



UPDATE

Official Newsletter of Kitsaki Management Limited Partnership

June 2006



CEO's retirement a classy farewell

Not for just anyone would Kitsaki Management have served up the fatted calf (er, make that roasted pig) for a retirement party. But it was only appropriate that the farewell bash for Kitsaki's long-time CEO, Ray McKay, be a fitting tribute to the way he has run the company for the last eight years – with style.

The party, held March 30 at the La Ronge Motor Hotel, drew a large crowd of McKay's colleagues, business associates, friends and family members, including granddaughter Morgan, who declared that McKay was retiring "because he's wrinkled."

Other speakers were more overtly respectful toward McKay's long career, although McKay no doubt added a few extra laugh lines to his face over the course of the evening. After the sumptuous feast, including the whole roast pig prepared and served up by chefs from Athabasca Catering, Kitsaki president Tammy Cook-Searson enlightened the crowd about McKay's elegant taste buds. "Ray likes to eat, and not cheap food either," Chief Cook-Searson said with a grin, before recounting her introduction to tripe at McKay's urging.

Still, even with all the ribbing – and roasting – that McKay got over the course of the evening, it was clear that the crowd of well-wishers hold him in very high esteem. Claude Resources CEO Neil McMillan called McKay "a great credit to the human race," while John Tosney of AREVA praised him as available, pragmatic, open and deeply committed to his beliefs.

"Farewell" continued on page 2

Retiring CEO Ray McKay hoists a massive fish hook, a gift from Northern Resource Trucking. After eight years as Kitsaki's CEO, McKay will still be reeling in the big ones – but now they'll actually be fish, as opposed to contracts.

Inside

4

Athabasca Catering honours long-time staff

5

Wild rice industry faces challenges

7

Motor Hotel renovations

Update is the official newsletter of Kitsaki Management Limited Partnership (KMLP), the economic development arm of the Lac La Ronge Indian Band. Chief and council serve as the board of directors and, together with KMLP's staff, work to serve the band's 8,100 members, many of whom reside in the six band communities of Grandmother's Bay, Hall Lake, La Ronge, Little Red River, Stanley Mission and Sucker River.

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"Farewell" continued from page 1

McKay's elder son, Prince Albert lawyer Clark McKay, credited his father with never losing track of the importance of family. "One of the things that I always valued that no matter how busy he got... family came first," the younger McKay said, recalling an incident when he was just three years old and in need of his father's time in the middle of the work day. "I marched over (to his father's office), demanding to see my dad, because I expected him to be available."

McKay Jr. is also very aware of his father's work ethic, and he confessed that while aware that McKay plans to make this his retirement from full-time professional life, he'll believe it when he sees it. "My dad's never been the kind to slow down very much," he said, "but I think he's going to get some guidance on that from my mom."

Ray McKay's mother isn't so sure about this slowing down thing either: "I shouldn't say 'retirement'. He's going to work more now than he did," Mary Ann McKay said of her son's plans, which include continuing to run the family fishing camp at Shadd Lake. She quoted an old proverb, which she clearly lives by: "To stay youthful, stay useful."

Other friends are hopeful of using some of McKay's new-found time, including his fellow retiree and the man who recruited him away from the provincial civil service eight years ago, former Lac La Ronge Indian Band Chief Harry Cook. "If I had to choose anyone to go fishing with, I'd choose Ray," Cook said. "(He's) an honest, hardworking good man.... We'll have long days together."

Long-time friend Kate Hamilton took some credit for Cook's choice of McKay as Kitsaki's CEO, saying that after former CEO and now NRT vice-president Dave McIlmoyle made a decision to leave the company, she had gone to the chief's office and declared, "If you don't hire Ray, I'm going to walk back and forth and protest." McKay's cousin, Northern Affairs Minister Joan Beatty, also spoke with deep fondness of the man she called "my role model."

"I'm still going to lean on you," Beatty told McKay, after warning him that there's no such thing as retirement in Cree culture.

Speaker after speaker referred to McKay's humility, respectfulness, kindness and dedication, including Chief Cook-Searson, who again gently teased McKay with a story of how she tricked him into attending his own birthday party by pretending an important meeting had been rescheduled to the location of the party, drawing him away from his plans to continue working at the office.

"He believes in young leadership, and he's always encouraging and praising us," the chief said. "We'll call on you when we need you." Kitsaki's new CEO, Russell Roberts, also expressed appreciation to his mentor, for his guidance and business insight, as well as his many connections.

