



NAFF IV

NATIONAL INDIGENOUS FISHERIES & AQUACULTURE FORUM

Shaping the Future of Indigenous Fisheries

Commercial Fisheries Enterprises





Shaping the Future of Indigenous Fisheries

Curve Lake First Nation



Curve Lake First Nation Aquaponics Facility

- Curve Lake First Nation is located approximately 25 kms northeast of Peterborough, Ontario. The First Nation territory consists of a mainland peninsula and large island (Fox Island) on Buckhorn and Chemong Lake.
- Curve Lake First Nation's vision is self-sufficiency for the individuals and for the community, with a land base, an economy and infrastructure to meet the needs of their community.





Curve Lake First Nation Aquaponics Facility

- CLFN is engaged in a number of economic development activities, and they see their aquaponics facility as being an integral part not only for economic development, but for food sovereignty, job creation as well as providing educational opportunities for local students.
- The Economic Development department is focused on community growth in the areas of business start-up and expansion, new ventures, job creation, skills development, business infrastructure improvement, beautification, and creating an environment that welcomes development.



- CLFN has been participating in the NICFI program since 2019 and have demonstrated remarkable progress by successfully accomplishing numerous major milestones.
- With site preparation completed and construction of the 45,000 sqft greenhouse finalized, the project will now enter the construction and installation phase of the aquaponics equipment.
- The unwavering dedication and commitment of the team have set the stage for the full realization of the Aquaponics facility, eagerly anticipated to accept fish and seedlings by the summer of 2024.
- The facility is slated to produce 275,000 lbs of fish annually as well as over 100,000 lbs of produce.



For additional information contact:

Brandon Jacobs, Director of Capital Development

Email: brandonj@curvelake.ca

706-657-8045 ext. 480

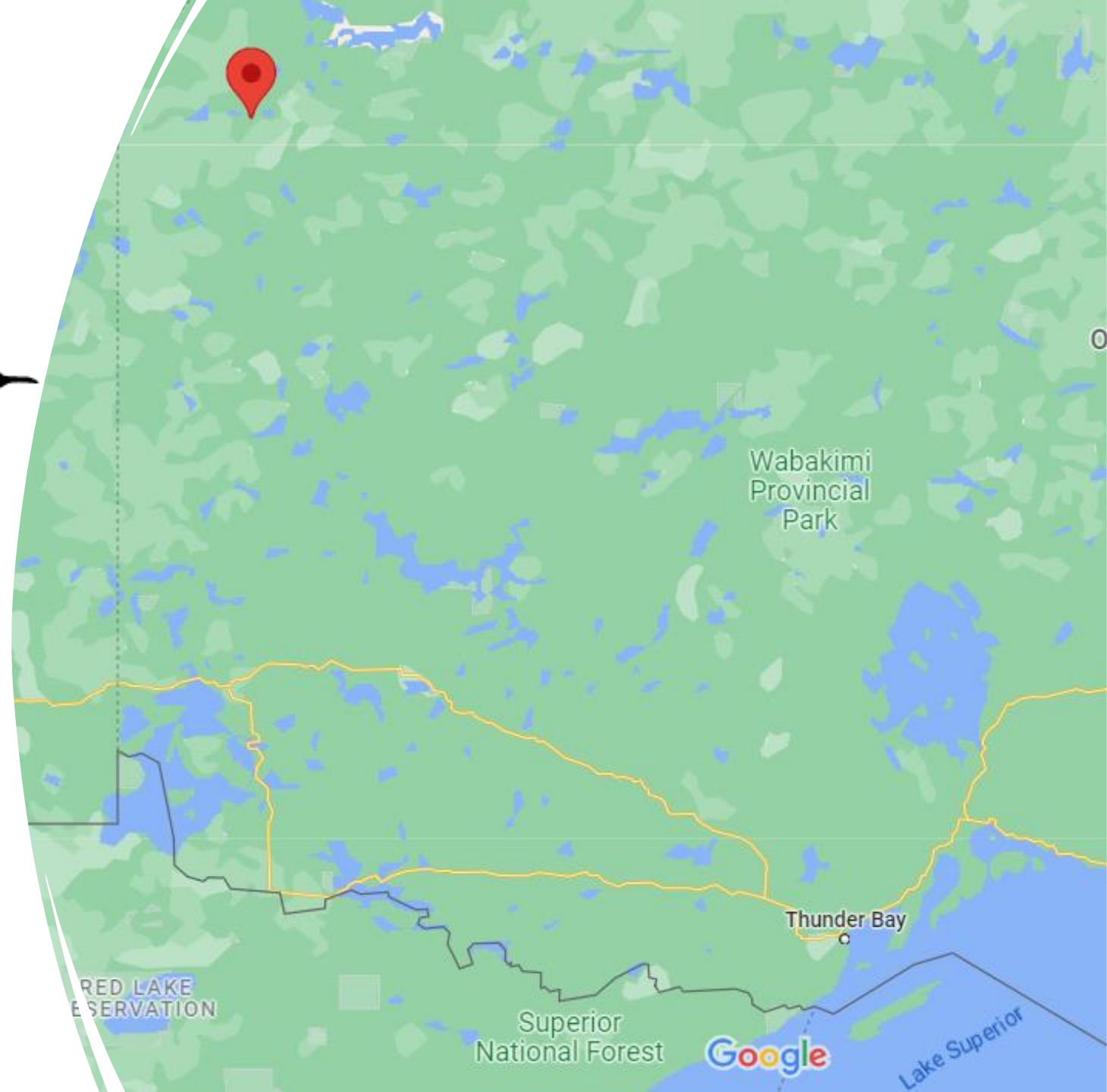
Deer Lake First Nation



Modular Walleye Hatchery for Deer Lake First Nation



- Deer Lake First Nation is a remote fly in First Nation community.
- The community depends on hunting and fishing for 85% of their dietary protein needs.
- Walleye populations have been in decline since 2015.
- In 2019 community leaders approached Waubetek to seek funding through NICFI to build a walleye hatchery in the community.



Deer Lake First Nation Territory Walleye spawning sites and proposed hatchery location

- Spawning sites are all accessible by boat
- Hatchery will be located on a flat sandy site which is also adjacent to a beach that is used as a recreation area for the community.
- The site is easily accessible from the community.



Modular and Transportable Fish Hatchery

- A unique state-of-the-art modular hatchery was designed through partnership with the Atikokan Sportsmen & Conservation Club and Tramin Industrial.
- Designed to be transported on winter roads and assembled in the community.
- The capacity of the hatchery is 5 million fry.
- It is estimated that the capacity would surpass the needs of Deer lake and extra capacity could accommodate other community stocking needs.
- The modular nature of the hatchery can facilitate easy tear down and set up at other locations if necessary.





