EXTENSION TRENDS: NIMIIPUU RESERVATION

University of Idaho Extension, Nimiipuu Reservation • www.uidaho.edu/nezpercereservation



2023 By the Numbers

- 4,350 direct contacts
- 2,992 youth participants
- 442 volunteers
- 486 volunteer hours
- \$700,945 extramural funding

Our Advisory Council

Special thanks to our volunteers who help shape programming and inform the work we do for UI Extension, Nimiipuu Reservation: Ryan Oatman, Ann McCormack, Kim Cannon, Kathee Tifft and Abraham Broncheau.

UI Extension Educator



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2023 Impact

The UI Extension, Nimiipuu (Nez Perce) Reservation program focuses on the Tribe's rich culture, language, history and tradition in all program areas. Topic areas include 4-H life skills, agriculture and community development. The mission of all programs is to provide positive youth development, educational opportunities and leadership with a strong focus on intergenerational learning. All topic areas include educational opportunities in Science, Technology, Engineering, Art and Mathematics (STEAM).

To address community needs, the UI Extension, Nimiipuu Reservation program provided 153 events over 12 months, with 4,024 people participating in programs. Many of these events included intergenerational learning (80%) with adult volunteers providing support and encouragement to youth during and after the event. The outcome of the intergenerational learning environment was the extended knowledge that went home with youth as well as strengthening the bond within the family unit.

Opportunities for adult learning also included mental health, food sovereignty, food systems, healthy living and community development. The 6th Annual Food Summit was held in 2023 and funding was secured to expand the event in 2024. The 2nd Annual Youth Art Conference and the Culture is Prevention Healthy Movement events were also held.

Nez Perce Reservation 4-H

In 2023 the Nimiipuu Reservation 4-H program expanded in the areas of Culture is Prevention, LEGO and Robotics, Outdoor Survival Skills, and STEAM, impacting nearly 3,000 students. The expansion in these program areas was in large part due to the second-year funding of the America Recovery Plan Act (ARPA) in partnership with the UI Extension, Schitsu'umsh Reservation program.

Culture is Prevention was expanded to include Culture is Connection. At these hands-on workshops, youth were engaged in Native American arts and crafts with skilled adults and elders who taught them skills that connected them with their roots. Some workshops included gaff hook making and fishnet making so youth can connect with the old ways of fishing. Youth were also taught flint knapping to learn how to make arrowheads and how to make their own tipi, including how to gather and prepare the poles. These skills taught youth how to survive and the importance of respecting the land. These intergenerational workshops also included STEAM lessons and how to make money selling these items for a business to make a living or as a side hustle.

On the Horizon

The new 4-H Youth Salmon Protectors Group will be offered to youth ages 13-18 in 2024. This group is being developed in response to youth asking how they can help save the wild salmon in the area. It is well known and frequently discussed that salmon need help to survive and bring them back from near extinction. The Nez Perce Tribe has invested a lot of time and money into trying to save their number one traditional food. According to Nimiipuu creation stories, Creator asked who would give their life to feed the people, salmon was the first to stand up offering his life. In the Salmon Protectors curriculum, stories and language of the Nimiipuu will be included as well as STEAM activities. To enrich the curriculum, several partners are collaborating, including the Idaho Conservation Corps, Columbia River Inter-Tribal Fish Commission, Nez Perce Fish and Wildlife, and the Nez Perce Tribe Fish Hatchery. Education on the life cycle of the salmon, water stewardship, responsible fishing, fish hatcheries and hands on fish processing will be offered.