

# The Wave Foundation Impact Report



The Wave Foundation works with Indigenous communities to create a more equitable and healthy food system. Our work touches an array of interrelated sectors: food, energy, transportation, zero waste, and clean air and water. At the center are partnerships led by Indigenous communities to restructure the food supply chain, guided by the imperative that food is local, nutritious, culturally relevant, and distributed equitably. We listen to First Peoples of this land, whose focus has forever been on providing for and taking care of all community members, sustainability, and stewardship.

Our food box program supports communities impacted by the pandemic and other crises with nutritionally and culturally rich foods—all while supporting regional food suppliers, reducing greenhouse gas emissions, minimizing food waste, and supporting economic opportunity. The Wave food boxes are produced with regional partners who prioritize sourcing from small-to-mid-size BIPOC farmers, producers, and fishers. Some highlights of our program include:

- Food is culturally relevant to the community.
- Purchasing, processing, and packing of food box items supports regional jobs and businesses.
- Provides support for Tribal Nation members helping distribute food to remote residents and Elders.

## IMPACT NUMBERS: QUICK GLANCE STATS THROUGH SEPTEMBER 2021

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### Northwest Tribal Nation Communities - Food Boxes & Meals

- Approx. 45,540 Tribal Nation community members impacted
- Over 1,200,000 meal equivalents served
- 500,000+ lbs. of food items (non-seafood) distributed
- 28,000+ food boxes distributed to Northwest Tribal Nation communities (to include, but not limited to the Confederated Tribes and Bands of the Yakama Nation, Nez Perce Tribe, Confederated Tribes of the Warm Springs Reservation of Oregon, Confederated Tribes of the Umatilla Indian Reservation, Fort McDermitt Paiute and Shoshone Tribe & the Burns Paiute Tribe, and to the Columbia River Tribal Nation Fishing Access Site Communities)



*"The Wave Foundation Team is to be put in a very high place in my heart for fulfilling their original promise and how open they are to our Confederated Tribes of Warm Springs food and other needs. I appreciate the open minds that listen to my sharing our Tribal way of life and recommendations for the food box ideas."*

**-Delson Suppah, Sr., Tribal Elder, Confederated Tribes of Warm Springs**

## Seafood

- 450,000+ lbs. of seafood distributed
- 100,000+ lbs. of seafood purchased
- 30,000+ lbs. of Tribally caught Columbia River salmon purchased

## Procurement, Distribution & Other Support

- Prior to initiating the Tribal Nation community focused program, The Wave Foundation partnered with 36+ community organizations in the Northwest to support over 650,000 people facing food insecurity with food donations representing over 4,000,000 meal equivalents.
- 251,000+ lbs. of food recovered
- 50+ individuals compensated for labor associated with The Wave Foundation's Food Program (seafood labor not included)
- Nearly 1,000 fishers and fish workers compensated for labor associated with The Wave Foundation's Food Program
- Over 100 agricultural businesses supported with purchases by The Wave Foundation's Food Program
- 15,000+ bottles of water provided to Tribal Nation Communities
- 6,375+ hot meals distributed to those impacted by the Detroit, OR & Southern Oregon wildfires
- 30,000+ miles driven for food distribution efforts; miles are pending carbon offsets
- 730 animal pens from Jewett Cameron provided to Southern Oregon & Warm Springs
- 40 generator and equipment packages provided to Columbia River Tribal Nation communities
- 300 adult sized masks and 200 child sized masks donated from Looptworks and distributed by The Wave Foundation to Tribal Nation communities



## SUMMARY OF THE WAVE FOUNDATION FOOD PROGRAM & PROJECTS

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The Wave Foundation's Food Program increases local food recovery, gets people back to work, feeds the food insecure, and shifts to more resilient community food systems. The program is inclusive of Black, Indigenous, and People of Color (BIPOC) communities, giving preference to sourcing from these providers **and** providing healthy, sustainable, and culturally relevant foods to these communities. Sourcing preference has also been given to those agricultural businesses that have been negatively impacted by COVID.