Deer Lake First Nation

For additional information contact:

Deer Lake Band Office

Box 39

Deer Lake, Ontario

P0V1N0

Phone #: (807)775-2141 & (807)775-2100

Elsipogtog First Nation



McGraw Seafood (Elsipogtog First Nation)

- Located in the Acadian Peninsula on the northeastern part of New Brunswick and specializing in the production of top-quality snow crab and herring roe.
- The business was founded in 1973 and 100% ownership was purchased by Elsipogtog First Nation in 2008.
- The business has vertically integrated itself into the supply chain by purchasing a major snow crab quota along with two mid-shore vessels that help supply the facility.
- McGraw Seafood snow crab is sustainably-sourced from area 12 in the Gulf of St. Lawrence by our own Elsipogtog fleet.
- Contact: General Manager, Jake Augustine
Email: jake@mcgrawseafood.com

Seafood From The Gulf of Saint Lawrence



McGraw Seafood Major Expansion Completed in 2021



- Facility expansion took place from 2019 to 2021 with an 80,000 square foot addition and the installation of state-of-the-art processing equipment at a cost of \$26 million.
- GFSI Certified (BRC).
- In addition to snow crab and herring, there are future opportunities in lobster and redfish processing.
- Employment opportunities and other benefits for our community of 3,000 people.



KIJU (Harvests Snow Crab)

- Acquired in 2021
- 22 metres length
- “Grandmother” in Mi’kmaq
- Benefits used to support new employment in Elsipogtog
- Generates \$500K to \$1.5M in annual benefits

KIIK (Harvests Snow Crab)

- Acquired in 2022
- 18.3 metres length
- “Your home” in Mi’kmaq
- Benefits used to build homes in the community
- Generates \$500K to \$1.5M in annual benefits



K'awat'si Fisheries Company



K'AWAT'SI FISHERIES COMPANY

A SUBSIDIARY OF K'AWAT'SI
ECONOMIC DEVELOPMENT
CORPORATION

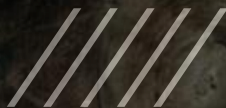




K'AWAT'SI ECONOMIC DEVELOPMENT

The K'awat'si Economic Development LP (KEDC) was founded in 2014 to capitalize on a strong desire by the community to explore and grow opportunities for Gwa'sala-'Nakwaxda'xw Nation and its community members.

KEDC's mandate is to identify and realize revenue, prosperity, skills and development for the benefit of the community. KEDC is tasked with creating, operating and supporting businesses that will be profitable, environmentally sustainable and culturally significant.





GWA'SALA-'NAKWAXDA'XW NATIONS (GNN)

- The Gwa'sala-'Nakwaxda'xw Nations (GNN) are a community of just over 1200 members whose traditional Territories are comprised of the western portion of Queen Charlotte Strait and Seymour and Smith Inlet.
- The community is dedicated to preserving a robust culture and language while actively involving all members in the appreciation of traditional teachings that remain relevant in contemporary times.
- The community places a primary emphasis on cultural significance while also striving to create, operate, and support businesses that will be environmentally sustainable and profitable in the future.





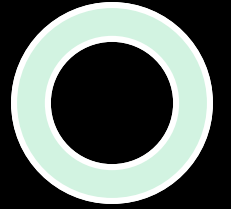
About K'awat'si Fisheries Company



- Based in Port Hardy, BC on northern Vancouver Island
- Comprises 3 separate initiatives
- Managed by Albert Blackford, a lifelong industry participant and experienced manager in British Columbian fisheries along all stages of the value chain



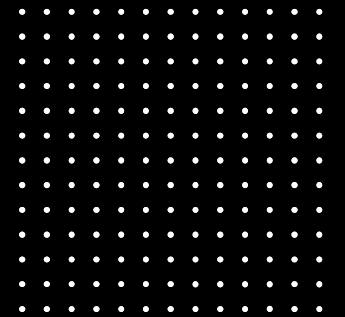
K'awat'si Fisheries Company Activities



COLD STORAGE FACILITY AND
CUSTOM KELP PROCESSING

SUSPENDED-LINE OYSTER
AQUACULTURE

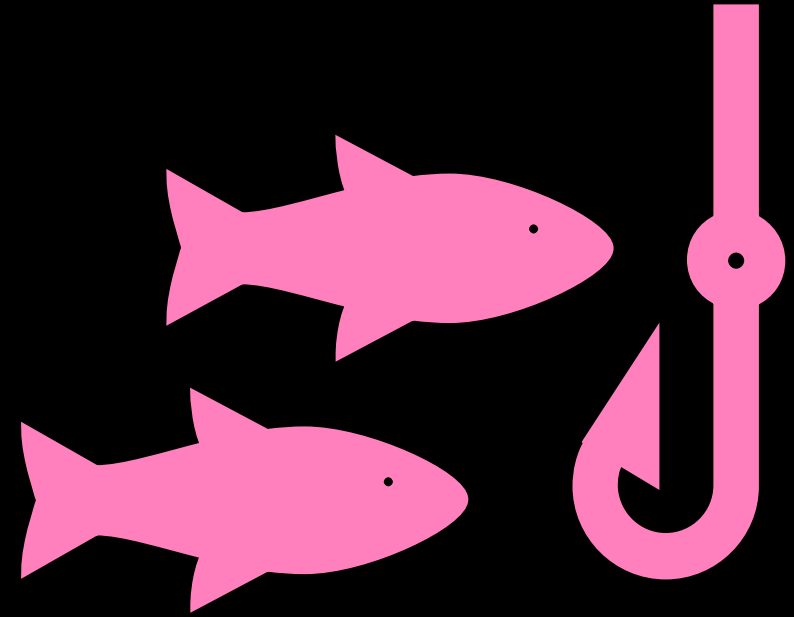
SUSTAINABLE WILD KELP HARVEST
THROUGHOUT GNN TERRITORY (TO
BEGIN IN 2024).





Cold Storage Facility in Port Hardy, BC

- Constructed in Port Hardy to serve the North Island's local fishing community and sport fisher needs.
- Facility features include:
 - Cold Storage Room
 - Holding Freezer
 - Processing Room
 - Blast Freezer



COLD STORAGE FACILITY





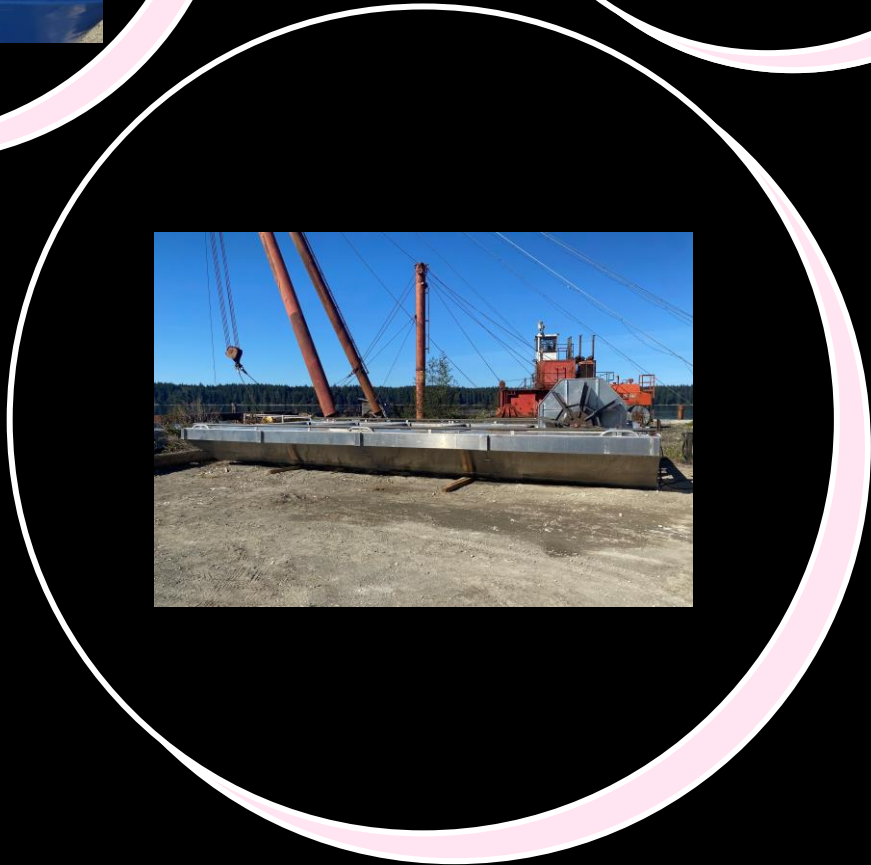
Suspended-Line Oyster Aquaculture

- Located in Seymour Inlet, within GNN traditional territory.
- Pacific oyster (*Crassostrea gigas*) grown in pristine, nutrient-rich waters with the implementation of modern technology and cultural values and wisdom.