The last words of the evening, as was only appropriate, went to McKay himself. First thanking the Athabasca chefs for their superb catering, he noted in true CEO fashion that "as a business we take every opportunity to market and promote ourselves.... Maybe we'll get another contract and get more money out of that (meal)."

He expressed appreciation to Senator Myles Venne, the band's chief when Kitsaki started, for providing the then-fledgling company with a solid foundation, and to former Chief Cook for his advice, direction and insight into First Nations politics, as well as to the board and the companies Kitsaki owns or co-owns. His wife Nancy received thanks for "allowing me to pursue demanding leadership positions" – including stints as the province's northern director of education and deputy minister of Northern Affairs – while his mother Mary Ann got credit for the work ethic that has "become a habit."



Kitsaki's president, Chief Tammy Cook-Searson, and Ray McKay.

"Farewell" continued on page 3

“Farewell” continued from page 2

He then turned to Kitsaki staffers, thanking Mavis Cross for being his “right arm”, and “bean counters” Al Solheim, Liz Chenard and Cheryl Moline for playing a key role in providing Kitsaki with strong financial management, before delivering final words to “my chief, Tammy Cook-Searson,” telling her, “The band (members) are lucky to have someone like you.”

And then, in true McKay fashion, he closed with a statement only a humble man could make: “Thank you to all of you who make me look good.” ➡



An enormous banquet was served for Ray McKay’s retirement party, including such delicacies as bannock bruschetta, ostrich satay, wild mushroom strudel, northern elk ribeye, strawberries flambéed with Grand Marnier and cracked pepper, a flowing chocolate fountain with a candle-lighted tipi of fresh fruit, and this entire roast pig, all created by chefs from Athabasca Catering.



A gathering of Kitsaki staff and former chiefs.



Ray McKay receives thanks, congratulations (and a bit of ribbing) from his replacement as CEO, Russell Roberts.



Nancy McKay received a bouquet of red roses (and a hug from her husband) for her patience through Ray’s long years of public and corporate service.

Expansion, staff recognition on the menu for Athabasca Catering

It's been a year of gains for Athabasca Catering — gains far more significant than any on the weigh scales of the miners the company feeds.

After several years of depressed prices, the uranium industry has rebounded in the last year, and with increased prices comes increased activity. Cameco Corporation, Areva and now Shore Gold are booming, and Athabasca Catering has been feasting on the resulting economic opportunities.

The company, which specializes in janitorial, housekeeping and food services for northern Saskatchewan mining operations, currently serves all of the major uranium projects in the region, including Key Lake, McArthur River, Rabbit Lake, McClean Lake and the construction site at Cigar Lake. Another contract is pending for the Midwest Project, which will have on-site workers by 2007. Those workers will be fed from McClean Lake, with meals shipped to Midwest and served out of a satellite kitchen.

Increased mineral exploration activity (a spinoff from the high prices) means more opportunities for the company's partners — including the Black Lake, Fond du Lac, Hatchet Lake, and English River First Nations, and Kitsaki, which took over as managing partner three years ago — to promote Athabasca's services. The upsurge also means increased jobs, and there is now a record number of Lac La Ronge band members (well over 100) working at various sites across Saskatchewan. The Athabasca bands are also enjoying large employment numbers thanks to their ownership positions in Athabasca Catering.

Athabasca has also been able to capitalize on a new interest in Saskatchewan's diamond mine potential, with a catering contract for Shore Gold's Star diamond exploration project in the Fort a la Corne area near Prince Albert. The 100-man camp is currently served by 16 Athabasca employees, on a one-year contract that expires this August, but Athabasca's general manager, Kevin Danchuk, is optimistic that Athabasca will continue working with the project right into the construction phase and even beyond.

Athabasca employees are central to the lifecycle of the mining operations they serve, from running a small camp commissary



Athabasca Catering general manager Kevin Danchuk (far left), Kitsaki president Chief Tammy Cook-Searson (in black jacket) and division manager Ray Edwards (far right) presented long-service awards to employees Lilian Kinal, Brenda Charles, Ruby Kote, Mary Spence and Glenn Brown at the McArthur River mine site.

to making beds, vacuuming floors and washing windows. Approximately half of the company's 300 employees work in the camps' commercial kitchens, preparing food, doing dishes and serving up four meals a day (including the midnight lunch for night shift workers) to as many as 400 miners.

