

INTERTRIBAL BUFFALO COUNCIL

www.itbcbuffalo.com



**ITBC
ANNUAL
REPORT**

2014-2015

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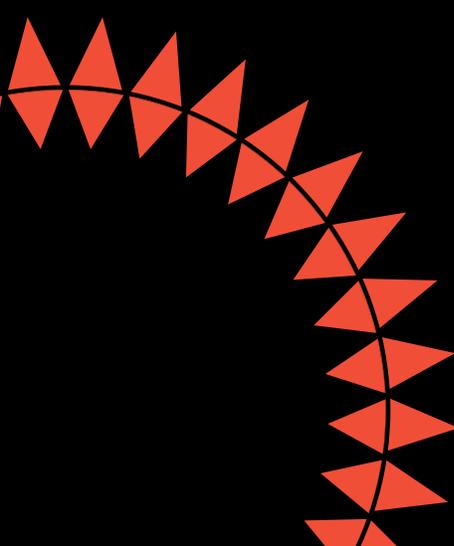
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**PROUDLY SERVING THE
BUFFALO NATION**

THE 58 TRIBES IN 19 STATES

- Blackfeet Nation
- Cherokee Nation
- Cheyenne and Arapaho
- Cheyenne River Sioux Tribe
- Chippewa Cree Tribe
- Cochiti Pueblo
- Confederated Salish & Kootenai
- Confederated Tribes of Umatilla
- Crow Creek Sioux Tribe
- Crow Tribe
- Flandreau Santee Sioux
- Fort Belknap Indian Community
- Fort Peck
- Ho-Chunk Nation
- Iowa Tribe of Oklahoma
- Jicarilla Apache Nation
- Kalispell Tribe
- Lower Brule Sioux Tribe
- Leech Lake Band of Ojibwe
- Mesa Grande
- Modoc Tribe of Oklahoma
- Nambe O-ween-ga Pueblo
- Nez Perce Tribe
- Northern Arapaho
- Northern Cheyenne Tribe
- Oglala Sioux Tribe
- Omaha Tribe of Nebraska
- Oneida Nation of Wisconsin
- Picuris Pueblo
- Pit River Tribe
- Pojoaque Pueblo
- Ponca Tribe of Nebraska
- Prairie Band Potawatomi
- Prairie Island Dakota Community
- Quapaw Tribe of Oklahoma
- Rosebud Sioux Tribe
- Round Valley Indian Tribe
- Sac and Fox Tribe of Iowa
- Salt River Pima
- San Juan Pueblo
- Sandia Pueblo
- Santee Sioux Tribe of Nebraska
- Seneca-Cayuga Tribe of Oklahoma
- Shoshone-Bannock
- Sisseton Wahpeton Oyate
- Southern Ute
- Spirit Lake Sioux Tribe
- Standing Rock Sioux Tribe
- Stevens Village
- Stillaguamish Tribe
- Taos Pueblo
- Tesuque Pueblo
- Three Affiliated Tribes
- Turtle Mountain Band of Chippewa
- Ute Indian Tribe
- Winnebago Tribe of Nebraska
- Yakama Nation
- Yankton Sioux Tribe



PRESIDENT'S MESSAGE



President

ERVIN CARLSON

Blackfeet Nation
PO Box 122

Browning, MT 59417

Email: ecarlsonsr@yahoo.com

Website: www.blackfeetnation.com

Business phone: 406-338-7521

Cell phone: 406-450-2443

Fax: 406-338-7530

The 2015 Board of Directors has been involved with many on-going and new efforts all consistent with our mission to restore buffalo to Indian Country; promote protection, conservation and sound management of buffalo; and to develop opportunities for Tribes to reintroduce buffalo to Tribal populations through meat distribution or marketing. Following is a brief overview of this year's major efforts:

RESTORATION, PROTECTION, CONSERVATION AND MANAGEMENT

The Board started the year with an open dialogue with ITBC's federal partners, the National Park Service and the United States Fish and Wildlife Service to discuss collaborative efforts for bison conservation.

The Board facilitated efforts to receive surplus buffalo from National Parks for translocation to Indian Country.

THE INTERTRIBAL BUFFALO COUNCIL BOARD OF DIRECTORS

YEAR-END SUMMARY OF ACTIVITIES AND EVENTS

The Board supported Tribal treaty hunting rights, outside the Yellowstone Park in the State of Montana, and is working to inform other Tribes of the process to achieve a recognized treaty hunting right. Further, the Board approved participating in the harvest of captured buffalo at Yellowstone Park, processing and distribution to member Tribes to promote reintroduction of buffalo meat into Tribal population diets.

The Board approved efforts to challenge the Montana Department of Livestock's prohibition of the import of live adult bison into Montana and provided written and oral testimony on a proposed Montana Administrative rule change. The rule change was successful and now a process exists to import healthy adult buffalo into Montana.

The Board approved Memorandums of Agreement with the North Dakota Buffalo Association and the Dakota Territory Buffalo Associations to insure collaboration on critical buffalo issues. These MOA's follow the Board approval of an MOA with the National Bison Association to join efforts in support of the Bison Legacy Act.

The Board approved participation in the execution of the Buffalo Treaty at the first anniversary of the treaty at Fort Peck, Montana. ITBC is an integral part of the growth of the buffalo treaty

as more Tribes have expressed an interest in signing.

The Board agreed to receive 120 buffalo skulls, unearthed by the 2011 flood of the Missouri, from the South Dakota School of Mines and the Board agreed to convey the skulls to the Standing Rock Sioux Institute of Natural History for protection and safe-keeping.

The Board commissioned Sam Hurst to create a new documentary film on ITBC's history and the current activities and accomplishments of the organization and its member Tribes.

The Board finalized the process to implement a scholarship program for natural resources or related fields to enhance buffalo conservation efforts in memory of Jamie Cuch.

ORGANIZATIONAL FUNDING

The Board authorized continued efforts to lobby Congress for critical funding for ITBC and the President presented testimony to the House Appropriations Committee.

The Board approved revisions to the draft Buffalo Management Act to maintain jurisdiction of the legislation in the Senate Indian Affairs Committee and met with the Congressional delegations from numerous States and Kevin Washburn, Assistant Secretary of the Interior, to promote movement

Continued on next page

of the legislation. Senator Jon Tester has agreed to sponsor the Legislation to establish buffalo restoration and management as a permanent program within the Department of Interior, Bureau of Indian Affairs.

The Board reviewed and approved minor revisions of the Herd Development Grant process and approved the award of grants to member Tribes.

MARKETING AND RESEARCH

The Board explored submission of an ANA proposal for a \$500,000 grant to create socially developed economic development focused on markets for buffalo products and to improve job skills surrounding the buffalo industry.

The Board met with TANKA bar representatives to explore a partnership that would provide a product supply at costs that would benefit ITBC members.

The Board has agreed to participate in newly developing Food Sovereignty efforts focused on promotion of Native raised food incorporated into Tribal population food sources.

2016 AND BEYOND

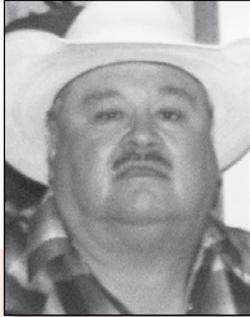
In 2016, ITBC will continue planning for the 25th year anniversary of the organization and will continue to seek additional funding to grow the organization both in membership and opportunity.

<< Ervin Carlson



BOARD OF DIRECTORS

COUNCIL DIRECTORS



Vice President
MIKE FAITH

Standing Rock Sioux Tribe
PO Box 215
Fort Yates, ND 58538
Email: mpfjr@westriv.com
c 701-471-2026



Treasurer

LANCE TISSIDIMIT

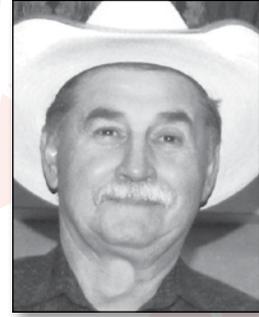
Shoshone-Bannock Tribes
PO Box 306
Fort Hall, ID 83203
Email: ltissidimit@sho-ban.com
Website:
www.shoshonebannocktribes.com
p 208.251.3833



REGION III

LEROY ADAMS, JR.

Yakama Nation Wildlife
Resource Management
PO Box 151
Toppenish, WA 98948
Email:
kawichin@yakama.com
www.ynwildlife.org
p (509)865-5121 Ext. 6301
c (509)930-2188



Sergeant at Arms

RAYMOND JETTY

Spirit Lake Sioux Tribe
3798 77th Ave. NE
St. Michaels, ND 58370
Website:
www.spiritlakenation.com
p 701.766.4221
c 701.351.2165
f 701.766.4569

REGIONAL DIRECTORS



REGION I

WAYNE FREDERICK

Rosebud Sioux Tribe
Tribal Council
PO Box 27853 292 Ave.
Winner, SD 57580
p 605.828.1266
Email:
wfrederick@hotmail.com



REGION II

CHESTER WHITEMAN

Cheyenne and Arapaho Tribes
PO Box 96,
Concho, OK 73022-0096
Email:
cwhiteman@c-a-tribes.org
www.c-a-tribes.org
p 1-800-247-4612 ext 27461
or 405-422-7454
c 405-618-6866, f 405-422-8285



REGION III

MARK AZURE

Fort Belknap Tribe
Montana
Email:
mazure@ftbelknap.org
406.353.8303
c 406.390.3507



REGION IV

DELBERT CHISHOLM

Taos Pueblo
PO Box 2596, Taos, NM 87571
Email:
dchisholm@taospueblo.com
www.taospueblo.com
p 575.758.3883, c 575.741.9020
f 575.758.2706



EXECUTIVE DIRECTORS' REPORTS

EXECUTIVE DIRECTOR'S MESSAGE



JIM STONE
Executive Director

Once again, it's that time of year where as an organization we report back out to the tribes what we have accomplished in the last year, and once again, it has been a very busy year. The ITBC Annual Report is an ever evolving document, so if there is more information you would like to see let us know and we will do our best to include it in the future. This issue will have a section detailing the activities of the ITBC Board of Directors in the past year.

We have had the pleasure this past year of watching the development of the Inni Initiative of the Blackfeet Confederacy and the Northern Tribes Buffalo Treaty Summit, which convened up at the Ft. Peck Reservation this year. That event had many tipis set up with hundreds of school kids participating in learning about their buffalo culture. It was a great time for all who participated although the wind blew a little strong and a chill was in the air. This is planned to be an annual event and as information develops we will get this to the tribes.

We have begun to start the planning work for the ITBC 25th Anniversary Event and hope it goes as well as the 20th and any and all input on this is welcome. We have also started to implement our new strategic plan to set the focus on where ITBC will be going in the next 25 years and what the needs of the Tribes are that we will be serving while staying true to our mission of returning buffalo to tribal lands.

>> Jim Stone



ITBC GRANT PROGRAM

In the past year, ITBC implemented the following grants we secured to provide technical assistance and training to the Membership, as well as, to maintain our involvement in all issues concerning buffalo on a national level. These programs were implemented by the ITBC staff.

BUREAU OF INDIAN AFFAIRS

ITBC operated various BIA funded programs during the past year:

1. BIA Operating Grant Objectives
 - A. Provide direct services to the Tribes to assist with restoration, conservation and enhancement of Tribal bison herds; and
 - B. To promote and foster working relations with all levels of government, governmental agencies and wildlife oriented organizations to protect and preserve the future of bison and their habitat, through education and awareness programs; and
 - C. To support Tribal economic efforts that utilize the bison as an economic resource; and
 - D. To implement a health care initiative that will educate Native American families on the benefits of Indian produced buffalo meat in their daily diet; and
 - E. Conduct Herd Development Grant Program.
2. BIA Yellowstone Grant Objectives
 - A. Buffalo management in Yellowstone National Park; and
 - B. Organizational engagement with the NPS concerning Yellowstone buffalo management.
3. BIA Climate Change Grant Objectives
 - A. To develop a cooperative vulnerability assessment of the Tribal Buffalo Programs of the Member Tribes of ITBC.

USDA SMALL SOCIALLY DISADVANTAGED PRODUCER GRANT

ITBC received a grant to provide the Membership with training on the development of low-stress handling practices specific to buffalo which tribes could incorporate into their buffalo management plans and programs. Grant Objectives were:

- A. Development of the training curriculum and materials
- B. Provide trainings
- C. Provide post training technical assistance as requested
- D. The development of a low stress management guide
- E. Post training evaluation

USDA CONSERVATION INNOVATION GRANT

ITBC received a grant to assist tribes in the development of tribal programs to deal with climate change with a focus on drought management. This is the second year of a three year grant. The goals of the grant are:

- A. Build capacity for tribes to address how climate change and drought impact the land and buffalo.
- B. Evaluate and assess drought impacts and recovery.
- C. Explore past response actions to drought and initiate future drought response planning.
- D. Develop best management practices for each ITBC region and develop process for transfer to other ITBC regions.
- E. Implement regional trainings and assessment processes.



USDA FARM TO SCHOOL GRANT

ITBC received a grant to assist the tribes in South Dakota to develop Farm to School programs. The project when completed will:

- A. Make local food products available on the menu of the eligible school.
- B. Serve a high proportion of children who are eligible for free or reduced price lunches.
- C. Demonstrate collaboration between eligible schools, nongovernmental and community-based organizations, agricultural producer groups, and other community partners.
- D. Include adequate and participatory evaluation plans.
- E. Demonstrate the potential for long-term program sustainability.

