



A COMMUNITY SEAFOOD AND GAME PROCESSING FACILITY

The **Cordova Community Cold Storage & Kitchen (CCS)** will sell space, time, services, branding and market support for specialized products in an intelligent state-of-the-art DEC approved seafood processing facility and certified kitchen where local subsistence hunters, fishers and gatherers can process, package and value-add their harvests alongside commercial fishers who want to increase the quality of their traditional foods and/or direct-market their seafoods.

This will be a modern-times certified community processing facility whose support is augmented by virtue of two businesses: a community supported for-profit “cooperative” and a private for-profit processing plant, that complements and enhances our unique subsistence, commercial and traditional way of life in rural Alaska.

Finished products will be decided by the user and would include: seafood and game fillets, steaks, smoked, pickled, lox, vacuum-sealed, blast frozen and specially handled, packaged and boxed, berries, jams, herbs and more!

The CCS facility will help build community, camaraderie and sharing amongst user groups, while creating space to teach and educate community members and youth about how best to harvest, prepare and handle our natural food resources. The benefits in having a DEC approved community-use facility will encourage cottage industry, healthier food processing and enhance the world-renowned equity that already exists for the Copper River Delta and Prince William Sound seafoods.

The CCS facility will:

- Provide higher-quality subsistence foods for residents
- Maximize the value of locally caught seafood
- Encourage bartering, sharing and trade
- Provide a new way of doing business and create jobs
- Encourage value-added direct-marketing opportunities
- Encourage expanding Cordova’s cottage industry
- Provide ongoing seafood education and awareness to visitors
- Respect rural and Native values for subsistence harvesting
- Provide a successful model for other rural and bush Alaska communities

What’s innovative about our project?

- Collaboration with many community for-profit and non-profit organizations
- Allows more time for individuals to value-add their catch
- Allows more time for individuals to find their best markets
- Reviewing innovative packaging and direct-marketing techniques
- Promotion of a CCS “brand” that residents can utilize for their own products
- Instruction offerings for the community/consumers: i.e. food preservation and recipes
- Commitment for clean energy-saving technologies: tidal, wind, solar and bio-fuels

High quality, value-added Alaska seafoods, specialty meats and cottage industry products are in growing demand nationally and internationally.

