

Findings and recommendations from a Town Hall discussion

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BACKGROUND

Inuit beneficiaries of the Nunavut Agreement have the right to harvest geese in the Nunavut Settlement Area at any time of year up to the full level of their economic, social, and cultural needs.¹ **Missing from the current legal framework, and specifically from the Migratory Birds Regulations,² is a mechanism for how Nunavut Inuit are to exercise their right to harvest geese up to the full level of their economic needs.** This inconsistency in law impedes Nunavut Inuit ability to exercise their commercial rights and address food insecurity in Nunavut.

Approximately 15 million Snow and Ross's Geese migrate to nest in central and eastern Arctic Canada each May/June.³ Their population size threatens their conservation and because of this the Canadian Wildlife Service has designated them as overabundant.⁴ In Nunavut, 76% of children live in food insecure households and 49.5% of families are food insecure.⁵ Commercialization of overabundant Snow and Ross's Geese in the Nunavut Settlement Area can help to address the high prevalence of food insecurity by increasing employment opportunities and access to healthy country food products.

The [Aqqiumavvik Society](#) in Arviat, Nunavut seeks to understand the feasibility of commercializing goose products to address Inuit food sovereignty goals and support a healthy goose population. In December 2024, over 100 people came together for a Town Hall hosted by Shirley Tagalik and Kukik Baker (Aqqiumavvik Society), Qajaq Robinson (EQR Law), Bert Dean (Nunavut Tunngavik Inc.) and Natalie Carter (McMaster University). **This was the first Town Hall of its kind, with a focus on how Inuit are to exercise their rights to sell geese in the Nunavut Settlement Area.**



Town Hall hosts (left to right): Shirley Tagalik, Kukik Baker, Qajaq Robinson, Bert Dean, Natalie Carter
Photos: N.Carter, D. Henri, and A. Perrin

ABOUT THE TOWN HALL

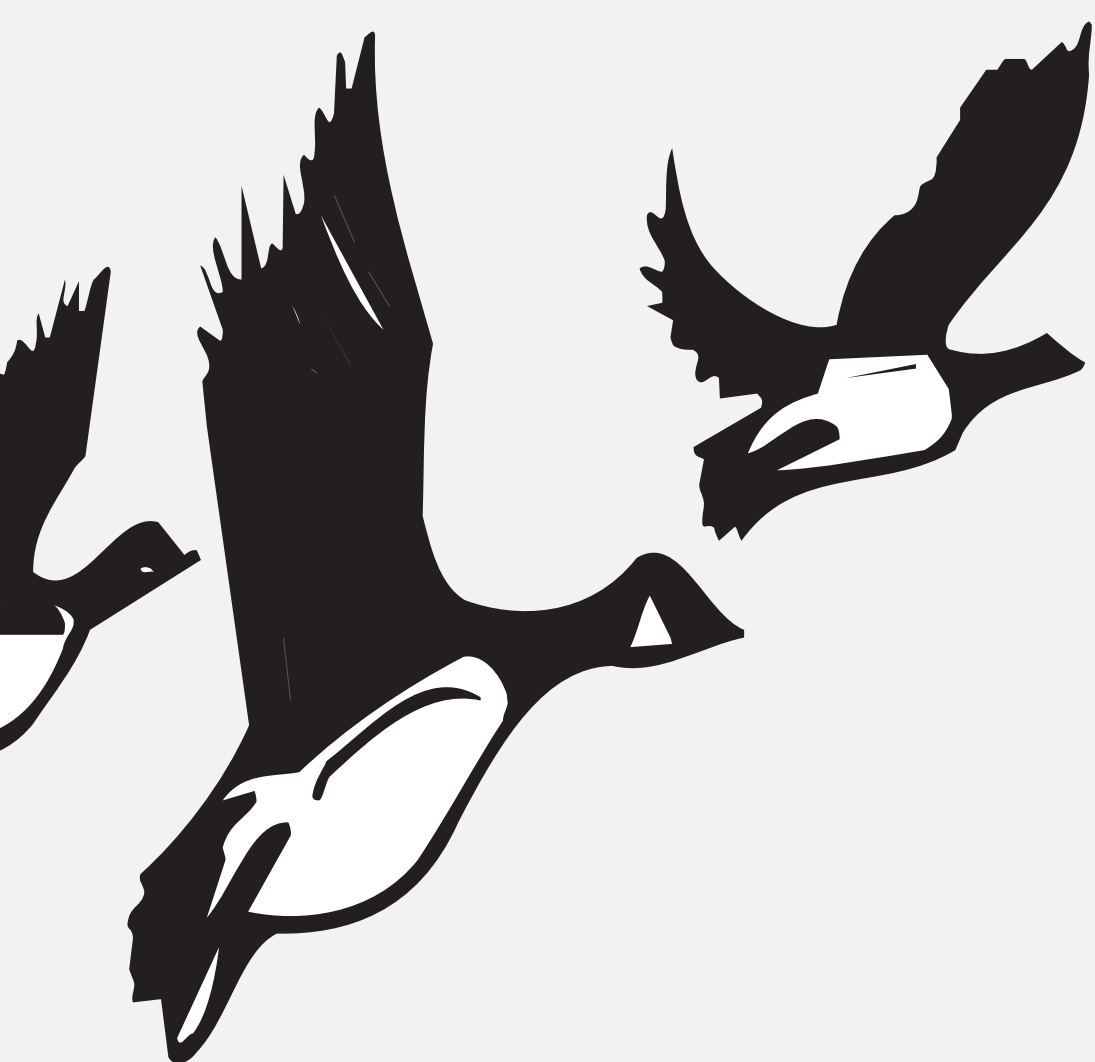
This interactive Town Hall was hosted in Ottawa, Ontario, on December 11 as part of the [Arctic Change 2024](#) conference. This session provided space to build collective understanding of how Nunavut Inuit interests to commercialize geese may be advanced, within the provisions of current agreements, laws, and policies, as well as to identify opportunities to modernize legislation. Through an avattimik kamatsiarniq/environmental stewardship lens, we used the principle of aajiiqatigiingniq to seek solutions and build agreement together through an inclusive, participatory group process.

