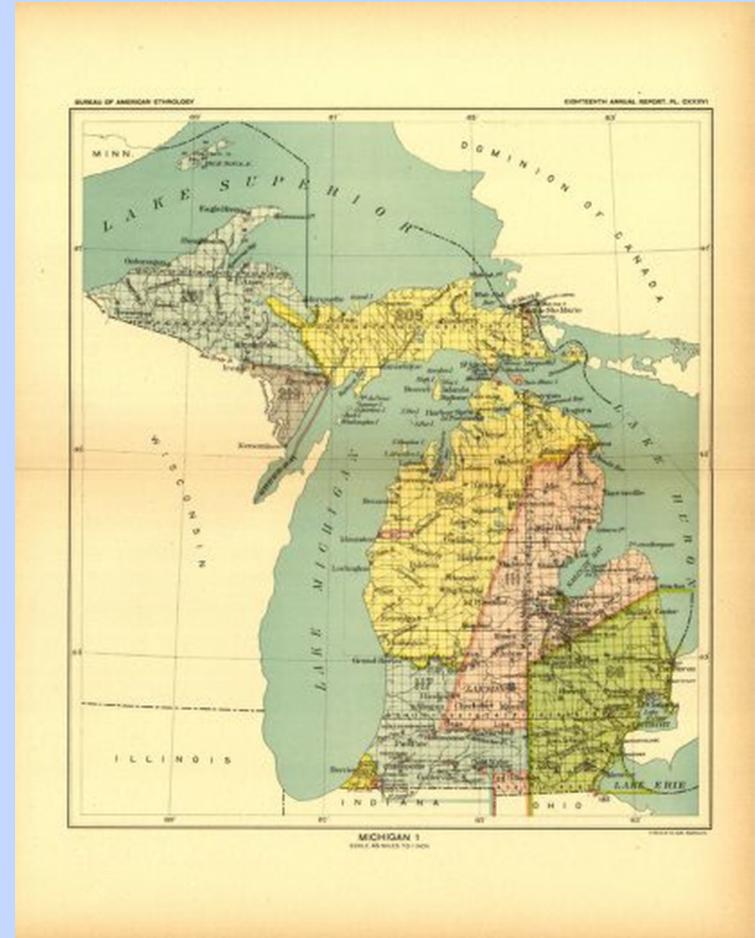
“I've lost too many hours of sleep over DDP guilt to ignore it any longer!

My version of DDP guilt isn't about my diet commitment, which I've kept, but about logging it. I'm disappointed in myself for not keeping that part of the deal, but there it is, here I am, and here I go with what I'm hoping will be a strong finish.”

-Nancy Irish, blog entry November 27, 2012

# Legal/Political Outcomes

- Treaty rights and boundaries made a difference in access to foods between Native and non-Native and between tribes.
- Differences in limits, seasons and other rules.
- Organizational policies also limited DDP interactions
  - Parking limited for DDP events
  - Website access limited for non-NMU
  - Potlucks not allowed
  - No outside food or drinks allowed