ITBC PROJECTS

NATIONAL BISON DESIGNATION

ITBC continues our work to get the buffalo designated as the National Mammal through our work with our partners on the “Vote Bison” effort, the Wildlife Conservation Society, and the National Bison Association. Once again we were able to get the US Senate to pass a resolution to appoint the first Saturday in November as National Bison Day. ITBC worked to coordinate events in Washington, DC and at the Gene Autry Museum in Los Angeles, CA to promote the day. ITBC continues to rely on the Tribes to petition their congressional representatives to move the effort forward.

ITBC VIDEO UPDATE

ITBC started producing a new ITBC video to complement our existing video “The Return of the Native” and have completed the following aspects of the video production. To date, we have recorded the following:

The Treaty signing at Blackfeet/Browning

Interview with Ervin Carlson and traditional Chief Earl Old Person

The Treaty signing at Ft. Peck

Interviews with Mark Azure and Robert Magnan

The 2014 round up at Standing Rock

Interview with Mike Faith

Site Visit to Lower Brule Reservation

Interview with Ben Janis

Site Visit to Taos Pueblo

Interview with Delbert Chisholm

Interview with Taos War Chief Robert Espinosa, and Assistant War Chief Leonard Archuleta

Recording of Las Vegas Membership meeting

The project will utilize background footage from:

Oklahoma buffalo arrival (news sources)

Ft. Peck buffalo arrival from Yellowstone (news sources)

Video clips from original Return of the Native

The script will be completed in early November and delivered by November 20 for preliminary review by ITBC staff and BOD. Editing will begin December 1 and a rough edit will be delivered by Jan. 1, 2016. Based on final comments the final video will be available for distribution March 1, 2016.

ITBC STRATEGIC PLAN

The ITBC Strategic Plan was presented to the ITBC Membership at the 2014 Membership Meeting and has been used by ITBC to dictate the activities we have undertaken in FY 2015, the first year of the Plan. The following are the Strategic Plan Directions and Year One Activities.

- A. Create Organizational Sustainability
 - 1. Update ITBC Organizational Chart
 - 2. Create a single ITBC Policies document
 - 3. Create an ITBC Communications Plan
 - 4. Report to BOD on staffing needs
 - 5. Meet with Tribes owning land in Bear Butte Area
 - 6. Create 25th Anniversary Committee
 - 7. Identify alternative sources of funding
 - 8. Get approval for ITBC Stand Alone Legislation
 - 9. Create ITBC Annual Report
 - 10. Track all buffalo legislation
 - 11. Increase Congressional support
 - 12. Hire and utilize ITBC lobbyist
 - 13. Create list of educational tools that need to be updated
 - 14. Improve in-house technology

- B. Implement Restoration and Awareness Strategies
 - 1. Disseminate ITBC educational materials
 - 2. Continue buffalo management training
 - 3. Provide presence and outreach at national conferences
 - 4. Continue sponsorships in Indian Country
 - 5. Implement scholarship program
 - 6. Educate partners about ITBC federal charter
 - 7. Partner with National Bison (Mobile) Museum
 - 8. Create and maintain key partnerships
 - 9. Continue buffalo restoration activities

- C. Develop an ITBC Health Care Initiative
 - 1. Strengthen School Lunch Program
 - 2. Review inspection process for buffalo

3. Create partnerships with health organizations
4. Develop ITBC in-house health and diet expertise

D. Improve ITBC Marketing Activities

1. Develop marketing strategies to aid Tribes
2. Create strategy for how to best differentiate buffalo sales
3. Update ITBC marketing and business plans

YELLOWSTONE NATIONAL PARK

ITBC continues to work on the issues of buffalo management in Yellowstone National Park and the State of Montana. We are a member of the IBMP and sit on various technical committees there and on committees and groups set up to work on the MT State Bison Management Plan process. We have had to fight with the State of Montana's Department of Livestock on getting buffalo into the state from the federal parks and were successful in getting the ability to import buffalo into the state with the State Vet having to make the decision on a case by case basis. This is progress on this issue. ITBC works with Tribes and NGOs to counter the many anti-buffalo bills introduced in the Montana State Legislature and in the past session we spent a lot of time and effort to combat the anti-bison bills that were proposed and, once again, we were successful in seeing all the bills go down in defeat.

Interagency Bison Management Plan

The Interagency Bison Management Plan is a cooperative, multi-agency effort that guides the management of bison and brucellosis in and around Yellowstone National Park. The plan was developed by the National Park Service, USDA-Forest Service, USDA-Animal & Plant Health Inspection Service, Montana Department of Livestock and Montana Fish Wildlife & Parks. After more than 10 years of negotiations, the plan was adopted in 2000.

Specifically, the IBMP seeks to:

- Maintain a wild, free-ranging bison population;
- Reduce the risk of brucellosis transmission from bison to cattle;
- Manage bison that leave Yellowstone National Park and enter the State of Montana;
- Maintain Montana's brucellosis-free status for domestic livestock.

A complex document that utilizes the principals of adaptive management, the IBMP complies with the diverse mandates of the five partnering agencies (and in addition, since November 2009 three Tribal entities: the Confederated Salish & Kootenai Tribes, the Inter Tribal Buffalo Council, and the Nez Perce Tribe) and is based on the best available scientific information.

ITBC was active in all aspects of the IBMP in the past year and will continue to fight for the expansion of habitat for the buffalo and tribal treaty hunting rights. ITBC has explored the potential for other tribes to exercise hunting rights in the YNP and will continue to in the next year.

The YNP EIS process is still in progress and ITBC submits comments as needed and works with NP and the State of MT as a cooperating agency.

HARVEST PROGRAM

One of the main issues of contention with the IBMP is that it requires the Partners to strive to maintain a population of YNP buffalo of around 3,000 animals. This number is hard to achieve, because the buffalo do not leave the Park for years. YNP sets a goal of animals they want to remove from the populations annually with the expectation that the hunts will take the majority of the animals. They then would ship animals to processing in order to achieve their annual goals. ITBC

reviewed the existing method of harvest being implemented by the State of MT and APHIS and determined that there was a number of things that could be improved and that the primary usage of these animals should be by Tribes. ITBC agreed to take control of the harvest activities and entered into an agreement with YNP. The Confederated Salish and Kootenai, Nez Perce, Eastern Shoshone and Northern Arapahoe and the Northwestern Band of Shoshone Nation also entered into a similar agreement. The plan was to take control of the process, and as we learned the ins and outs of the system make recommendations to YNP in future years to change the way the harvest was conducted. We processed almost 120 animals, which resulted in approximately 25,000 lbs. of meat, which is a low average due to the majority of animals being cows and younger animals. The cost per pound was approximately \$2.00/lb.

ITBC would like no young animals be sent to harvest and that efforts be made to allow for hunting opportunities to develop sooner so late term females are not being harvested. For this reason YNP has recommended a removal of 900 animals. We are supporting the hunt removing the majority of these animals and that YNP remove recommended numbers for young animals. Ideally, younger animals would be able to go into a quarantine program in the future.

QUARANTINE PROGRAM

Bison from the program have been placed with the Ft. Peck and Ft. Belknap Tribes and, in addition, Ft. Peck has received the buffalo that were being held by Ted Turner from the first cohort of animals.

ITBC's position is that the actual process the animals undergo is more akin to surveillance than quarantine, so we will use that term in future work we do. Because of the success of the program and the potential to get more live buffalo from YNP to the Tribes, ITBC has been working with federal, state, NGO and Tribes to develop surveillance facilities on Tribal Lands. Ft. Peck has constructed a facility that could be used once YNP finishes their EIS process on the program.

APHIS has determined that different ag/sex classes of animals have different time requirements for being in surveillance and once that initial time has been completed, there is no further restrictions placed on the animals. We have looked at a facility that handled the age/sex classes separately, as well as running mixed age/sex classes through to continue social structure. At this time YNP is conducting an EIS process to determine the suitability of the use of surveillance with YNP brucellosis negative animals.

TECHNICAL SERVICES REPORT

The Technical Services Department has seen both of the staff members move on to greener pastures and ITBC is currently working to fill those positions as they are crucial to the tribes and the delivery of services. The primary roles of the staff are to conduct site visits, implement the surplus buffalo and herd development grant programs, to provide training and technical assistance to the membership.

The Surplus Buffalo Program this year transferred buffalo from: Badlands National Park in South Dakota; Ft. Niobrara, NE; Neal Smith NWR, Iowa; Wichita Mountains, OK and the National Bison Range in Montana. Tribes were required to apply for surplus animals including tribal resolution, management plan and meeting deadline requirements. The buffalo went to tribes in North Dakota, South Dakota, Oklahoma and Montana.

The Herd Development Program is still on-going due to staffing issues and we have received the proposals and will be reviewing and allocating the funds.

The staff of the program also conducted trainings for the Conservation Innovation Grant and the Small Socially Disadvantaged Producer Grant.

PROJECT DIRECTOR/MARKETING COORDINATORS REPORT



Dianne Amiotte-Seidel
Project Director/
Marketing Coordinator

ANA/FARM TO SCHOOL TRAINING

Dianne Amiotte-Seidel, ANA/Farm to School Project Director, hosted a training on August 21, 2015 at the Grand Gateway Hotel and Conference Center in Rapid City, SD. The training was a joint meeting for the Administration for Native Americans grant and the Farm to School grant. Tribal representatives and school food service personnel were invited to attend. This informative session included five guest speakers.

Jerome Grant, Restaurant Associates/Executive Chef, talked about incorporating buffalo meat into the restaurant industry. He discussed costs, preparation, nutritional value, and promotion of buffalo meat.

Shawn Burke, SDSU Extension Program Director for Native American Programs, informed everyone about the Healthy Food, Families and Communities Initiative. The initiative is an integrated effort in agricultural production, food utilization and wellness to improve food access, food sovereignty, nutrition and fitness with tribal communities and schools.

Bob Gorman, USDA Mountain Plains Region Farm to School Regional Lead, provided an entertaining explanation of the Farm to School program. Bob explained how schools could benefit with participation in the program and the benefits to the community also.

Jessica Creed Capsel, USDA Food and Nutrition Service Mountain Plains Region Nutritionist, spoke on buffalo meat nutritional value. She reviewed the new guidance (USDA Memo TA 01-2015) on using traditional foods in school lunch programs, Child Nutrition (CN) Label and Nutrition Facts Labels.

Rory Fischer, South Dakota Animal Industry Board, gave a general overview of SD State Meat Inspection and bison slaughter in South Dakota. He explained nutritional labeling requirements. Rory also spoke about onsite inspected field slaughter of bison.

The one day training session ended with Jim Stone, InterTribal Buffalo Council Executive Director, addressing the participants with the importance of bringing back the buffalo culture with its nutritional values, as well as spiritual significance. He encouraged everyone to take advantage of the grant programs to enhance their buffalo programs and incorporate buffalo meat and local produce into their schools and communities.

The training was well attended with attendees from Lower Brule Sioux Tribe, Yankton Sioux Tribe, Rosebud Sioux Tribe, Oglala Sioux Tribe, Sisseton Wahpeton Oyate, Standing Rock Sioux Tribe, Spirit Lake Sioux Tribe, Cheyenne & Arapaho Tribes of OK, Taos Pueblo, Shoshone-Bannock Tribes, Crazy Horse School, Loneman Day School, American Horse School, Oglala Lakota County Schools, Tiospa Zina Tribal School, Sitting Bull School, Red Cloud Indian School, Todd County School District, Lower Brule School, Marty Indian School, Enemy Swim Day School, Flandreau Indian School, and St. Francis Indian School.

The following evaluation summary shows the participants' comments. The training was a success in conveying the needed information for the Tribes and schools to incorporate buffalo meat programs.



THE FARM TO SCHOOL

The InterTribal Buffalo Council (ITBC) received a one year USDA Support Service Grant. The project plan of this grant involved all the schools that are eligible on the nine Tribal Reservations in South Dakota, these Tribes are: Oglala Sioux Tribe, Standing Rock Sioux Tribe, Flandreau Santee Sioux Tribe, Lower Brule Sioux Tribe, and Crow Creek Sioux Tribe to incorporate buffalo meat and fresh produce into their school lunch program. I have done an onsite visit with 33 schools in the state of South Dakota. By the end of the grant, this project will conduct on-site visits, face to face assessments of each of the schools and corresponding Tribes (8) to determine their ability to provide locally raised Tribal buffalo meat into their school lunch programs. This will include the Tribes and schools infrastructure (cold storage, corrals, ect.), supply buffalo, staff training levels, and local support. I will also assess the ability of all schools to procure other locally produced food products and implementations of school gardens.

Update: The Farm to School grant reporting period, I had contacted twenty-three schools located on seven reservations in South Dakota. Of these schools only one school opted not to participate in the Farm to School program. The schools that I had visited were Flandreau Indian School, Tiospa Zina Tribal School, Loneman Day School, Marty Indian School, Crazy Horse School, Sitting Bull School, Rock Creek Grant School, St. Francis Indian School, Todd County High School, Todd County Middle School, Todd County Elementary, Rosebud Elementary, He Dog School, Klein Elementary, Lakeview Elementary, Littleburg Elementary, O'kreek Elementary, Todd County Resource Center, Wanbli Wiconi Tipi, Spring Creek Elementary, Lower Brule School, Little Wound School and Enemy Swim Day School. InterTribal Buffalo Council donated buffalo meat to the schools for the students to do a taste test, some of the students had eaten buffalo meat and some have not. According to some of the cooks the younger students that have not eaten buffalo meat before liked the taste, and the older students did not. Three-fourth of the schools are interested in planting a garden and only one-fourth of the schools that I have visited a have a garden. Thanks to the Farm to School Grant there are now 5551 students in South Dakota that will be eating buffalo meat in their next year's school lunch menu.