In 2020, The Wave Foundation Food Program shifted to address the immediate food insecurity needs that have increased as a result of the pandemic. We provide healthy and sustainable food options while creating a more resilient and regional food system that can support additional economic marketplaces for the Tribal Nation communities and fishers as the pandemic and its limitations dissipate.

The Wave Foundation partners with experts all along the food system to ensure healthy and sustainable food gets to people who need it. Our partner, Food Fleet, works with us to determine meal box components and recipes, with input from the Tribal Nation communities

to ensure cultural relevancy and nutrition. We procure the necessary fruits, vegetables, grains, proteins, and other items from our network of regional partners, giving a needed boost to regional suppliers.

The items are then prepped, boxed or bagged, and otherwise packaged for distribution by either our team or through our partners, depending on scale and availability. The food boxes, meal kits, or other items are then distributed by our logistics team to either central locations or directly to homes via a refrigerated truck.

Our program is designed holistically to ensure food recovery, nutritional value, responsible sourcing with priority to small farms and fisheries owned/managed by people of color and our Tribal Nations, all while paying fair wages from source to table. It is a "communities helping communities" model.

In our listening and learning, we heard about the need for water, clothing, PPE, and generators for those that live full time at the Columbia River fishing access sites and at other locations. We have been able to procure bottled water, sustainable face masks, and other items to support these communities' needs.

The Wave Foundation remains committed to the "build back better" concept regarding infrastructure, and in seeking and achieving the final goal of food sovereignty within these communities. We anticipate need within these communities will continue to rise in 2021 as a direct result of COVID-19 and intend to continue and ramp up the level of support we are able to provide with our food program. We will continue to leverage crises (e.g., the pandemic, climate change, social justice) to create systemic change.



*"The Confederated Tribes of the Umatilla Indian Reservation (CTUIR) and our whole community appreciate what The Wave Foundation has offered. The many varieties of foods have been amazing and the freshness of the foods when delivered by your kind and generous delivery people... Our Casino closed down for most of the summer which put about 600+ community members out of work and waiting and waiting for their unemployment benefits to begin. The food boxes brought by The Wave were welcomed with smiles from everyone. We coordinated with our Tribal Senior Citizen Center to deliver boxes of the food to our homebound elders who were so surprised with the variety and fresh fruits and vegetables. The Wave food boxes also helped to feed some of our households that were quarantined due to positive COVID-19. We were amazed when your staff began inquiring as to what our community would like, that was a first for us. The CTUIR-Department of Children and Family Services look forward to working with your experienced, understanding and concerned staff at The Wave Foundation for months to come. Qieceyewyew (thank you)!"*

**-Kathleen Elliott, THRP, Department of Children & Family Services, Workforce Development Coordinator, Confederated Tribes of Umatilla Indian Reservation**

### **Food Boxes**

The Wave Foundation purchases food items with the goal of purchasing from BIPOC producers/farmers/fishermen and then we distribute these products in our food boxes to Tribal Nation communities and other underserved communities in the region. We are focused on providing food boxes that are healthy, sustainable, and culturally relevant. We have the honor of listening to what these communities need and want, and then do what we can to procure and provide those items for them.

We are actively engaged with and intently listening to the Tribal Nation communities that we are honored to serve. The Wave Foundation has a Tribal Nation Food Program Working Group that meets weekly and includes representatives from each of the four Treaty Tribes of the Columbia River, as well as key partners and stakeholders.



Historically, programs designed to serve communities facing food insecurity is not tailored to the actual needs and requests of these communities. The Wave Foundation works with the communities we serve to identify culturally relevant, food with dignity. For example, The Wave Foundation was able to provide bison from the Shoshone Bannock and Yakama Nation, Tribally harvested salmon from the Columbia River and Alaska, beans from Ramona Farms, salmon products from Salmon King Fisheries, wild rice from Red Lake Nation and Minnesota, Tribally produced value-added products and more within our food boxes and via other mechanisms for distribution. For a holiday related food box to a largely Latino community, The Wave Foundation provided tamale boxes that included rice, pinto beans, masa, dried chiles, tomatillos, dried corn husks, fresh chilies, tomatoes, cheese, tortillas, pork, chicken, and fish with a recipe in both Spanish and English.