An average day's meal could include three main course options such as steak, smokies or lasagne, two starches, at least one soup, a full salad bar and a range of desserts, including pies, cakes, squares and cookies. All of the kitchens operate under the direction of an experienced chef, and in fact, four of Athabasca's current employees have served as executive chefs in Saskatoon hotels.

Providing high quality, healthy food for customers is very important to Kitsaki and its partners. That is why Athabasca works closely with the mines' dieticians and wellness committees to provide healthy light choices at each meal, and to serve smaller portions.

While the chefs are often recruited from larger centres, the majority of Athabasca's employees — a full 80 per cent — are from the North. As well, 70 to 75 per cent are Aboriginal, and these are all northerners with the exception of the staff at Shore Gold's site, who are primarily from the James Smith band near Prince Albert.

This level of northern participation in Athabasca's workforce is very important to the company's partners, all of whom are from the region, and it is facilitated by the nature of the jobs Athabasca has to fill. Most of the entry-level jobs do not require post-secondary education, so, Danchuk said, "as long as you're willing to come in and learn, and work hard, you can be successful working at Athabasca Catering."

Much of the training for these positions happens on the job, with mentoring and supervision by more senior staff, and one of Athabasca's strengths is the number of experienced employees it has. One of those employees, Jessica McLeod, is featured on the Aboriginal Peoples Television Network (APTN) show "Venturing Forth". A camera crew recently visited the Key Lake and McArthur River sites to do a story on Athabasca Catering, and they talked to McLeod about her job. They then followed her back to La Ronge for a further interview, and also talked to Kitsaki's president, Chief Tammy Cook-Searson, and CEO Russell Roberts. The show is examining how some First Nations organizations can make a difference by creating successful businesses.

Unlike many companies in the food service industry, Athabasca has managed to foster a high degree of employee loyalty, and this is a major reason why the company decided to initiate a program of long-service awards. This program began in early 2006 with the first round of five-, 10-, 15- and 20-year awards, and on June 9, Danchuk presented the last of approximately 40 awards to employees at four mine sites. He also received his own 10-year award up at Rabbit Lake, after starting as a camp chef 13 years ago before moving into management. (He jokes that "they must not have liked my cooking, because they promoted me pretty quick!")

Promotion from within is an important concept at Athabasca. This year's 20-year award recipient, Michelle Ballek, started with the company as a 19-year-old, and she is now the housing

“Athabasca” continued from page 4

manager at Cigar Lake, filling a role that Danchuk describes as “one of the toughest in the whole organization” due to the range and scope of duties they fulfill.

The awards were presented by Athabasca Catering management and Chief Cook-Searson at Key and McArthur and by Chief Victor Fern at the far north camps. Lac La Ronge band members receiving awards include Bella Roberts, Helen Ross, Rose Lundgren, Susan Roberts, Miriam Charles and Rose McKenzie, who all received 10-year awards. Five-year awards went to Mary Spence, Travis Sanderson, Lydia Ratt and Brenda Charles.

Since the food industry tends to be very transient, any company that has a high percentage of long-term employees, as Athabasca Catering does, is doing well. “This (accomplishment) says, number one, we must be a pretty good company to work for, and two, that these work environments must be awfully good,” Danchuk said. “The week-in, week-out is a great schedule, but if you’ve got young kids at home, it’s a tough schedule. So we just thought we would recognize the sacrifices that a lot of our employees go through to maintain this type of schedule.”

As well, he said, “we still have a high turnover of the initial entry-level employees, so when you have these other (experienced) employees that are mentoring them, it just makes things better for everybody.”

Athabasca also makes a point of recognizing their employees’ potential, and encouraging development not only through promotion, but through management training and apprenticeship. Five cooks are currently in the second year of their journeyman certification program, on their way to becoming nationally-certified Red Seal chefs, which Danchuk describes as a great accomplishment. As well, the company offers entry-level



Danchuk and Chief Cook-Searson (back row) also travelled to Key Lake to present long-service awards to Mick Reynolds, April Klassen, Rose McKenzie, Rose Lundgren and Ray Edwards.

management training courses every six months; the most recent was held over two weekends in late May and early June. Staff are recruited for these courses, put up in hotels in Saskatoon, and provided with professional training.

