

COLLABORATIVE APPROACH

The CBEMP aims to be a co-learning process that promotes shared knowledge, skills, and engagement with the community. It provides an opportunity for community members to become involved in the program by participating in interviews and sampling traditional foods that they consume for testing. The 2021 CBEMP was completed by Ya'thi Nene and CanNorth.

ENGAGEMENT

Communities of the Athabasca region have extensive knowledge and experience pertaining to the region and the northern environment. The CBEMP is founded on their shared knowledge and engagement. The traditional food dietary surveys and harvest mapping allowed community interviewers to identify areas that are highly valued by community members and where research should focus.

- ✓ Interviews were confidential
- ✓ Mapping was completed by local residents
- ✓ Community members helped to collect and ship all of the samples
- ✓ Community meetings/updates were provided

BRIDGING TRADITIONAL & SCIENTIFIC KNOWLEDGE

TOP 10 TRADITIONAL FOODS EATEN



Sweet flag (rat root; dzën ni) was the most common medicinal plant consumed & is primarily used for cough, cold, flu, and toothaches.

Barren-ground caribou was consumed by

94%

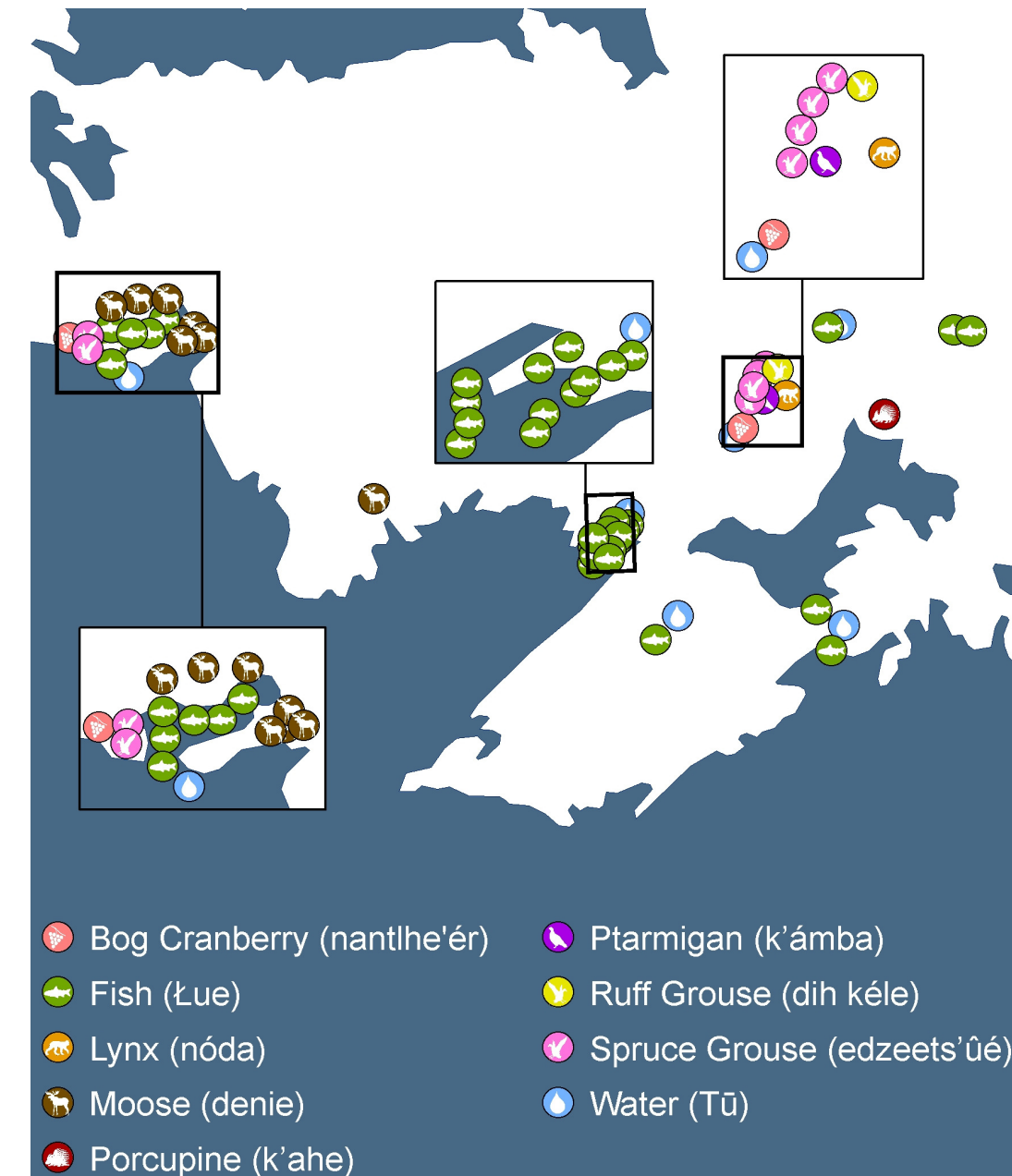
of the population and made up

13%

of the community's traditional diet.



TRADITIONAL FOODS COLLECTED



NEARLY 70%

of the people interviewed have diets made up of at least 50% traditional foods



In 2021, a community land technician interviewed

35

residents of Uranium City and Camsell Portage.

Of those interviewed, 70% indicated that traditional foods are the majority of their diet.

A key component of a successful CBEMP is that the project is completed by local residents.

CBEMP - HUMAN HEALTH RISK ASSESSMENT

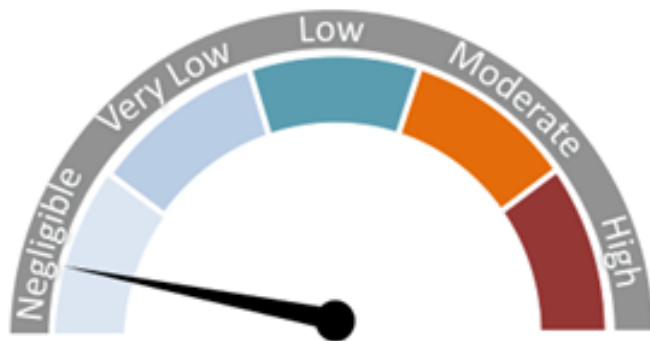


To quantify exposure and potential risks to people consuming traditional foods

RESULTS

- Chemicals in traditional foods in Uranium City and Camsell Portage were generally low and within the range for the region

