

Strengthening Native American Communities & Economies

Our mission is to strengthen American Indian economies to support healthy Native communities. First Nations Development Institute invests in and creates innovative institutions and models that strengthen asset control and support economic development for American Indian people and their communities.

















Forging Last Mile Protein Supply Chains in Indian Country
Webinar Series

Linking Up:
Tribal Models to Strengthen
Meat Processing Chains in
Indian Country

February 23, 2022



First Nations Development Institute

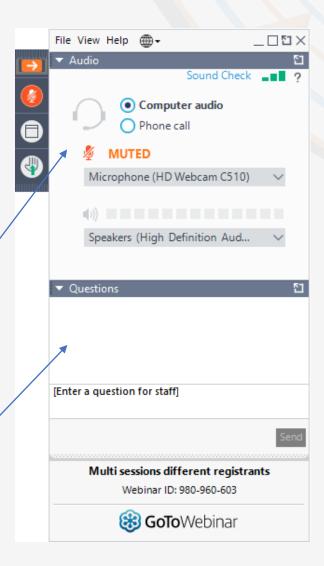
Webinar Management

All attendees will be **muted** throughout this webinar.

If you have questions, please enter them in the Question box.

Audio Tab: Choose Computer audio to use your computer microphone and speakers. Change your microphone and speaker options using the dropdown menu. Choose **Phone call** to dial using the information provided to switch to phone audio.

Questions Tab: Ask questions to the staff and panelists about the webinar material or request technical help.





STRENGTHENING

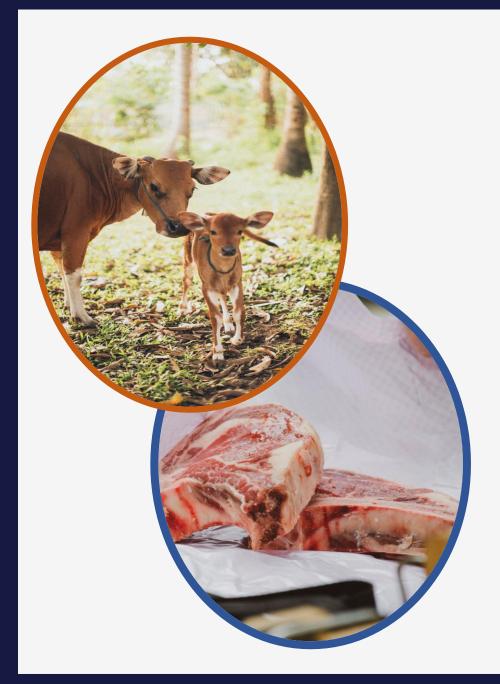
American Indian COMMUNITIES & ECONOMIES

For 41 years

Our Mission...

to strengthen American Indian economies to support healthy Native communities. We invest in and create innovative institutions and models that strengthen asset control and support economic development for American Indian people and their communities.





Forging Last Mile Protein Supply Chain Project

- Partners:
 - Indigenous Food and Agriculture Initiative (IFAI)
 - Inter-Tribal Agriculture Council (IAC)
- Supported 6 Tribes and Native-led/serving businesses
- Forthcoming report on grantee models

Introductions



Vanessa Miller (Oneida Nation) Oneida Nation of Wisconsin Area Manager-Food and Agriculture



Peter Lengkeek
(Hunkpati Dakota)
Crow Creek Sioux Tribe
Crow Creek Sioux Tribal
Chairman



Tim Pickner (Crow Creek Sioux) Crow Creek Sioux Tribe Tribal Member



Jayme Murray (Cheyenne River Sioux) Chief Executive Officer Cheyenne River Sioux Tribe Buffalo Authority Corporation

Food Sovereignty in the Oneida Nation: Protein Supply Chain



A good mind. A good heart. A strong fire.

