

Country Foods Development Initiative in the Arctic:

by

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Courtesy of Lyle Renecker



Courtesy of David Grant



Courtesy of Lyle Renecker

*A Resource Sustainability and Value-Added Processing
Strategy for Aboriginal People*



Courtesy of David Grant

Acknowledgements

- IWRS Secretariat – especially:
Amélia Wassenaar
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- David Grant – Qikitarjuaq, Qikitarjuaq Economic
Development
- Fort Good Hope, NWT - Community
- Stefan Magnusson, Greenland

Outline

- Region and Inhabitants

- Culture & Tradition

- Drivers that Shape Life and Define Solutions

- Target Examples

- Canada, Greenland, Scandinavia, Russia, Alaska

- Resources & Sustainability

- Country Foods, Food Security, Economic Development

- Link – Culture - Benefactors



Courtesy of David Grant

Circumpolar Region



NUNAVUT

Inuit – Tradition – Resources - Sharing

- Traditionally –
 - Collective Efforts
 - Face Hardship Together
 - Share
- *Poverty*: Not being able to live well as individuals, families, & communities
- Not to dwell on what is poverty
 - Higher quality life through collaboration and healing



Photo courtesy of David Grant

Inuit Demographics

- Approximately 160,000 people globally
- Historically, Diet was based on local food
 - Country Food?
 - Name of traditional foods
 - i.e. Arctic Char, Seal, Whale, Caribou, Muskox, etc.
 - Consumed for day-to-day survival
 - Shared
 - Resources are part of Culture

Traditional Processing: Muktuk



Courtesy of Jiri Raska

Problem



- Change from land-based to wage-based economy
- Population shift to larger communities
- More store bought food – Sugar
- Health concerns with non-traditional food
 - Deficiency : *Vitamin A, B6 & Folate, protein*
- Climate change, shift in available resources

Why Value-Added is Important

- 50% of households concerned about enough food (Boult 2004).
- 49.6% of Inuit earn < CAN\$ 20 k/year (Kingston 2015)
- Spend at least CAN\$ 380/week on food (Kingston 2015)
- If no hunter in family then can't eat local – 35% more likely to have hunger and 75% food insecure
- 74% households with hunter share local food
- Inadequate storage
- Lack of training and facilities to process country food for trade, communal sale and food security (Kingston 2015)



Qikitarjuaq, NU, Canada



Landscape



Courtesy of David Grant



Courtesy of Lyle Renecker



Courtesy of David Grant



Courtesy of David Grant

Issues

- Food Security
- Economics
- Jobs & Traditional Knowledge
- Ability to turn key resource to sustainable development
- Education: *applicability*
- Empower women



