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
Webinar Management

All attendees will be muted throughout this webinar.

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

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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
An Interconnected System

Input Sources

- o · náste?
- Individual: Growers, Wildlife Harvesters, Gatherers, Education
- Tsyunhehkwa*: White Corn Produce, Beef/Poultry/Eggs Education
- Oneida Nation Farm: Buffalo Beef, Crops/Produce
- Oneida Nation Orchard
- Aquaponics

Production/Processing

- 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
- Direct to Households
- Corporate Partners

One good mind. A good heart. A strong fire.
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 focusses 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 kanehakhswia 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 Tsun\n\nAgricultural operation, Oneida Nation Cannery, and OCIP\nprogram 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 comprehensively, evaluating the air, soil, and water as a part of the system as a whole.

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

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

Objective 3: Have a food system that is self-sufficient and sustainable, less reliant on external funding resources, and strengthens self-governance.

Objective 3: Assess processing/production facilities for any additions, upgrades, modifications necessary to increase capacity.

Objective 4: Make a substantial contribution to academic research.

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

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.
Mobile Processing Unit - Current and Future Potentials
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&A

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&A

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
PLANNING AND OPPORTUNITY

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

- 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
PLANNING AND OPPORTUNITY

- 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
PLANNING AND OPPORTUNITY

• 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&A

Please submit your questions in the question box
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• **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/3784109324684041996
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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