**S U S P E N D E D -
L I N E O Y S T E R
A Q U A C U L T U R E**





Commercial Wild Kelp Harvest



- KFC intends to commence a sustainable wild kelp harvest within GNN traditional territory in 2024
- Intended uses include fertilizer, food products, and cosmetics.
- Work with industry partners across Vancouver Island.
- Processing to be conducted at our Cold Storage Facility.



COMMERCIAL
WILD KELP
HARVEST





C O N T A C T

Albert Blackford,

aquaculturemanager@kawstsifisheries.ca

Phone (250) 230 2306

PO Box 2009, Port Hardy, BC V0N 2P0

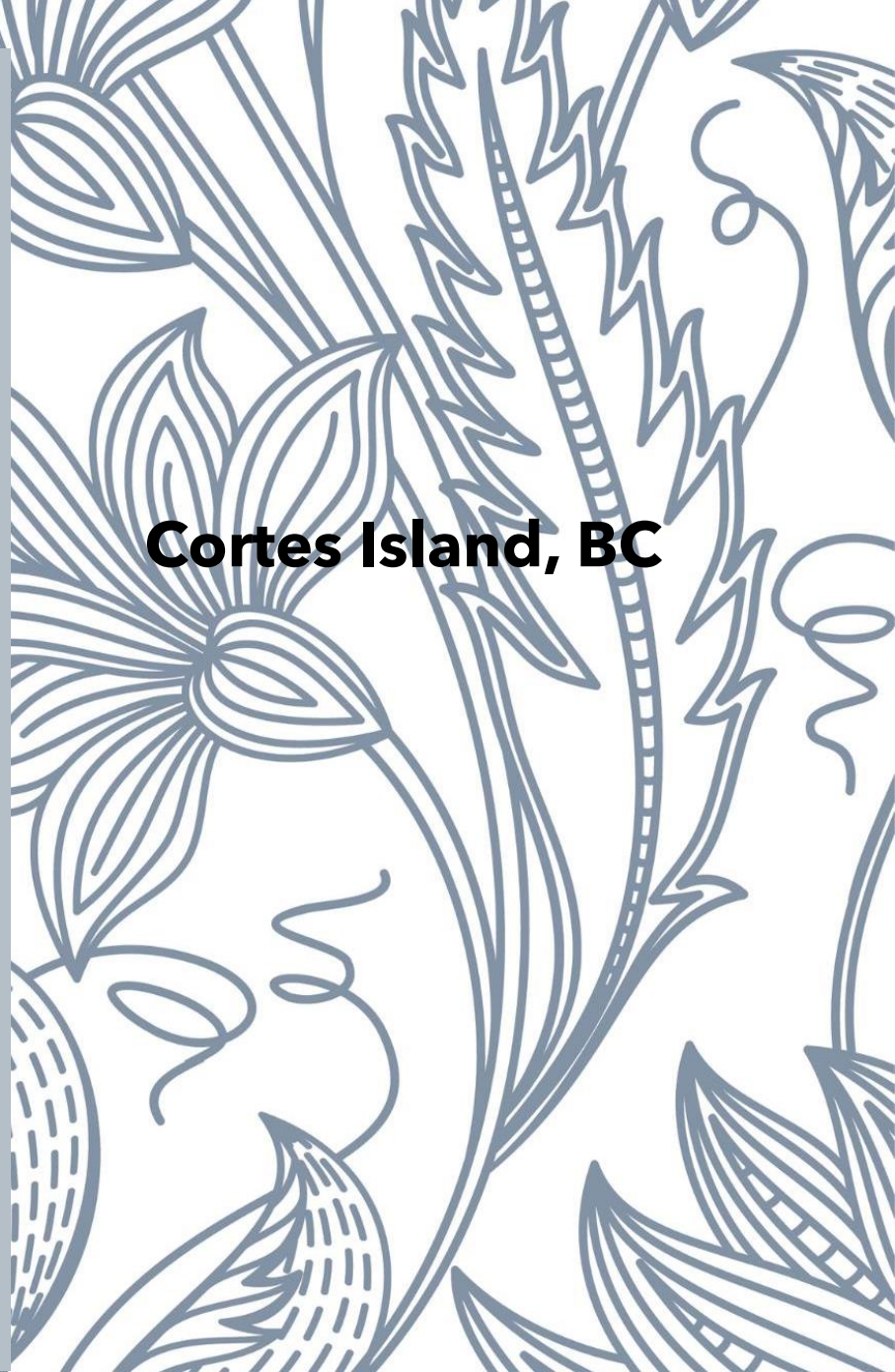
Klahoose Aquaculture





Cortes Island, BC

KLAHOOSE
AQUACULTURE





What do we do?

Natural set and cultured harvest of manila clams, and pacific oysters

Production of geoduck, scallops, and kelp at multiple sites.

10 tenures, 112.5ha



PICFI Projects

Geoduck Nursery

New Tenure Cleanup

Work boat

Scallop farm

Talbot Cove Scallop Farm





Ongoing Projects

Kelp farm



Ongoing Projects

Clam and oyster tenures

Goals for Klahoose Shellfish

PRIORITIZE MEMBER
EMPLOYMENT (CLOSE
PROXIMITY TO COMMUNITY)

LAY A FOUNDATION OF
AQUACULTURE TENURES
FOR FUTURE GENERATIONS

GENERATE RETURNS FOR
THE NATION

Little Black Bear First Nation



Little Black Bear First Nation Aquaponics Project

- Little Black Bear First Nation of Cree and Assiniboine people is located in southern Saskatchewan, 135 km northeast of Regina. The on-reserve population is approximately 220 people with approximately 380 members living off-reserve.
- The community received its organic certification in 2021 and farms 800 acres of grain commodities, but have plans to integrate vegetable production, medicinal plants and ceremonial tobacco into their production plan.
- An aquaponic facility is a natural progression for this dynamic community.