Why this Town Hall?

1. To bring together a group of people to build collective understanding of how Nunavut Inuit interests to commercialize geese may be advanced, within the provisions of current agreements, laws, and policies.
2. To use the principle of aajiiqatigiingniq to seek solutions and build agreement together through an inclusive, participatory group process.

What we did

The Town Hall started with introductory presentations by the organizers, followed by a question-and-answer period, small group conversations, and a final plenary discussion. Printed copies of a [goose policy report/discussion paper](#) were available. Detailed notes were taken. Door prizes were awarded.



QUESTIONS PARTICIPANTS DISCUSSED

- 1 What changes are required to laws, policies to commercialize geese?

In working to develop a regulatory regime for how Nunavut Inuit exercise their right
- 2 to sell geese, would it be better to take an Inuit Nunangat-wide approach or a Nunavut-only approach?
- 3 If Nunavut Inuit were able to exercise their rights to sell geese what could that look like?
- 4 What food safety considerations would need to be met for Nunavut Inuit to sell geese safely (while not infringing on harvesting rights)?
- 5 Who would be the market?
- 6 If the target market is Inuit facing food insecurity, how can we ensure that goose products remain affordable and accessible?
- 7 Who needs to be involved? Who can help? (*question added at the suggestion of a Town Hall participant*)

ACKNOWLEDGEMENTS

Funding for this initiative was provided by the Canadian Institutes for Health Research, Canadian Northern Economic Development Agency, Inuit Qaujisarnirmut Pilirijjutit, and Canada Research Chairs Program. We are grateful to Aqqiumavvik Society, the StraightUpNorth team at McMaster University, EQR Law, Nunavut Tunngavik Inc., Environment and Climate Change Canada, Carleton University, and ArcticNet for their support in planning and conducting this Town Hall.

