

Arlie Doxtator is a professional chef of 30+ years from the Oneida Nation in Wisconsin. He has been an Executive Chef of the Oneida Hotel/Casino, independently owned his own restaurant and was chef of many restaurants in the Fox River Valley in Wisconsin.

He has published articles in Native Peoples magazine, Chef's Magazine, Green Bay Press Gazette (local newsprint) and the Kaliwisaks (tribal magazine).

In the past 20 years, he has done research on many of the indigenous foods of the Lotinuhshyo=ni= – People of the Long House, with an emphasis on Oneida Nation specific foods. He has worked with many staff members in the Oneida Cultural Center, Oneida Head Start Program as well as others from the Six Nations, to reintroduce their indigenous foods and cooking techniques to his people and shares his journey of Shiakwa> shutlané yukwakkwa> - reconnecting to our foods.

Today, you can find him working in the gardens, presenting at Native food summits, or cooking alongside some of the best cooks in Lotinuhshyo=ni= Confederacy, preparing meals for the recitation of The Great Law of Peace and the constitution of the Iroquois Confederacy.

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