### ***Tribally-Caught Columbia River Salmon***



The Wave Foundation purchased over 30,000 lbs. of Tribally-caught Columbia River salmon for distribution in our food boxes. This salmon was processed into preferred forms requested by Tribal Nation community members in the region (including vacuum-packed filets, and head and gutted). The salmon was then distributed to Tribal Nation community members as part of food boxes assembled and distributed by The Wave Foundation, with some salmon left in full form to be used for subsistence and ceremonial purposes. Additionally, The Wave Foundation, in partnership with Columbia River Inter-Tribal Fish Commission (CRITFC) will use a portion of grant funds to support enhanced ice distribution operations for

upcoming salmon seasons along the Columbia River for Tribal fishers. Using ice that is not distributed directly by fish processors provides Tribal fishermen with the opportunity to shop their harvested fish to multiple buyers.

### **Sustainable Alaskan Seafood**

Through generous support from Catch Together, The Wave Foundation received 117,500 lbs. of Alaskans Own sustainable Alaskan seafood, including sablefish and lingcod. This fish was distributed to a variety of communities, including the Tribal Nation communities outlined above and nonprofit food insecurity organizations in Oregon and Washington.



An additional donation of 64,000+ lbs. of sustainable Alaskan salmon, sablefish, and halibut went to Alaska's active-duty military members and their families on bases and through deliveries to remote locations via the Armed Services YMCA of Alaska where military members have limited food access. In addition, over 12,000 lbs. of Alaskan Bristol Bay sock-eye salmon (from Alaskans Own/Northline Seafoods) were distributed to 500+ Tribal Nation and Indigenous families and Elders in the Anchorage/Kenai, AK area.

*"Working with The Wave Foundation has been great. The food boxes are excellent and food sources being so close is even better. That is the one thing we like to share with our Tribal members—that most of the food is produced within a day's drive of most peoples' homes. Our people have been very appreciative of the food boxes and what The Wave Foundation is trying to accomplish with providing as much traditional foods as possible. The collaboration with The Wave team has been excellent and the value of our input has always been treated with kindness, respect and with a true sense of helping our Tribal communities."*

***-Thunder Garcia, Director, USDA/Food & Nutrition, Nez Perce Tribe***

## Sustainable Northwest Fish & Value-Added Seafood Products

Further grant support allowed The Wave Foundation to procure more than 37,000 lbs. of sustainable fish and seafood products from Certified B-Corporation Fishpeople Seafood to distribute to communities in need. COVID impacted the retail sales of many of Fishpeople Seafood's products. By purchasing these products, The Wave Foundation was able to support fishermen and provide a healthy, nutritious protein to recipients.

### Atlantic Haddock to Wisconsin Tribal Communities



Through a partnership with Catch Together and Mazzetta Company, The Wave Foundation is supporting more than 30 fishermen in Gloucester, MA by purchasing over 45,000 lbs. of haddock processed from approximately 110,000 lbs. caught by local family boats, such as *Miss Trish* and *Midnight Sun*. These are longtime fishers at the wharf and with this catch over 50 fish workers were back processing fish at Intershell, a family company based in Gloucester.

The filleted and frozen haddock is being distributed to COVID-19 impacted Wisconsin Tribal Nation communities in need via The Wave Foundation COVID-19 Food Relief Program and last-mile collaboration with Mohican Nation Stockbridge Munsee Band and the Great Lakes Inter-Tribal Council. The haddock supplies over 111,000 meals to food insecure families of the Wisconsin Tribal Communities.

*"I'm very pleased with the initial promise being fulfilled for the Wave Foundation beginning to have the Tribal traditional foods in the food boxes being delivered here in Warm Springs for the Tribal seniors. The Columbia River chinook salmon, Sho-Ban buffalo meat, Chippewa-Milac wild rice, SW Tribal beans, fresh vegetables and fruit and other healthy foods are a valuable resource to get our Tribal people going back to our traditional diet. The anxious anticipation from our people for the other traditional dishes that are forthcoming, salmon chowder, deer bones, smoked and canned salmon!"*  
**-Delson Suppah, Sr., Tribal Elder, Confederated Tribes of Warm Springs**

## SUPPLIER STORIES

The Wave Foundation strives to procure sustainable food products from Black, Indigenous, and People of Color (BIPOC) and women-owned producers to the extent possible. Items were also procured from businesses that were impacted by COVID-19. We have highlighted a few of these supplier stories below.