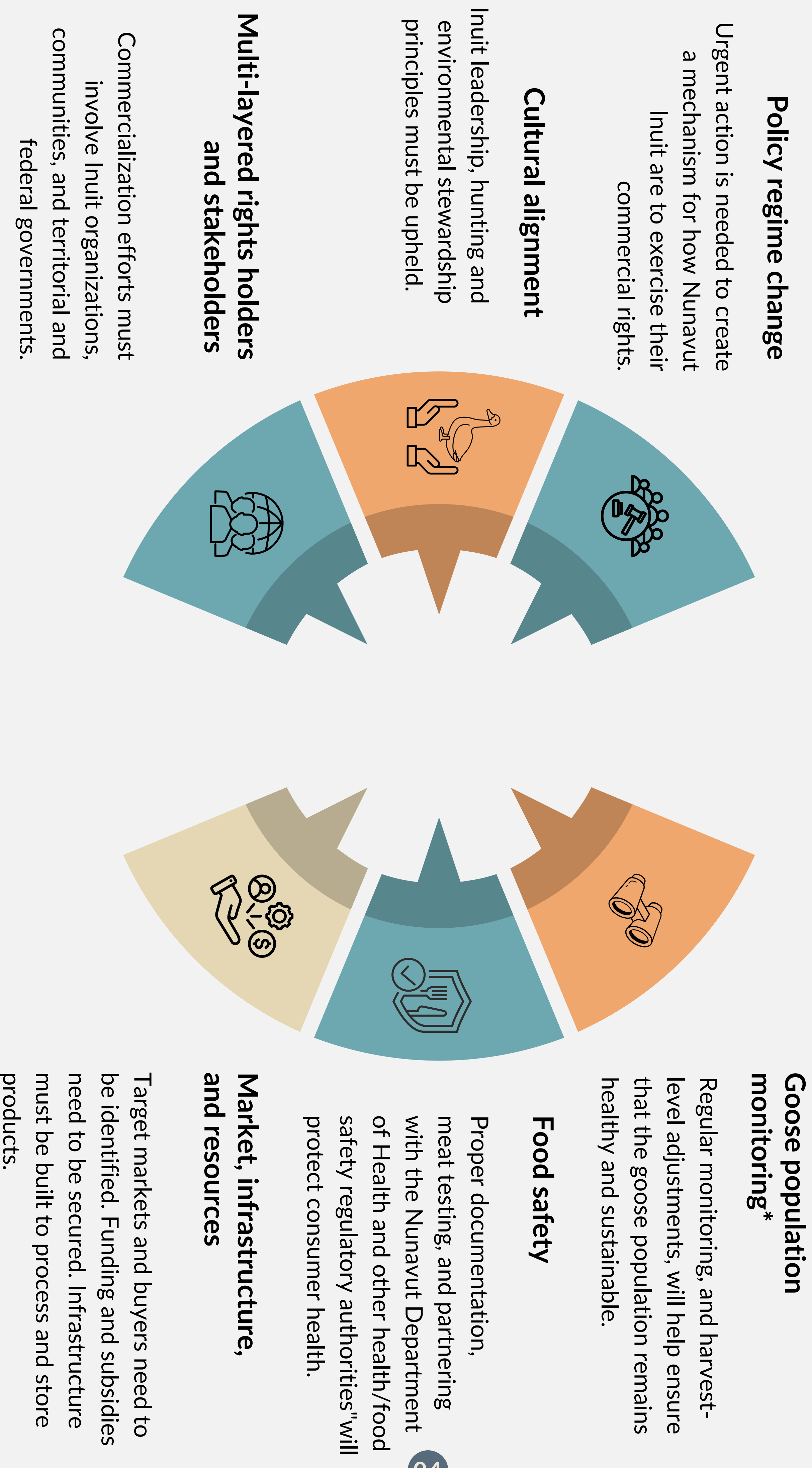
We are deeply appreciative of all those who participated so actively in the Town Hall and shared their knowledge of this topic. Matna.

REPORT PREPARED BY:

Natalie Carter (McMaster University) and Shirley Tagalik (Aqqiumavvik Society)

6 KEY FACTORS TO CONSIDER

When Commercializing Goose Products



*Since 2022, Aqquimavvik Society, Canadian Wildlife Service and other federal and academic partners have been conducting goose monitoring. See page 19 to 22 or [here](#) for details .

Cultural Considerations when Commercializing Goose Products



Self-determination means having a clear path forward for how Nunavut Inuit are to exercise their right to sell geese to one another and to other Indigenous communities, and the assurance of economic self-determination through sustainable practices.

Food sovereignty is key in revitalizing the Inuit-geese connection that was disrupted by past hunting bans, residential schools, and other colonial policies. Geese are a source of food security and a tangible aspect of Inuit cultural heritage. Some Inuit are at risk of losing the intangible elements of this heritage, such as the stories and lifestyle related to geese and goose harvesting, which are often passed down between generations.



