



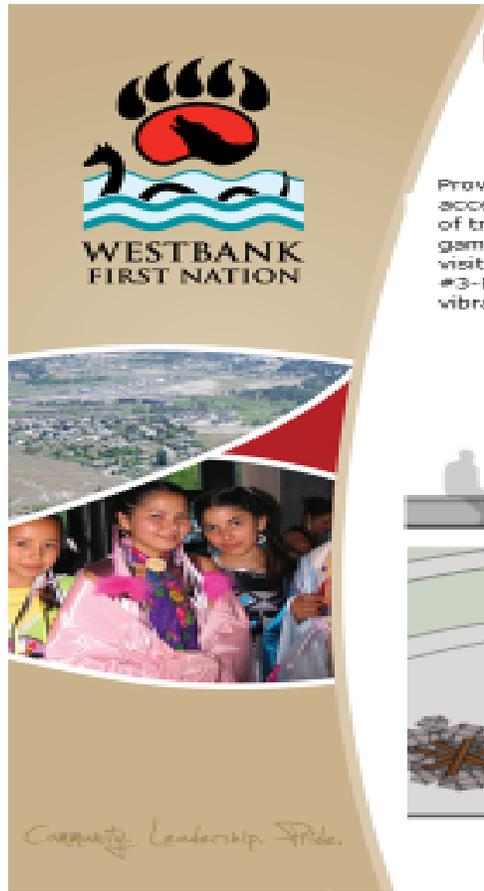
Westbank First Nation Youth & Recreation Community Outdoor Kitchen

Presentation by Saige Werstuik
WFN Youth/Rec Leader



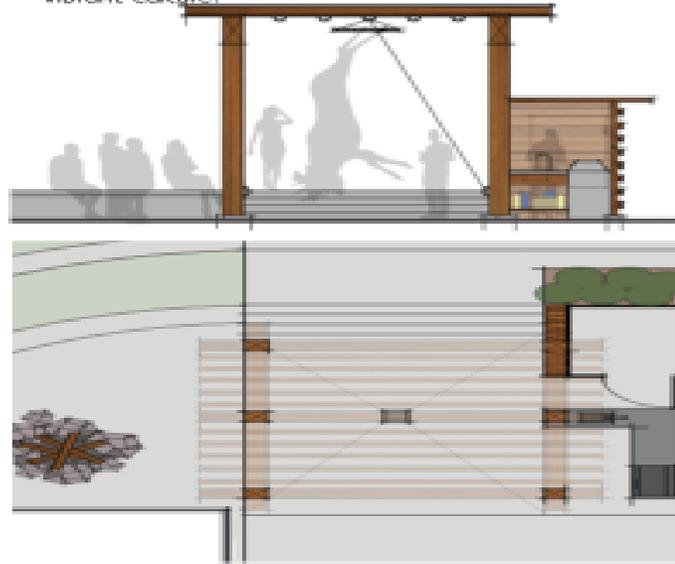


Where we started in 2016



Future Golf Tournament Fundraising Initiative Outdoor Cultural Kitchen-Youth Center

