



What does a smoked lake trout product have to do with Native food sovereignty?
 -Havilah Burton, Brittany Robles, Wan-Yuan Kuo
 We started with two questions:

1. Can an invasive species like the lake trout be called a Native food?
2. How would this product fit into the non-profit structure of Native Fish Keepers Inc?

Havilah partnered with Salish Kootenai College business major Brittany Robles to find out. We hosted a survey and focus group to hear from food workers around Montana, and Tribal members of the Flathead Reservation.

Our findings were first, that while this is a Native produced product and could use the Native Montana Made sticker, tribal people think that it should be marketed with the story of why the fish are being removed and how the tribes are caring for the ecology of the lake, not advertised as a Native food.

Second, there is commercial potential and interest in a smoked lake trout product produced by a Native entity. 90% of Food service workers from around Montana who were asked, are willing to consider offering the fish in their establishment. If a Native entity were to take on this entrepreneurial opportunity, they could purchase the frozen fish fillets from NFKI, supporting their efforts, and sell the fish both on and off the reservation.

Citations:
 Confederated Salish and Kootenai Tribes. (2017). Summary of Activities in 2017 of the Lake Trout Suppression Program to Benefit Native Species in Flathead Lake. <https://www.mackdays.com/resources/2017LakeTroutSuppressionSummary.pdf>
 Kuo, W. Y., Kim, S. H., & Lachapelle, P. (2020, July 7). Incorporating community culture in teaching food innovation: Ideation, prototyping, and storytelling. Wiley Online Library. <https://onlinelibrary.wiley.com/doi/full/10.1111/1541-4329.12201>.
 Native Fish Keepers, INC. 2017. Home | Native Fish Keepers, INC. <http://nativefishkeepers.org/>.