# Indigenous Foods Cook-Off

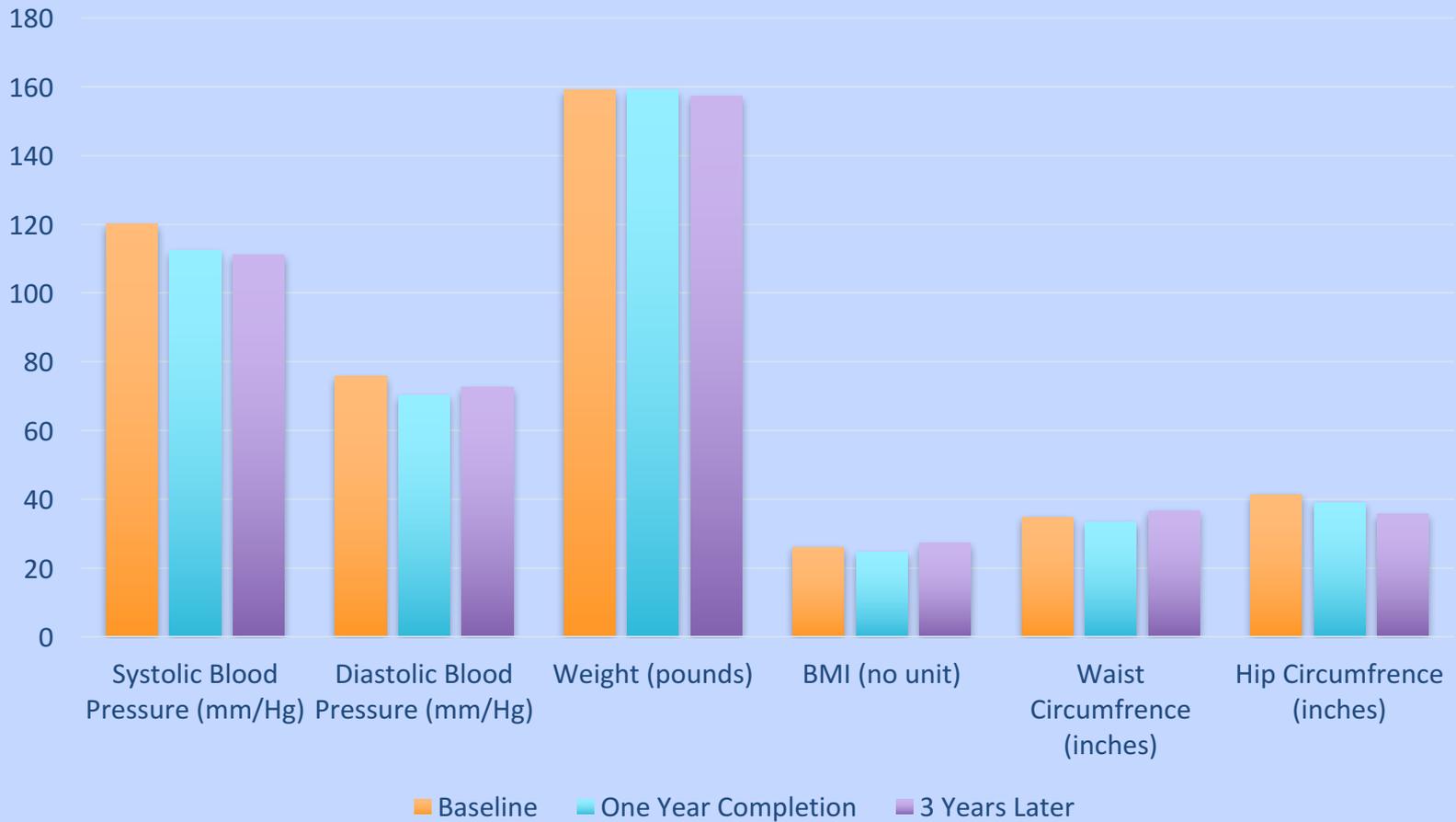
- Three Teams:
  - Elder Berries
  - Nishin Miidjim
  - Maized and Confused
- Provided with mystery ingredients
- 5 hours to prepare an entre, a side, and a dessert
- Judged by professional food tasters and audience members