“We’re very much mandated as much as possible to bring northern people into our management team, so we’re always looking for people that have that desire,” Danchuk said. “They’re very excited to be in these jobs and it (training) sure seems to pay for itself.”

“Training and hiring managers from within is what’s going to make us competitive into the future,” Danchuk said. “I think it’s the only way we can sustain the growth that we’re going through.”

Wet, weary but not worn out

Wild rice growers still see industry’s potential

Even two years of crop failure haven’t killed the spirit of wild rice growers in northern Saskatchewan — though they sure wouldn’t mind less rain.

“It is ironic when farmers, including you, suffer from too much water,” Northern Affairs Minister (and daughter of a wild rice grower) Joan Beatty told delegates at the 20th annual Saskatchewan Wild Rice Conference, held April 27 at the La Ronge Motor Hotel. Still, as Beatty knows from talking to her father Oscar about his chosen profession, “the rewards go beyond what you can put in your pocket.”

Beatty expressed a wish to one day see Saskatchewan wild rice prominently displayed on city grocery store shelves and organic markets, a desire she shares in common with industry professionals such as Kitsaki’s Northern Lights Foods manager Terry Helary and La Ronge Wild Rice Corporation processing plant manager Bill Plunz, who is also chair of the growers’ association.

The minister also brought up a perennial topic of discussion: the need for a crop insurance program to sustain wild rice growers through lean years, such as the northern industry has seen since 2004.

Over the course of the day, delegates heard from a range of speakers on topics such as provincial regulations, the Saskatchewan Farm Fuel Program, new options for harvester boats and the work that the Saskatchewan Crop Insurance Corporation is doing on an insurance program for growers.

Northern Lights Foods manager Terry Helary, who is also the chairman of the Wild Rice Corporation and a director of the Saskatchewan Trade and Export Partnership, shared about the state of the industry. Northern Lights Foods has been working for several years now to further develop the European market, and now that demand is strong, there is no rice to sell.

“Wild rice” continued on page 6

“Wild rice” continued from page 5

This could mean good news for growers this fall as prices should increase. However, Helary warned that if there is another crop failure, both growers and marketers could be in for some very bad times.

Retail stores will have no choice but to use the space that has been allocated for wild rice for other products if Northern Lights can't provide product for them. It has taken years for Northern Lights Foods to convince retailers that the industry can provide a long-term predictable supply. Two consecutive crop failures has threatened that confidence, and another crop failure would mean having to start over.

Still, Helary remains fairly confident. The organic certification that Northern Lights pioneered helps protect Saskatchewan's industry to some degree from the paddy rice that comes from the United States.

Helary also praised the government's initial support of the wild rice crop insurance concept. He has been involved since day one and sees it as a way to help the wild rice growers get a more stable source of income. While the program will not be ready for this season, he is hopeful it may be available to growers in 2007.

Industry development awards were presented to Ken and Pat Auckland, John Hemstad and Kitsaki's recently-retired CEO, Ray McKay, for their years of service to the wild rice industry. The Aucklands were praised for their efforts to organize the Saskatchewan industry in its earliest years, build prototype harvesting boats, and assist other provinces in developing their own wild rice industries. Hemstad, the former general manager of Grey Owl Foods, was recognized for his work in helping to plan the La Ronge processing plant, whose continuing flow method of operation was based on a plant in Minnesota.

McKay, who had another commitment that day, was warmly spoken of by Tom Hamilton, for his ongoing support of the industry through his work with Kitsaki and his time as deputy minister of Northern Affairs. In addition to being the CEO of Kitsaki, McKay was also a member of the boards of directors for Northern Lights Foods, La Ronge Industries and the Wild Rice Corporation. Despite all of his duties, he always ensured that wild rice was a priority and that Lac La Ronge band members had opportunities available to them in the industry.



Northern Saskatchewan's wild rice crops were thin in 2005, as shown in this aerial view of a harvest-ready lake.

Northern agriculture director Gerry Ivanochko reported on Canadian and U.S. production of wild rice. While Saskatchewan's 2005 production of 435,000 lbs. is dismal compared to the record four million lbs. it produced in 2002, other growing regions also had very bad years. The low inventory after two poor years has resulted in a price hike in what rice is available, so even an average crop could bring good news to growers' pocketbooks.

The organic market remains strong, with an average of 20 per cent growth every year, so there is demand for Saskatchewan's product as long as it exists, Helary said. "It's going to be a good price this year — there's no inventory (to fall back on)." 