### ***A Tale of Two Columbia River Tribal Fishers***

The Columbia River's Tribal fishers' operations were directly impacted by COVID-19 because many of the restaurants that typically purchase their fish cancelled orders. Safety of the fishing team was also a concern, given the proximity and the potential to spread the virus to Tribal Nation community members and Elders. The Wave Foundation was able to purchase 5,000+ lbs. of Native-caught salmon from two fishers at pre-COVID fair market value to distribute to Tribal Nation community members.





800 lbs. of salmon fillets from one fisher's team were given to Lyle and Wishram schools (these schools have a large percentage of Tribal Nation students) as part of a cultural enrichment and education program for students. Students and their families were able to enjoy the salmon while learning about Tribal fishing culture and customs, fishing techniques, and the fisher's family history. You can listen to the recording at [//bit.ly/3qDO6g6](https://bit.ly/3qDO6g6) and will be providing it, along with other materials, as an educational resource to students to accompany a second distribution of the salmon in the coming months.

The Native American Youth & Family Center (NAYA) received a 400-pound donation of salmon from The Wave Foundation to support their Yearly Youth & Elders Honoring with a pre-ceremony cook-a-long. Native families received supplies to make a healthy traditional meal and met together on Zoom for "Cooking with the Aunties." Everyone cooked together, shared laughs and then came back to share a virtual community meal during their Youth and Elders Ceremony where they honor the educational achievements of Native youth, while showing gratitude for their Elders who paved the way.



The Wave Foundation purchased another 2,200 lbs. of Columbia River salmon from another Tribal fisher. 500 lbs. were smoked and canned by the Tribal fisher to create a value-added product for The Wave Foundation to distribute. The Wave Foundation team and the Chefs of the Portland Trail Blazers and Portland Timbers/Thorns were honored to welcome this fisher, his wife, and 1,700 lbs. of his salmon into the Moda Center to learn proper cultural handling, processing, and smoking techniques. The salmon smoked at the Moda Center then went back into food boxes to distribute to the Tribes The Wave Foundation serves. A small portion of the salmon went to the Portland Trail Blazers, Portland Timbers and Thorns to fuel the teams.

### ***Feed the Mass***

Feed the Mass is based in Portland, OR with the goal of bringing people together through food and education. Since the beginning of COVID, Feed the Mass has been providing free meals to anyone in need of food, nourishment, care, and community with a focus on BIPOC and marginalized communities. From the inception of the Feed the Mass' FED Project in March 2020 thru Dec 2020, they served over 118,000 meals to the community, with thousands of people being served throughout the Portland Metro area, Clackamas County and Washington County. They also rescued over 91,000 lbs. of food, of which approx. 1/3 of came from The Wave Foundation. The Wave Foundation also compensated Feed the Mass chefs to prepare hot meals for The Wave to distribute to wildfire victims and Tribal Nation communities along the Columbia River.

### ***First Nations Distributing, Inc. - Minnesota Wild Rice***

The Wave Foundation purchased 1,200 lbs. of wild rice from First Nations Distributing, Inc. First Nations Distributing, Inc. has been registered in the state of Minnesota since 1994 as a Native-owned business. It currently conducts business with Tribes domestically and with Hawai'i Indigenous people, providing various food services: wild rice distribution and fresh-caught frozen and smoked Sockeye and Coho salmon. First Nations Distributing contracts with Tribes locally providing bottled water services and consulting services on sovereignty and Tribal Governance. First Nations Distributing also has a Cultural Division providing cultural programs for the public schools in Minnesota, including Ojibwe traditional crafts.



