



WHITE MOUNTAIN APACHE TRIBE

*A Sovereign Nation Exercising Self-Governance
Over the Fort Apache Indian Reservation*

Resolution No. 08-2013-169

(Approving Specialized Indigenous Culinary Training for Tribal Members from Sunrise Park Resort)

WHEREAS, the Tribal Council of the White Mountain Apache Tribe ("Tribe") is entrusted by the Tribe's Constitution to act in all matters that concern the welfare of the Tribe, to manage all economic affairs and enterprises of the Tribe, and to regulate subordinate organizations for economic and other purposes; and

WHEREAS, under the direction and training of Executive Chef, Nephi Craig, the culinary staff at the Sunrise Park Resort Hotel has been presented with a unique opportunity for an educational, capacity building, training at the first annual Roots Conference held by a company called The Chef's Garden in Milan, Ohio. (*WMAT Personnel Policies and Procedures Manual, Section VII-38 (R) Education and Training*) This is an invitation only event for over 200 farmers, hospitality industry leaders and world-renowned Chefs; and

WHEREAS, Chef Craig and the Sunrise Park Resort Culinary Team, have been invited to participate and prepare a Native American Cuisine dinner as a highlight of this event. It is an historical moment in cuisine for Native American Food-ways and it is absolutely critical that the White Mountain Apache Tribe be represented at this event as the leading pioneers in Native American Cuisine in the Americas; and

WHEREAS, this opportunity for culinary training of our White Mountain Apache Culinary Team runs parallel with the proposed plan for development and improvement of Sunrise Park Resort. In the short term skills learned at the Roots Conference will be used daily and in the long term our culinary staff will be equipped for the implementation of new professional policy and development of a new and revitalized Sunrise Park Resort with an unrivaled approach to cuisine and professional culinary credentials as an all Apache culinary team; and

WHEREAS, the Apache Culinary Team is requesting monetary support from the White Mountain Apache Tribe for this educational training opportunity, as mentioned in the *WMAT Personnel Policies and Procedures Manual, (Section VII-38 (R) Education and Training)* for travel, per diem, lodging and ground transportation. (See attachment.) This training directly benefits the hospitality industry and business enterprises of the tribe, as well as individual Tribal Members who have devoted years of service to Sunrise Park Resort and the White Mountain Apache Tribe.

WHEREAS, the Hon-Dah Resort and Casino has offered to pay \$2,600.00 toward the costs of the upcoming training; and

WHEREAS, the Tribal Council of the White Mountain Apache Tribe feels that the upcoming training will benefit the Tribe and Tribal members and therefore should also receive the remainder of the funding from the TERO department.

BE IT RESOLVED by the Tribal Council of the White Mountain Apache Tribe that it hereby authorizes and adopts the White Mountain Apache Culinary Team's participation, training and Culinary Production & Training Timeline as described herein.

BE IT FURTHER RESOLVED by the Tribal Council of the White Mountain Apache Tribe that it hereby accepts Hon-Dah Casino's offer to fund the team in the amount of \$2,600.00, and directs the TERO department to fund the remaining costs of the Specialized Indigenous Culinary Training.

BE IT FURTHER RESOLVED by the Tribal Council of the White Mountain Apache Tribe that it hereby directs that in the event that this Resolution conflicts with a prior Resolution or Policy, this Resolution shall supersede and govern over the conflicting subject matter.

BE IT FURTHER RESOLVED by the Tribal Council of the White Mountain Apache Tribe that it hereby directs that in the event this Resolution directly conflicts with the Tribal Constitution, Tribal Ordinances or Federal Laws, this Resolution shall be declared null and void and have no legal effect.

BE IT FURTHER RESOLVED by the Tribal Council of the White Mountain Apache Tribe that the Chairman, or in his absence, the Acting Chairman, is hereby authorized to execute any and all documents necessary to effectuate the intent of this Resolution. In the event that the Chairman fails to delegate signatory authority to an Acting Chairman, the Vice-Chairman may sign.


The foregoing resolution was on AUGUST 7, 2013 duly adopted by a vote of SIX for, ZERO against and ONE abstention by the Tribal Council of the White Mountain Apache Tribe, pursuant to the authority vested in it by Article IV, Section 1 (a), (g), (i), (s), (t) and (u) of the Tribal Constitution, ratified by the Tribe September 30, 1993, and approved by the Secretary of the Interior on November 12, 1993, pursuant to Section 16 of the Act of June 18, 1934 (48 Stat. 984).