Terry Helary, manager of Northern Lights Foods, accepted Ray McKay's award for industry development from Saskatchewan Wild Rice Council representative Tom Hamilton.



Wild food production faces lean times

It could be a thin year for Northern Lights Foods, but as ever in agriculture, there's always hope.

After recent studies of both morel mushroom growing areas and wild rice lakes in northern Saskatchewan, the production potential for the company's two main crops appears low, said Terry Helary, the company's general manager.

Last year's wet summer squashed growth of the fire-loving morel mushroom, and the Japanese demand for pine mushroom – long popular as a traditional aphrodisiac – has deteriorated in recent years. Chanterelles may still be a good picking option, but since their season isn't until the end of July, "it's really too early to predict anything on that, other than to hope all goes well," Helary said, although the company is optimistic about it.

And despite an early spring break-up that looked promising for wild rice growers, a bumper crop is unlikely this year. "We are still looking at fairly high water levels (as of mid-June), so provided we don't get a lot of rain and we do get a hot summer, we're hoping to have maybe an average wild rice crop this year," Helary said.

One bright spot for growers is that after two seasons in a row of crop failure in Saskatchewan, Northern Lights is facing very low inventory levels, so they are expecting to pay higher paying good prices for any rice that does come off the lakes. As well, the international demand for rice remains strong.

As for the mushrooms, anyone interested in picking can contact Northern Lights' head office in La Ronge to receive direction as to which areas are producing, and where buying stations are located, Helary said. "We encourage as many people to get out there and enjoy the great outdoors, and pick some mushrooms."

La Ronge Motor Hotel has fresh appeal

The La Ronge Motor Hotel is sporting a fresh-scrubbed look, just in time for the 2006 summer tourist season, and acting general manager Russell Roberts couldn't be prouder of what the renovations allow the hotel to offer to its customers.

"Bright new standard rooms, and the same amenities they would receive anywhere.... We're just meeting customer expectations," said Roberts, who is also Kitsaki's CEO.

"They've got certain demands, and for any (hotel) facility to remain bright and fresh and feel comfortable, they need to remain up to date.... People's expectations change. We want to make sure they have a good overnight experience."

So far, six of the hotel's guest rooms have been entirely redone, with the plan being to renovate 20 rooms by the end of this summer. In all, 45 rooms will be renovated in the next two years, with the bottom floor done first.

To give each space a fresh look, the rooms were completely gutted, right down to the walls and flooring. Wood laminate has replaced carpeting, freshly-painted walls have replaced paneling, and all the furniture, bed coverings, mattresses and bathroom fixtures are brand-new. Each renovated room has its own heater/air conditioning unit for the best in modern climate control.

Especially popular with the hotel's guests are the extra-large televisions in each room, Roberts said. "They're very impressed." Other technology has been added as well, including Internet access (provided as part of the guest package) in each room.

Aside from the rooms, Kitsaki has also undertaken renovations to the Motor Hotel's lobby and lounge areas. The space formerly occupied by a small convenience store has been incorporated into the main part of the hotel to form management offices and a comfortable seating area for guests, including a fireplace, pictures, plants and a computer workstation. The entire space is now much larger, which should lower the amount of congestion in the lobby during large events.

In addition, the decorative wood panels which blocked off the Evergreen Restaurant – now a non-smoking space – from the lobby have been replaced with glass windows, and the glass lobby doors have been enlarged to better accommodate wheelchair access and bring in more light. The lounge entrance has been relocated from the lobby to the front of the hotel, again to reduce congestion. Further work is underway to improve



A clean new look for guest rooms.

access to the building for elders and people who are physically challenged, Roberts said.

The lounge itself now has windows and a fresh paint job. A special area has been created to give more privacy to people playing the video lottery terminals (VLTs), and air quality in the lounge has been improved through a separate air/heating/cooling system.

"I'm happy (with the renovation work) because it provides an opportunity to keep our facility looking up-to-date and clean," Roberts said. "The intent is to bring the overall appearance and function of the facility up to industry standards that most customers have come to expect in today's highly competitive environment.

"Hopefully some of these upgrades will attract the tourists... and make them want to stay longer because this is a full-service hotel."

The hotel's range of services – guest rooms, a full-scale restaurant, a lounge, a beer and wine store and a nightclub – also carry benefits for the primary beneficiaries of Kitsaki's success: members of the Lac La Ronge Indian Band. Not only do Kitsaki and its businesses help fund band programs, they also provide employment opportunities, many of which go to band members.