Resources: Clams



Courtesy of David Grant



Courtesy of David Grant

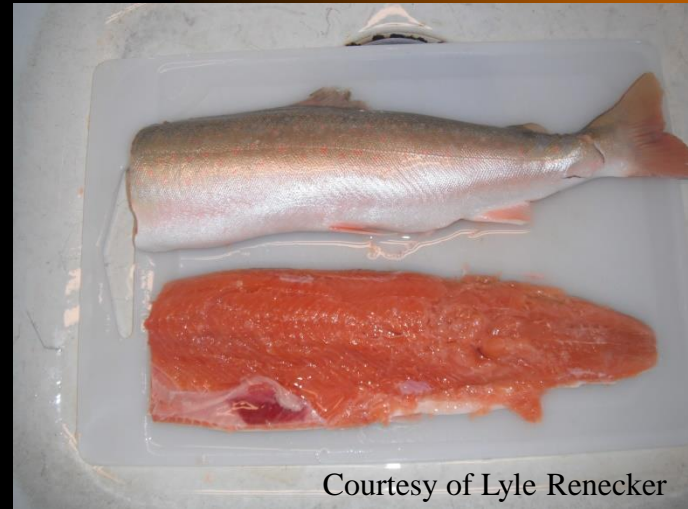
Other Country Food

Sea Mammals



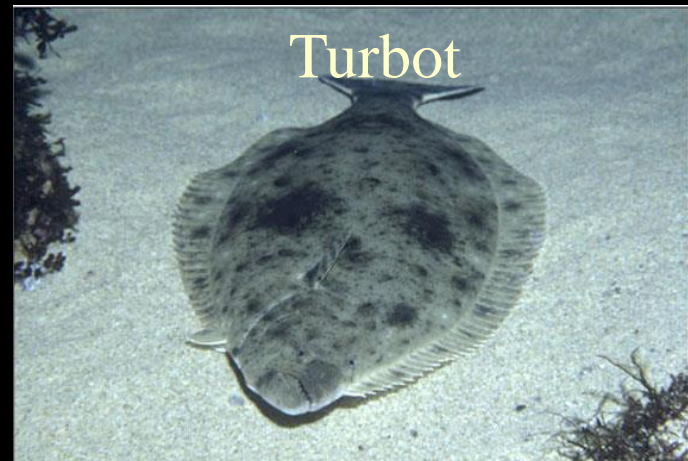
Courtesy of David Grant

Arctic Char



Courtesy of Lyle Renecker

Turbot



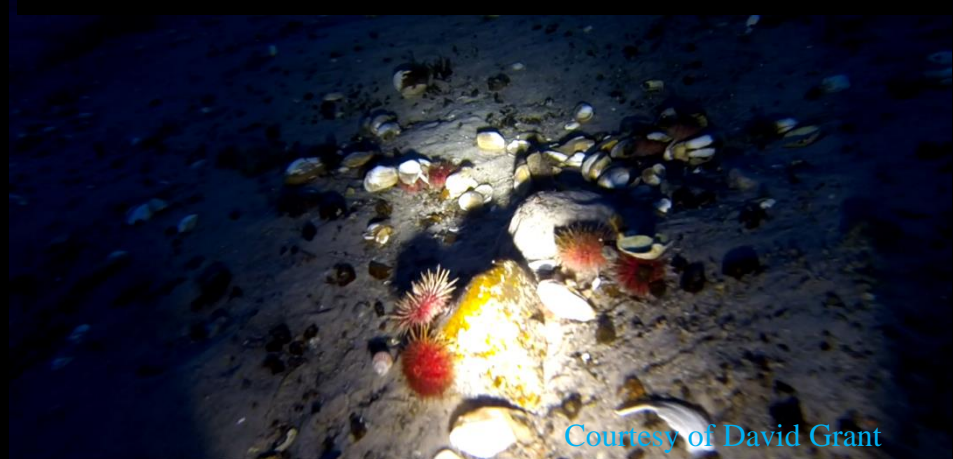
Diving & Opportunities



Courtesy of David Grant



Courtesy of David Grant



Courtesy of David Grant

Making Choices:

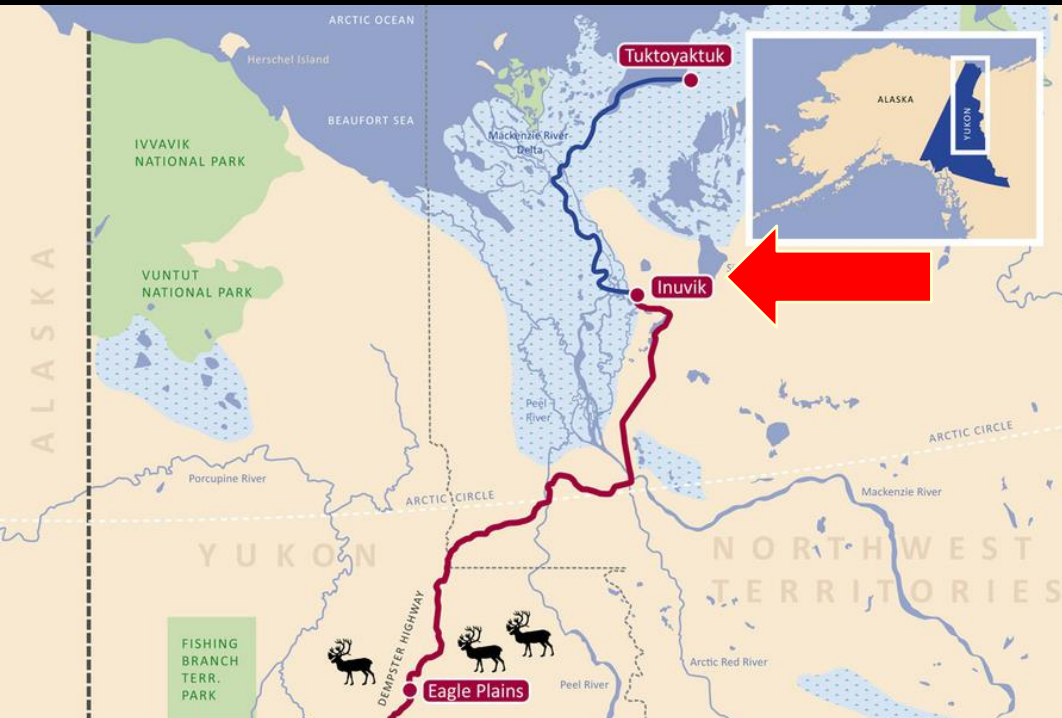
- Meat and Fish value-added options
- Shelf stable – ready to eat, refrigerated, fresh
- Commitment