Ronnie Lupe, Chairman

8-21-13

Date



Mariddie J. Craig, Secretary

08/21/2013

Date

Native American Culinary Association

PO Box 1648, Whiteriver, AZ 85941



White Mountain Apache Tribe
Whiteriver, AZ 95941

August 7, 2013

Greetings,

It is with distinct pleasure that I write to ask for your sponsorship of (8) eight or our very own professionally trained White Mountain Apache Chefs from Sunrise Park Resort. The WMAT Culinary Team under the guidance and training of Executive Chef Nephi Craig, have been invited to participate in a prestigious 'invitation only' culinary event in Ohio called the '**Roots Conference**' held by **The Chef's Garden on September 7-9, 2013**. This will be a gathering of culinary industry leaders, farmers and some of the best chefs in the world. As Executive Chef & Founder of **The Native American Culinary Association**, I have been invited to participate as a speaker in my area of culinary practice, Native American Cuisine and Indigenous Culinary Culture. A highlight of this gathering will be the preparation of a Native American Cuisine Dinner for the 200 important culinary leaders prepared by the White Mountain Apache Culinary Team.

We will empower and enhance the skill sets and expertise of the following tribal members of our 'All-Apache Culinary Team' from Sunrise Park Resort.

Name	Position	Experience
Vina Reidhead	Kitchen Supervisor/Sous Chef	25 years
Nancy James	Line Cook	10 years
Tamara Gatewood	Line Cook	6 years
Stephanie Dosela	Pastry Cook	2 years
Vincent Way	Kitchen Supervisor/Sous Chef	10 years
Herman Skidmore	Line Cook/Apprentice	3 years
Juwon Hendricks	Line Cook/Apprentice	1 year
Randal Cosen	Line Cook/Apprentice	1 year

We will illustrate that the White Mountain Apaches are pioneers on the cutting edge of Native American Cuisine.

Attached is a financial needs outline for airfare, travel, ground transportation, food per diem and hotel lodging expenses. We would appreciate the support of our WMAT community and tribal departments in this benchmark culinary opportunity for White Mountain Apache chefs. Your contribution and support will be greatly appreciated in this event.

Thank you for your time and attention in this important matter of Native American Cuisine.

Warm Regards,

Nephi Craig

NACA Chef Founder

Sunrise Park Resort Hotel

Executive Chef

(928)-735-7669 ext.2288

<http://apachesinthekitchen.blogspot.com/>

Excerpt from: the White Mountain Apache Tribe

Personnel Policies and Procedures Manual

Descriptions in italics, Executive Chef Nephi Craig

August 2, 2013

Section VII. Work Schedules, Paid Time Off, Leave and Fringe Benefits

A. Education and Training

1. General Policy Statement

- a. The Tribe recognizes the value of pursuing education in the professional growth of all its employees to ensure the delivery of quality services to the Tribe's people. The training and education of the Tribal employees promote job advancement, career development and personnel enhancement.

JOB ADVANCEMENT: This culinary opportunity promotes job advancement by, allowing tribal members a rare opportunity to work with world renowned chefs and gain an understanding of their culinary process and visceral learning through sensory experience of preparing, tasting foods and executing culinary techniques.

CAREER DEVELOPMENT: This culinary opportunity promotes career development by, allowing tribal members to learn about sustainable agriculture, meet industry leaders and world renowned chefs. This is an opportunity for tribal members to share and teach world renowned chefs about indigenous culinary technology through food.

PERSONAL ENHANCEMENT: This culinary opportunity promotes personnel enhancement by illustrating that Native American Culture and Cuisine are vital parts of America's food history and current food industry. This will instill and reinforce a sense of pride and ownership over job position, duties and future career.

- b. WMAT Preference and Building Tribal Capacity. Professional and career development of members of the Tribe is a priority in order to build the Tribe's capacity for management of its programs and enterprises.

Continued on next page...

Continued...

2. **Education and Training Defined.** For the overall operations of this policy, the Tribe makes the distinction between Training and Education as follows:

a. **Training:**

Training is defined as short-term non-degree preparation, such as but not limited to, conferences and workshops, personal growth seminars, skills enhancement and substantive and/or specialty development. This list is illustrative only and is not a comprehensive listing. Other areas that require short-term/one time training needs shall be determined on the basis of additional demands of specific programs. Such additional training will be determined by a Department Head based upon assessments of need, available resources and opportunities.

b. **Education:**

Education is defined as long-term cumulative academic preparation usually leading to an Associate, Bachelor's and/or Graduate level degree, and all certification and/or license work required for specific job skills.