**Little Black Bear's
Band of Cree & Assiniboine**

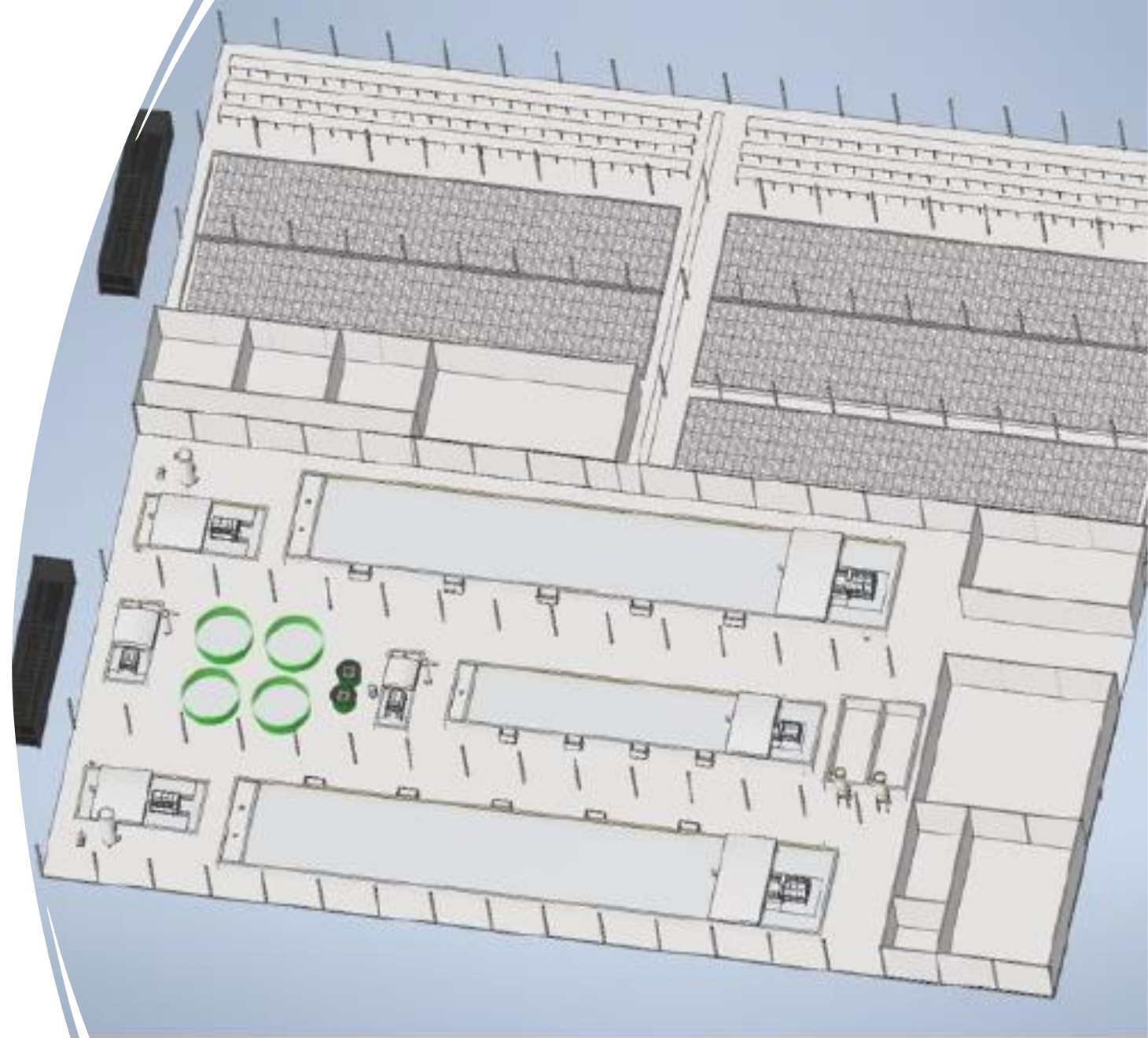
Little Black Bear First Nation Aquaculture Development Activities

- Little Black Bear First Nation's investigations into aquaponics began with a business plan and feasibility study in the 2021-2022 fiscal year and followed by pre-development work in the 2022-2023 fiscal year including well drilling, well stress test, geotechnical survey, detailed drawings and some preliminary training.
- The site is cleared and ready for the next phase which will be site preparation and construction of the aquaponics facility.



Conceptual Drawing of the Proposed Facility

- The aquaculture portion of the facility will have an annual production of 125 metric tonnes of Rainbow Trout annually.
- The hydroponic portion will be capable of producing 100,000 pounds of produce as well as some culturally significant plants that will have their start in the greenhouse before being transplanted outdoors on a seasonal basis.



Conceptual Drawing of the 1-Acre LBBFN Aquaponics Facility



Little Black Bear's Band of Cree & Assiniboine

For additional information contact:

Little Black Bear's Band of Cree & Assiniboine

Box 40

Goodeve, Saskatchewan

S0A 1C0

Phone: (306) 334-2269

littleblackbear.ca

Miawpukek First Nation



Marine Servicing Miawpukek Horizon & In-Situ Net Cleaning



Marine Servicing In-Situ Net Cleaning Partnering for Success

Meeting the needs of the growing
Newfoundland Salmon Farming
Industry

Successful Partnerships with MOWI
and expanding opportunities with
Salmon Farmers in NFLD

Equipped with AKVA's FNC8
Submersible ROV's

Currently 3 Vessels with a planned
expansion for a 4th

12 crew with addition support staff
and growing...



Miawpukek Horizon – The Polar Prince

Own & Operate Multi-Functional Vessel Polar Prince



Canadian Representative for novel Harvesting Technology C Bud and C Disc

Robotics



Equity Partner LNG Newfoundland & Labrador

LNG



The Heart of our Business is Recruiting and Developing People



Operate shuttle tanker for Everwind Fuels



We are active in innovation and being recognized for our business

PO Box 2350
St. John's, NL
A1A 1A6
Tel: 709-753-6633
F: 709-753-6106
www.miawpukek.com

Executive Director
Miawpukek Horizon
87 Water St.
St. John's, NL
A1C 1A8

May 18th, 2022
Dear Mr. Saunders,

As a thank to our award recipient, we will be providing a short video highlighting your contributions to the marine industry, to be shown at the gala event. Our account manager Sarah Halliday will be in touch with you and Emma Bass, your nominator, in the coming days regarding the production of the video, as well as additional details pertaining to your acceptance of the award.

We hope you will share the exciting news with your friends, family, and colleagues following the public announcement of this year's award recipients on Tuesday, June 7th.

As a thank to our award recipient, we will be providing a short video highlighting your contributions to the marine industry, to be shown at the gala event. Our account manager Sarah Halliday will be in touch with you and Emma Bass, your nominator, in the coming days regarding the production of the video, as well as additional details pertaining to your acceptance of the award.

The 5th annual Turning the Tide Marine Industry Awards Gala event will take place at the St. John's Convention Centre on Thursday, September 22nd, 2022. We look forward to you, your family, and your colleagues joining us for this exciting event as we enjoy a festive evening of celebration. Each award recipient will have 3 tickets reserved for them. We will be in touch to confirm the number you require as well as the names of your guests. You will also find additional information regarding the event at www.turningthetide.ca.

Again, our sincere congratulations on your nomination and acceptance of the 2022 Next Wave Leadership Award.