FARM TO SCHOOL PROGRAM VISITS

On March 26, 2015, Dianne Amiotte-Seidel, InterTribal Buffalo Council Program Director, and Wanita Vanderwalker, Administrative Assistant, visited two schools on the Standing Rock Sioux Reservation. The purpose of our visits was to introduce the Farm to School Program in which the InterTribal Buffalo Council's goal is to incorporate buffalo meat on the school lunch menu. Our first stop was the Sitting Bull School. This school is located in Little Eagle, South Dakota on the Standing Rock Sioux Reservation.

There was a positive energy when we met with Anne Larson, Food Service Director; Lana Utter, Administrative Assistant; Beverly Bowker, kindergarten teacher; Mike Faith, Standing Rock Buffalo Manager; and Wesley Vossler, Standing Rock Buffalo Ranch.

Dianne presented the goal of the Farm to School Program, which is to put healthy buffalo meat into the reservation school lunch programs and introduce students to fresh produce. Mike Faith explained how the Standing Rock Sioux Tribe would assist with providing the buffalo for the school. Anne and Lana were very excited about the project. Plans were set forth to have a taste test at the school and Anne Larson will present a



policy to the school board in order for the Tribe to donate the buffalo meat to the school.

Our second stop of the day led us to Rock Creek Grant School. This school is located in Bullhead, South Dakota also on the Standing Rock Sioux Reservation.

We met with Rock Creek Grant School personnel, Clyde Neesz, Principal, and Jimmie High Cat, Cook. Mike Faith and Wesley Vossler also joined us. Dianne explained the program goal of the Farm to School Program. Principal Neesz informed us of the community raised garden project, which could tie into this program. Mike Faith explained how the tribe could assist with donating the buffalo to be used for the lunch program. Jimmie High Cat, cook, informed us of cooking projects he does with the students. He was very enthusiastic about introducing buffalo meat into their lunch program. Even though these children have been introduced to buffalo meat outside of school, High Cat believes it will be welcomed by the students for their school lunch. Rock Creek Grant School plans to do a taste test, also, and work on policy in order for the Tribe to donate the buffalo to them.

The schools' enthusiasm and excitement about introducing a healthy staple, buffalo meat, into their lunch programs made me feel like we had done a very good thing trying to better the health of our children.

TODD COUNTY SCHOOL DISTRICT

In April 2015, Dianne Amiotte-Seidel, InterTribal Buffalo Council Project Director/Marketing Coordinator, made a presentation to the Todd County School District about incorporating buffalo meat into the school lunch program. The Todd County School District consists of twelve schools: Todd County High School, Todd County Middle School, Todd County Elementary, Rosebud Elementary, He Dog School, Klein Elementary, Lakeview Elementary, Littleburg Elementary, O'Kreek Elementary, Todd County Resource Center, Spring Creek Elementary, and Wanbli Wiconi Tipi. Food Service Coordinator, Robyn Pyner, showed great enthusiasm about the project and included all twelve schools in the taste test. InterTribal Buffalo Council provided buffalo meat for the schools' taste tests.



Robyn Pyner reported all twelve schools participated in the taste tests. Most of the schools served a spaghetti lunch using the ground buffalo. The students were not told they were eating buffalo meat until afterwards. The majority of the students liked the buffalo meat and could not tell the difference from beef. She also stated the staff really liked the meal, and the idea of having buffalo meat as a regular part of the school lunch program. The taste tests were

a success in the Todd County School District. The continuance of serving buffalo at the schools will depend on availability and cost. Robyn hopes to work with Rosebud Sioux Tribe Buffalo Program to provide this healthy staple to the schools of Todd County.



OUTREACH 2015

2015 STATE TRIBAL RELATIONS DAY HELD AT THE RED ROSSA HOTEL - PIERRE, SD

Dianne Amiotte-Seidel, Project Director/Marketing Coordinator, attended the 2015 State Tribal Relations Event held February 25th & 26th, highlighting “Cooperation in Agriculture.” On the February 25, 2015, the South Dakota Department of Tribal Relations and South Dakota Department of Agriculture hosted Tribal leaders at a Listening Session with speakers from Federal, State, and Tribal organizations. That evening a legislative reception was held to bring together Tribal leaders and legislators. Governor Dugaard attended to honor the new Secretary of Tribal Relations, Steve Emery (Member of Rosebud Sioux Tribe). Dianne spoke with Governor Dugaard regarding the obstacles the InterTribal Buffalo Council (ITBC) is having incorporating buffalo meat into the Tribes school lunch menu, because of Tribes having to use a USDA slaughtering plant. Most of the Tribal schools receive Federal funding, which is required to utilize a USDA Slaughter Plant in order to receive Federal funding for their school lunches. There are only two USDA Slaughter Plants in the state of South Dakota. This means that most of the Tribes have to haul their buffalo hundreds of miles, to incorporate buffalo meat into their Tribal school lunch menu. Governor Dugaard would like to see a waiver for the Tribal schools having to utilize USDA slaughter plants.

ITBC had a booth and passed out information regarding the corporation and donated buffalo meat for a traditional meal of buffalo stew, wojapi, and fry bread that was prepared by the Lower Brule High School Prostart Culinary students and served to all the attendees. The students from Tiospa Zina and Enemy Swim Tribal Schools from the Sisseton Wahpeton Oyate provided song and dance with Danny Seaboy commentating to the attendees the importance of the drum and the meaning of the dances.

ANA GRANTEE WORKSHOP HELD AT BUFFALO THUNDER - PUEBLO POJOAQUE

Arnell Abold, Fiscal Director, and Dianne Amiotte-Seidel, ANA Project Director/Marketing Coordinator, attended the 2015 Administration for Native American (ANA) Grantee workshops held at Buffalo Thunder Resort at the Pueblo Pojoaque Tribe February 3-5, 2015. The workshop topics were presentations from different grantees that had the opportunity to discuss their grants and if grantees had concerns regarding their grants. The main goal of the workshop is for all the grantees to share their information on their projects (all the grantees were videotaped).

There were numerous grantees from all over the United States, including Alaska and Hawaii, that had attended and shared their projects. The InterTribal Buffalo Council (ITBC) had a booth set up, which had attracted hundreds of grantees, and a lot of good comments regarding ITBC “Incorporating Buffalo Meat into the Tribal Schools.”

LIVING EARTH FESTIVAL – WASHINGTON, D.C.

The Smithsonian Museum of the American Indian in Washington, DC held their 6th Annual Living Earth Festival from July 17 – 19, 2015. This signature program is an ecologically friendly, family festival with something for every age group. The features this year included a ladybug release in the garden outside the museum, Native dance performances, Native foods, artist demonstrations, a wine tasting, gardening workshops, an Indian Summer Showcase Concert by Quetzal Guerrero, a Native chef cooking competition, hands-on bracelet-making, and a symposium titled On the Table: Creating a Healthy Food Future.





InterTribal Buffalo Council received a special guest invitation to attend. ITBC was represented at the Living Earth Festival by Dianne Amiotte-Seidel, Program Director/Marketing Coordinator, and Wanita Vanderwalker, ANA Administrative Assistant. The ITBC information booth displayed the buffalo box and provided literature concerning their efforts to restore buffalo to Indian Country and the health benefits of buffalo meat. The booth also offered for sale buffalo jerky, cookbooks, DVDs, and ITBC logo t-shirts. Many inquisitive visitors enjoyed the buffalo box and were amazed at how all of the buffalo were utilized by our ancestors. The health benefits of eating buffalo meat was explained, and the buffalo jerky made quite an impression, also. Other information booths at the festival included the Traditional American Indian Farmer's Association, Native Seed/SEARCH, Twisted Cedar Wines, and Navajo Community Health Outreach.

In the Akaloa fire pit outside, traditional Mayan food was created by Native food chefs, Julio and Heliadora Saqui. The imagiNATIONS Activity Center hosted ti leaf lei bracelet-making for ages 5 and up. Each day in the Potomac Atrium, visitors were entertained by the Youghtanund Drum Group from Richmond, Virginia who performed powwow-style dances and songs. Also entertaining in the Potomac Atrium were musicians from the Washington-area Central American group, GuateMarimba, who joined Grupo AWAL in presenting traditional Mayan dances. Quetzal Guerrero and his band bridge Latino and American music styles, including blues, jazz, and hip-hop. They brought their first of three concerts to the Smithsonian Museum.

THE NATIONAL INDIAN EDUCATION ASSOCIATION (NIEA)

During one of the biggest gatherings of educators, Dianne Amiotte-Seidel represented InterTribal Buffalo Council (ITBC) at a booth to help spread the word about the schools that have incorporated buffalo meat into their programs. The National Indian Education Association (NIEA) serves as the premiere organization advocating for Native students and works to ensure that all students are provided high-quality academic and cultural education. The organization coordinates education efforts through advocacy, research, and capacity-building.

The weeklong conference, which was held in Anchorage, Alaska, brought together educators from around the United States to share ideas and attend workshops on issues that affect Native American students today. The tradeshow showcased many universities and other advocates for education.

The conference attendees were introduced to the work that the Project Director has been doing under the ANA Grant.

ALL NATIONS INDIAN RELAY CHAMPIONSHIPS

MetraPark located in Billings, Montana, was the host for the All Nations Indian Relay Championships on September 17 – 20, 2015. Teams competed all season in PIHRA (Professional Indian Horse Relay Association) sanctioned events to earn points, and the top 30 teams are invited to the championships. The event consisted of 3 days of qualifying heats to determine the seating in Sunday's championship and consolation races. Omak Express, a Colville Confederated Nation team from Omak, Washington, was named the championship team.

InterTribal Buffalo Council was invited to inform the public about their efforts to bring buffalo back to Indian Country. Dianne Amiotte-Seidel, Project Director/Marketing Coordinator, Arnell Abold, Fiscal Director, and Wanita Vanderwalker, Administrative Assistant, manned an exhibit booth for ITBC. Buffalo jerky and cookbooks were sold. Information brochures concerning ITBC's mission, traditional uses of buffalo, and diabetes were available. The four day event was well attended and the booth received many visitors.

SANTEE COMMUNITY SCHOOL

Project Director/Marketing Coordinator attended a School Board Meeting held at Santee Community School on November 10, 2015. The meeting had community members, faculty, and the Santee Herd Manager present. The school board voted to incorporate buffalo meat into their school lunch menu.

BOARD OF DIRECTORS MEETING

InterTribal Buffalo Council (ITBC) had a Board of Directors meeting held in Las Vegas, NV, November 4 & 5, 2015. During the meeting ITBC was being filmed for the new documentary and were also sponsors for the National Indian Finals Rodeo.

12TH ANNUAL SOUTH DAKOTA DEPARTMENT OF INDIAN EDUCATION

November 2, 2015, ITBC was special guest for the 12th Annual South Dakota Department of Indian Education, ITBC had a booth and Jim Stone, Executive Director, was a guest speaker.

FOOD SOVEREIGNTY SUMMIT

On October 28-29, 2015, Jim Stone and Dianne Amiotte-Seidel were invited to the Foods Sovereignty Summit that was held at Green Bay WI. Jim was a moderator for Applied Agriculture and Dianne presented on Healthy Food Programs and Traditional Foods. This was a very successful event, with a lot of good feedback.

TATANKA OYATE SUMMIT

On October 6, 2015, InterTribal Buffalo Council, Sitting Bull College, and Standing Rock Sioux Tribe Game and Fish hosted a summit on all aspects of the buffalo such as: Buffalo handling, cultural, spiritual, and marketing.

PRIME LABELING CONFERENCE

On April 27 - 28, 2015, Prime Labeling held their 27th Annual Conference at the Embassy Suites in Washington, D.C. Dianne Amiotte-Seidel, InterTribal Buffalo Council Project Director/Marketing Coordinator, and Wanita Vanderwalker, Administrative Assistant, attended the two days of general sessions and breakout workshop sessions. The conference highlighted the essential guides to remain in compliance with federal food labeling requirements including topics of USDA/FDA Labeling Basics and Child Nutrition Labeling. The conference was beneficial for InterTribal Buffalo Council to stay up to date on labeling practices for distributing buffalo meat.

ATNI FALL ANNUAL CONVENTION 2015



The Affiliated Tribes of Northwest Indians Fall Convention was held September 14-17, 2015, in Spokane, Washington. The event was hosted by the Kalispel Tribe of Indians at the Northern Quest Resort & Casino. ATNI's conventions are where Indian Country of the Northwest comes together to advance the work of our communities collectively in regard to developing and implementing policy and programs for our region. InterTribal Buffalo Council was represented by Dianne Amiotte-Seidel, Project Director/Marketing Coordinator, and Wanita Vanderwalker, Administrative Assistant. The convention's food show was hosted in a

large tent in the courtyard. Participating tribes provided their Native foods for the chefs to prepare, which included buffalo, salmon, clams, wild rice. Dianne and Wanita distributed ITBC buffalo jerky. The event was a good opportunity to learn marketing strategies and to taste some delicious Native foods.

RED CLOUD STUDENTS TAKE PART IN CEREMONIAL BUFFALO KILL

It was just as he remembered in his dream; a vision the night before. A large male buffalo stood on a ridge near Slim Buttes, just north of the Red Cloud Indian School campus. Steam rose from the shaggy animal's nostrils in the quiet, frosty-blue luster of early morning on the reservation. Vance Blacksmith stood watching the animal as the sun rose behind it. For a few moments everything was still and quiet.