Courtesy of Lyle Renecker

Inuvik, NWT, Canada

Inuvialuit, Gwich'in, & Metis People



Courtesy of Lyle Renecker

Scenario



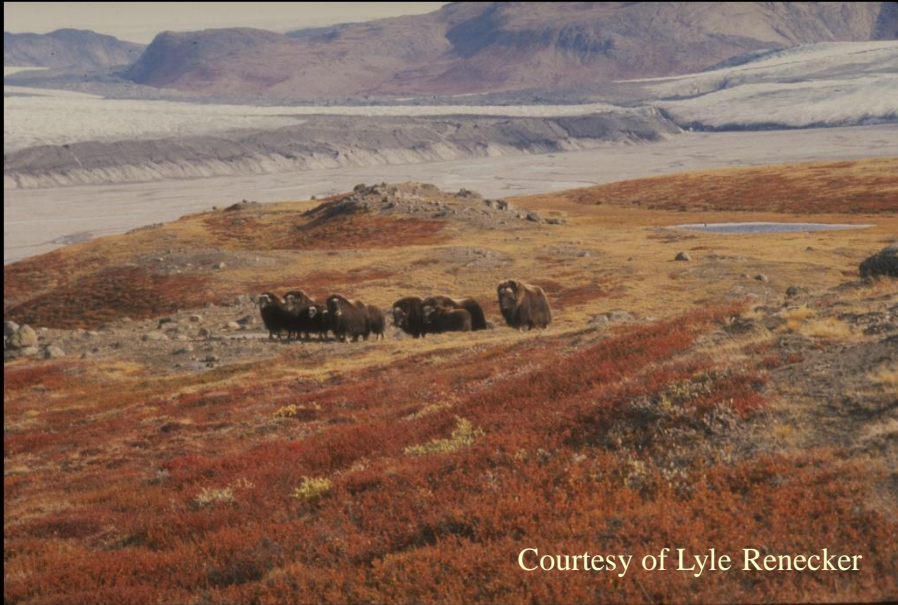
- Lack of jobs – boom or bust
- Food insecurity – high cost
- Subsistence hunting and fishing more important in small communities (>50% of persons >15 yr old hunted or fished)
- Social inclusion, capacity to pursue opportunities, health, education and life-long learning – leads to success. (Economics of Inuvialuit Communities and Households 2014)

Inuviauit Initiaive

- Management for healthy bio-systems
- Resources: economically and ecologically sustainable
- Food security and
- Hygienic, value-added, shelf stable – country food
- Skills training, education, self value.
- Mobile Country Foods Processing Training Facility
- Skills Training Program
- Utilizing local country foods