Yours Sincerely,
Chris Collingwood
Founder

April 29, 2022
Mr. Richard MacLellan
Miawpukek Horizon
87 Water St.
St. John's, NL, A1C 1A8

Re: Energy NL's 2022 Innovation in Environmental Sustainability Award

Dear Mr. MacLellan,

It is my great honour, on behalf of Energy NL's Board of Directors and Awards Selection Committee, to confirm that Miawpukek Horizon has been nominated and selected as the inaugural recipient of the 2022 Innovation in Environmental Sustainability Award. The Industry Achievement Awards will be presented during an evening gala as part of our annual conference and exhibition on Tuesday, May 31.

Energy NL's 2022 Innovation in Environmental Sustainability Award recognizes a member company, which has achieved success through the development and implementation of an innovative product, technology, process program, or policy which has or will benefit the Newfoundland and Labrador energy industry by reducing its environmental footprint and helping the industry achieve net zero by 2050.

Energy NL is anxious to proceed with preparations for presenting the 2022 Innovation in Environmental Sustainability Award. However, we first require your agreement to accept the award. If you agree to accept, please sign a copy of this letter and return it to Energy NL's office via 303@energy.nl.ca. Once you have returned the acceptance, we will be in contact regarding the preparation of a video to be shown during the award ceremony.

Thank you in advance for keeping this confidential until the awards ceremony. We look forward to your agreement to accept Energy NL's 2022 Innovation in Environmental Sustainability Award. If you have any questions you may contact Beverley Bishop at 709-758-4713.

Congratulations on your selection as the award recipient for 2022.

Sincerely,
[Signature]
James Penfield
Chair, Energy NL Board of Directors
cc: Steve Wilmshurst, Horizon Maritime Services Ltd.

Further Information Please Contact:

Miawpukek Horizon

Richard MacLellan

Managing Director

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Richard.Maclellan@MiawpukekHorizon.com

Miawpukek Net Cleaning Services

Joeleen Jeddore

Executive Director, Netukulimk Fisheries

+1 (709) 882-3500

nfl@mfn.gov.ca

Mississauga First Nation



Mississauga First Nation Aquaculture Venture

- Located along the north shore of Lake Huron, the community is immediately west of Blind River, Ontario, approximately half-way between Sudbury and Sault Ste. Marie.
- Among the goals of MFN is the promotion of better living conditions within the community through land and resource development. While MFN's community is located within the "reserve" boundary, the traditional territory of the MFN covers a vast expanse of the Mississaugi River and Lake Huron watersheds, which offer abundant resources for economic development.



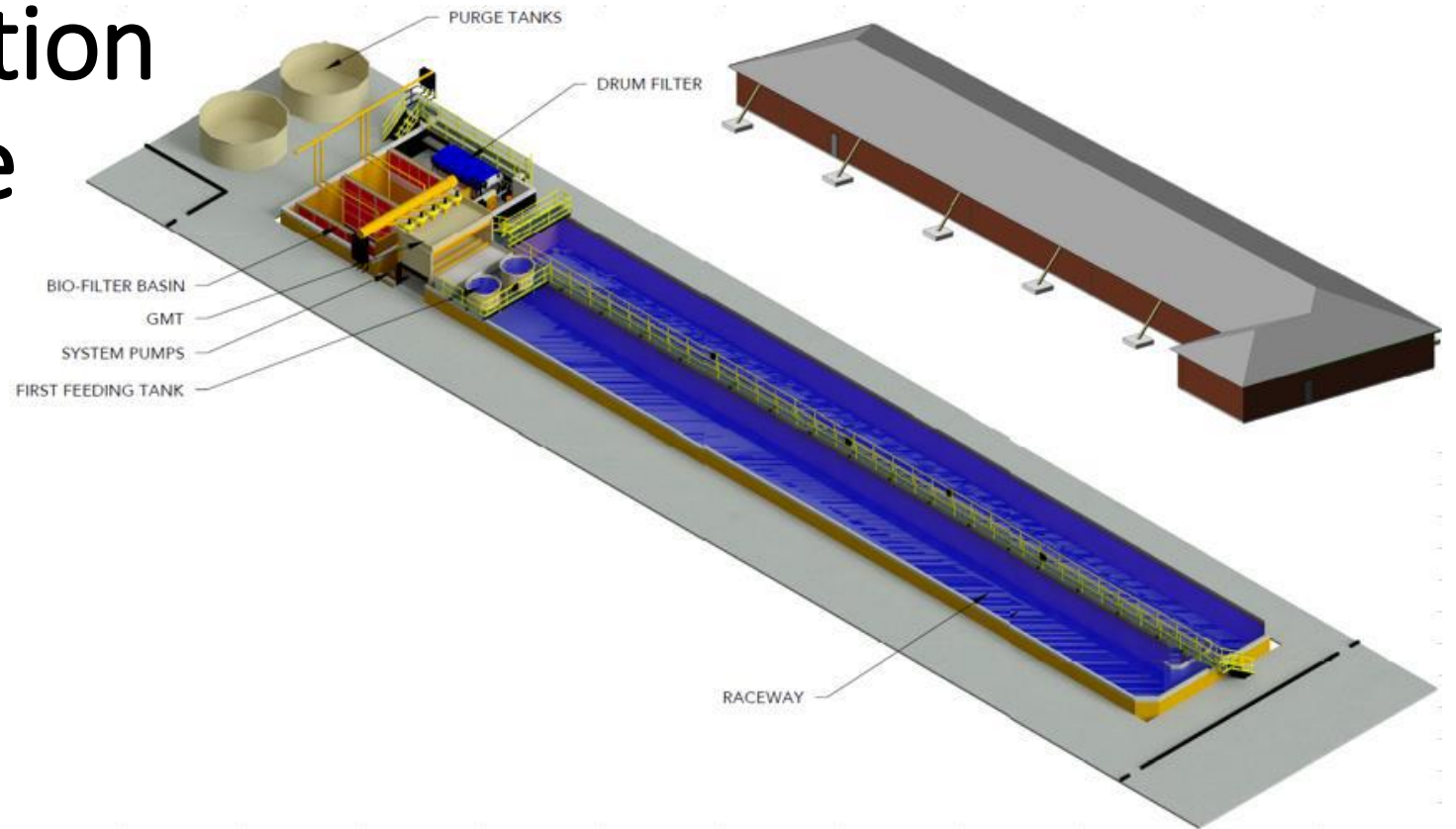
Mississauga First Nation Aquaculture Venture

- Over the past five years, the community has been working on the development of a land-based, recirculating aquaculture project that will create meaningful, long-term employment for community members, while bringing economic rejuvenation to the community.
- The facility has targeted a production of 140 tonnes annually that will produce 2.2kg Rainbow Trout for the Canadian fillet market.



Conceptual layout of Mississauga First Nation Aquaculture Venture

- The project is currently in the final stages of securing funding to construct the facility. It is envisioned that the final round of funding will be secured very soon, and that construction will commence in the last quarter of 2023 or the first quarter of 2024.
- Mississauga First Nation first participated within the NICFI program during the 2019-2020 fiscal year and has continued to be involved with the program every year since.





For additional information contact:

Jon Cada joncada@mississaugi.com

Phone 705-365-1621 ext. 2223

Mistawasis Nehiyawak First Nation



Mistawasis Nehiyawak Pilot Scale Aquaponics Facility

- In the past Mistawasis First Nation has utilized its land base for agriculture, fishing, hunting, fur trapping, silviculture, logging, herbs and craft materials.
- Economic Development is not new to Mistawasis First Nation. It has always been based on the need to provide for the community, but also driven by a better quality of living.
- The Band-owned, decoupled aquaponics facility located on community land uses a RAS (recirculating aquaculture system) to continually recirculate the water used on both the aquaculture side and the hydroponics side.