Blacksmith then motioned to Bailey and Chris to ready their rifles. The two high school students had accompanied him and other staff to the pasture. They got into position and took aim. A few weeks earlier, the two had asked the school's administrators to help them bring back the school's annual Buffalo Kill after a two year hiatus. And, they explained to their principals that, as part of their Faith & Justice class, they would use the opportunity as a service project to educate their fellow classmates on the historical and gastronomical connections between T̄hat̄h̄ą̄jka (the buffalo) and the Lakota people.



“When I was a freshman we did this and I really liked it—thought it was really cool,” said Bailey. “I’ve always been a hunter, so I wanted to help do this for the school and get back into the culture.”

“There are always kids doing recycling, and don’t get me wrong, it’s a great thing,” Bailey continues, referring to other student’s service projects. “But this—this is more for us, as Native people.”

Two hours later, Blacksmith and his crew unloaded the massive, 1,000-pound animal from the back of a truck bed with the help of a Bobcat. Students from across campus began to walk over to the bus garages where they were told they would witness the ceremonial harvesting of T̄hat̄h̄ą̄jka. As they approached, the elementary students whispered and gently wiggled between their peers to get a closer look at the sacred animal that lay before them.

“Students want more cultural activities and events,” says Blacksmith, activities coordinator for Red Cloud’s Lakota Language Program. “This a step in the right direction; to incorporate more Lakota cultural and language activities into the student’s education. It gives the kids a hands on experience to supplement the classroom lessons on language and culture.”

For many students, this may have been the first time they have been able to witness the sacred act, which had traditionally provided food, clothing and shelter to their ancestors for millennia.

“Without the buffalo, there would be no Lakota,” says language teacher Roger White Eyes to the gathered student, noting both the Lakota’s creation story as well as their intimate societal relationship with the animal.

With a prayer of thanksgiving over the buffalo and the hunters, Blacksmith’s crew worked to remove the hide that will later be tanned and decorated by Red Cloud’s art class before being hung in the school’s commons. Next, with their fingers

numb from the cold morning air, they began the long processes of butchering the meat that would be given to community members and families. And finally, they removed the skull, that will be washed and used for ceremonies in the school's sweat lodge.

While buffalo still roam the reservation's prairie ecosystem, they are designated to specific pastures and kept by the Oglala Sioux Tribe for use by tribal members. However, they are currently not maintained in numbers that could sustain the population. Dianne Amiotte-Seidel is working to change that at the InterTribal Buffalo Council, an organization that is working to increase the numbers and use of buffalo in the region.

"We recently donated approximately 34,000 pounds of buffalo meat to nearly 40 tribes," said Amiotte-Seidel. "Our ancestors used to eat buffalo meat and they were healthy for it. It has a lot of great nutrients and it's so lean. None of our ancestors had diabetes or heart disease. And so we work with an Association of Native Americans grant to help our younger generation learn about and use buffalo to become healthier."

"This is sacred. This is how it should be done," Amiotte-Seidel notes. "I'm proud of you guys, you're doing it right."

In honor of the *Tłiatłáŋka Ktépi Anpétu*, (Buffalo Kill Day), the InterTribal Buffalo Council donated nearly 100 pounds of USDA certified Buffalo meat for school lunches at Red Cloud that day—a menu item Amiotte-Seidel hopes to see a lot more of across Indian country—bringing the cultural lesson to fruition.

As the ceremonial harvest came to a close, Blacksmith surveyed the bony remains of a hard days work. Touched personally and spiritually he reflected on the event.

"I feel happy to see all our kids here watching the process and It makes me feel good. I know we can always improve and I'm glad we are here doing this again, on campus," said Blacksmith.

"It's a stepping stone. We've been giving the students language, but they also want more culture. So this is an overall movement we're seeing here today with this buffalo."



With the hope of more funding next year, Blacksmith looks to the future and sees students out on the pastures learning more, dancing the traditional buffalo dance and further incorporating the culture into the school's curriculum and educational model.

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MEDIA & MARKETING 2015

BUFFALO TRACKS

INTERTRIBAL BUFFALO COUNCIL

WINTER 2014

58 TRIBES PROUDLY SERVING THE BUFFALO NATION IN 19 STATES

Recap of the Year

BUFFALO TRACKS

INTERTRIBAL BUFFALO COUNCIL

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INTERTRIBAL BUFFALO COUNCIL

FALL 2015

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THE 58 TRIBES IN 19 STATES PROUDLY SERVING THE BUFFALO NATION

- Blackfeet Nation
- Cherokee Nation
- Cheyenne and Arapaho
- Cheyenne River Sioux Tribe
- Chippewa Cree Tribe
- Cochiti Pueblo
- Confederated Salish & Kootenai
- Confederated Tribes of Umatilla
- Crow Creek Sioux Tribe
- Crow Tribe
- Flandreau Santee Sioux
- Fort Belknap Indian Community
- Fort Peck
- Ho-Chunk Nation
- Iowa Tribe of Oklahoma
- Jicarilla Apache Nation
- Kallispel Tribe
- Lower Brule Sioux Tribe
- Leech Lake Band of Ojibwe
- Mesa Grande
- Modoc Tribe of Oklahoma
- Nambe O-western-gu Pueblo
- Nez Perce Tribe
- Northern Arapaho
- Northern Cheyenne Tribe
- Ogala Sioux Tribe
- Omaha Tribe of Nebraska
- Oneda Nation of Wisconsin
- Picuris Pueblo
- Pit River Tribe
- Ponca Tribe of Nebraska
- Prairie Band Potawatomi
- Prairie Island Dakota Community
- Pueblo of Pojoneque
- Quapaw Tribe of Oklahoma
- Rosebud Sioux Tribe
- Round Valley Indian Tribe
- Sac and Fox Tribe of Iowa
- Salt River Pima
- San Juan Pueblo
- Sandia Pueblo
- Santee Sioux Tribe of Nebraska
- Seneca-Cayuga Tribe of Oklahoma
- Shoshone-Bannock
- Sisseton Wahpeton Oyate
- Southern Ute
- Spirit Lake Sioux Tribe
- Standing Rock Sioux Tribe
- Stevens Village
- Sulligamiah Tribe
- Taos Pueblo
- Tesque Pueblo
- Three Affiliated Tribes
- Turtle Mountain Band of Chippewa
- Ute Indian Tribe
- Winhego Tribe of Nebraska
- Yakama Nation
- Yankton Sioux Tribe

DIABETES AND THE NATIVE AMERICAN INDIAN POPULATION

605-894-9730

1st: 800-304-7742

2407 W Chicago Street

Rapid City, SD 57702

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CO-EXISTING CONDITIONS AND COMPLICATIONS AMONG PEOPLE WITH DIAGNOSED DIABETES

Diabetes can affect many parts of the body and is associated with serious complications, such as heart disease and strokes, blindness, kidney failure, and lower-limb amputation. Some complications, especially microvascular (e.g., eye, kidney, and nerve) disease, can be reduced with good glucose control. Also, early detection and treatment of complications can prevent progression, so monitoring with dilated eye exams, urine tests, and foot exams is essential. Because the risk of cardiovascular disease is increased in diabetes and prediabetes, blood pressure and lipid management, along with smoking cessation, are especially important. By working together, people with diagnosed diabetes, their support network, and their health care providers can reduce the occurrence of these and other complications.

DIABETES IN AMERICAN INDIANS AND ALASKA NATIVES

2.3 times higher Likelihood of American Indian and Alaska Native adults to have diagnosed diabetes compared with non-Hispanic white (61.2% vs. 26.2%). Source: National Diabetes Fact Sheet, 2011

9 times higher Likelihood of American Indian and Alaska Native youth ages 10-19 to have diagnosed type 2 diabetes compared to non-Hispanic white (174 per 1000 vs. 19 per 1000, 2002). Source: SEARCH for Diabetes in Youth Study

110% Percent increase in diagnosed diabetes from 1990 to 2009 in American Indian and Alaska Native youth aged 15-19 years (3.34 vs. 6.81 per 1000). Source: I.H.S. Division of Diabetes Statistics (unpublished analysis)

8 times higher Death rate due to diabetes for American Indians and Alaska Natives compared with the general U.S. population (64.5 vs. 8.1 per 100,000 annual). Source: Health, United States, 2012. With Special Feature on Socioeconomic Status and Health.

BUFFALO MEAT

Buffalo meat is low in fat and cholesterol and is compatible to the genetics of Native American Indian people. Buffalo meat was the main diet of the Plains Indian who never had cancer, never had heart disease or heart attacks, and lived to be 85-90.

Buffalo meat is a good source of conjugated linoleic acid (or CLA), an important cancer fighting fat. It is rich in the vitamin beta-carotene, vital antioxidant that reduces cancer by preventing cell degeneration. It is also rich in a balanced combination of essential fatty acids - the omega-3 fatty acids.

A serving of buffalo meat also has as much calcium as 6 oz. glass of milk; as much potassium as a medium banana; and contains vitamins E, B6, and B12.

Studies indicate that including buffalo meat in your diet can reduce the risk of diabetes and other

BENEFITS OF BUFFALO MEAT Nutritional Comparison

	Per 100-gram Serving, Cooked Meat			
	Meat Protein (g)	Fat (g)	Calories	Iron (mg)
Buffalo	28.5	2.5	143	3.42
Beef	29.5	10	219	2.99
Pork	29.5	9.5	212	1.1
Chicken	29	7.5	190	1.29
Salmon	27	11	216	.55

Source: National Diet Association, USDA

Figure 1: Benefits of Buffalo Meat-Nutritional Comparison

*** The diagram above shows the nutritional benefits of eating buffalo meat. Buffalo meat has fewer calories, less saturated fat, and has more iron.*

HOW IS THE NATIONAL SCHOOL LUNCH PROGRAM WORKING IN INDIAN COUNTRY?

New guidelines for the National School Lunch Program are aimed at providing the nation's children with healthy, age-appropriate meals in an effort to reduce childhood obesity and improve the overall well-being of kids, especially poor kids, across the country.

A MATTER OF NATIONAL SECURITY

The federal government established the school lunch program in the early 1930s to try to prevent widespread childhood malnutrition during the Depression and to support struggling farmers by having the federal government buy up surplus commodity foods. By 1942, 454 million pounds of surplus food was distributed to 93,000 schools for lunch programs that benefited 6 million children.

But when the U.S. joined World War II, the U.S. Armed Forces needed all of the surplus food U.S. farmers were producing. By April 1944, only 34,064 schools were participating in the school lunch program and the number of children being served had dropped to 5 million.

In the spring of 1945, Gen. Lewis B. Hershey, a former school principal, told the House Agriculture Committee that as many as 40 percent of rejected draftees had been turned away owing to poor diets. "Whether we are going to have war or not, I do think that we have got to have health if we are going to survive," he testified. Within a year, Congress passed legislation to appropriate money to support the program on a year-by-year basis and by April 1946, the program had expanded to include 45,119 schools and 6.7 million children.

In 1946, Congress established a permanent National School Lunch Program (NSLP). IN the legislation, adequate child nutrition was explicitly recognized as a nation security priority. The program was administered by the states, which were required to match federal dollars. Nutritional standards were set by the federal government, and states were required to provide free and reduced priced lunches to children who could not pay.

CHILDHOOD OBESITY EPIDEMIC

Fast-forward half a century. By 2009, the Department of Defense reported that more recruits were being rejected for obesity than for any other medical reason. This was around the same time that First Lady Michelle Obama was taking on childhood obesity as a national health crisis.

Childhood obesity, reports the Centers for Disease Control, has more than doubled in children (to 18 percent) and quadrupled in adolescents (to 21 percent) in the past 30 years. In 2012, more than 30 percent of American children and adolescents were overweight or obese. These children are at increased risk for cardiovascular disease, diabetes, bone and joint problems, sleep apnea, and social and psychological problems such as stigmatization and poor self-esteem, according to the CDC. By 2030, 50 percent of Americans are predicted to be obese, according to the Harvard School of Public Health.

In the American Indian community, the rate of obesity is even higher. In 2010, the Indian Health Service reported that 80 percent of American Indian/Alaska Native adults and about 50 percent of AI/AN children were overweight or obese.

Obese and overweight children have access to too many cheap calories with too little nutritional value, leading to the paradox of malnourished overweight children. Poor nutrition, often in the form of too much sugar and other simple carbohydrates, can lead to diabetes, which is rife in AI/AN communities.

HEALTHY, HUNGER-FREE KIDS ACT

Michelle Obama's child health initiative included her "Let's Move!" exercise campaign, the first-ever task force on child obesity and her backing for the Healthy, Hunger-Free Kids Act, which passed Congress with bipartisan support in 2010.

The act set new standards, which went into effect in early 2012, for school lunches. These include reduced calories, reduced sugar and reduced sodium combined with increased fresh fruits and vegetables and whole grains. In some cases, schools' inability to prepare nutritionally adequate, attractive, kid-friendly meals under the new guidelines has led them to drop out of the NSLP altogether. Despite the fact that as of September 2013, only 524 out of 100,000 schools participating in the NSLP, or one half of one percent had dropped out, news coverage has been extensive, complete with photos of unappetizing meals, accounts of student protests and a good deal of criticism of Michelle Obama, who as the point person for the healthy school lunch initiative, is an obvious target.