### ***Forever Wild Seafood***

Forever Wild Seafood's mission is to provide good, clean, and fair seafood for all in a marketplace that forges trust and fosters good. Forever Wild's core values are: Quality, Sustainability, Relationships, and Wonder. Forever Wild's founder, Kevin Scribner, fished for sockeye salmon for over two decades in Bristol Bay, Alaska. Forever Wild continues to source Bristol Bay salmon for generating value-added products. Currently, Forever Wild is collaborating with Northline Seafoods, a Bristol Bay processor, to source sockeye salmon for jerky and canned and frozen salmon products. Northline Seafoods' floating processor is engineered to capture the maximum value of each wild salmon: the fish are frozen on the fishing grounds at ultra-low temperatures; fish is frozen whole—a streamlined production method that reduces fish time out of the water; provide large amounts of slush ice to our fleet, ensuring a consistent cold chain from the fishing net to the freezer. Because they buy directly from the fishermen, the product has unparalleled traceability, including vessel-specific lot codes and temperature log data from the moment the fish leave the water. The Wave Foundation has purchased over 1,000 pounds of canned salmon to distribute in our food boxes and over 4,000 pounds of portioned salmon for value-add products for our food program, such as salmon cured at Moda Center with a Tribal member.

### ***Inaba Produce Farms***

Through its relationship with Yakama Nation, The Wave Foundation learned of Inaba Produce Farms, a farm of roughly 500 acres of organic and 1,000 acres of conventional produce on the Yakama Reservation in Wapato, Washington. Lon Inaba is a part of a third generation of family farmers working the rich soil of the Yakima Valley. The Inabas started farming in 1907 when Shukichi Inaba immigrated from Japan, bringing along with him Japanese techniques. Many of its sustainable practices can be traced back to their beginning. They have maintained a commitment to their surrounding community by diversifying their crops, allowing them to hire local workers nearly year-round. The Wave Foundation has purchased asparagus, watermelons, cucumbers, and other fresh vegetables from Inaba Farms through Pacific Coast Fruit Company.

### ***Independent Indigenous Producers***

The Wave Foundation has purchased goods from independent Native and Tribal producers for small quantity projects. These smaller projects are outside of our Food Box Relief Program, and yet further its



purpose by building relationships within the Tribal communities we serve, supporting small indigenous producers, and showcasing the traditional foods of native people. The Wave Foundation purchased five gallons of hand-picked huckleberries from a Warm Springs Tribal member to donate to the Return of the Boise Valley People event, which was made into a huckleberry pudding by the attending indigenous cooks to serve to the attendees. A purchase of huckleberry jam from a Confederated Tribes of the Umatilla Indian Reservation member went into boxes as a “thank you.” Elk jerky from a Warm Springs Tribal member was also included in similar boxes.

### ***Pacific Coast Fruit Company and LINC Foods***

Most of The Wave Foundation’s produce has been purchased from Pacific Coast Fruit Company and LINC (Local Inland Northwest Cooperative) Foods. These two regional co-ops prioritize sourcing general produce items (fruits, veggies) from sustainable and BIPOC-owned businesses that have been directly impacted by COVID-19. Through these relationships, hundreds of thousands of pounds of produce, fruits, and vegetables have been purchased from over 100 different agricultural suppliers.

### ***Maui Nui Venison***

The founders of Maui Nui Venison, Jake and Ku’ulani Muise, wanted to create a company focused on balance instead of business. A native of Moloka’i, Ku’ulani Muise is guided by “what is good for the planet is good for us.” They hope to inspire more place-based solutions that focus on the health of our environment, and by extension, the health of the communities and systems that it sustains.

Hawai’i’s people have a long and rich history of living, working, and thriving in balance with nature. To unlock just how the kūpuna, the ancestors, were able to live in this way, we have to first begin to relearn the way in which they saw the natural world, and, in turn, their relationship to it. For starters, there is no word in our ‘ōlelo, in the Hawaiian language, that means environment or nature. This lapse in lexicon denotes, not an incomplete way of seeing, but an expansive one - a beautiful testament to the way in which Hawaiians see ourselves: Deeply embedded in, and indistinguishable from, everything around us.