Mistawasis Nehiyawak Pilot Scale Aquaponics Facility

- In keeping with the desire to increase economic activities and provide for their community with food of high nutritional value the pilot scale aquaponics project was a perfect fit for the community.
- A commercial scale facility may be on the horizon some day, but at the moment the demonstration-scale facility is the right size to learn the basics of fish farming and hydroponics without a huge investment and with reduced risk.



Mistawasis Nehiyawak Pilot Scale Aquaponics Facility

- Once fully operational, the community will be able to raise up to 400 kilograms of rainbow trout per year.
- On the hydroponics side, the community will begin this year by growing a variety of leafy greens including fresh lettuce, kale, cilantro, spinach, chard, arugula, parsley, bok choy and basil with a capacity of about 7,000 heads of leafy greens per year, or 135 heads per week.





For additional information contact:

Jeri Sanderson jsanderson@mistawasis.ca

Phone 306-466-4800

Nuu-chah-nulth Seafood





Nuu-chah-nulth
Seafood ¹⁰

NAFF IV

~~~~~ 2023

[www.ncnseafood.com](http://www.ncnseafood.com)  
1 (778) 421-2112  
[info@ncnseafood.com](mailto:info@ncnseafood.com)



NSLP is a value-based seafood enterprise formed by its member Nations to provide opportunity, wealth creation, and sustainable resource management for current and future community members.

## Vision

Strives to be a vertically integrated seafood enterprise that generates wealth and supports career development for partner communities.

## Nuu-chah-nulth Principles

Hish-uk ts'a-walk  
everything is one

Uu-a-thluk  
taking care for future generations

iisaak  
greater respect with caring

## Mission

NSLP is a vertically integrated seafood enterprise that generates prosperity for partner communities through investment and participation in the commercial fishery, aquaculture, seafood processing, and retail sectors.

PICFI

Investment

Success

Purchase of St. Jean's  
Cannery & in 2015



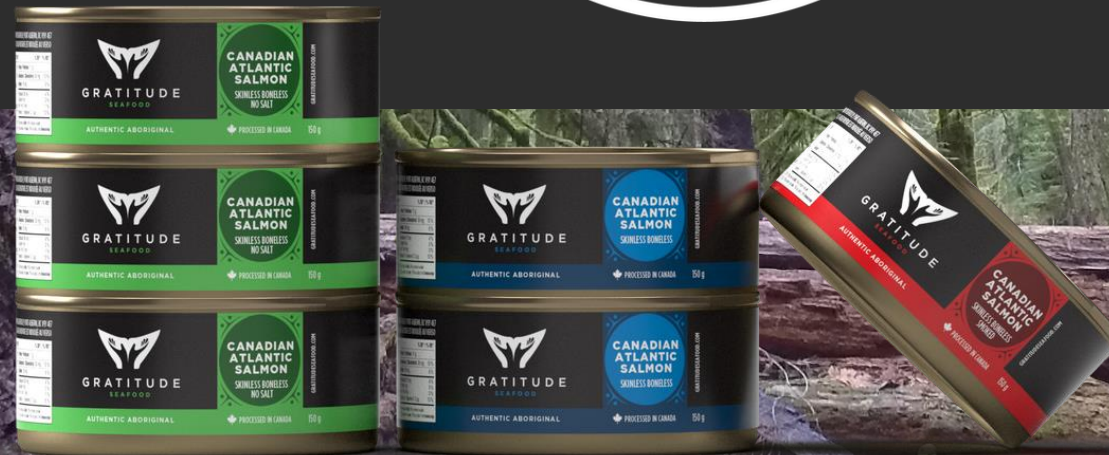


Language Revitalization Giveback Program – Laptops for Learners Program  
3% of all Gratitude Seafood sales flow directly into First Nation Initiatives across Canada supporting language revitalization initiatives and economic participation and capacity building.

- Value-added for your fisheries service needs like co-pack, and private label.
- Process FSC fish & economic opportunities at St. Jean's through the Nation, Corporation, CFE, and more.



We now offer shelf-stable, travel-ready retort pouches for retail and wholesale. Order through our Wholesale website!







# GRATITUDE

SEAFOOD

Gratitude Seafood products  
are carried in major food  
distributors across Canada  
such as:

Walmart  
Loblaws  
Sobeys





# RETORTS

WHAT SEAFOOD SHOULD BE

GRATITUDE  
SEAFOOD  
AUTHENTIC ABORIGINAL



WHOLESALE  
AVAILABLE



## CONTACT

Natasha Marshall, MBA



250-731-8225



MARSHALLN@STJEANS.COM



WWW.GRATITUDESEAFOOD.COM



SHELF READY



TRAVEL POUCHES



3% ANNUAL SALES  
RETURNED TO INDIGENOUS  
COMMUNITIES

# Kleco Kleco

Thank you

2023

NAFF IV



# Pictou Landing First Nation



# Pictou Landing First Nation

**Pictou Landing First Nation** is a Mi'kmaq First Nation band located in Nova Scotia. Their territory spans five reserves that have a combined area of 527.6 hectares (1,304 acres). As of September 2017, the Mi'kmaq population was 675 on their own reserve, 23 on other reserves and 157 living off-reserve.

# Commercial Fisheries Enterprise

- In 1999, pre-Marshall Decision, Pictou Landing FN owned 1 vessel and a license to fish lobster in area 26A, with 5 band members employed.