TRAINING: This culinary opportunity meets the definition of training in the short term (and long term) by, allowing for the application of culinary skills and learning through sensory experience with food, human interaction and structured group dynamics. As a Department Head of the Sunrise Hotel Food and Beverage Department, I feel that this is a critical need for our employees as we continue to build and create the market for Native American Cuisine in this destination resort.

EDUCATION: This culinary opportunity meets the definition of education (short and long term) of current and evolving culinary professionals who are tribal members. The experience of working with world renowned chef is an education in its self because this makes said chefs "human" therefore making professional culinary goals tangible and possible. This opportunity for training is unique in that it promotes overarching goals and objectives of academic success, personal wellness and public health of the White Mountain Apache Tribe by supporting professionals in the area of Native American Cuisine, Science, Agriculture and Public Health.

This culinary training is applicable in academic arenas such as permaculture, agriculture, science, nutrition, business and the culinary arts, each within a minimum degree fields of an Associate's Degree to a Doctorate.

**White Mountain Apache Tribe
Intent to Travel**

Name	Sunrise Park Resort Hotel Restaurant Staff Development Vina Reidhead, Kitchen Supervisor/Sous Chef Nancy James, Line Cook Tamara Gatewood, Line Cook Stephanie Dosela, Pastry Cook Vincent Way, Kitchen Supervisor/Sous Chef Herman Skidmore, Line Cook/Apprentice Juwon Hendricks, Line Cook/Apprentice Randal Cosen, Line Cook/Apprentice
Purpose of Travel	Roots Conference, The Chef's Garden
Attached	Meeting Notice
Departure City/State	Whiteriver, AZ
Departure Date/Time	9/7/2013 Early AM
Destination City/State	Milan, Ohio
Return Date/Time	9/9/2013 Any time
Requirements	Airfare, hotel, mileage, shuttle, per diem

Subsistence and lodging were calculated using GSA.GOV

Shuttle and airfare are based on quotes from Southwest Airlines and an Ohio shuttle service.

Per Diem				SUBTOTAL
Subsistence	OH Rate \$ 11.00	Quarters 10	# of Staff 8	\$ 880.00
Lodging	OH Rate \$ 77.00	Rooms 4	Nights 2	\$ 616.00
Mileage Whiteriver to PHX RT	Miles 179.8	RT 2	GSA \$ 0.58	\$ 208.57
Shuttle Cleveland to Milan, OH	8 passengers round trip			\$ 200.00
Airfare Phoenix to Cleveland, OH	8/6/13 Rate \$ 408.60	# of Staff 8		\$ 3,268.80
TOTAL AMOUNT REQUESTED				\$ 5,173.37

The Chef's Garden: Roots Conference

Native American Cuisine Dinner

White Mountain Apache Culinary Team Menu Items

Menu Writing and Descriptions

"The translation below simply means "foods prepared"

Ch'iyáń alzaahí (Menu)

"Here are translations just in case you might want to include the Apache Language on the Menu. I/we think it is important to share the language along with the foods because many of our foods are connected to land and language and identify us as White Mountain Apaches."

Ásts' íéhi - Small Taste

Magashi Bi'Bizaad, Nch'íí 'í, ła'íí, Bán'di táne

Braised Beef Tongue, Green Chili, Western Apache Racket Bread

"Apaches are not typically known for Posole dishes despite the fact that corn is a major part of our diet. Tribes in the Southwest more known for posole dishes are the Hopi, Navajo, and various bands of Pueblos and into Mexico. We call this "A Raiding Campaign Recipe" because of our history of raiding and warfare...so we "raided" into New Mexico and secured a recipe for posole but added our own touch of charring the pork before making the stew to satisfy our appetite for primal flavors of smoke and deep rich flavors. Various red peppers left the Americas after 1492 and returned as Paprika along with pork from the Spanish and our interactions would bring this dish to life. It would be an honor to use the heritage breed in our dish for the event."

Itoo' - Soup

A Raiding Campaign Recipe

Goshi biwos nadá' bíł hishbeezhgo Ban i k'aha

Western Apache Charred Pork Shoulder Posole

Frybread