Hunting at sustainable levels will maintain a long-term goose population so that geese are available as a consistent food source over time. A commercial harvest can reduce overabundant goose populations, feed Inuit families and protect the environment. This will also help address the loss of biodiversity and habitat and safeguarding species like caribou, which are vital to the Inuit diet. A commercial harvest will support the restoration of land damaged by goose overpopulation, and ensure a balanced relationship between Inuit, geese, and their shared environment.

Foundational principles in considering commercialization include: 1) hunting only as many geese as will be consumed; 2) compensating hunters for their time and effort; and, 3) ensuring that goose products remain affordable and accessible to all Inuit families (including discounting or providing geese free-of-charge to the most vulnerable members of the community).



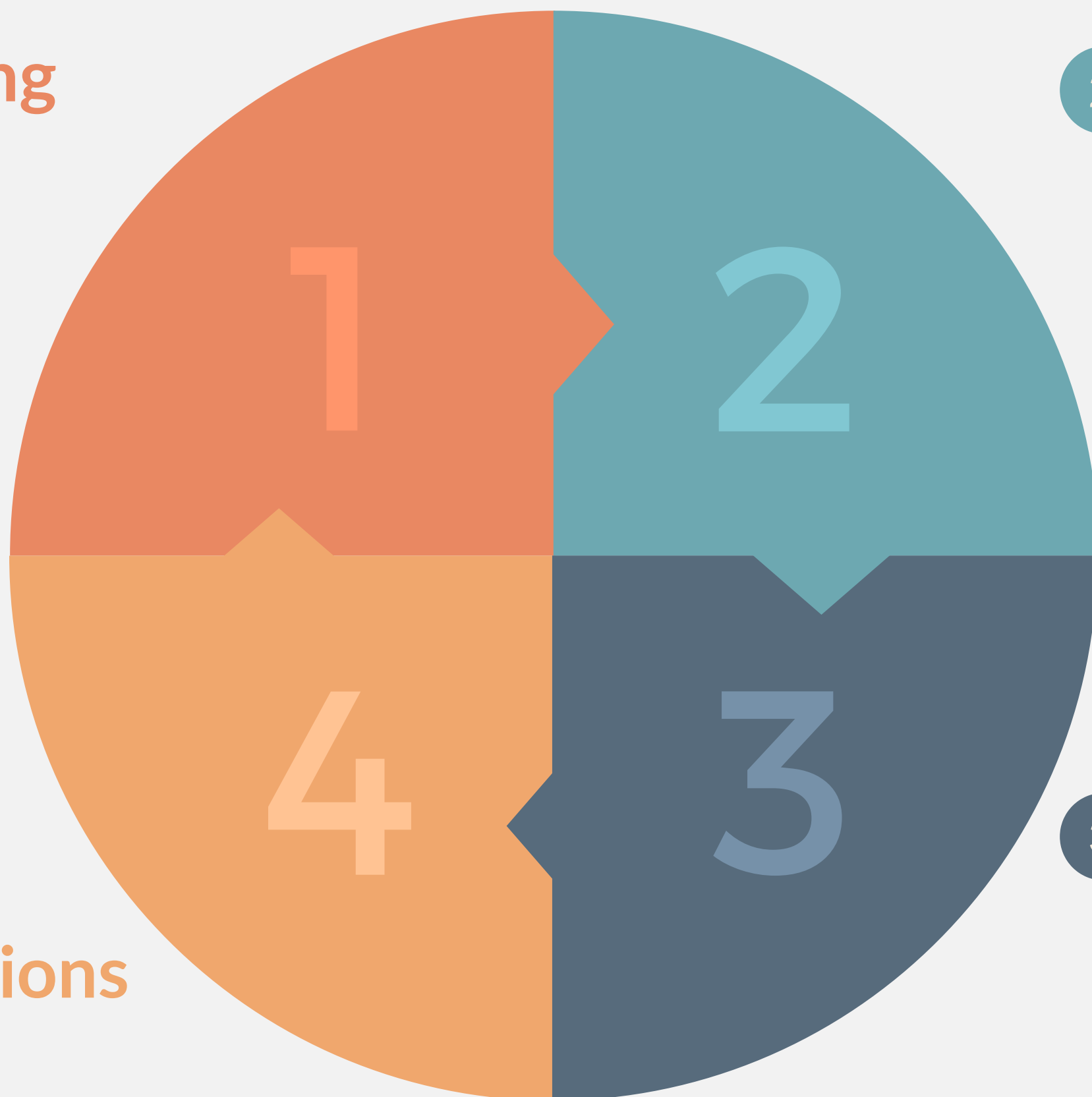
Food Safety Considerations

WHEN COMMERCIALIZING GOOSE PRODUCTS

Town Hall participants noted four key aspects to consider related to food safety when commercializing goose products: 1) meat testing, 2) testing meat locally and building on local capacity, 3) collaborating with territorial and federal food safety experts, and 4) documenting legal considerations. See pages 7 to 11 for more details.