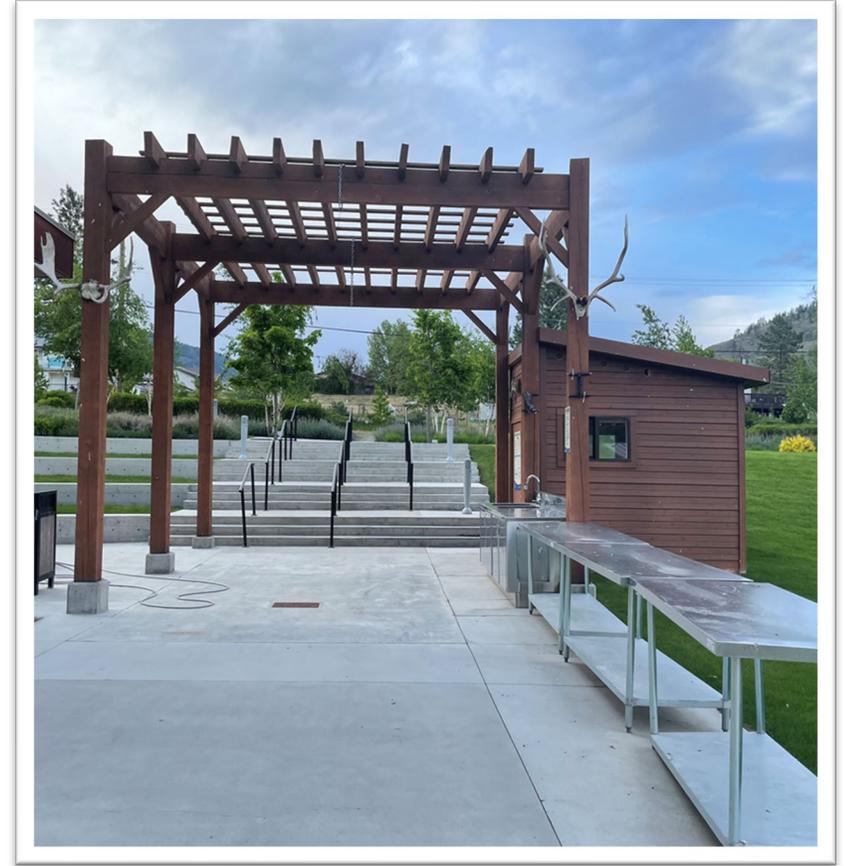
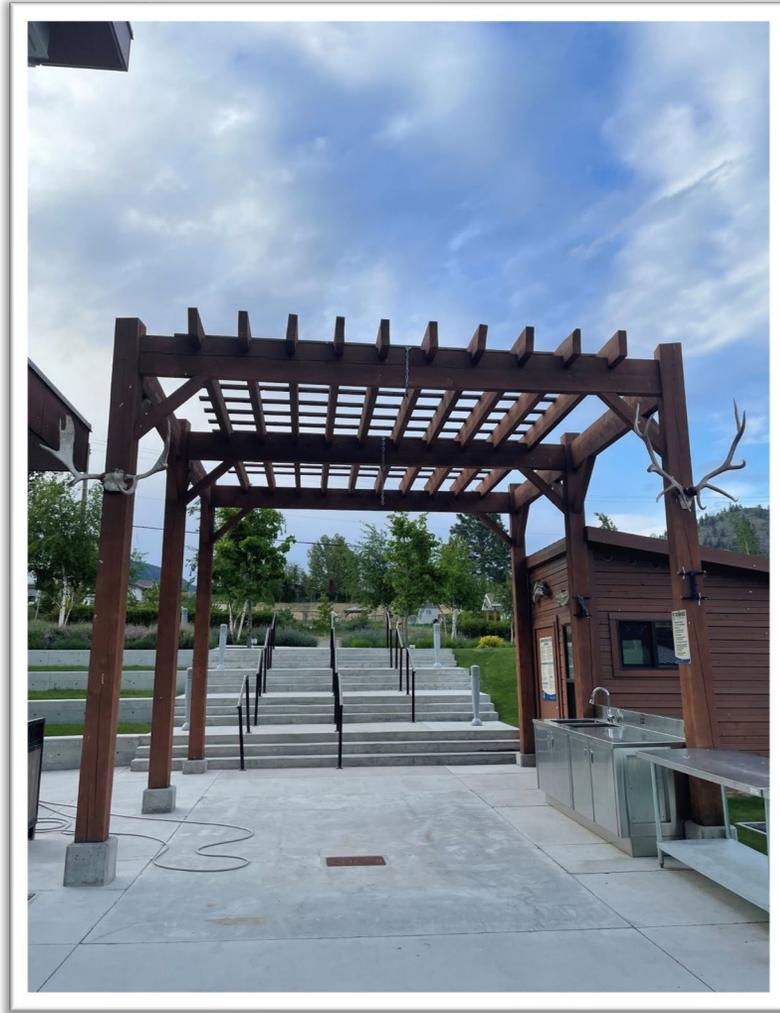
Providing a cultural section outside the youth center where community members of all ages will have access to an outdoor kitchen area where we can have future programming and teachings to our youth of traditional Syilx hunting practices of learning how to process & prepare traditional foods like big game & smoking or drying salmon, building a fire, or just an area where our members can gather and visit around a fire-pit. This area falls within 3 specific strategic priorities of Chief & Council: #3-Engaging & Empowering WFN Youth, #4-Supporting Holistic Wellbeing & #6-Fostering a rich & vibrant culture.