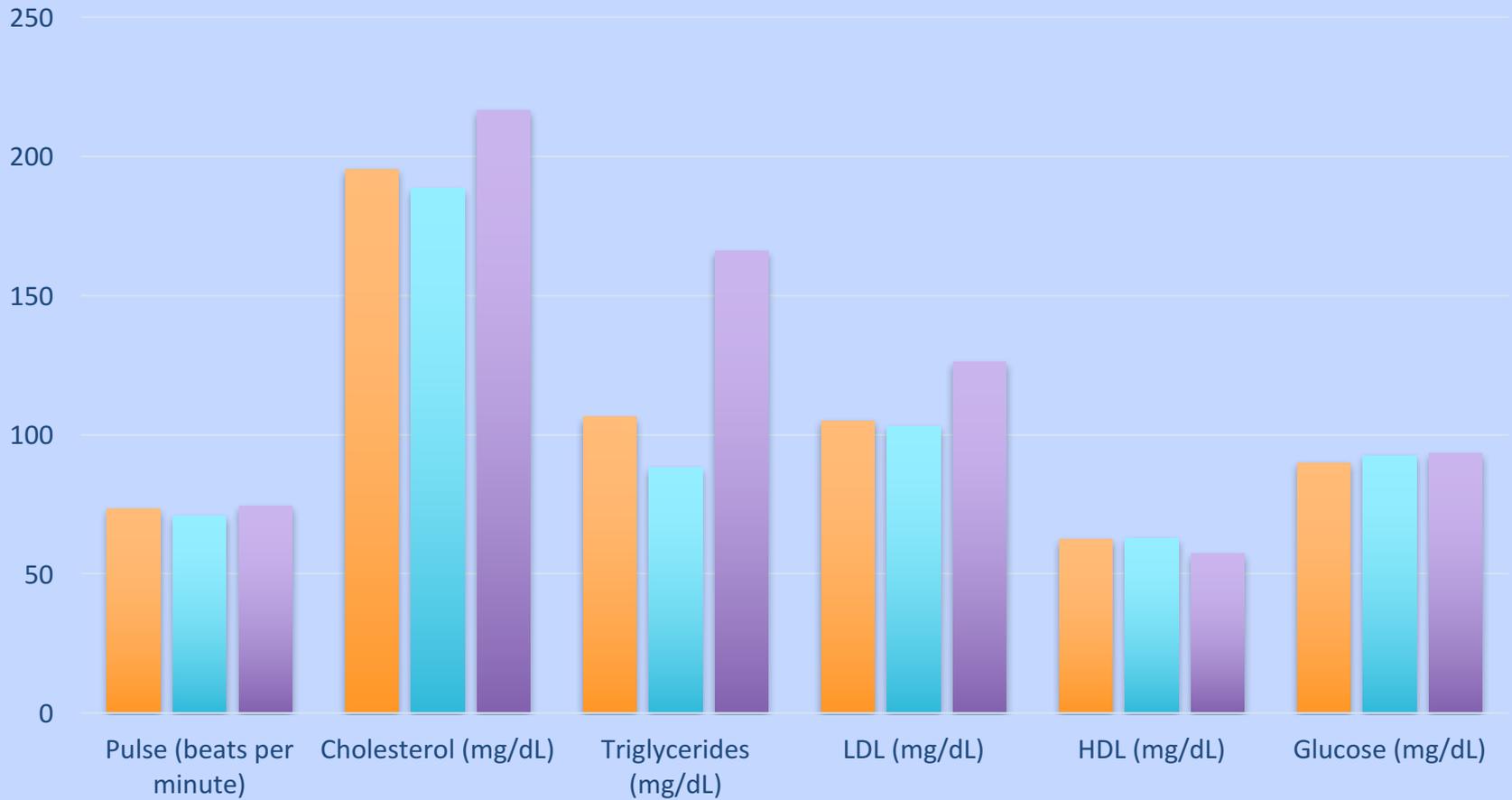
# Indigenous Foods Cook-Off Cont.