POOR CHILDREN NEED SCHOOL LUNCHES

But the schools dropping out of the program are mostly schools with few students who qualify for free and reduced-price school lunches. The federal government mandates that schools participating in the NSLP provide free lunches for children from families whose income are 130 percent of the poverty level or less. That is, if the poverty level for a family of four is \$24,000 per year, then children from families of four whose income is under about \$31,200 per year are eligible for free lunches. Reduced-price lunches must be provided for children from families with incomes between 130 percent and 185 percent of the poverty level. So if the poverty level is \$24,000 for a family of four, children from families of four earning between \$31,200 and \$44,400 are eligible for reduced priced lunches. Reduced price lunches may cost no more than \$0.40.

According to the National Center for Education Statistics, 68 percent of AI/AN students are eligible for free and reduced-price school lunches, compared with only 28 percent of white student. USDA data indicate that 70 percent of children receiving free lunches through the NSLP are children of color, as are 50 percent of student receiving reduced-price lunches.

The very public criticism of the new guidelines poses a threat to AI/AN and other children of color, as well as poor children in general. If the loudest voices cause the federal government to back down on the nutrition standards, the children who will be most affected are those who rely on school breakfasts, lunches, snacks and summer food programs for a significant portion of their nutrition—that is, poor children, the ones receiving free and reduced-price lunches, as do more than two-thirds of AI/AN children in public and non-profit private schools.

SUCCESSFUL SCHOOL LUNCH PROGRAMS IN INDIAN COUNTRY

Not everyone is having trouble meeting the new guidelines.

Joe Rice (Choctaw), executive director of the Nawayee Center School in Minneapolis, says his school started serving healthier meals to its 55 American Indian high schoolers long before the new guidelines went into effect. "We're sponsored by the Minnesota Department of Education so we have a licensed food and nutrition service that allows us instead of buying food from the local district to buy through a caterer who serves healthier food in line with our diabetes initiative. The fresh food from our garden and the healthier food from the caterer mean that we're addressing one of the two modifiable risk factors for diabetes, which is diet. We're getting away from sugar and saturated fat and more into healthy whole foods."

And that's having an impact. The school screens the kids every year and those who have been with the program for a while "typically have better blood glucose levels, and they report exercising eating more healthy foods throughout the week. We also see healthier BMIs for kids who have been in the program longer. Overall, we get good health results."

The garden is a kid-centered endeavor. The students designed and built the garden and decide what crops to grow. The garden, says Rice, is "reconnecting kids to the earth. I remember the first time we had some stuff from the garden, the

kids refused to eat it because it came out of the ground.” It also serves as a means of teaching biology, botany, math and language. “We found that gardening could be the starting point for a very rich curriculum and for cultural preservation revitalization.”

The STAR School just outside Flagstaff, Arizona, serves about 120 Navajo students in grades pre-K through 8. There, too, gardening is a key component of the nutrition program, although until the school can get its gardens and food safety practices certified by the government, garden produce is used only for cooking classes and community events.

Louva Montour (Diné) is food services manager. She says the school has had no trouble meeting the new guidelines. STAR School has its own garden and greenhouses, and students also work on a Navajo farm about 20 miles from the school, where they help with planting, watering, weeding and harvesting. “It really helps that they get hands-on experience working with food, from planting, even preparing the soil, composting (Our kids know a lot about composting!), the whole cycle,” says Montour.

Montour gives an example of the value of having kids grow the food they are going to eat: “We’re on our third year now using our salad bar. When we started putting out different types of vegetables, like beets, the student didn’t really know what beets were and they weren’t really trying it. But then they grew some in our greenhouse. Once they harvested them—those things are really big, about half a pound!—kids were saying ‘What is it?’ and ‘I want to eat it.’ They cleaned it and then we just cut it up right there because they wanted to eat it right there. And we let them because that’s the time for them to try it, when they’re willing.”

Beets have become a salad bar favorite, she says, as have other unlikely vegetables such as kale. Even though the school cannot yet use produce from its own gardens or those of local Navajo farmers, they are able to get local and organic produce through their regular food distributor who works with local producers.

SPECIAL CIRCUMSTANCES IN INDIAN COUNTRY

Dianne Amiotte-Seidel, Oglala Sioux, project director/marketing coordinator for an ANA grant awarded to the InterTribal Buffalo Council in South Dakota, which is a coalition of 58 tribes committed to reestablishing buffalo herds on Indian lands in a manner that promotes cultural enhancement, spiritual revitalization, ecological restoration, and economic development.

Amiotte-Seidel has already more than met the grant’s requirement that she introduce bison meat, which is much healthier for kids than beef, into eight school lunch programs, but it hasn’t been easy. “You can’t just put buffalo meat in the schools. You have a lot of different steps to take and each state is different,” she says.

In order for a school to serve bison, “a tribe has to have enough buffalo to supply the school for one meal a week or a month, or whatever, and then they have to have a USDA plant nearby. They have to be willing to sell the buffalo meat to the school for the price of beef and they have to be able to have a supplier from USDA plant take the meat to the school. The meat needs to bear a child nutrition label. The school has to be able to have a supply area big enough store the bison meat they need for the year, since tribes usually only do their harvest once a year.”

Amiotte-Seidel adds, “The biggest obstacles is the requirement to have USDA-certified slaughtering plants, because on the reservations that I’m dealing with, let’s use Lower Brule, for example. Lower Brule is four or five hours away from a certified USDA plant. They have to haul buffalo four to five hours to have USDA certify the meat for the school.”

This is one area where perhaps guidelines should be modified to better fit the unique circumstances in Indian Country and other areas where they present such a burden so severe that the NSLP fails to meet its original goal—feeding poor children—as well as it could.

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HAVEST PRORAM

YELLOWSTONE BUFFALO MEAT

TRIBES - 2015

TRIBE	SHIPPED DATE	SHIPPED PICK UP	GROUND	ROAST	STEW MEAT	STEAK	TOTAL
Cheyenne Arapaho of OK	6/26/15	picked up	50	100	100		250
Standing Rock Tribe (1& 2)	7/1/15	picked up	135	60	220		415
Spirit Lake Tribe (1 & 2)	7/1/15	picked up		141	178	100	419
Blackfeet Nation	7/6/15	picked up		100	100	50	250
Round Valley	7/7/15	shipped	100	50			150
Northern Aprapho	7/7/15	shipped	100	50			150
Lower Brule Sioux Tribe	7/9/14	picked up	200	50			250
Sisseton-Wahpeton Oyate	7/14/15	shipped	100	50			150
Quapaw Tribe of OK	7/14/15	shipped	100	50			150
Sandia Pueblo	7/14/15	shipped	100	50			150
Confederated Tribes of Umatilla	7/14/15	shipped	100	50			150
Shoshone-Bannock Tribe	7/14/15	shipped	100	50			150
Santee Sioux	7/14/15	picked up	200	50		7.42	257
Turtle Mountain (1 &2)	7/17/15	picked up	310	100			410
Rosebud Sioux Tribe	8/6/15	picked up	200	50			250
Shakopee Mdewakanton (1 &2)	8/18/15	shipped	100	50			150
Fort Peck (2nd round)	8/18/15	shipped	100	50			150
Prairie Island (2nd round)	8/18/15	shipped	100	50			150
Prairie Band Potawatomi	8/18/15	shipped	100	50			150
Yankton Sioux Tribe	8/18/15	picked up	200	50			250
Nambe Pueblo (2nd round)	8/25/15	shipped	100	50			150
Pit River (2nd round)	8/25/15	shipped	100	50			150
Oneida Nation (2nd round)	8/25/15	shipped	100	50			150
Taos Pueblo (2nd round)	8/25/15	shipped	100	50			150
Northern Cheyenne Tribe	9/2/15	picked up	250				250
Crow Tribe (1&2)	9/2/15	picked up	440				440
Poca Tribe of Nebraska	11/17/15	shipped	150				150
Total			3635	1451	598	157	5841

YELLOWSTONE BUFFALO MEAT TRIBES - 2015

TRIBE	SHIPPED DATE	SHIPPED PICK UP	GROUND	ROAST	STEW MEAT	STEAK	TOTAL
Santee Sioux Tribe	5/11/15	picked up	100	70			170
Lower Brule Sioux Tribe	5/13/15	picked up	110	50			160
Yankton Sioux Tribe	5/14/15	picked up	110	50			160
Chippewa Cree Tribe	6/2/15	shipped	100	50			150
Shoshone-Bannock Tribe	6/2/15	shipped	100	50			150
Nambe Pueblo	6/2/15	shipped	100	50			150
Southern Ute Tribe	6/2/15	shipped	100	50			150
Quapaw Tribe of OK	6/2/15	shipped	100	50			150
Oneida Nation of WI	6/2/15	shipped	100	50			150
Fort Peck Tribe	6/2/15	shipped	100	50			150
Sisseton-Wahpeton Oyate	6/2/15	shipped	100	50			150
Pit River Tribe	6/2/15	shipped	100	50			150
Black Feet Nation	5/12/15	picked up		195		60	255
Rosebud Sioux Tribe	5/13/15	picked up	110	50			160
Northern Cheyenne Tribe	5/26/15	picked up	110	50			160
Cheyenne & Arapaho Tribe	5/28/15	picked up	100	61			161
Prairie Island Dakota Comm.	6/9/15	shipped	100	50			150
Sandia Pueblo	6/9/15	shipped	100	50			150
Tesuque Pueblo	6/9/15	shipped	100	50			150
Ho-Chunk Nation	6/9/15	shipped	100	50			150
Confederated Salish & Kootenai	6/16/15	shipped	100	50			150
Picuris Pueblo	6/16/15	shipped	100	50			150
Prairie Band Potawatomi	6/16/15	shipped	100	50			150
Oglala Sioux Tribe	6/16/15	picked up	110	50			160
Three Affiliated Tribes	6/16/15	picked up	110	50			160
Confederated Tribes of Umatilla	6/23/15	shipped	100	50			150
Omaha Tribe of Nebraska	6/23/15	shipped	100	50			150
Nez Perce Tribe	6/23/15	shipped	100	50			150
Seneca Cayuga Nation	6/23/15	shipped	100	50			150
Ponca Tribe of Nebraska	6/23/15	shipped	100	50			150
Crow Creek Sioux Tribe	6/18/15	picked up	110	50			160
Sandia Pueblo (reshipped meat)	6/23/15	shipped	100	50			150
Taos Pueblo	7/14/15	shipped	100	50			150
TOTAL			3270	1826		60	5156



YELLOWSTONE BUFFALO MEAT

TRIBES - NO PICKUP - 2015

TRIBES DID NOT PICK UP YET	SHIPPED DATE	SHIPPED PICK UP	GROUND	ROAST	STEW MEAT	STEAK	TOTAL
Fort Belknap (1 & 2) Leech Lake Tribe (1&2)							
TRIBES NOT INTERESTED							
Flandreau Sioux Tribe Iowa Tribe of Oklahoma Modoc Tribe Pojaque Pueblo Sac & Fox of Mississippi Stevens Village Stillaguamish Tribe Yakama Tribe Cherokee Nation							
TRIBES DO NOT RESPOND							
Jicarilla Apache Tribe Ute Indian Tribe							
DONATED TO TRIBES 1							5156
DONATED TO TRIBES 2							5841.42
DONATED TO SCHOOLS							3902.5
DONATED FOR EVENTS							2867.22
TOTAL AMOUNT OF YELLOWSTONE MEAT AS OF OCT. 2015							17767

YELLOWSTONE BUFFALO MEAT

ITBC BUFFALO MEAT DONATION

EVENTS	SHIPPED DATE	SHIPPED PICK UP	GROUND	ROAST	STEW MEAT	STEAK	TOTAL
Lawrence Ford funeral	3/9/15	picked up	30				30
Defenders of the Black Hills	3/13/15	picked up	110				110
Open Bible Church	3/20/15	picked up			30		30
Easter donation for staff	4/3/15	picked up	15				15
Lakota Omniciye (Ctr for Am. Indian Studies)	3/26/15	picked up			100		100
Blackfeet Nation	4/15/15	picked up		80			80
Carole Ann Heart Cancer Coalition	4/15/15	picked up	50				50
Northern Arapaho Tribe	4/21/15	picked up	50		25		75
YST Transportation Plan. & Maint.	4/23/15	picked up	220	21	110		351
Holiday family	4/29/15	picked up	20	20			40
CIG Training participants	4/30/15	picked up	30	25.5			55.5
Graduation donation	5/8/15	picked up	15				15
SD Department of Indian Education	5/11/15	picked up	100				100
Blackfeet Nation	5/12/15	picked up	30				30
Dixie Holy Eagle	5/18/15	picked up	20				20
Lisa Colombe	5/20/15	picked up				3.41	3.41
Red Cloud Indian School	5/28/15	picked up		100			100
Cheyenne & Arapaho of OK	5/28/15	picked up			22	17.08	39.08
Rapid City Community Health	6/11/15	picked up	40				40
Beginning Farmer Rancher Program	6/22/15	picked up	10				10
Indian Celebration at St. Francis, SD	6/19/15	picked up	50				50
Sundance-Tony Twiss	6/17/15	picked up		13			13
Savannah Greseth	6/18/15	picked up				4	4
Marianne White Butterfly funeral	6/30/15	picked up	25				25
Billie Sanchez Rouse	7/1/15	picked up				8.54	8.54
ITBC Staff Holiday	7/4/15		10			6.5	16.5
Living Earth Festival - Smithsonian	7/7/15	shipped	50				50
Roger Yellow Boy Sr. funeral	7/23/15	picked up	25				25
TOTAL			900	259.5	287	39.53	1486.03

