

KALEO CENTER

CALLING FORTH JUSTICE

NIGHT OF A NEW DAY

About our keynote speaker:



Caitlin Breedlove

Caitlin Breedlove has been the Vice President of Movement Leadership at Auburn Seminary since April after serving as the Campaign Director of Standing on the Side of Love. Prior to Standing on the Side of Love, Caitlin was the Co-Director of Southerners On New Ground (SONG), where she has co-led innovative intersectional movement building work in the LGBTQ sector. Under Caitlin's co-leadership, SONG has led campaigns, built new alliances, trained a large cohort of new LGBTQ organizers in the South, built a membership of over 3,000, and led countless political education processes for SONG's constituency.

Since 2003, Caitlin has been organizing and doing movement building work in the South with communities across race, class, culture, gender and sexuality. Caitlin is known across social justice movements as a leader, strategist, and writer connecting LGBTQ, racial and economic justice. Caitlin began her work in the South doing popular education and organizer training at the historic Highlander Center in Tennessee.

About our caterer:



The Sioux Chef

Chef Sean Sherman, Oglala Lakota, born in Pine Ridge, SD, has been cooking in MN, SD & MT for the last 27 years. In the last few years, his main culinary focus has been on the "prereservation" of indigenous knowledge of wild and traditionally cultivated food history, flavor, and culinary technique. His studies have taken him to the Crow tribes of the Bighorn and Beartooth Mountain Ranges in Wyoming and Montana, to his native Lakota plains in the Dakotas, to the Ojibwe and Dakota forests and lake regions throughout Minnesota and Wisconsin. Through documentation and experimentation with wild and indigenous flavor profiles and recreating and

utilizing "ancient pantry" items, Chef Sherman has been readying his own concept of Modern & Traditional Native American Foods of the Dakota, Lakota & Ojibwe to bring to the public. In 2016, he opened his business titled, "The Sioux Chef" as a caterer and food educator to the Midwest. His focus now is providing catering, cooking classes, speeches and food demonstrations. He's been able to source locally, using many regional Native run businesses to bring the flavors of these traditional foods to the Minnesota region and ultimately to the world.