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**AMERICAN INDIAN FOODS PROVIDE A TASTE OF EXCELLENCE AT EXPO  
WEST IN ANAHEIM, CA**

*Native American Food Producers Feature Award-winning Natural Foods and Honor Ms.  
Karlene Hunter, Winner of the “Heart in Business” Award*

**Billings, Montana, – March 10, 2010 – The American Indian Foods (AIF) program administered by the Intertribal Agriculture Council (IAC) will showcase naturally grown foods honoring centuries-old growing methods, at the Natural Products Expo West Show in Anaheim, California on March 11<sup>th</sup> through the 14<sup>th</sup> at Booth #5785.**

**New Hope Natural Media, a division of Penton Media, Inc will honor Ms. Karlene Hunter, CEO of Native American Natural Foods, producers of the world-famous Tanka Bar, the 100% natural buffalo cranberry bar. Ms. Hunter recently won the Cliff Adler “Heart in Business” award.**

“The fact that Karlene Hunter won this award is proof that we as Native American producers continue to stay true to our roots in growing delicious, natural products that not only appeal to a specialty market, but which are now popular with the general market. The rest of the world is catching on to what we’ve known for years—that American Indian foods and products are the

purest, more extraordinary in the world,” says Nathan Notah, IAC’s American Indian Foods Program Director.

“Native Americans strongly believe in the conservation of all natural resources, motivating all of our Tribal members to utilize only natural production and the highest of food-safety standards for these delicious products,” according to Notah.

American Indian growers and producers such as *Red Lake Nation Foods Incorporated of Minnesota* and *Coquille Cranberries* will exhibit products as varied as natural wild rice and Walleye to organic cranberries, grown in the wilds of Oregon.

Other exhibitors with the American Indian Foods program include:

- Native Natural Southwest Native Foods: Southwest dried foods, beans and Posole from Isleta Pueblo in New Mexico.
- Lummi (Raven) Native Seafood: cold smoked and Kippered salmon and lox from Washington State.
- Wilderness Delights: mushrooms, huckleberries, blueberries from Yakima Indian Nation.
- Sister Sky Natural Products: lotion, body wash, conditioner, soaps and a energy nutrition bar from Spokane Washington.

Native Natural Southwest Native Foods from south of Albuquerque also offer Anzasi beans, which are a perfect side dish. Raven Seafood from Blaine, Washington specializes in wild smoked Alaskan salmon jerky. Wilderness Delights harvests wild morel mushrooms in the mountain ranges of the Pacific Northwest. Finally, Sister Sky out of Spokane will show a full line of natural bath products.

In addition, American Indian Foods is proud that the Natural Foods Industry represented by the New Hope Natural Media will present Ms. Karlene Hunter

with the 2010 Cliff Adler “Heart in Business” Award, in recognition of her many achievements.

Ms. Hunter will be presented with this award:

- Friday, March 12<sup>th</sup> at 5:00 p.m. at
- Expo West Booth 257 in Hall A

Karlene Hunter has been involved in the advancement of American Indians since 1978, when she began teaching at Oglala Lakota College. Through the years, she assisted in developing the Lakota Fund, the first ever U.S. Department of Commerce Community Development Financial Institution, which now serves as a national model for creating community ownership of local businesses. Most recently, Ms. Hunter launched Native American Natural Foods, LLC on the Pine Ridge Indian Reservation and their first product is the Tanka Bar, which was recently honored with the Editor’s Choice Best New Product of the Year from *Backpacker* magazine.

“Our shared connection to the land as American Indian Tribal members influences our collective social and spiritual well-being. The American Indian Foods program offers a chance to showcase what we produce from our pristine environments—the vast variety of delicious Indian foods, which each Tribe proudly displays at shows such as the Natural Products Expo West,” says Notah.

The American Indian Foods program provides tools to leverage marketing opportunities, thereby increasing sales revenue for Tribes across America.

Please visit our website:

[www.AmericanIndianFoods.com](http://www.AmericanIndianFoods.com)

**ABOUT AMERICAN INDIAN FOODS**

American Indian Foods (AIF) is a program of the Intertribal Agriculture Council that began in 1998 under contract with the USDA Foreign Agricultural Service. The partnership was developed as a platform for American Indian food businesses to showcase their products and share Tribal cultures with the world. American Indian Foods come from coast to coast in the United States and are grown on the pristine lands of Native American Nations or raised in their natural waters. Many of these products are still harvested in ways defined hundreds of years ago. Native American communities are a close knit group as many of them gather families and friends together annually to harvest, celebrate, and give thanks.

#### **ABOUT THE IAC**

The Intertribal Agriculture Council is a non-profit national organization based in Billings, Montana, USA that supports American Indian agricultural programs throughout the United States. The IAC and its affiliates export agricultural products around the world and represent more than 25 enterprises.

**For information on our association, please visit [www.indianaglink.com](http://www.indianaglink.com) or for more information on American Indian Foods visit [www.AmericanIndianFoods.com](http://www.AmericanIndianFoods.com)**

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