- In 2023, Pictou Landing FN owns and operates 21 vessels, and owns 25 lobster licenses in areas 26A, 26A2 and 26b. They also own 13 snow crab licenses in area 19, and 2 tuna licenses.
- They employ 100 band members directly in their Commercial Fisheries Enterprise (CFE).



# Marine Servicing Facility

- In 2020, Pictou Landing FN expanded its CFE and built a Marine Servicing Facility, complete with a mobile unit to serve its ever-increasing fleet.
- This facility with the mobile unit allows them to maintain their vessels, reduce the revenue leaking from the community, and employ 3 band members.
- In 2024, they plan to provide their services to other nearby reserves.



Contact Information:

Commercial Fisheries Manager,  
Wayne Denny

Wayne.d@plfn.ca

902-759-3991

Fisheries Coordinator,  
Marsha Mills

Marsha.m@plfn.ca

902-752-1703



# Shawanaga First Nation



# Shawanaga First Nation Aquaculture Project

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- Shawanaga First Nation (SFN) is located approximately 30 kilometres northwest of Parry Sound in south-central Ontario.
- SFN's involvement in walleye culture and restoration dates back to the late 1970s.
- With the construction of a hatchery in 1996, SFN was able to expand its efforts and now produces approximately 3 to 5 million walleye fry annually.
- In 2018, Shawanaga First Nation's leadership made an important decision to expand and upgrade their aging hatchery with new technology.

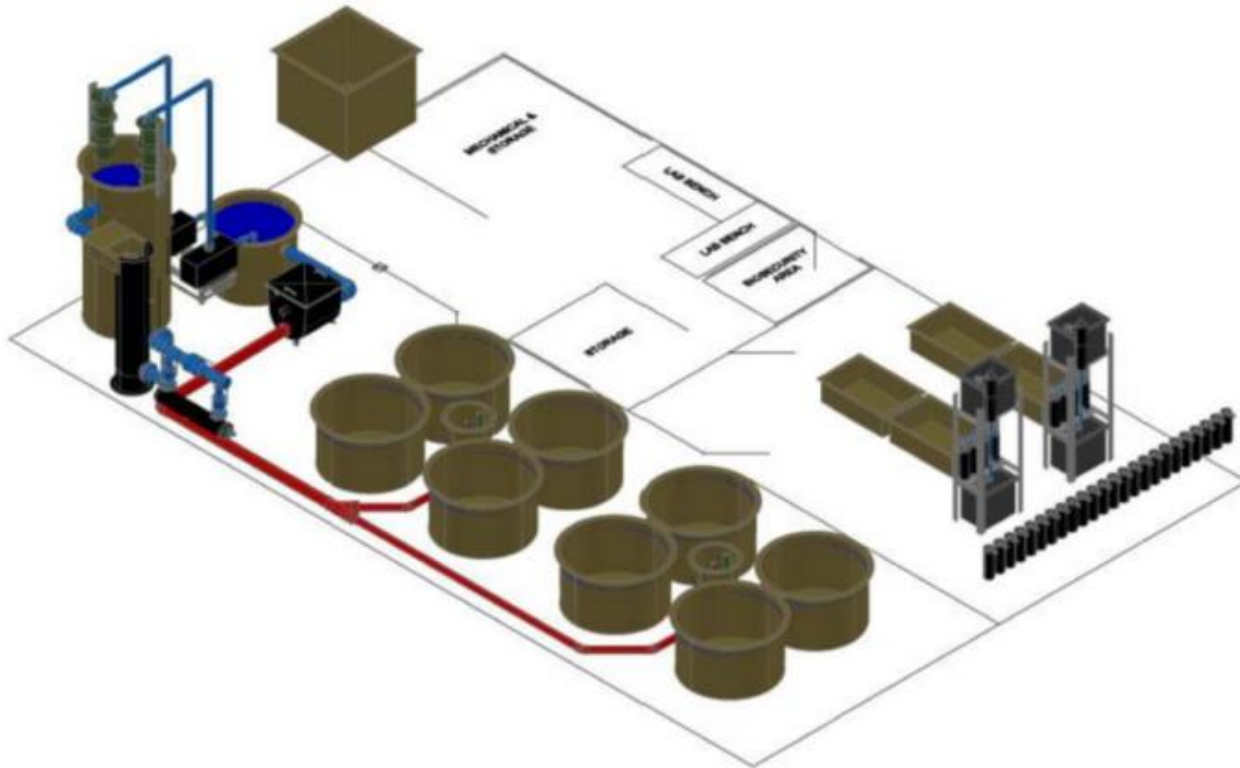


# Shawanaga First Nation Aquaculture Project

- The new hatchery has allowed Shawanaga First Nation to double its walleye fry output for stocking purposes to ~ 8million.
- The state-of-the-art RAS facility is also capable of producing up to 200,000 advanced fingerlings to be stocked from July to October at various sizes.
- The hatchery is a pillar within the community, seeing full community support year on year.



# Shawanaga First Nation Aquaculture Project





For additional information contact:

Aaron Pamajewong, Hatchery Operator

Email: [hatcheryoperator@shawanagafirstnation.ca](mailto:hatcheryoperator@shawanagafirstnation.ca)

Shawanaga First Nation

Phone: 705-366-2526

# **Tobique First Nation**



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Tobique First Nation

# *New Brunswick*

Preview of Innovative Projects



In partnership with Bait Masters Inc.



**Concept:** Develop and test a hybrid bait (approx. 30% traditional bait mixed with other material and a specialized oil to coat the bait). The bait is prepared in 1-2 lbs "sausages" and **can last up to 7 days.**

**Outcomes:** To increase bait quality, longevity, and monetary returns.





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## Results

“We had our first trial in the summer of 2020 and the second in the early fall. Results were positive (although we were fishing when the lobster's are just beginning to return to LFA 38).

Most impressive was the fact that the company's claim of the bait lasting longer in the traps was absolutely true - fishes for almost a week in the water.

The company is from PEI and continues to develop and sell product as of Dec 2021. With further testing and viability analysis, we see the potential to partner with Bait Masters to manufacture and distribute this product on behalf of our fleet and local market.





## Contact Info

Eric Christmas - Tobique First Nation Fisheries Coordinator

Email: [ericchristmas@gmail.com](mailto:ericchristmas@gmail.com)

Phone: 902-835-0975

# **Upper Fraser Indigenous Sustainable Harvesters Association**



# Upper Fraser Indigenous Sustainable Harvesters Association

Promoting conservation, protection and sustainable harvest of UFFCA fish populations, as well as the health of the ecosystems upon which they depend