DRYING RACK INSPIRED SCREEN LATTICE
HANGING BEAMS: I-BEAM WITH WOOD
INFILL AND
INTEGRAL MULTI USE HOOKS
STRUCTURAL CEDAR POSTS AND BEAMS
PROPOSED KITCHEN AREA METAL ROOF
STAINLESS STEEL COUNTER/PREP SINK
/BBQ
METAL TIE OFF HOOKS / POSSIBLE HAND
WINCH LOCATIONS

WOOD STORAGE
8' x 5' SMOKE HOUSE
SMOKE HOUSE ACCESS
PROPANE BBQ/ WOOD FIRE SMOKER
STAINLESS STEEL PREP SINK WITH
FAUCET
STAINLESS STEEL PREP
COUNTERTOP
DRAIN AND GREASE TRAP
CONCRETE SLOPES TO DRAIN

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skmxist ntytyix spiłm siyař



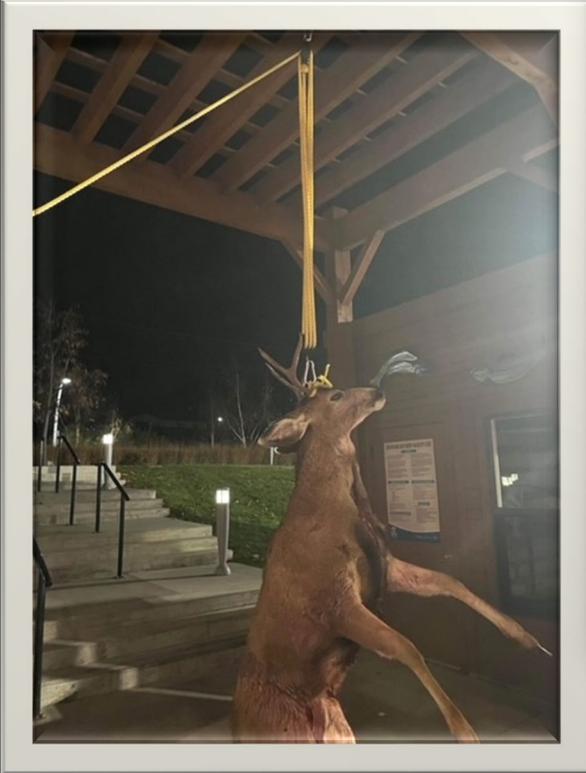
Pictures of outdoor kitchen being utilized by various members fall/winter months.



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Traditional Practices like hanging and skinning a deer starts early with our children.