- Risk assessment demonstrated that there are negligible risks from eating traditional foods



- Grocery store bought food accounts for most of exposure to chemicals in the community

- Community members should continue to regularly eat locally harvested fish, wild game, berries and plants

HUNTING, FISHING, TRAPPING & GATHERING
is good for physical health and social well-being!



DID YOU KNOW?

Gathering and eating traditional foods can help reduce the risk of diabetes, heart disease, and obesity, especially when the foods are cooked in traditional ways.

Fish are an important part of a healthy diet containing high-quality protein, Vitamin B, Vitamin D, omega-3 fatty acids, other essential nutrients.

Wild meat is a good source of protein that is low in saturated fat and is an important source of minerals, vitamins, and iron.

For more information or to request a copy of the report please talk to your local AJES representative.

We would like to thank Margaret Powder and the communities of Uranium City and Camsell Portage for all their hard work on the project!

MARSI CHO!



CanNorth
a First Nation owned environmental services company

This project was managed by

FOLLOW US ON:



Ya' thi Néné
Lands and Resource Office
a non-profit organization owned by the Athabasca Basin communities

Proud partners:



COMMUNITY-BASED ENVIRONMENTAL MONITORING PROGRAM



In 2016, the Ya'Thi Néné Collaboration Agreement brought together seven Athabasca Basin communities, Cameco Corporation, and Orano Canada. Within the new agreement a commitment was made to sustain and enhance the community-based environmental monitoring program (CBEMP).

The 2021 CBEMP took place in Uranium City and Camsell Portage with a traditional food study.

The study focused on collecting information from community members on the traditional foods they consume. Community members also shared information on what locations are important to them and which traditional foods should be sampled.