An Interconnected System





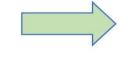
Oneida Nation Cannery: Value-Added Processing White Corn Production

Individual Harvests

Education

External Meat

Processing Facilities



Community Distribution

Oneida Nation School System





Assistance Programs: Emergency Pantry Distribution Center **Elder Meal Site**

Oneida Nation Farmer's Market





Retail: Oneida Market One Stops



Corporate



Partners





Beef and Bison Heard

- Oneida Nation Farm
 - 450 Black Angus Beef Head
 - 160 Bison Head
- Tsyunhehkwa Indigenous Farm
 - 100% Grass-Fed Beef

Gaps in the System

COVID EXPOSURE

- Reliance on external processors
 - Animals at Tsyunhehkwa that could not be processed
 - Backlogged for over a year
 - Turning down of funding for animals
 - Costs of processing outsourced (could be cost savings to membership and programs)
 - Less control of HOW animals are treated in accordance with our ways

Oneida Business Committee Approved National Food Sovereignty and Rights of Nature Resolutions



BC Resolution # 10-13-21-D Support of Food Sovereignty and Food Sovereignty Policy

WHEREAS,	the Oneida Nation is a federally recognized Indian government and a treaty tribe
	recognized by the laws of the United States of America: and

WHEREAS, the Oneida General Tribal Council is the governing body of the Oneida Nation; and

WHEREAS, the Oneida Business Committee has been delegated the authority of Article IV, Section 1, of the Oneida Tribal Constitution by the Oneida General Tribal Council; and

WHEREAS, the Oneida Nation community, like other indigenous communities across the globe, has suffered a history of loss due to colonization and forced assimilation in the form of land loss, culture loss, identity loss, and indigenous diet loss; and

WHEREAS, due to these historical traumas that continue to be intergenerationally inherited today, our indigenous populations see a disproportionately higher rate of physical, mental, emotional, social, and spiritual negative health impacts, including but not limited to: obesity, diabetes, cardiovascular disease, suicide, substance abuse, alcoholism, domestic violence, sexual abuse, discrimination, dehumanization, oppression and racism; and

WHEREAS, indigenous peoples continue to suffer negative health consequences as they attempt to navigate themselves in a society in which health equity continues to be a systematic problem that focuses on western society disease management and prescription medication and fails to acknowledge indigenous knowledge, which leads to the continuation of these negative health consequences. Today we acknowledge a balanced approach of western medicine and indigenous medicine which include medicinal plants, medicine societies, indigenous diet, and holistic health; and

WHEREAS, our original instructions, our worldview as On^yote? aka, connects us to the land, all of creation and ties us to the Kanehelat&hsla and the spirituality of farming, hunting, gathering, growing, harvesting, fishing, and agriculture that sustained us with our spiritual medicines, herbal medicines and foods that nourished our bodies, minds, emotions and spirits; and

WHEREAS, it is for these reasons, these original instructions have been embraced by our Tsyunhehkw^
Agricultural operation, Oneida Nation Cannery, and OCIFS program since their inception, in which these operations have worked to transfer such knowledge of the value of sustainable agriculture and food sovereignty to our community and have championed such efforts for decades, being innovative leaders across Indian country; and

WHEREAS, since the control of indigenous food systems have been taken over by industrialized society, sovereign control of indigenous food systems is no longer promoted by western society; and

BC Resolution # 10-13-21-E Proclamation of the Rights of Nature

WHEREAS,	the Oneida Nation is a federally recognized Indian government and a treaty tribe
	recognized by the laws of the United States of America; and

- WHEREAS, the Oneida General Tribal Council is the governing body of the Oneida Nation; and
- **WHEREAS,** the Oneida Business Committee has been delegated the authority of Article IV, Section 1, of the Oneida Tribal Constitution by the Oneida General Tribal Council; and
- whereas, the Oneida Business Committee makes this proclamation of the "Rights of Nature" because it is our responsibility to defend and speak for those things that cannot speak for themselves. Everything starts with our Creation Story. In it, our relationship and responsibilities are handed down from the Creator instructing us to be good stewards of creation. When we do, it is said the Creator provides everything we need within a specific balance; and
- WHEREAS, The Great Law and Thanksgiving Address are our guiding principles that give us instructions as we come together with one mind and to give thanks to the natural world. We must honor, respect, protect, nurture and caretake the very thing that sustain us. As Nature upholds its responsibilities, we must reciprocate our relationship back to her. As a way of life in the importance of our culture and original instructions, we teach our families through Respect, Reciprocity, Relationship and Responsibility with the natural world; and
- whereas, our original instruction tells us we are born with the responsibilities and must acknowledge and take actions by only harvesting in sustainable ways by only taking what we need and giving thanks for allowing us to gather while replenishing this delicate balance of nature; and
- WHEREAS, Oneida's prophecies tell we must fulfill our responsibilities of the "rights of Nature" or we will not exist in the future. Chief Dan George is quoted: "If you talk to the animals, they will talk with you and you will know each other. If you do not talk to them, you will not know them, and what you do not know you will fear. What one fears, one destroys"; and

