



## FY 2024 - Indigenous Animals Harvesting and Meat Processing Grant Program Recipients

States	Recipient	Grant	Project Description
Alaska	Village of Solomon	\$661,250	The Village of Solomon in Nome, Alaska will use a \$661,250 grant to build a facility to package, preserve and process more than 60 species of game and fish. The village plans to hire two hunters to hunt and process big game for the community, which is more than 500 miles away from the nearest non-commercial processing facility. The new facility will be next to a community center where community members will host events and workshops to learn traditional harvesting and processing methods. The facility will allow members of the tribe to process their own harvested meat, fish and produce on their own lands to sustain themselves, their families and the village.
Maine	Passamaquoddy Tribe at Indian Township	\$4,265,492	The Passamaquoddy Tribe at Indian Township in Princeton, Maine will use a \$4.3 million grant to establish an aquaculture facility to cultivate North American eel. The tribe will use the latest technology to grow eels in a controlled environment and create value-added products such as filet and kabayaki, a Japanese delicacy. A partnership with American Unagi, the only land-based eel aquaculture company in the U.S., will create jobs for members of the tribe and economic opportunities for hundreds of harvesters. This partnership will help the tribe increase profits that support its programs and services and achieve full sovereignty through use of natural and cultural resources.
Montana	Confederated Salish And Kootenai Tribes	\$7,650,627	The Confederated Salish and Kootenai Tribes (CSKT) in Pablo, Montana will use a \$7.7 million grant to build a meat processing facility on the Flathead Indian Reservation with the capacity to process up to 25 animals per week and the possibility to expand in the future. The community will process bison harvested from their range and outside of Yellowstone National Park, as well as other reservation animals such as deer and elk. Tribally owned beef will also be processed at the facility, mitigating food supply issues that the community experienced during the pandemic. The new facility will enable the production of value-added meats for wholesale, retail and cultural purposes, generating new income for the community.
Nebraska	Ponca Tribe of Nebraska	\$4,846,585	The Ponca Tribe of Nebraska in Niobrara, Nebraska will use a \$4.8 million grant to build a facility for traditional harvesting, processing, manufacturing and storing buffalo meat from the tribe's herd. The meat will be distributed to community members in need both locally and across the U.S. The project will increase food sovereignty and allow the tribe to provide consistent, sustainable and traditional harvesting of buffalo. The tribe also will have the potential to begin generating revenue to support care of the herd and other essential community programs and services.
North Carolina	Eastern Band of Cherokee Indians	\$6,485,000	The Eastern Band of Cherokee Indians (EBCI), in Cherokee, North Carolina will use a \$6.5 million grant to build a center to process species raised and hunted by its members, including cattle, hog, goat, sheep, deer, bear, elk, beaver, boar, rabbit and groundhog. The facility will allow the EBCI to create a tribally owned brand of fish and meat that include rainbow trout and bison. Portions of the meat will be donated and distributed to members of the community in need. Food will also be provided to schools, hospitals and other community facilities.



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Oregon	Coquille Indian Tribe	\$1,644,027	The Coquille Indian Tribe in North Bend, Oregon will use a \$1.6 million grant to build a facility on the Kilkich Reservation for cleaning, processing, storing and preserving traditional foods for ceremonial, cultural and nutritional purposes. The tribe will use the facility to process elk, deer, black bear, salmon, lamprey, clams, mussels, crabs and other species. The project will create a forest and waters-to-table food system that furthers a historic agreement with the state of Oregon re-establishing the tribe's right to regulate its members' harvesting of fish and wildlife. The Ko-Kwei Indigenous Foods Security Project will be next to the Plankhouse, the cultural epicenter of the community, allowing for equitable distribution of food to members.
Washington	Confederated Tribes of the Colville Reservation	\$16,499,645	The Confederated Tribes of the Colville Reservation in Nespelem, Washington will use an \$16.5 million grant to upgrade and expand its processing facility with new processing, cold storage, freezing, drying, smoking, filleting, packaging and canning units. The increased capacity will allow the tribe to double the amount of free, high-quality meat available to members. It is anticipated that up to 200,000 pounds of meat can be processed at the new facility. The meat will consist of Colville Tribal First Foods, including salmonids and sturgeon fish species, elk, deer, moose and occasional bison from other tribes. The new facility will include classroom space to teach traditional fishing, hunting and processing to new generations. A modernized distribution center with upgraded storage and safety equipment will increase employment opportunities, tribal income and enhance food security.
Wisconsin	St Croix Chippewa Indians of Wisconsin	\$456,470	The St. Croix Chippewa Indians of Wisconsin in Webster, Wisconsin will use a \$456,470 grant to build a centrally located facility so community members can process the animals they harvest, including whitetail deer and fish. The project will save the tribe costs they have been incurring to buy grocery store meats and pay local butchers. The facility also will accommodate sacred seasonal and traditional harvesting activity with community members using non-edible materials such as bones, feathers, antlers and hides for cultural and ceremonial purposes. The project will help the tribe realize its goals of food sovereignty, improving wellness of members, and preserving the customs and traditions of elders for future generations.