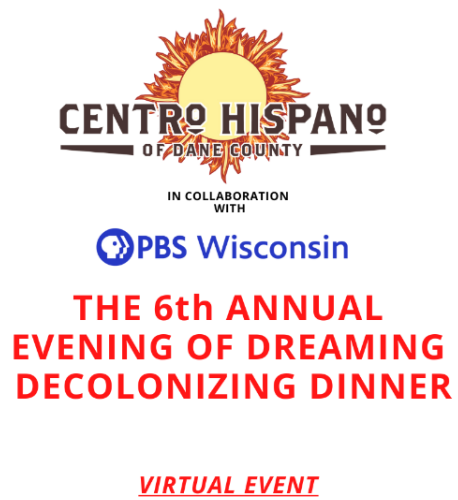


Thursday, December 2nd, 2021 6:00 PM

 [us3.campaign-archive.com](https://us3.campaign-archive.com)



With Our Guests:



Join us this year as we take a virtual journey to “Decolonize\* Dinner” alongside our special guests, renowned chefs, activists, and food lovers Chef Elena Terry and Chef Anthony Gallarday.

Our panel of guest speakers will be joined by hosts Karen Menendez Coller and Luke Zahm to discuss the importance of traditional foods to our culture, why it is important to rethink our connection to agriculture, and how food is grown and cooked, as a form of advocacy and a re-commitment to indigenous food ways and the preservation of our identity and roots.

The event is sponsored by Park Bank, MGE, and Friends of PBS, with video production by [Bravebird Films](#) including special guest, Sujhey Beisser from [Five Senses Palate by Sujhey Beisser](#).

\*Decolonize Taking back our power, through a return to using traditional ways/ foods in our diet because we recognize that the loss of our native traditions has intentionally and detrimentally impacted the well-being people of color in the United States today.

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## **Meet Our Special Guests**



Elena Terry is the Executive Chef/Founder of Wild Bearies, a non-profit community outreach catering organization. She is also a Native American Food Sovereignty Alliance's Contributing Mentors for the Food and Culinary Program. One of her passions has been developing mentorship programs that help build stronger communities within the Indigenous Food Sovereignty movement, while empowering participants to establish healthy relationships. A 2021 NDN Collective Changemaker Fellow, she emphasizes the healing nature of working with indigenous ingredients, Elena is a proponent for a holistic approach to traditional food systems.

Anthony Gallarday is the chef at Tavo's Signature Cuisine. His main focus is modern fine dining Mexican cuisine. He started his career at the young age of 10 while working alongside his father at many well-known restaurants in the city of Milwaukee. He realized his main calling was the fine culinary arts as he was pursuing his degree in Economics & Business Management. While working along side his parents in their own family restaurant, there was no doubt that his creativity and expertise would revolutionize the stereotype people have about Mexican cuisine. He is truly passionate about every dish brought to the table and believes that cuisine is like fine art.

[REGISTER](#)

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6th Annual Evening of Dreaming

*DECOLONIZING DINNER*