By humanely sourcing invasive Axis deer under stress-free conditions, we simultaneously alleviate the impact deer have on Hawai’i’s beautiful and vulnerable ecosystems while unlocking a delicious, high-quality food resource. Mindful harvesting of Hawaii’s wild Axis deer populations as a food source is an important management tool as we continue to work to lessen our impact and the impact of species that we have introduced on and to this beautiful and rarefied place. Learn more at

<https://mauinuivenison.com/>.

With permission and in discussion with our Tribal member working group, The Wave Foundation purchased 2,000+ lbs. of Mau Nui Venison to distribute to Northwest Tribal Nation members.

## **Nicky USA**

As a supplier of proteins to restaurants, Nicky USA has been directly impacted by COVID. Their orders have decreased, and their delivery vans are unused during many days of the week. The Wave Foundation has procured a variety of products from Nicky USA for our food boxes including 900+ lbs. of elk, 5,000 lbs. of Maui Nui wild Hawaiian venison soup bones 2,500+ jars of their local farm honey, and tens of thousands of lbs. of other traditional proteins from the Northwest region. Nicky USA is also supporting distribution efforts by doing last mile Wave food box distributions to remote Tribal Nation communities in the region.



*"Our goal is to provide the finest sustainably raised specialty game & high-quality meats available to our customers... By sourcing and raising meats of such quality, we feel that we are not only helping to care for the land that sustains us, but furthermore, helping chefs & epicureans come as close to the farm as possible. -Geoff Latham, Founder & President, Nicky USA*

## **Powell Butte Bison**

The Powell Butte Bison Ranch (PBBR) in Powell Butte, OR is a family-owned and operated ranch that was established out of respect and admiration of the American bison and to provide all-natural, grass-fed, healthy red meat to central and western Oregonians. The Wave Foundation purchased several hundred lbs. of ground bison meat from PBBR to distribute to Tribal Nation communities.

*"Respect for bison inspired our decision to create the Powell Butte Bison Ranch. Many factors, including economics, determine our success. Over the last 15 years we have largely balanced our operations with local meat sales and steady sales to area restaurants. The pandemic has now significantly impacted restaurants and that also directly affects us. Fortunately, more area residents have come directly to us to purchase our all-natural grass-fed bison meat. Some food providers that service specific groups, such as The Wave purchase for residents of the Warm Springs reservation, have also helped support our bison ranching business. Although we donate some meat to our neediest neighbors, we can only assist as long as the ranch is economically viable. The bison, then, support themselves."*

## **Ramona Farms American Indian Foods - Dried Beans**

The Wave Foundation purchased 1,250 lbs. of dried beans from Ramona Farms American Indian Foods in Arizona for inclusion in food box distribution. They were directly impacted by COVID resulting in a decline in orders from restaurants that typically purchase their products. From the ancient traditions of Ramona Farms' desert farming heritage, they offer wholesome and delicious food choices. Their mission was initially focused on bringing back the bafv (tepay bean) to the community. By perfecting their production techniques, Ramona Farms has been able to develop their bean project into a larger enterprise and now market their beans to the local community, surrounding areas, and offer other American Indian grown traditional, heirloom, and non-traditional food products.



## **Red Lake Nation Foods**

The Wave Foundation purchased thousands of lbs. of wild rice, fruit syrups, and jam from Red Lake Nation Foods in Minnesota for inclusion in food box distribution. Red Lake Nation Foods is a Native American owned company dedicated to producing unique specialty products which represent their cultural heritage for the benefit of over 10,000 members of the Red Lake Nation. From their Reservation in Northern Minnesota, they pack, label, and ship their products all over the world. Their natural foods line includes hand harvested foods that are considered culturally responsible products.

## **Sakari Farms & Botanicals**

Sakari Farms & Botanicals is in Tumalo, OR and is an Indigenous and woman owned small business run by Upingaksraq (time when the ice breaks) Spring Alaska Schreiner. Spring was born and raised in Valdez, AK and is the daughter of Chief Helmer J. Olson of the Valdez Native Tribe with Inupiaq lineage. Sakari Farms collaborates with the Central Oregon Seed Exchange, houses a unique Tribal Nation Members Only Northwest Tribal Seed Bank, and grows Native American Tribal Foods to create value-added food and personal care products. COVID created challenges for selling their farm-raised vegetables and resulted in increased competition in over-sourced markets. The Wave Foundation works closely with Sakari Farms to source Tribal Nation value-added products for food-box distributions to Northwest Tribal Nation members, secure resources for producing a Tribal Producer and Supplier Resource Guide, and learn about Tribal producer infrastructure needs.