Food Sovereignty Strategic Plan



Objective 1: Assess our food systems comprehensivelyevaluating the air, soil, and water as a part of the system as a whole

Objective 1: Collaborate any other applicable Nation area to formally utilize participation in our food systems as a means of both preventative and prescriptive health care Objective 1: Utilize technology to create an interconnected up to date inventory, ordering, and receiving system that includes the different components of our network

Objective 1: Assess the need for any formal resolutions and/or law that will facilitate the policy change necessary to move these objectives forward

Objective 2: Create a three-year scenario plan that is responsive to the changing environment

Objective 2:
Collaborate with our
Cultural Wellness area
to increase
opportunities and
education of medical
plant harvesting

Objective 2: Facilitate and encourage a community driven, growing grass rooted community network of individual harvesters, growers, producers, processors, and entrepreneurs

Objective 3: Assess processing/production facilities for any additions, upgrades, modifications necessary to increase capacity Objective 2: Make a substantial contribution to academic research

Objective 3: Have a food system that is selfsufficient and sustainable, less reliant on external funding resources, and strengthens selfgovernance

Goal 1: A food system that is adaptable, resilient, and responsive to our community needs

Goal 2: Recognize our food systems as being an integral part of a comprehensive approach to enhancing the overall wellness of our community

Goal 3: Strengthen and expand the community's food system networks, increasing production and processing capacity and making it more efficient

Goal 4: Serve as a model for other tribal nations in their food sovereignty efforts



Opportunities for the Future-Meat Processing Facility

- Self-sufficiency and more of our product to our own programs for Food Sovereignty and Food Security to prioritize community needs
 - FDIPR Demonstration Project
 - Granting opportunities (example-coverage of processing costs i.e. BIA, ITBC)
- Economic Opportunities
 - Local trends
 - Local markets
 - Mobile Unit
 - Butchering Certification Courses
- Increased Self-Regulation
 - Credentialed Sanitarians
 - Training plan for inspections
 - Assessment in food codes to include processing
- Where we are now? Feasibility study and Business Plan

Q&LA

Please submit your questions in the question box



CCST PRESENTATION





GROUND-BREAKING APRIL 2021

2,600 square foot meat-processing plant

Primarily red meat such as beef, buffalo and wild game.

Employ/train 6-10 local tribal members.

Holds up to 20 buffalo or beef.

Located on a 7,200-acre tribally owned ranch.

Designed to kill, process and package live animals.

Goal is to be self-sufficient and provide a high protein meat source.



Why did we decide to invest in meat processing?

The pandemic inspired food sovereignty.

Realized the local stores had only one to two days of meat/protein supply.

Help local ranchers and farmers.

Employ tribal members.

Bring cultural aspect to the meat processing.



How did we set out to address this?

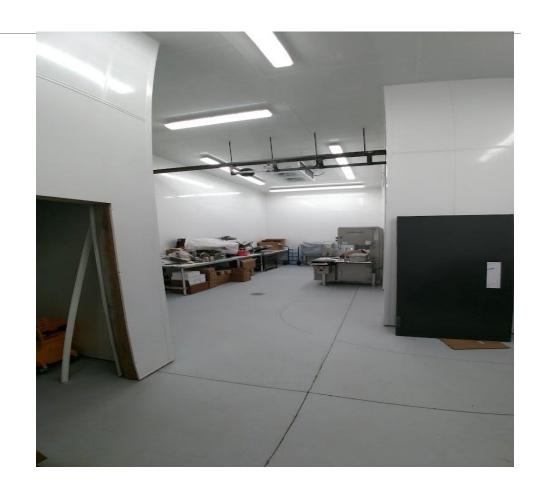
The 7,200-acre tribal ranch that was not being used to its full potential.