YELLOWSTONE BUFFALO MEAT

ITBC BUFFALO MEAT DONATION

EVENTS	SHIPPED DATE	SHIPPED PICK UP	GROUND	ROAST	STEW MEAT	STEAK	TOTAL
Iron Pony Event	7/23/15	picked up	5		110		115
Rex Carolin (owed from ITBC event)	7/27/15	picked up	150			187	337
Santa Fe Indian Market	7/27/15	shipped	180				180
2015 Wounded Knee Mem.	7/30/15	picked up			38		38
Sundance-Brain Drapeaux	7/28/15	picked up		7.49		3.43	10.92
Green Grass Sundance	8/3/15	picked up	30				30
Rosalie Little Thunder Memorial	8/17/15	picked up	5		70		75
Lakota Council of Tribes	8/20/15		50				50
Taos Pueblo Divison of Natural Resouce	8/25/15	shipped	50	24			74
Sundance-Chester Whiteman	8/22/15	picked up	20			122	142
Lakota, Dakota, & Nakota Spiritual Group	8/23/15		50				50
United Tribes Technical College	9/1/15	shipped out	150				150
Shoshone & Arapahoe Tero Program	9/3/15	shipped out	50				50
All Nations Indian Relay Races	9/16/15					159.62	159.62
University of Morris Minnesota	9/23/15	shipped out				34.27	34.27
Tetuwan Sioux Nation Treaty Council	10/8/15	pickedup	25				25
ITBC Staff Holiday	10/9/15		20				20
Food Sovereignty Summit	10/22/15		80				80
Native American Club	11/13/15		100				100
Total			965	31.49	218	506.32	1720.81
Total			900	259.5	287	39.53	1486.03
Grand Total			1865	290.99	505	545.85	3206.84

YELLOWSTONE BUFFALO MEAT SCHOOLS - 2015

SCHOOLS	SHIPPED DATE	SHIPPED PICK UP	GROUND	ROAST	STEW MEAT	TOTAL
St. Francis Indian School	4/17/15	picked up	400	100	0	500
Flandreau Indian School	5/6/15	shipped	160	0	0	160
Loneman School F2S taste testing	3/10/15	picked up	160	60	0	220
Crazy Horse School F2S taste testing	3/19/15	picked up	200	120	0	320
Sitting Bull School F2S tast testing	4/3/15	picked up	100	50	0	150
Four Winds School	4/13/15	picked up	400	0	0	400
Rock Creek Grant School F2S taste testing	4/3/15	picked up	180	120	100	400
Marty Indian School	4/23/15	picked up	100	50	0	150
Todd Co Schools F2S taste testing	4/16/15	picked up	750	0	250	1000
Red Cloud Indian School F2S taste testing	5/4/15	picked up	500	0	0	500
Poplar Middle School	4/24/15	shipped	0	10.5	30	40.5
Red Cloud Indian School (Healthy Cooking)	10/1/15	picked up	80			80
Total			3030	510.5	380	3920.5



United States
Department of
Agriculture

Food and
Nutrition
Service

3101 Park
Center Drive
Alexandria, VA
22302-1500

DATE: October 22, 2015

MEMO CODE: SP 01-2016, CACFP 01-2016, SFSP 01-2016

SUBJECT: Procuring Local Meat, Poultry, Game, and Eggs for Child Nutrition Programs

TO: Regional Directors
Special Nutrition Programs
All Regions

State Directors
Child Nutrition Programs
All States

Recently, FNS has received a number of questions related to buying local meat, poultry, game, and eggs; this memorandum seeks to clarify the regulatory requirements related to food safety and answer specific questions related to these products with a series of questions and answers included as an attachment.

Three agencies within the Federal Government are responsible for establishing the rules and regulations that govern the sale and use of meat, poultry, game, and eggs in the Child Nutrition Programs (CNPs): the U.S. Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS), the Department of Health and Human Services (DHHS) Food and Drug Administration (FDA), and the USDA Food and Nutrition Service (FNS). Together these agencies establish rules and regulations to ensure that all products, served in CNP meals and otherwise, are safe, wholesome, and correctly labeled and packaged.

In turn, State and local governments adopt Federal regulations and guidelines and often tailor the rules to address specific issues. As such, the FDA Food Code and Federal food safety regulations are a baseline from which State, local, and Tribal authorities build their food safety regulatory programs. CNP operators must meet the conditions of the permit which has given them authority to operate as a food service establishment. State, local and Tribal governments issue these permits. It is critical that program operators, ranchers, farmers, and community stakeholders understand the relationship between Federal, State, local, and Tribal regulations.

FEDERAL GOVERNMENT

An overview of the Federal food safety regulations related to products served in CNPs is provided below.

Regional Directors
 State Directors
 Page 2

USDA Food and Nutrition Service

FNS administers several programs that provide healthy food to children under the authority of the Richard B. Russell National School Lunch Act ([42 U.S.C. 1751 et. seq.](#)) and the Child Nutrition Act of 1966 ([42 U.S.C. 1771 et. seq.](#)). These programs include the National School Lunch Program, the School Breakfast Program, the Child and Adult Care Food Program, the Summer Food Service Program, the Fresh Fruit and Vegetable Program, and the Special Milk Program, which are collectively known as the Child Nutrition Programs (CNP). As it relates to meat, poultry, game, and eggs, FNS aligns its guidance with the Federal food safety agencies identified below.

USDA Food Safety and Inspection Service (FSIS)

The USDA’s FSIS is the public health regulatory agency responsible for ensuring that the United States’ commercial supply of meat, poultry, and egg products (liquid, frozen and dried) is safe, wholesome, and correctly labeled and packaged. FSIS draws its authority from the [Federal Meat Inspection Act of 1906](#) (FMIA), the [Poultry Products Inspection Act of 1957](#) (PPIA), and the [Egg Products Inspection Act of 1970](#) (EPIA). If a food item falls outside of those statutes FSIS is not authorized to regulate its sale or use. FSIS is authorized to provide voluntary inspection of species not covered in FMIA or PPIA under the USDA [Agricultural Marketing Act of 1946](#) (AMA).

DHHS Food and Drug Administration (FDA)

The FDA, part of the Department of Health and Human Services (DHHS), regulates products from animals *not* covered by FMIA, EPIA, and PPIA, such as game animals, shell eggs, and seafood. This authority is conferred by the [Federal Food Drug and Cosmetic Act](#) (FFDCA). If meat is offered for sale as human food, it is subject to the provisions of the FFDCA, which requires that food must be prepared from sound, wholesome, raw materials, and must be prepared, packed, and held at all times under sanitary conditions.

As mentioned above, the FDA publishes the Food Code, a *model*, which assists food control jurisdictions at all levels of government by providing a scientifically sound technical and legal basis for regulating the retail and food service segment of the industry (restaurants, grocery stores, and institutions, such as schools, hospitals, and nursing homes). State, local, and Tribal regulators use the FDA Food Code as a model to develop or update their own food safety statutes and regulations for retail and foodservice operations and to maintain consistency with national food regulatory policy. States are under no obligation to adopt all provisions in FDA’s model code.

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 State Directors
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STATE GOVERNMENTS

States follow Federal rules and regulations and, in some cases, tailor programs to meet their needs. Two State-run programs, described below, are operated through agreements with FSIS that allow for State-level inspection of meat, poultry, and game.

State Meat and Poultry Inspection (MPI) Programs

State Meat and Poultry Inspection (MPI) programs are an integral part of the nation's food safety system. States hold cooperative agreements with FSIS in order to operate MPI programs, which must enforce requirements "at least equal to" those imposed under the FMIA and the PPIA. Products produced under State inspection are generally limited to intrastate commerce. MPI products may be shipped between States if a State opts into the Cooperative Interstate Shipment (CIS) program described below.

More than half of the States in the U.S. operate MPI programs. In States without MPI programs, the only option for meat and poultry inspection is USDA inspection. For more information on which States have State Meat and Poultry Inspection (MPI) programs, visit the [Food Safety and Inspection Service's Web site](#).

The Cooperative Interstate Shipment (CIS) Program

The Cooperative Interstate Shipment (CIS) program promotes the expansion of business opportunities for State Meat and Poultry Inspection (MPI) facilities. The CIS program allows facilities already participating in a State MPI program to operate as Federally-inspected facilities and ship products in interstate commerce. Products sold from a CIS program bear the Federal mark of inspection. For more information on which States participate in the CIS program, visit the [Food Safety and Inspection Service's Web site](#).

LOCAL GOVERNMENTS

Local governments must abide by State and Federal regulations. However, some local health jurisdictions (county health departments, etc.) use State rules and regulations as a guide to develop specific local program rules. This means that food codes and other applicable regulations may vary from locality to locality.

TRIBAL NATIONS

We have received several questions specifically about products served in CNPs located in Tribal communities and have summarized the work of the Indian Health Service (IHS) and FNS as it relates to Tribal issues.

Regional Directors
 State Directors
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DHHS Indian Health Service (IHS)

The IHS is part of the Division of Environmental Health Services (DEHS), within DHHS, which provides direct environmental health services and consultation to American Indian and Alaska Native Tribal governments, including the establishment and management of local Tribal Food Codes. DEHS uses the most recent edition of the FDA Food Code for non-regulatory consultation and evaluation of Tribal programs. DEHS also works with Tribal councils to pass local food code rules and encourages partnership with State and local entities to provide a comprehensive food safety program. Tribal Nations may implement their own food codes to support or supplant State and local food codes. However, Tribal Nations are encouraged to collaborate with State and local regulators.

Food and Nutrition Service and Traditional Foods

The USDA understands the importance of serving traditional foods and encourages Tribal Nations, along with all operators of CNPs, to source locally grown and raised foods. To support these efforts, two recently published documents outline how donated traditional foods can be used in CNPs and clarify how traditional foods can credit towards a reimbursable meal.

As described in the [Service of Traditional Foods in Public Facilities memorandum \(SP 42-2015, CACFP 19-2015, SFSP 21-2015\)](#), Section 4033 of the Agricultural Act of 2014 (Farm Bill) allows for the use of donated traditional foods, including wild game, at public and nonprofit facilities that primarily serve Indians. As allowed by this provision, wild game may be donated and served in CNPs. Additionally, the [Child Nutrition Programs and Traditional Foods memorandum \(TA 01-2015\)](#), clarifies that traditional foods may be served in CNPs and includes examples of how several traditional foods may contribute towards a reimbursable meal.

The attached questions and answers seek to help CNP operators better understand applicable food safety requirements and aid them in purchasing from local ranchers and producers as much as possible.

State agencies are reminded to distribute this memorandum to Program operators immediately. Local educational agencies, school food authorities, and other Program operators should direct any questions concerning this guidance to their State agency. State agencies with questions should contact the appropriate Food and Nutrition Service Regional Office.

Original Signed

Angela Kline
 Director
 Policy and Program Development Division
 Child Nutrition Programs

Original Signed

Deborah J. Kane
 Director
 Office of Community Food Systems
 Child Nutrition Programs

Attachment

**Food Safety Clarifications for Child Nutrition Programs
Questions and Answers**

Part I – Meat and Livestock

1. How is livestock defined?

According to [9 CFR 301.2](#), livestock include cattle, sheep, swine, or goat and these animals are subject to the regulations within the [Federal Meat Inspection Act of 1906](#) (FMIA).

2. Do livestock need to be *slaughtered* under the U.S. Department of Agriculture (USDA) or State-inspection in order to be served in the Child Nutrition Programs (CNPs)?

Yes, all livestock sold for commercial consumption, including for service in CNPs, must be slaughtered under USDA or State inspection in either traditional brick and mortar facilities or mobile slaughter units. There are no exemptions from inspection for the slaughter of livestock to be sold as articles of commerce.

3. Do meat and meat food products such as spaghetti sauce with cooked meat need to be *processed* in USDA or State-inspected facilities in order to be served in the CNPs?

Not always. The further preparation of the Federal or State-inspected livestock into meat and meat food products must be done under inspection, unless exempted from inspection. The exemptions from inspection of Federal or State-inspected meat and meat food products are found in [9 CFR 303.1](#).

4. Can livestock slaughtered, and meat or meat food products processed in a Cooperative Interstate Shipment (CIS) facility or State Meat and Poultry Inspection (MPI) facility be served in the CNPs?

Yes, livestock slaughtered in and meat or meat food products processed under inspection in a USDA, MPI or CIS facility may be served in CNPs. These facilities may be traditional brick and mortar facilities or mobile slaughter units. Livestock and meat food products from amenable animals (meaning, species subject to the regulations found in the FMIA or the PPIA) inspected at State MPI facilities are only eligible for intrastate distribution. Animals slaughtered in and meat food products processed in CIS facilities, regardless of where the animal was raised, can be sold in interstate commerce.

5. Do livestock and meat food products donated to CNPs need to follow all inspection and processing requirements?

Yes, Food Safety and Inspection Service (FSIS) inspection and processing requirements must be followed for donated livestock and livestock products. The producer must have the livestock animal slaughtered, under Federal or State inspection. The processing must be done under inspection, unless exempted from FSIS inspection requirements. Exemptions for meat food products are found in [9 CFR 303.1\(d\)](#).

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October 22, 2015

SP 01-2016, CACFP 01-2016, SFSP 01-2016

PART II- Poultry

1. How is poultry defined?

According to [9 CFR 381.1](#) domesticated poultry are chickens, turkeys, ducks, geese, guineas, ratites, or squabs and these animals are subject to the regulations of the [Poultry Products Inspection Act of 1957](#) (PPIA).