The Wave Foundation partner network secured a walk-in freezer for Sakari Farms in order to reduce their energy use and improve overall efficiency from their prior multiple freezers. It also provides much-needed freezer space for Sakari Farms to preserve produce during times of climate extremes, such as heatwaves, when harvesting at unpredictable times and quickly becomes a necessity.

The Wave Foundation donated nearly 500 pounds of Native-caught Columbia River Salmon to Sakari Farms to distribute to the Confederated Tribes of Warm Springs along with the farm's produce and medicinal teas and a traditional sweetgrass braid.

Sakari Farms products have been featured in both The Wave Foundation's donated Food Program boxes as well as our Curated with Care boxes. The personal care products, such as lip balm, the medicinal teas, smoked salts, and hot sauces are well received across the communities.

*"Working with The Wave Foundation has honestly been a breath of fresh air after a long and confusing year with the COVID pandemic and having our farm endure multiple climate-based natural disasters (i.e., hailstorms, windstorms, and wildfires). I have enjoyed watching The Wave travel throughout the Pacific Northwest to support our Tribal economy, which in turn is allowing Tribal producers to be recognized and put on the map nationally for our food production efforts and successes. Allowing Tribal members access to Tribal foods along our historic Inter-Tribal Trade Route emphasizes the need we have to feed our communities during these times of health and food shortages. Working alongside this organization has given me a boost of morale and strength to continue doing this needed food sovereignty work and we look forward to maintaining our family/food friendly relationship with this successful organization as we grow together." -Spring Alaska Schreiner (Upingaksraq), Owner & Principal Ecologist-Indigenous Agriculturalist, Sakari Farms & Botanicals*



## **Salmon King Fisheries–Salmon Products**



Salmon King Fisheries are a small business comprised of a husband-and-wife team. They are Tribal Members of The Confederated Tribes of Warm Springs Reservation of Oregon and The Nez Perce Tribe. COVID has impacted their product orders from restaurants and their store from reduced in-person traffic, as well as their catering capabilities and limiting of additional services and products that they offer. The Wave Foundation has purchased 600 cans of their smoked salmon to distribute in food boxes and will be purchasing additional products going forward.

### **SBABC Buffalo Enterprises**

Shoshone-Bannock Tribe member and buffalo rancher Lance Tissidimit supplied over 2,500+ lbs. of stew and ground buffalo meat to The Wave Foundation from his ranch in central Idaho. His herd descended from the Teddy Roosevelt National Park buffalo herd that came by railroad train to Idaho in the 1960s. His usual herd of 300 animals has increased to 400 because of the effects of COVID-19 on the restaurant industry and a reduction in market demand for high-quality, whole animal buffalo. Lance treats the animals with respect, according to tradition, and asks for their blessings, help, and permission to take one of their own to feed others. The buffalo offers its life and spirit to provide a nutrient-dense meat with calcium and healthy Omega-3s.

*"I'm part of the ATNI Food Sovereignty team and at the National conference they were discussing a food box model that includes Tribal suppliers and I was excited to say it's already happening; we're already doing this with The Wave. This can be a model to a national committee. I thought it was neat to see The Wave develop and the food boxes got better each distribution. It started out with items not boxed and now everything is in the box and distributions are easier. It's been rewarding to see the improvements and the additions of the Native foods."*

**-Buck Jones, CRITFC Salmon Marketing, Confederated Tribes of Umatilla Indian Reservation Member**

### **Texas Ridge LLC**

Texas Ridge Farm is a family-owned small business located in Deary, ID that provides local, all-natural meat, that is responsibly raised and finished on pasture. COVID directly impacted their retail business in 2020, resulting in a >25% decrease in farmers market booth sales for the year compared to prior non-COVID years. The Wave Foundation purchased 500+ lbs. of meat (pork and sausage) from Texas Ridge that was distributed to the Nez Perce Tribe.

