

SAUGEEN OJIBWAY NATION

Commercial Fisheries Introduction



May 2016

Important Fisheries Information Affecting All Community Members



Lake Whitefish
(Adikameg)

Overview:

- Fishing (giigoonhkewin) has always been a part of our community: Culturally, spiritually, and economically.
- Fishing offers food as well as jobs for 30-40 members of the Saugeen Ojibway Nation AKA “SON” (jointly the Chippewas of Nawash Unceded First Nation and Saugeen First Nation).
- There is a court-recognized existing Aboriginal right for the SON to engage in commercial fishing (R v. Jones and Nadjiwon, 1993). The agreement returned our right to fish the SON area.
- The SON has the largest Aboriginal commercial fishing quota on Lake Huron.

Goal:

Re-vitalize our fisheries by looking at the potential of a cold-storage/ice flaking and a fish processing facility.

Note: Words that look like this are Anishnaabae translation of fishing words
(Giigoonhkewin kidiwinan)

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Saugeen Ojibway Nation Mandate

To provide the infrastructure and expertise for environmental matters that affect the interests of the Saugeen Ojibway Nations, and, assists the Chiefs and Councils of the Saugeen Ojibway Nations to assert First Nation jurisdiction over the environment of the traditional territories.

The Environmental Office serves the Joint Chiefs and Councils of the Saugeen Ojibway Nation and their respective communities and membership.

Fun Fish Facts

- Fish guts make for an excellent fertilizer.
- Fish bones can be used to make fish salt.

Challenges:

What are the current challenges facing our fishery?

1) Little to no access of cold-storage and ice flaking in our community:

- Our fishers' currently have limited access to ice and rely on the buyers to provide ice.
- Our fishers' cannot negotiate a fair price for their catch as they must sell their fish to the buyers who provided the ice.

The facilities will have the community more involved in the entire fishing process including:

- Catching the fish
- Processing the fish
- Marketing the fish
- Selling the fish

the SON Traditional territory



Where the SON is at currently:

SON is currently completing:

1. Feasibility Studies: To look at all options/locations for the facilities so the best decisions are made.
2. A Business Plan: To show how to complete future stages of the project and gather the required funding to build the facilities.

Want to know the scoop from the fishing meetings? Just ask the SON Environment Office (contact info. on page 4) and they will gladly give you a copy of the meeting minutes.

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2) Very little fish processing (giigoonhke) is done in the SON community:

- Fish are sold whole to the fish buyers who process the fish themselves.
- The buyers make a lot of the profit by adding value to the product.

3) The infrastructure and equipment for the fisheries is deteriorating:

- Fishers' don't have the capability to invest in new equipment, making fishing more difficult.
- There is little infrastructure in place for the fishers' to park and maintain their boats.

4) The Younger generation is not entering our fisheries:

- For many reasons, the younger people are not entering our fisheries.
- What will happen when our current fishers' leave the industry?

These problems have caused many issues for our fishers' and ultimately all of the hard work of our fishers' goes to the wholesale fish buyers who are looking to maximize their own profit.

Community involvement in the fishing process will eliminate the need for wholesale fish buyers and make our fisheries profitable again.



Lake Trout
(namegos)

Fun Fish Facts:

- Carp skin can be used to make fish leather for products like belts.
- There are 2 main types of fish smoking: cold smoking and hot smoking.

Benefits of the facilities:

The cold-storage/ice flaking and fish processing facilities will give our fishermen a fair and competitive price for their catch so our fisheries remain a profitable as well as a vital economic, historical, and cultural part of our community.

Once the project has been fully realized, it will lead to a more stable and diverse economy for our community. Benefits of the facilities would include:

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- Ice allows the catch to stay fresh longer
- Cold-storage allows the catch to be kept longer to negotiate better prices
- Varied fish products will be available to meet buyers different needs
- Processed and fileted fish increases its value and price
- Local employment will be required to operate the facility.
- Higher prices of fish will have more community members entering the fisheries
- Spin-off business will be introduced in the community to uphold the fisheries including: Construction, repairs, net mending, fish smoking, fish markets, restaurants, etc.



Carp (Gnigjiinhyag)

Fun Fish Fact:

- Whitefish liver and throat is considered a delicacy in some regions

Community Participation/Contact Information:

Please note, David Johnston-Weiser from Neyaashiinigmiing, the Commercial Fisheries Business Manager (CFBM), would really value hearing community input and opinions as it is important in making this a successful project. I would like to hear from you to do the following:

- Understand people's concerns and ideas for possible solutions to these concerns.
- Listen to new and original ideas that will assist this area as well as the community.
- Clear up any unclear issues or concerns about the project.
- Involve everyone in the community.

You can contact the CFBM or schedule an appointment at the following:

David Johnston-Weiser | Commercial Fisheries Business Manager
25 Maadookii Subdivision | Neyaashiinigmiing, ON. | N0H 2T0
PH: (519) 534-5507 | Cell: (519) 374-4903 | website: saugeenojibwaynation.ca
e-mail: D.Johnston-Weiser@saugeenojibwaynation.ca