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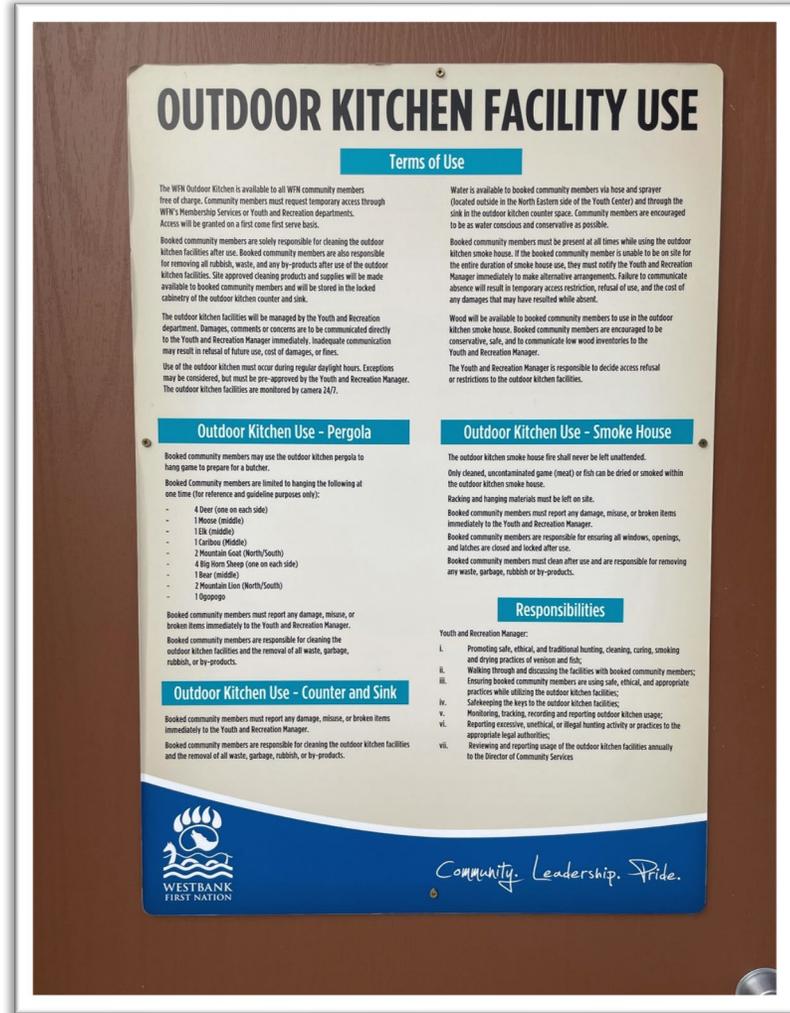
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KITCHEN RULES
This kitchen is sponsored by the annual youth/rec golf tournament proceeds.

- WIPE DOWN ALL STAINLESS STEEL SURFACES
- DON'T FORGET TO CLEAN BEHIND AND UNDERNEATH
- DISINFECT PREP AREAS
- MOP/SCRUB CEMENT FLOOR AREA SO THERE IS NO FISH/GAME BLOOD LEFT AFTER USAGE
- WASH HOSE DISPENSER HEADS
- DISINFECT WASTE DISPOSAL AREA TO PREVENT PESTS AND THE SPREAD OF BACTERIA
- WASH THE INTERIOR & EXTERIOR OF EACH GARBAGE CAN
- BOOKED COMMUNITY MEMBERS ARE RESPONSIBLE FOR CLEANING THE OUTDOOR KITCHEN FACILITIES AND THE REMOVAL OF ALL WASTE, GARBAGE, RUBBISH OR BY-PRODUCTS
- PLEASE ENJOY THE USE OF OUR COMMUNITY OUTDOOR KITCHEN, HAVE FUN!

Community. Leadership. Pride.



OUTDOOR KITCHEN FACILITY USE

Terms of Use

The WFN Outdoor Kitchen is available to all WFN community members free of charge. Community members must request temporary access through WFN's Membership Services or Youth and Recreation departments. Access will be granted on a first come first serve basis.

Booked community members are solely responsible for cleaning the outdoor kitchen facilities after use. Booked community members are also responsible for removing all rubbish, waste, and any by-products after use of the outdoor kitchen facilities. Site approved cleaning products and supplies will be made available to booked community members and will be stored in the locked cabinet of the outdoor kitchen counter and sink.

The outdoor kitchen facilities will be managed by the Youth and Recreation department. Damages, comments or concerns are to be communicated directly to the Youth and Recreation Manager immediately. Inadequate communication may result in refusal of future use, cost of damages, or fines.

Use of the outdoor kitchen must occur during regular daylight hours. Exceptions may be considered, but must be pre-approved by the Youth and Recreation Manager. The outdoor kitchen facilities are monitored by camera 24/7.

Water is available to booked community members via hose and sprayer (located outside in the North Eastern side of the Youth Center) and through the sink in the outdoor kitchen counter space. Community members are encouraged to be as water conscious and conservative as possible.