Tribal Council decided to invest in a meat packing facility.

Contacted local contractors after we had a design and plans.

Building is completed with equipment in place.

Invested in a large green house to address the need for vegetables.

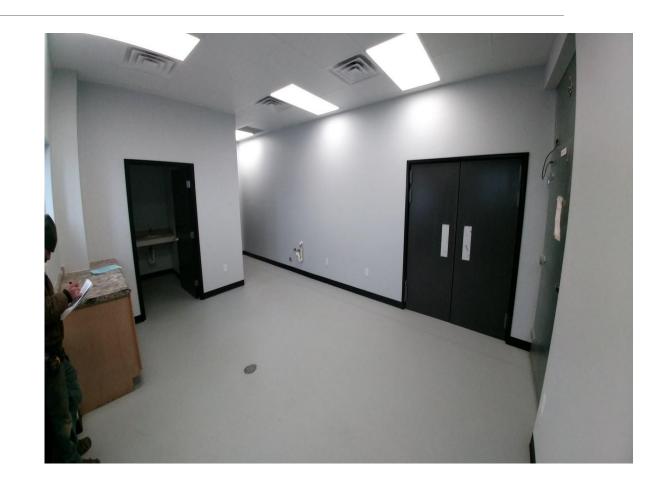


Accomplishments

Aligned with local ranchers and farmers to provide the livestock. Will also use CCST's buffalo herd.

Hired tribal members that will be trained.

Building is complete and working on a grand opening date.



Challenges

COVID-19 was the biggest challenge.

Building materials and supplies were hard to obtain. Worked closely with contractors and suppliers to ensure deliveries.

Contractor's employees out due to COVID-19. Had to be patient with contractors and follow guidelines.

Realized water was a bigger challenge than first expected. Had to run a 4-mile city water line.



Lessons Learned

Communication is key – have everyone on the same page.

Water and electricity availability was crucial.

Be patient and believe in your vision and process.

Find a good general contractor you can trust and work closely with.

Be realistic/accountable for your goals.

Have faith and pray.









Q&LA

Please submit your questions in the question box

CRST ACCESS
TO NATIVE
MEATS
PROJECT

JAYME MURRAY
CEO
CRST BUFFALO AUTHORITY
CORP.



BACKGROUND

- 1,200 HEAD BUFFALO HERD
- 200 HEAD BEEF CATTLE HERD
- EXPANDING INTO MEAT PROCESSING WAS ORIGINALLY CONSIDERED AS A VALUE-ADDED VENTURE
- COVID 19 PANDEMIC BROUGHT TO LIGHT THE PROBLEMS WITH OUR FOOD SUPPLY CHAIN AND OUR FOOD SECURITY

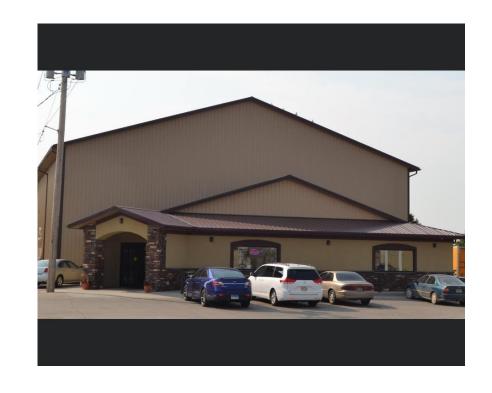


CURRENT PROBLEMS WITH OUR FOOD SUPPLY CHAIN

- LIMITED TO NO ACCESS TO LOCALLY PRODUCED BEEF AND BUFFALO THROUGH GROCERY STORES
- DEPENDENT UPON CORPORATE SUPPLY CHAIN TO STOCK MEAT COUNTERS
- NO IDEA WHERE MEAT IS COMING FROM
- NO CONFIDENCE THAT MEAT WILL BE AVAILABLE IF PANDEMIC CONTINUES OR GETS WORSE