*"It is a core value of our business to support our local community's food needs to the best of our ability. While we have provided our meat to our local senior meals center and donated holiday hams for food bank boxes in the past, we were delighted when we heard about the Wave Foundation's program to help source local food for the Nez Perce tribe food boxes." -Erika Sattler, Owner & Operator, Texas Ridge LLC*

## **Vibrant Table Catering**

Vibrant Table Catering has been collaborating with The Wave Foundation to pre-cook proteins for inclusion in The Wave's food boxes. Vibrant Table receives raw ingredients from us and develops them into prepared meals that require simple re-heating once delivered. To date they have prepared over 2,000 items (meals) for our food boxes.

*"Vibrant Table Catering is proud to partner with The Wave Foundation's Food Program to help feed people in need. COVID-19 has drastically impacted the catering and events business, working with The Wave has helped keep our employees working while we've been able to help feed local communities and the food insecure." -Brendan Coffey, Vice President of Operations, Vibrant Table Catering*



## **Yakama Nation Bison**

In 1994, twelve bison were purchased from a private party on the Yakama Reservation by the tribe's Cultural Heritage Center. The Cultural Heritage Center purchased the bison so they could provide bison meat for menu items offered at the Yakama Nation Cultural Heritage Restaurant. At the time of purchase the herd was confined to a 40-acre fenced pasture. After the purchase the management of the herd was delegated to the Yakama Nation Wildlife Program. Since then, the Yakama Nation Wildlife Program has been managing the bison herd within the boundaries of the Status Wildlife Area. Currently the herd consists of 159 animals, 9 bulls, 72 cows, 23 heifers, 9 yearling bulls, and 46 calves. The Wave Foundation was honored to receive permission by the Yakama Nation Tribal Council to purchase whole bison from this herd, to yield 2,200 lbs. to be included in food distributions to Northwest Tribal Nation communities.

## **FUTURE WORK-ADDRESSING FOOD INSECURITY & INFRASTRUCTURE**

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The Wave Foundation's ultimate goal is to help establish people-first, community-driven food systems that allow movement toward food sovereignty.

As we look forward, we hope to leverage the work we are currently engaged in to create much needed reform to overall food systems. To do this, we will continue to support the Tribal Nation communities in the Northwest and aim to increase our food box distribution program to expand to other Tribal Nation communities—including offering boxes to additional Tribal Nation members that live in rural areas and within the urban cores (i.e., outside of Tribal Nation community Reservations/boundaries).

Using the Native American Agriculture Fund "A Vision for Native Food and Agriculture Infrastructure Rebuilding and Recovery" report, The Wave Foundation will focus on supporting marketplaces, business sovereignty, and seafood hubs that support Tribal Nation members. Seafood hubs will focus on procurement of wild salmon caught and processed by Native fishermen, and Tribally (and community-based non-Tribal) harvested salmon, shellfish and marine finfish sourced from the Salish Sea, Pacific Coast waters, and the Columbia River.

We will continue to expand our network of Indigenous, BIPOC, and women-owned producers to source from, with a longer-term goal of exploring a collective marketplace opportunity—for both Tribal community members and as a sourcing connection for The Wave Foundation's network of venues,

convention centers, restaurants, zoos, and aquariums. This will enable The Wave Foundation to support food sovereignty and economic development. development of necessary infrastructure within Tribal Nation Communities.

With additional support, we will accelerate and scale the program to feed communities of color nationally, as well as support the development of infrastructure necessary to create just and resilient food systems.



*"As a Confederated Tribes of Warm Springs Tribal Elder, I am pleased for this Wave Foundation team helping our Tribal members getting away from processed foods and eating out at fast food companies. It will take a long time for our Tribal members to begin eating just traditional foods once again. I have happy tears in my heart and mind for getting to witness an outside entity help make this a reality. I thank all involved with this vital traditional foods' venture for a healthy lifestyle."*

***-Delson Suppah, Sr., Tribal Elder, Confederated Tribes of Warm Springs***