Booked community members must be present at all times while using the outdoor kitchen smoke house. If the booked community member is unable to be on site for the entire duration of smoke house use, they must notify the Youth and Recreation Manager immediately to make alternative arrangements. Failure to communicate absence will result in temporary access restriction, refusal of use, and the cost of any damages that may have resulted while absent.

Wood will be available to booked community members to use in the outdoor kitchen smoke house. Booked community members are encouraged to be conservative, safe, and to communicate low wood inventories to the Youth and Recreation Manager.

The Youth and Recreation Manager is responsible to decide access refusal or restrictions to the outdoor kitchen facilities.

Outdoor Kitchen Use - Pergola

Booked community members may use the outdoor kitchen pergola to hang game to prepare for a butcher.

Booked Community members are limited to hanging the following at one time (for reference and guideline purposes only):

- 4 Deer (one on each side)
- 1 Moose (middle)
- 1 Elk (middle)
- 1 Caribou (Middle)
- 2 Mountain Goat (North/South)
- 4 Big Horn Sheep (one on each side)
- 1 Bear (middle)
- 2 Mountain Lion (North/South)
- 1 Oppogo

Booked community members must report any damage, misuse, or broken items immediately to the Youth and Recreation Manager.

Booked community members are responsible for cleaning the outdoor kitchen facilities and the removal of all waste, garbage, rubbish, or by-products.

Outdoor Kitchen Use - Smoke House

The outdoor kitchen smoke house fire shall never be left unattended. Only cleaned, uncontaminated game (meat) or fish can be dried or smoked within the outdoor kitchen smoke house.

Racking and hanging materials must be left on site.

Booked community members must report any damage, misuse, or broken items immediately to the Youth and Recreation Manager.

Booked community members are responsible for ensuring all windows, openings, and latches are closed and locked after use.

Booked community members must clean after use and are responsible for removing any waste, garbage, rubbish or by-products.

Responsibilities

Youth and Recreation Manager:

- I. Promoting safe, ethical, and traditional hunting, cleaning, curing, smoking and drying practices of venison and fish;
- II. Walking through and discussing the facilities with booked community members;
- III. Ensuring booked community members are using safe, ethical, and appropriate practices while utilizing the outdoor kitchen facilities;
- IV. Safeguarding the keys to the outdoor kitchen facilities;
- V. Monitoring, tracking, recording and reporting outdoor kitchen usage;
- VI. Reporting excessive, unethical, or illegal hunting activity or practices to the appropriate legal authorities;
- VII. Reviewing and reporting usage of the outdoor kitchen facilities annually to the Director of Community Services


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Here's our Youth Butchering Workshop with my cousin Charles Kruger, who we consider one of our master hunters in our community.



WESTBANK FIRST NATION

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YOUTH/RECREATION & MEMBERSHIP DEPARTMENTS PRESENTS..

DO YOU WANT TO LEARN HOW TO SKIN BIG GAME? BUTCHER UP A DEER? MAKE JERKY? MAKE HAMBURGER?

WEEKLY WORKSHOPS HOSTED BY WFN MEMBER CHARLES KRUGER

WHEN? WEEKLY OCT - FEBRUARY

WHERE? WFN OUTDOOR KITCHEN @ THE YOUTH CENTRE

****PLEASE NOTE** WORKSHOPS WILL BE POSTED ON THE MEMBERSHIP FB PAGE ON A MOMENTS NOTICE DUE TO WHEN CHARLES GETS GAME TO PROCESS. KEEP CHECKING WEEKLY AND SHARE WORD OF MOUTH WORKSHOPS TO FAMILIES.**



We host an Annual Salmon processing workshop with community every August collaborating with our Membership Department, processing over 1500 salmon which comes from the Okanagan Nation Alliance Fishery Dept for community, wind-dried, and canned.





This deer butchering workshop meat was given to our Elders and to our Meat program which we provide meat to our low income families, single parents and our Elders in our community.





way' limləmt,| thank you for your time for my presentation and the success of our WFN Community Outdoor Kitchen, if you would like more information about the programs and services we provide our community, or a tour of our Youth Centre/Outdoor kitchen please feel free to contact our Youth/Rec Dept anytime. Ph. 250-768-4838