The renovation project is no exception; for instance, contractor Fred Charles of Stanley Mission is doing much of the work on the guest rooms, including drywalling, flooring and baseboard installation and painting. Charles takes on at least one apprentice per crew, and he himself sees each job as an opportunity to gain experience.

"Even though I've had my (journeyman) papers for 10 years, there's always something to learn," Charles said.

That's an attitude Roberts applauds. Whether it's in construction work or any of the hotel's key service areas – janitorial, housekeeping, front desk, cooking and serving – "the concept of a training-oriented workplace is something we emphasize in all our Kitsaki businesses, and the La Ronge Motor Hotel is no exception."



The hotel lobby has become a larger, bright and more inviting space.



Greetings from the CEO

It is my pleasure to share with you some of the goals and future direction of Kitsaki Management Limited Partnership. As we continue to provide regular updates, it is my intention to keep you informed of the many projects, opportunities and challenges that our organization faces each and every day.



**New Kitsaki CEO
Russell Roberts**

My recent position at Kitsaki has provided me with an opportunity to continue the mandate of the Lac La Ronge Indian Band as we strive to be leaders in building profitable businesses to provide training and employment opportunities for our members. Over the many years we have been in business, our philosophy has always remained consistent. As a responsible and successful business, we are always very selective in our investment opportunities. While we maintain and grow our existing businesses, and as we explore potential new opportunities, we are guided by a vision and mission statement and a clear set of

business principles that reflect the needs of our membership.

Kitsaki seeks to create and manage a portfolio of active business investments rather than individual companies. We obtain ownership in a business with a strong proven corporate partner. These strategic partnerships allow us to accomplish

many of our business goals. They can leverage access to equity, capital and investment opportunities, and provide access to new markets as well as to management expertise that is essential to ensure the implementation of our business objectives.

The key to our success lies in establishing our investments on solid financial ground. Only then are jobs and careers sustainable, and this is when training programs can be implemented to give good results. Operating from this foundation will enable us to move forward as we continue to maximize opportunities for all our members.

We are moving into an era where we expect to see tremendous growth in many of our companies. The prices for oil, natural gas and minerals are strengthening, and now seems to be the time to expand and grow. While this growth can bring financial rewards, it can bring a number of challenges as well, from labour shortages and rising costs to the equity required for reinvestment and growth. We must plan carefully to manage this growth in a positive way.

This year, Kitsaki celebrates an outstanding 25 years of successful economic and business development. I would like to personally thank all those who have been so important to the ongoing success of Kitsaki. Through the direction set forth from our board of directors, Kitsaki will continue our participation in various key economic sectors such as transportation, environmental services, hospitality, mining, real estate, forestry, agriculture and the financial services.

I would also like to take this opportunity to congratulate our president, Chief Tammy Cook-Searson, on being named one of Saskatchewan's Women of Influence in *SaskBusiness Magazine* (March-May 2006). Bravo!

Russell Roberts, Chief Executive Officer, KMLP

Message from the president

Tansi! As chief and council of the Lac La Ronge Indian Band, we have a wide range of responsibilities. Much of our time is spent making sure we provide good government, quality education, and other services that our band members require. However, in addition to our governance duties, we also serve as corporate directors, overseeing Kitsaki Management Limited Partnership.

Kitsaki does not get any funding from our band. In fact, Kitsaki helps us provide services for our band membership. Kitsaki earns its money by providing services to customers. Most of this money is paid to Kitsaki's employees and suppliers, with the rest directed into new investments and assistance with band projects. Some of the profits over the years have gone to support the wild rice industry, to pay for the costs of our treaty land entitlement program and to make donations to the band's charity fund.

Over the years we have paid many millions of dollars in wages to our band members and to others in northern Saskatchewan. Some of our businesses have other Aboriginal communities as partners. These including Northern Resource Trucking (which was our first major independent business venture), Athabasca

Catering, Dakota Dunes Golf, Wapawekka Lumber and First Nations Insurance. Other Kitsaki businesses are owned entirely by our band, such as the La Ronge Motor Hotel, Canada North Environmental and Northern Lights Foods.

No matter what business we are in, we are always looking for new ways to help the band membership. I hope you find the business information interesting. Thank you for your support and have a good summer.

***Chief Tammy
Cook-Searson***