2. What are the inspection requirements for poultry?

Poultry sold for commercial consumption must be inspected at a USDA facility, a MPI program facility, or a CIS program facility in either a traditional brick and mortar plant or a mobile slaughter unit, unless exempted from inspection requirements. Unlike livestock, poultry exemptions do allow poultry slaughter and processing to occur without benefit of Federal or State inspection, within the limitations described in [9 CFR 381.1](#). Poultry produced under a poultry exemption are restricted to intrastate commerce only, meaning CNP operators cannot serve poultry products from neighboring States that are exempt from inspection.

3. Can CNP operators purchase poultry from a producer that operates under a poultry exemption?

While it is recommended that poultry come from USDA inspected facilities, State MPI, or CIS facilities, CNP operators may purchase poultry from producers that are exempt from inspection, unless restricted by State or local requirements. For example, the Illinois State Department of Agriculture does not allow uninspected poultry slaughtered or processed under a poultry exemption to be served in Illinois schools.

4. Can animals raised by Future Farmers of America, 4H Clubs, student clubs and/or culinary programs on school campuses be used in CNPs?

Yes, as long as the applicable inspection requirements are met. Additional requirements from State or local authorities may apply.

PART III - GAME ANIMALS

1. How are game animals and game birds defined and/or classified?

There are two types of game animals and game birds; wild and domesticated. Game animals are non-amenable, meaning they are not subject to the regulations found in the FMIA or the PPIA.

2. What are wild game animals and game birds?

Wild game animals and wild game birds are animals and birds that are live-caught or hunter-harvested. Wild game animals may include free ranging animals such as bison, antelope, caribou, deer, elk, moose, reindeer, snake, alligator, rabbit, squirrel and beaver. As noted in [9](#)

[CFR 362](#), wild birds include any migratory water fowl or non-domesticated game bird such as pheasant, grouse, quail, turkey, geese and ducks.

FSIS views “wild boar” as feral swine and amenable to the FMIA. To receive inspection, feral swine typically are captured, fed for a short time, receive ante mortem inspection, and are then slaughtered as any domestic swine.

3. What are domesticated game animals?

Domesticated game animals are raised (typically on a farm or reservation), slaughtered, and commercially sold. Examples of common domesticated game animals are bison and deer. Note that domesticated birds such as turkeys, ducks and geese fall under the jurisdiction of the PPIA and are not considered game animals.

Note: The term animal(s) will be used from this point forward to describe wild or domesticated game birds and/or wild or domesticated game animals collectively.

4. What is voluntary inspection?

Voluntary inspection is when an animal, not covered by FMIA and PPIA (non-amenable animals), is voluntarily slaughtered under inspection and processed under the supervision of inspectors at a USDA or State inspected facility. Since wild and domesticated game animals are not amenable to Federal inspection laws, the ranchers bringing such animals for inspection must pay for voluntary inspection. Voluntary inspection includes an inspection for wholesomeness of each animal and verification by FSIS inspectors that products are produced in a sanitary manner. Voluntary inspection is a value-added service provided by FSIS to facilitate the movement of safe wholesome food not subject to the FMIA or the PPIA in commerce.

States can expand the definition of amenable species. For example, South Dakota considers bison to be amenable; therefore, all bison slaughtered within the State are subject to mandatory State inspection.

Regardless of its origin, an animal killed outside of a State or Federal facility cannot be presented for voluntary or mandatory Federal or State inspection; voluntary inspection requires ante and post mortem inspection of animal carcasses by trained veterinarians. For example, hunter-harvested wild turkeys, ducks and geese that are not live caught and slaughtered at an inspection facility cannot be inspected.

5. What options are available to voluntarily inspect wild and domesticated game animals?

The two options available to have game animals voluntarily inspected are described below:

Option 1: Voluntary inspection at USDA facilities

FSIS provides voluntary inspection of domesticated and wild game animals on a fee-for-service basis at USDA facilities, upon request. Businesses, ranchers or hunters must request voluntary inspection from the appropriate USDA FSIS [Office of Field Operations District Office](#) and pay an hourly fee for the inspection service. The mark of inspection received from USDA voluntary inspection is different than the circular USDA Federal mark of inspection.

Option 2: Voluntary inspection at State Meat and Poultry Inspection (MPI) facilities

MPI facilities may also offer voluntary inspection for domesticated and wild game animals. Some State MPI programs have expanded their definition of amenable animals to include bison and deer. Therefore, the inspection of such animals is mandatory in those States and the business or rancher does not have to pay for inspection services. Voluntary inspection of game animals can occur at a mobile slaughter facility operating a MPI program.

6. Must domesticated and wild game animals be voluntarily inspected in State MPI or USDA facilities to be served in CNPs?

Yes, domesticated and wild game animals must be inspected at State or USDA facilities in order to be purchased for and served in CNPs. Note that State or local restrictions may apply and an exemption was added by section 4033 of the Farm Bill.¹

7. The Food Buying Guide (FBG) States that “game meat must be from [a] USDA inspected establishment;” will this language change?

The FBG footnote will be amended to reflect that purchased wild and domesticated game animals that are USDA *or* State inspected can be served in CNPs. The FBG will also clarify that donated, uninspected wild game served by certain program operators which primarily serve Indians is creditable in CNPs as allowed by section 4033 of the Farm Bill.

8. Can CNP operators use Federal funds to purchase and serve wild and/or domesticated game meat?

Yes, CNP operators can buy wild and domesticated game meat with Federal funds as long as the animals are slaughtered and inspected in a Federal inspected facility or State inspected program. Please note that State and local authorities may have stricter regulations, preventing the service of domesticated and wild game animals.

¹ As described in the *Service of Traditional Foods in Public Facilities memo (SP 41-2015, CACFP 19-2015, SFSP 21-2015)*, Section 4033 of the Farm Bill allows for the use of donated traditional foods, including wild game, at public and nonprofit facilities that primarily serve Indians.

9. **Can game meat inspected at either a State or Federal facility cross State lines and be served in CNPs in neighboring States?**

Yes. Domesticated and wild game animals processed in State MPI facilities and Federal facilities via voluntary inspection can enter interstate commerce. Unlike other amenable livestock (cattle, swine, sheep, and goat) processed in MPI facilities eligible only for intrastate distribution, non-amenable animals (as defined Federally, regardless of State definition) are not subject to the FMIA or PPIA.

PART IV- Eggs

1. What is the definition of an egg?

As defined by the Food and Drug Administration (FDA) Food Code, "Egg" means the shell egg of avian species such as chicken, duck, goose, guinea, quail, ratites or turkey. "Egg Product" means all, or a portion of, the contents found inside eggs separated from the shell and pasteurized in a food processing plant, with or without added ingredients, intended for human consumption, such as dried, frozen or liquid eggs." Shell eggs come under the jurisdiction of the FDA and have to meet FDA guidelines. Liquid, frozen and dried egg products are regulated by FSIS. Only whole eggs (shell, liquid, frozen or dried) can be credited in CNPs

2. What egg products need to be inspected in order to be served in the CNPs?

Liquid, frozen and dried egg products used in CNPs are required to be USDA inspected. Before entering commerce, liquid, frozen and dried egg products must meet the regulatory requirements found in [9 CFR 590](#), which include the requirement to be pasteurized and be found negative for salmonella, before entering commerce.

3. Do shell eggs need to be pasteurized in order to be served in CNPs?

No, shell eggs are not required to be pasteurized to be used in CNPs. As outlined by the FDA Food Code, it is recommended that shell eggs meet at least grade B standards. Information regarding the grade B standards can be found in the [U.S. Standards, Grades, and Weight Class for Shell Eggs](#).

Before using unpasteurized shell eggs in CNPs, program operators are advised to check with their State agency and/or local health department and to review local health codes as there may be stricter State, local and/or school district restrictions regarding unpasteurized shell eggs. For example, some State agencies require shell eggs come from "approved sources," some have shell egg handling rules, and some do not allow unpasteurized shell eggs to be served to highly susceptible populations such as very young children.



Fiscal Director
ARNELL ABOLD
 605.394.9730
 f 605.394.7742
 arnell@itbcbison.com

ITBC FINANCIAL REPORT

STATEMENT OF NET POSITION FOR THE YEAR ENDING SEPTEMBER 30, 2014 *(PRELIMINARY REPORT)*

ASSETS

Cash	\$	1,050,951.00
Cash, Committed	\$	726.00
Accounts Receivable, Net	\$	4,950.00
Related Party Receivables	\$	7,122.00
Grants Receivable	\$	110,894.00
Merchandise Held for Sale	\$	-
Meat	\$	1,997.00
Other	\$	7,209.00
Prepaid Expenses	\$	1,567.00
Capital Assets, Net Accumulated Depreciation	\$	44,197.00

TOTAL ASSETS: **\$ 1,229,613.00**

LIABILITIES AND NET POSITION

Liabilities:

Accounts Payable	\$	107,076.00
Grant Payable	\$	-
Accrued Expenses	\$	22,673.00
Membership Dues Liability	\$	19,500.00
Unearned Revenue	\$	-
Long-Term Liabilities	\$	-
Compensated Absences	\$	-
Due Within One Year	\$	1,420.00
Capital Lease	\$	-
Due Within One Year	\$	-
Due In More Than a Year	\$	-

TOTAL LIABILITIES: **\$ 150,669.00**

Commitments and Contingencies

Net Position:

Net Investment in Capital Assets	\$	42,777.00
Restricted	\$	1,074,514.00
Unrestricted	\$	(38,347.00)

TOTAL NET POSITION: **\$ 1,078,944.00**

TOTAL LIABILITIES AND NET POSITION: **\$ 1,229,613.00**

STATEMENT OF ACTIVITIES - GOVERNMENT-WIDE
 FOR THE YEAR ENDING SEPTEMBER 30, 2014
 (PRELIMINARY REPORT)

Functions/Programs	Expenses	Program Revenues		Net(Expense) Revenue and Changes in Net Position
		Charges for Services	Operating Grants and Contributions	
Primary Government:				
Governmental Activities				
<i>Program Services:</i>				
Herd Development	\$ 938,600	\$ -	\$ 2,000,000	\$ 1,061,400
Administration	\$ 825,110	\$ -	\$ 855,580	\$ 30,470
Membership Services	\$ 284,298	\$ 25,000	\$ -	\$ (259,298)
Assistance to Tribes	\$ 174,611	\$ -	\$ 82,864	\$ (91,747)
Sale of Merchandise	\$ 22,696	\$ 15,068	\$ -	\$ (7,628)
Total Governmental Activities	\$ 2,245,315	\$ 40,068	\$ 2,938,444	\$ 733,197
Total Primary Government	\$ 2,245,315	\$ 40,068	\$ 2,938,444	\$ 733,197

General Revenues	
Miscellaneous Income	\$ 2,583
Contributions	\$ 247
Total General Revenues	\$ 2,830

Change in Net Position	\$ 736,027
Net Position - Beginning	\$ 342,917
Net Position - Ending	\$ 1,078,944

INTERTRIBAL BUFFALO COUNCIL

BALANCE SHEET FOR THE YEAR ENDING SEPTEMBER 30, 2014 *(PRELIMINARY REPORT)*

	General Fund	BIA	NRCS - USDA	SSDPG - USDA	ANA - HHS	Total
ASSETS						
Cash	\$ 110,353	\$ 939,780	\$ -	\$ 818	\$ -	\$ 1,050,951
Cash, Committed	\$ 726	\$ -	\$ -	\$ -	\$ -	\$ 726
Accounts Receivable, Net	\$ 3,202	\$ 1,748	\$ -	\$ -	\$ -	\$ 4,950
Related Party						
Receivables, Net	\$ 3,186	\$ 2,954	\$ -	\$ 303	\$ 679	\$ 7,122
Grants Receivable	\$ -	\$ -	\$ 26,719	\$ 46,093	\$ 38,082	\$ 110,894
Merchandise Held for Sale						
Meat	\$ 1,997					\$ 1,997
Other	\$ 7,209					\$ 7,209
Prepaid Expenses	\$ 392	\$ 1,175	\$ -	\$ -	\$ -	\$ 1,567
Due from Other Funds	\$ -	\$ 196,067	\$ -	\$ -	\$ -	\$ 196,067
TOTAL ASSETS:	\$ 127,065	\$ 1,141,724	\$ 26,719	\$ 47,214	\$ 38,761	\$ 1,381,483
LIABILITIES AND FUND BALANCE						
Liabilities:						
Accounts Payable	\$ 29,277	\$ 55,377	\$ 2,385	\$ 16,209	\$ 3,828	\$ 107,076
Accrued Expenses	\$ 2,467	\$ 10,658	\$ 2,720	\$ 2,138	\$ 4,690	\$ 22,673
Membership Dues Liability	\$ 19,500	\$ -	\$ -	\$ -	\$ -	\$ 19,500
Due to Other Funds	\$ 115,343	\$ -	\$ 21,614	\$ 28,867	\$ 30,243	\$ 196,067
Total Liabilities:	\$ 166,587	\$ 66,035	\$ 26,719	\$ 47,214	\$ 38,761	\$ 345,316
Commitments and Contingencies						
Fund Balance:						
Nonspendable - Inventory	\$ 9,206	\$ -	\$ -	\$ -	\$ -	\$ 9,206
Nonspendable - Prepays	\$ 392	\$ 1,175	\$ -	\$ -	\$ -	\$ 1,567
Restricted	\$ -	\$ 1,074,514	\$ -	\$ -	\$ -	\$ 1,074,514
Committed for Scholarship	\$ 726	\$ -	\$ -	\$ -	\$ -	\$ 726
Unassigned	\$ (49,846)	\$ -	\$ -	\$ -	\$ -	\$ (49,846)
Total Fund Balance:	\$ (39,522)	\$ 1,075,689	\$ -	\$ -	\$ -	\$ 1,036,167
TOTAL LIABILITIES AND FUND BALANCE:	\$ 127,065	\$ 1,141,724	\$ 26,719	\$ 47,214	\$ 38,761	\$ 1,381,483