*“PICFI provides us the capacity to restore the food, economic, and cultural practices from our fisheries”*

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Gord Sterritt, CFE Manager and CEO of the River Select Fisheries Co-operative



Our Co-op of  
CFEs value-adds  
and markets our  
locally branded  
salmon products

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Authentic Indigenous Seafood





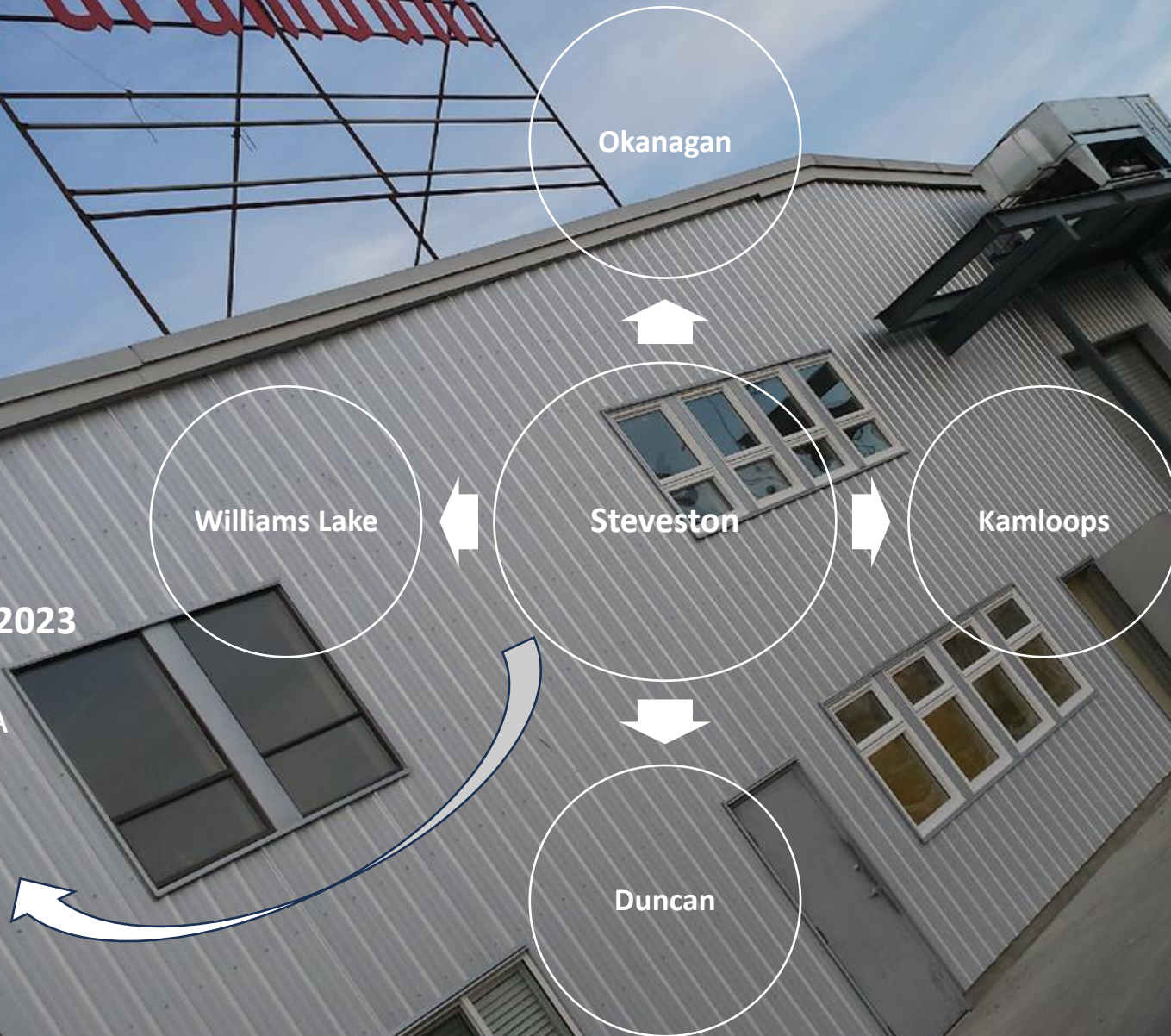
Our Kamloops market hub expands our market reach 5-fold across the interior and northern BC



# CFEs Overcoming Market Obstacles

## ACTIVE EXPORT 2023

- TORONTO
- SOUTH KOREA
- HONG KONG
- JAPAN
- SINGAPORE
- INDONESIA
- DENMARK



**Authentic Indigenous  
Seafood**

## Paramount Fisheries (Steveston Hub)

- Market-ready CFE products
- Freezer and dry storage
- Custom packing
- Shipping port
- HACCP & Export certified



# Ask us about sharing our CFE network!

Gord Sterritt, CEO

E-mail: [gord.sterritt@upperfraser.ca](mailto:gord.sterritt@upperfraser.ca)



**Authentic Indigenous  
Seafood**

# **Wolastoqiyik Wahsipekuk First Nation**



# Acquired a hybrid boat : CIKTEK

- ▶ Wolastoqiyik Wahsipekuk First Nation in Quebec recently acquired a hybrid boat. A true technological marvel, this boat represents for the community the beginning of a green shift in the field of commercial fisheries. The boat is called Ciktek, which means "the one who is silent".



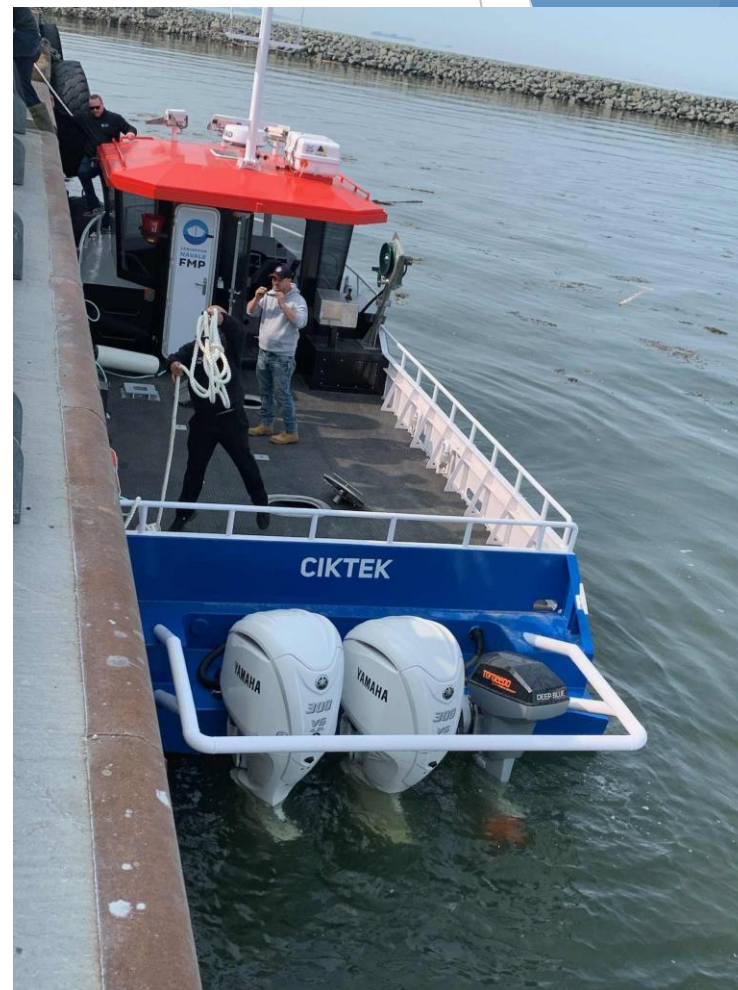
# Hearing health and ergonomics at work



Its electric motor produces fewer decibels than a dishwasher, which helps protect the hearing health of its crew and the marine mammals that live in the river.

# Energy efficiency

The community's care for the environment goes much further. They have recently installed solar-powered panels and windmills to provide the community with its own power source which allows them to produce and stock their own electricity. A twenty feet-long container that houses multiple batteries was recently acquired to store the energy for a variety of uses including charging the new vessel's battery.



# Electric range

- ▶ The vessel can run 5 to 6 hours in electric mode and reach speeds of 5 to 7 nautical miles (knots) per hour. The main advantages of aluminum are that it is light in weight compared to steel, has less drag and is recyclable. It therefore uses less fuel when in gas engine mode and is much easier and less expensive to transport.



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# **We'koqma'q First Nation**



The We'koqma'q First Nation Fish Farm is a fully integrated operation with its own one million smolt capacity hatchery, fish farm, state of the art fish processing facility and sales & marketing department.



# **WE'KOQMA'Q FIRST NATION STEEL HEAD TROUT FARM, CAPE BRETON, NS**



# WE'KOQMA'Q FIRST NATION TROUT HATCHERY, WOLFVILLE, NS

The operation produces 100 – 150gm trout smolt through their hatchery in Wolfville, NS. These smolt are transferred into the sea cage farm in two entries (spring and fall) for on-growing.



# WE'KOQMA'Q FIRST NATION STEEL HEAD PROCESSING PLANT, CAPE BRETON, NS

The fish are harvested at 4 lbs. in size where they are processed in the Farm's state of the art processing facility located in Aberdeen, NS.

Across all operations, the Farm employs over 40 people across various positions including hatchery technicians, diving, maintenance, farm & processing workers, etc.

Since its inception in 2014, the farm has now become a multi-million dollar enterprise and a significant employer within the community.



# WE'KOQMA'Q FIRST NATION PROUD



For any questions, contact Gioia Usher, CEO, [gioiausher@waycobah.ca](mailto:gioiausher@waycobah.ca)



# Shaping the Future of Indigenous Fisheries