Muskox



Courtesy of Lyle Renecker

Moose



Courtesy of Lyle Renecker

Resources

Whale: Muktuk



Courtesy of Jiri Raska

Fish:
Arctic Char
Whitefish

Primary Processing/Packaging: Meat & Fish



Courtesy of Lyle Renecker



Courtesy of Lyle Renecker



Courtesy of Lyle Renecker



Courtesy of Lyle Renecker

Skills Training

Classroom Instruction



Making Sausgae



Testing Sausage Texture and Spice Profiles



Extruded Jerky for Smokehouse



Country Food Processing Skills

Graduating Class

Commercial Canning

Seamer



Courtesy of Lyle Renecker

Retort



Courtesy of Lyle Renecker



Courtesy of Lyle Renecker



Courtesy of Lyle Renecker

Fort Good Hope, NWT, Canada

Dené People

Mackenzie River at Fort Good Hope



Courtesy of Lyle Renecker

Local Need & Directive

- Food Security
- Skills training
 - Hygiene
 - Ready to Eat
 - Value-added
 - Community well-being
- Economics
- Resource Sustainability
- Resources:
 - Moose
 - MuskoX
 - Fish
 - Berries



Courtesy of Lyle Renecker

Skills Training (Mobile Country Foods Processing Facility)

Classroom Instruction



Courtesy of Lyle Renecker

Proud Students

Primary Processing - Muskox



Courtesy of Lyle Renecker



Courtesy of Lyle Renecker

Training & Enrichment

Graduating Class

Making Salami and Sausage



Courtesy of Lyle Renecker



Courtesy of Lyle Renecker

Country Food Shared on Canada Day



Courtesy of Lyle Renecker

Going Forward: Inuvik, NWT



- Inuvik - Full month of Country Foods Processing training in November 2016 + Night Classes + Saturday Classes
- Inuvik – Projection for training to continue; communities to develop specific strategies for food security and economic niches in their locality – what their community wants to accomplish.

Future Interests of Fort Good Hope and Region

- Discussion of Phase 2 & 3 Processing Skills Training to target more shelf stable, value-added country foods + Home Canning + Retort Pouch Canning
- Targeted use: Food security/community well-being; economics, elderly population requiring assistance
- Interest in training from surrounding communities
- Better utilization and sustainability of Local Food Resources

Sustainable Resource Development



Alaska



Training in Fish Processing

Indian Valley Meats/International (IVM)

Trainees Filleting Salmon at IVM



Courtesy of Lyle Renecker

Classroom Instruction



Courtesy of Doug Drum



Courtesy of Doug Drum



Courtesy of Doug Drum

Reindeer & Caribou Sustainability is Population Management

Reindeer Harvested for Processing
Nunivak Island, AK

Reindeer Winter Mortality



Courtesy of Lyle Renecker



Courtesy of Lyle Renecker



Greenland

- Quotas on living resources and set by Greenland Nature Institute.

Muskox



Courtesy of Lyle Renecker

Fish
Whale
Seal
Pawns
Shellfish

Demographics

- Approx. 56,000 people
- 81% covered by ice
- Reduction in fishing and hunting licenses
- Reduced whales, land mammals and birds harvested
- Fishing, hunting, agriculture employs most people



Reindeer – Commercial and Private

Reindeer Swimming During
a Round-up



Courtesy of Stefan Magnusson

Reindeer Carcass



Courtesy of Stefan Magnusson

Trimming Reindeer Primals in
EU Plant in South Greenland



Courtesy of Stefan Magnusson

Scandinavia & Eastern Siberia

- Reindeer meat is in high demand
- Herding is intense
- Animals moved from winter to summer range
- Tourism become important
- Very traditional on state lands
- Meat is processed in processing facilities (sausage processing facilities have been constructed and personnel trained by Indian Valley Inter.)
- Antlers harvested

Scandinavia & Eastern Siberia

Animals are sorted traditionally with lassos.

Animals are processed through modern EU approved abattoirs

Sweden



Courtesy of Lyle Renecker

Eastern Siberia



Terms of Success & Well-Being



- Values of development integrated into community initiatives, well-being, health, values (sharing)
- Healthy communities in the north occur by “supporting each other” (Enoapik Sageatok, 2011 – Elders Gathering on Poverty)
- Facilitating access to country food – nutrient dense & lead to individual and cultural health
- Skills training, education, youth involvement, empower women

National Historic Site, Built Circa 1860 Fort Good Hope, Northwest Territories, Canada



Courtesy of Lyle Renecker



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