STATEMENT OF REVENUE, EXPENDITURES
AND CHANGES IN FUND BALANCES
FOR THE YEAR ENDING SEPTEMBER 30, 2014
(PRELIMINARY REPORT)

	General Fund	BIA	NRCS - USDA	SSDPG - USDA	ANA - HHS	Total
REVENUES						
Grant Income	\$ -	\$ 2,595,103	\$ 26,719	\$ 130,690	\$ 185,932	\$ 2,938,444
Indirect Cost Revenue	\$ 135,656	\$ -	\$ -	\$ -	\$ -	\$ 135,656
Dues and Fees	\$ 25,000	\$ -	\$ -	\$ -	\$ -	\$ 25,000
Miscellaneous	\$ 15,068	\$ -	\$ -	\$ -	\$ -	\$ 15,068
Sales of Merchandise	\$ 2,583	\$ -	\$ -	\$ -	\$ -	\$ 2,583
Contributions	\$ 247	\$ -	\$ -	\$ -	\$ -	\$ 247
Total Revenues:	\$ 178,554	\$ 2,595,103	\$ 26,719	\$ 130,690	\$ 185,932	\$ 3,116,998
EXPENDITURES						
<i>Program Services:</i>						
Herd Development	\$ -	\$ 938,600	\$ -	\$ -	\$ -	\$ 938,600
Administration	\$ 201,412	\$ 545,300	\$ 21,485	\$ 47,092	\$ 140,006	\$ 955,295
Membership Services	\$ 108,320	\$ 130,487	\$ -	\$ -	\$ 45,491	\$ 284,298
Assistance to Tribes	\$ -	\$ 85,991	\$ 5,089	\$ 83,133	\$ -	\$ 174,213
Cost of Sales	\$ 21,599	\$ 1,097	\$ -	\$ -	\$ -	\$ 22,696
Debt Service						
Principal	\$ 669	\$ 1,045	\$ 134	\$ 428	\$ 401	\$ 2,677
Interest	\$ 58	\$ 90	\$ 11	\$ 37	\$ 34	\$ 230
Capital Outlay		\$ 41,591				\$ 41,591
Total Expenditures:	\$ 332,058	\$ 1,744,201	\$ 26,719	\$ 130,690	\$ 185,932	\$ 2,419,600
Revenues Over (Under) Expenditures	\$ (153,504)	\$ 850,902	\$ -	\$ -	\$ -	\$ 697,398
Other Financing Sources (Uses)						
Transfers In (Out)	\$ 125,053	\$ (125,053)	\$ -	\$ -	\$ -	\$ -
Total Other Financing Sources (Uses)	\$ 125,053	\$ (125,053)				\$ -
Net Change in Fund Balances	\$ (28,451)	\$ 725,849	\$ -	\$ -	\$ -	\$ 697,398
Fund Balance (Deficit) -						
September 30, 2013						
as Previously Reported	\$ (182,346)	\$ 521,115	\$ -	\$ -	\$ -	\$ 338,769
Restatement	\$ 171,275	\$ (171,275)				
Fund Balance (Deficit) - September 30, 2013, Restated	\$ (11,071)	\$ 349,840	\$ -	\$ -	\$ -	\$ 338,769
Fund Balance (Deficit) - September 30, 2014	\$ (39,522)	\$ 1,075,689	\$ -	\$ -	\$ -	\$ 1,036,167

TESTIMONY TO THE HOUSE COMMITTEE ON APPROPRIATIONS SUBCOMMITTEE ON INTERIOR, ENVIRONMENT AND RELATED AGENCIES

Presented by: Ervin Carlson, President
 Inter Tribal Buffalo Council
 Fiscal Year 2016
 March 24, 2015

INTRODUCTION AND BACKGROUND

My name is Ervin Carlson and I am a member of the Blackfeet Nation in Montana and serve as the President of the Inter Tribal Buffalo Council (ITBC). Please accept my sincere appreciation for this opportunity to submit written testimony to the honorable members of the House Committee on Appropriations; Subcommittee on Interior, Environment and Related Agencies. ITBC was granted a federal charter in 2009 pursuant to Section 17 of the Indian Reorganization Act and is comprised of sixty (60) federally recognized Indian Tribes in nineteen (19) states with headquarter offices in Rapid City, South Dakota. The Cherokee Nation of Oklahoma and the Ruby Tribe of Alaska are the two newest members of ITBC.

American Indians have a long-standing connection with the buffalo. Historically, buffalo provided the Tribes with food, shelter, clothing and essential tools for survival. Indians have maintained a strong spiritual and cultural connection with the buffalo that has not diminished with the passage of time. ITBC Member Tribes strive to restore buffalo to Tribal lands for cultural, health and economic benefits for Tribal populations.

On behalf of the Member Tribes of ITBC, I am requesting an increase of \$5,600,000 to our current \$1,400,000 FY2015 funding level for a total funding award for FY2016 of \$7,000,000 to allow the organization to: 1) increase funds for the Tribal herd development grant program, 2) to fund ITBC efforts to serve as a meaningful management partner to the National Park Service, and 3) to fund scientific research on the benefits of buffalo meat for Native populations for the prevention and treatment of diet related diseases. ITBC requests funding from the Department of Interior Bureau of Indian Affairs Fish and Wildlife Program and also from the National Park Service.

FUNDING HISTORY

ITBC has been funded through various methods including the President’s budget, Congressional earmarks or administrative action since 1992. ITBC’s approximate annual funding is listed below:

FY 1992 - 1993	\$ 400,000.00 Congressional Earmark
FY 1994 - 1999	\$ 650,000.00 President’s Budget
FY 2000 - 2001	\$1,100,000.00 President’s Budget; Congressional Earmark
FY 2002 - 2003	\$1,560,000.00 President’s Budget; Congressional Earmark
FY 2004 - 2005	\$2,200,000.00 President’s Budget; Congressional Earmark
FY 2006	\$4,100,000.00 President’s Budget; Congressional Earmark
FY 2007	\$1,000,000.00 Administrative Action BIA
FY 2008	\$1,000,000.00 Congressional Earmark

FY 2009 - 2010	\$1,400,000.00 Congressional Earmark; Administrative Action BIA
FY 2011	\$1,750,000.00 President's Budget; Administrative Action BIA
FY 2012	\$1,400,000.00 President's Budget
FY 2013	\$1,600,000.00 President's Budget; Administrative Action BIA
FY 2014	\$1,400,000.00 President's Budget; Administrative Action BIA
FY 2015	\$1,400,000.00 President's Budget

The above funding history illustrates Congressional and Administrative support for ITBC and Tribal buffalo herds. Annual funding of ITBC provides evidence that buffalo restoration and management is not a limited or one-time “project” but a “recurring program” most recently funded from the Department of Interior Bureau of Indian Affairs Fish and Wildlife line item.

FUNDING INCREASE JUSTIFICATION

• Increase in Herd Development Grant Funds

ITBC expends 100% of the appropriated funds on the development and management of Tribal buffalo herds. A significant portion of ITBC funding is distributed directly to ITBC Member Tribes via a Herd Development Grant program administered by ITBC. The herd development grant program commenced in 1992 with \$400,000 to assist the twelve member Tribes in the organization. In 2002, ITBC was awarded \$1,000,000 for Tribal herd development grants to support 25 Tribal herds. Since 2002, the herd development grant funding has been stagnant at \$1,000,000 despite the growth of the organization to the current sixty (60) member Tribes and 54 buffalo herds. In total, ITBC collectively manages over 20,000 buffalo which is more than all the buffalo currently managed by NPS in the National Parks. A \$2,500,000 increase for Tribal herd development grants will provide critically needed funding to protect and manage existing Tribal herds. This increase will provide a total of \$3,500,000 for distribution to Tribes in an average amount of \$65,000 per Tribal herd depending on specific needs. These funds will create jobs in Indian Country, create sustainable Tribal buffalo herds and allow Tribes to utilize buffalo for economic development.

• Funding for National Park Service Partnership

Since its inception, ITBC has partnered with the National Park Service (NPS) on buffalo management efforts including population management through roundups and distribution of buffalo to Tribes from the parks. ITBC has not been funded for these activities but has utilized minimal administrative funding to partner with the NPS. ITBC has agreed to manage buffalo removed from Yellowstone Park for population control, transport the animals to processing facilities and distribute processed meat to Tribes despite very limited funding for these efforts. Additionally, ITBC is a member of the Interagency Bison Management Plan workgroup and has incurred significant costs to participate in all related activities to insure that Tribes are represented in buffalo management decisions. ITBC can continue these efforts and develop and manage a quarantine program that will allow the transfer of live buffalo from the Yellowstone Park to Tribes through an increase of \$500,000 in annual funding.

• Health Related Research

ITBC has a long-term objective to prevent and treat diet related diseases in Native populations through the reintroduction of buffalo into daily diets. However, these efforts to coordinate with health care providers have been limited by the lack of scientific evidence of the health benefits of natural grass fed buffalo diets. ITBC believes research to develop concrete evidence of these health benefits will facilitate ITBC partnerships with health programs to prevent and treat diet related

diseases in Native populations.

Additionally, sound research results will allow ITBC to develop a health education curriculum for healthy living with a component specifically focused on Native youth. Further, this critical research will support ITBC's efforts to provide buffalo meat to school lunch programs as a healthy alternative to other meat products.

Funding in the amount of \$3,000,000 will allow ITBC to pursue professional research objectives.

CURRENT ITBC INITIATIVES

ITBC's primary objectives are to restore buffalo to Tribal lands, and to conserve and manage existing Tribal herds through the promotion of traditional buffalo handling practices and beliefs. ITBC strives to offer assistance and opportunities to Tribes to meet the needs and desires of individual Tribal programs. ITBC attempts to balance the varying interests of member Tribes from maintaining herds for spiritual purposes to utilizing buffalo as viable economic development endeavors. ITBC accomplishes these objectives as follows:

1. Technical Assistance to Tribes:

ITBC assesses current and potential Tribal buffalo programs to determine technical service needs and infrastructure needs and provides technical assistance in the areas of wildlife management, ecological management, range management, buffalo health, cultural practices and economic development. Further ITBC assists with fencing, corrals, facility design, water development and equipment research. ITBC provides annual training sessions (national and regional) designed to enhance Tribal buffalo management.

2. Education and Outreach:

ITBC staff provides educational presentations to various audiences including school-age youth on buffalo restoration, conservation efforts, and the historical, cultural relationship between buffalo and American Indians.

3. Partnership and Collaboration:

ITBC is a member of various working groups, comprised of Federal and State agencies organized to address buffalo issues. ITBC is a limited partner on the Inter Agency Bison Management partnership established to address the Yellowstone National Park brucellosis issue. ITBC collaborates with the National Park Service and the US Fish and Wildlife Service to obtain surplus buffalo from National Parks for distribution to Tribal Buffalo Projects. Dependent on available funding, ITBC assists with the roundups and transportation of buffalo from participating parks.

4. ITBC Marketing Program:

ITBC strives to develop markets for buffalo meat and products for interested member Tribes at the local and national level. ITBC procures buffalo, as limited funds allow, from Tribes and sells the meat products under a joint Tribal and ITBC label. An increase in funding will enhance these marketing efforts.

5. School Lunch Program:

ITBC has six Member Tribes serving Tribal raised buffalo into their school lunch programs to address health concerns of school-age children. ITBC anticipates expanding this program to 20 Tribes in the next three years with increased funding.

CONCLUSION

ITBC has existed for over 20 years to assist Tribes with restoration of buffalo to Tribal lands for cultural purposes. No other program exists to assist Tribes with buffalo restoration and protection.

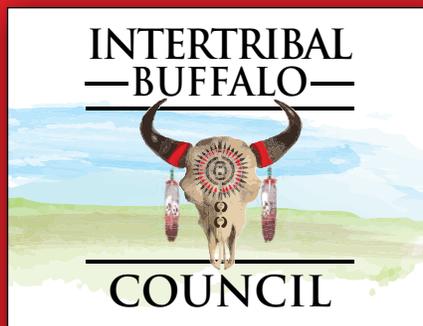
ITBC and its member Tribes have created a new Indian Reservation industry that includes job creation and new revenue for the Tribal economies. ITBC ultimately hopes to restore Tribal herds large enough to support local Tribal health needs and generate sufficient revenue to achieve economically self sufficient herds.

ITBC and its member Tribes are appreciative of past and current support from the Congress and the Administration. However, I urge the Committee to increase ITBC funding to a total of \$7,000,000 which is a level commensurate with the growth of the Tribal Buffalo Programs. This increase will demonstrate Congressional respect for this national icon and allow ITBC to fulfill its responsibilities to restore, protect and manage buffalo.

I would like to thank this Committee for the opportunity to present testimony and I invite you to visit ITBC Tribal buffalo projects and experience first hand their successes.

Questions and/or comments regarding any of the issues presented within this testimony may be directed to Mr. Ervin Carlson, President, or to Mr. James Stone, Executive Director, at (605) 394-9730.





2497 W CHICAGO STREET | RAPID CITY, SOUTH DAKOTA 57702

605-394-9730

FAX: 605-394-7742

WWW.ITBCBUFFALO.COM