- CORP MADE DECISION TO EXPLORE EXPANSION INTO MEAT PROCESSSING
- MODERN SMALL MEAT PROCESSING FACILITY FOR SALE IN MOBRIDGE, SD
- NEGOTIATIONS BEGIN AND WE FINALLY CLOSE A YEAR AND A HALF LATER



- INFRASTRUCTURE WAS NOW IN PLACE TO ADDRESS SUPPLY CHAIN PROBLEMS AND TO GET LOCALLY SOURCED BEEF AND BUFFALO AS AN OPTION FOR OUR MEMBERSHIP
- TALKS BEGIN ON GETTING OUR PRODUCT INTO OUR LOCAL RESERVATION GROCERY STORE



- PROBLEMS ARISE IN GETTING OUR PRODUCTS INTO OUR RESERVATION GROCERY STORE
- CORPORATE DIVIDENDS LIMIT THEIR WILLINGNESS TO COMMIT TO VOLUME
- ANOTHER EXAMPLE OF OUR LACK OF CONTROL OVER OUR FOOD SUPPLY CHAIN



- DECISION IS MADE TO EXPLORE OPENING A MEAT MARKET IN EAGLE BUTTE
- EFFORTS ARE
 SUPPORTED BY GRANT
 AWARDS FROM NATIVE
 AMERICAN AG FUND
 AND FROM FIRST
 NATIONS DEVELOPMENT
 FOR THE CRST ACCESS TO
 NATIVE MEATS PROJECT



PROJECT OVERVIEW

- CRST ACCESS TO NATIVE MEATS PROJECT
- GIVE MEMBERSHIP ACCESS TO THE BEST BEEF AND BUFFALO IN THE WORLD
- OPEN A STOREFRONT MEAT MARKET IN EAGLE BUTTE, SD
- TAKE CONTROL OVER OUR MEAT SUPPLY CHAIN AND PROMOTE FOOD SOVEREIGNTY



PROJECT CHALLENGES

- FINDING A BUILDING TO RENT IN EAGLE BUTTE
- PANDEMIC PRICE INFLATION
- BUILDING UP RAW MATERIALS SUPPLY CHAIN



ACCOMPLISHMENTS

- SUCCESSFULLY PURCHASED WEST SIDE MEATS AND TRANSITIONED OPERATIONS
- MARKETING BUFFALO MEAT NATIONWIDE
- HAVE BEGUN TO PROCESS LOCALLY RAISED AND FINISHED BEEF
- IMPLEMENTED A FARM TO SCHOOL PROGRAM WITH 5 RESERVATION SCHOOLS



ADVICE TO OTHER TRIBES

- DEFINE IF IT'S A COMMERCIAL VENTURE OR NOT
- EXPLORE IF YOUR ABLE TO ENTER THE MARKET (VERY COMPETITIVE)
- EXPLORE YOU SKILLED EMPLOYEE RESOURCES
- NEW CONSTRUCTION VS BUYING ESTABLISHED BUSINESS



GOING FORWARD

- HAVE STOREFRONT OPEN BY MID SUMMER
- CONTINUE TO BUILD OUR BRAND AND MARKET BUFFALO MEAT
- CONSTRUCT FEEDLOT FOR FINISHING BEEF CATTLE
- EXPLORE EXPANSION



CRST ACCESS TO NATIVE MEATS PROJECT

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Q&LA

Please submit your questions in the question box

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- Tim Pickner, Crow Creek Sioux Tribe Tribal Member Email: tim.pickner@gmail.com
- Jayme Murray, Chief Operating Officer, Cheyenne River Sioux Tribe Buffalo Authority Corporation,

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Upcoming Webinar

Beefing Up the Southwest: Increasing Meat Access in New Mexican Native Communities

Wednesday, March 9th, 2022 at 12:00 pm – 1:00 pm MST Register Here:

https://attendee.gotowebinar.com/register/37841093246840419

96

Contact Information & Social Media

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The recorded webinar can be accessed on our website under the First Nations Knowledge Center at https://www.firstnations.org/fnk



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