# DDP Three Year Follow-Up Study (by Nim Reinhardt)



# Three Year Follow-Up Study (Cont.)



# Three Year Follow-Up Study (Cont.)

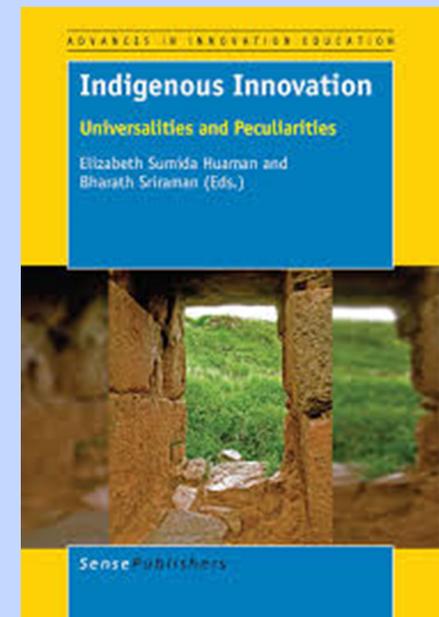
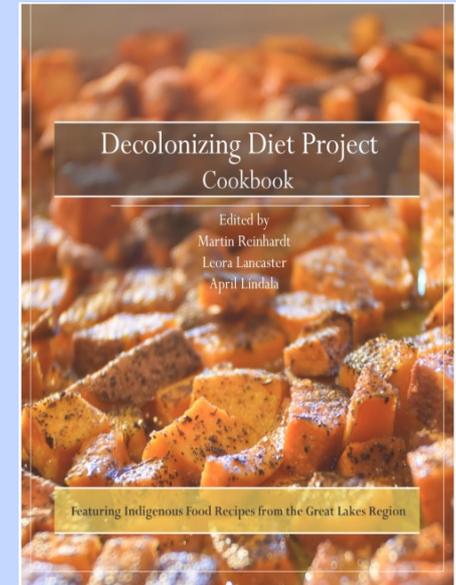
- Survey Outcomes
  - 100% reported continuing to consume some DDP foods
  - 56% reported that they continue to eat at least 25% or higher on a daily basis.
  - 89% report learning about Indigenous foods from their experience with the DDP including hunting, fishing, gardening and foraging skills.
  - 78% eat a home cooked meal daily
  - 44% exercise on a daily basis
  - 33% reported they no longer required medication(s)

# Three Year Follow-Up Study (Cont.)

- The results show that research subjects tended to show significant decreases in positive outcomes the further they drifted away from DDP foods.
- While all of the research subjects reported retaining many lessons from the DDP, they tended to drift away DDP foods nonetheless.
- This is most likely due to price and convenience factors which also played a major role during the original study.
- The biggest difference may have been that they were not committed to the diet after the DDP implementation phase, so they reverted back to many of their pre-DDP eating habits.

# DDP Publications

- Reinhardt, M., Lancaster, L., and Lindala, A. (2016). *Decolonizing Diet Project Cookbook*. Featuring Indigenous food recipes from the Great Lakes Region. Marquette, MI: Northern Michigan University, Center for Native American Studies.
- Reinhardt, M. (2015). “Spirit food: A multidimensional overview of the Decolonizing Diet Project”. *Indigenous Innovation: Universalities and Peculiarities*, eds., E. Sumida Huaman and B. Sriraman. Rotterdam: Sense.
- Upcoming publications:
  - Manuscript titled “Food, Memories, and Connections: One Couple’s Reflections on the Decolonizing Diet Project” by Martin Reinhardt and Tina Moses.
  - Manuscript titled “Eating Our Words: Food Provisions in Treaties between the United States and American Indian Tribes” by Martin Reinhardt.
  - Proposed book titled *Indigenous Foods TEKnology in the Great Lakes Region* by Martin Reinhardt.



# Recommendations

- Work with local food businesses, organizations, and governments to increase availability of, and access to, high quality/low cost Indigenous foods on a local level.
  - Encourage new Indigenous food start-ups
  - Request changes in established businesses
  - Introduce new ideas for government programs that provide food and/or other incentives
- Provide a broad range of ongoing educational opportunities for community members to learn about Indigenous foods.
  - Gardening classes/seed swaps
  - Hunting/fishing/foraging events
  - Posting shopping tips, recipes, and experiences on social media
  - Cooking demonstrations

# DDP Links

## DDP Facebook Site

<http://www.facebook.com/groups/decolonizingdietproject/>

## DDP Group Site

<https://share.nmu.edu/moodle/login/index.php>

## DDP Flickr Site

<http://www.flickr.com/photos/decolonizingdietproject>

## DDP Blog Site

<http://decolonizingdietproject.blogspot.com/>



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- Dr. Martin Reinhardt
- [mreinhar@nmu.edu](mailto:mreinhar@nmu.edu)
- (906) 227-1397