1 Meat testing

Test for specific pathogens and contaminants to ensure food safety to protect the health of consumers.



2 Keep it local

Investigate opportunities for Nunavut Research Institute to lead meat testing and for Nunavut Inuit to do this work.

4 Document Legal Considerations

Document legal considerations regarding food safety in Nunavut to ensure the commercialization process meets all existing food safety regulations.

3 Collaborate

Work closely with the Government of Nunavut Department of Health and the Canadian Food Inspection Agency.

Food Safety Considerations

WHEN COMMERCIALIZING GOOSE PRODUCTS



1 Meat testing*

Town Hall participants noted that when commercializing goose products, it will be important to test for specific **pathogens** and **contaminants** to ensure food safety to protect the health of consumers.

Pathogens

Bacterial such as salmonella, campylobacter, and escherichia coli (E. coli)

Viral such as avian influenza

Parasitic such as trichinella (a parasitic worm)

Fungal such as aspergillus

Contaminants

Heavy metals such as mercury and lead

Environmental Contaminants such as Polychlorinated Biphenyls (PCBs) and dioxins

Plastic-related contaminants such as Per- and polyfluoroalkyl substances (PFAS), and UV filters

Pesticides and herbicides such as organochlorine pesticides like DDT (Dichlorodiphenyltrichloroethan).

**SAFETY
FIRST**

*Since 2022, Aqqiumavvik Society, Environment and Climate Change Canada, the Canadian Food Inspection Agency and academic partners have been conducting goose meat and egg testing as part of a goose monitoring project. See page 19-22 or [here](#) for details .

Food Safety Considerations

WHEN COMMERCIALIZING GOOSE PRODUCTS



2 Keep it Local

Town hall participants noted that when commercializing goose products, it will be important to test goose products for specific pathogens and contaminants (see page 7) and that ideally, the Nunavut Research Institute would lead this testing. Participants also noted the importance of building Inuit capacity to test meat perhaps in partnership with the Canadian Food Inspection Agency.



Since 2017 Nunavut Arctic College and Nunavut Tunngavik Incorporated have collaborated to offer [Trichinella testing](#) for Nunavummiut. Currently, they have the capacity to test for *Trichinella* and mercury in their laboratory at the Nunavut Research Institute in Iqaluit. They do not have analytical capabilities for the full suite of other pathogens and contaminants identified on page 7, but hope to develop new testing capabilities at the college in the near future for some of the pathogens listed.

Since the Town Hall, laboratory representatives and Aqqiumavvik Society have made plans to discuss the possibility of testing goose samples for mercury and *Trichinella*.

“Inuit have always had laws about responsible stewardship and management of geese. Geese have always been a part of Inuit society, diet, food security, but also economy right? Economies don't look all the same across the world, and we have to acknowledge that Inuit have had geese, kanguit, as part of their world, their economy.”

-Qajaq Robinson, EQR Law

Food Safety Considerations

WHEN COMMERCIALIZING GOOSE PRODUCTS

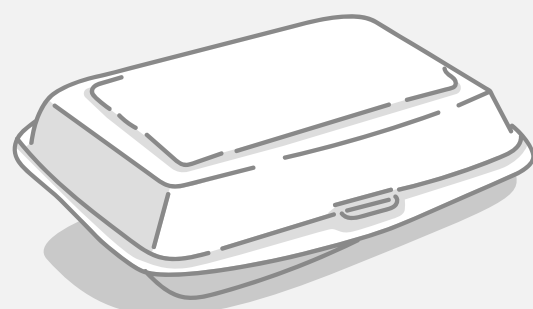


3 Document legal considerations

When beginning the process of commercializing geese, documenting legal considerations regarding food safety in Nunavut will help ensure that all aspects of the commercialization process follow existing food safety regulations.

Proper documentation can help avoid legal issues, such as fines, prosecutions, or business closures, by demonstrating compliance with food safety laws and requirements.

Documenting legal considerations ensures that potential health risks associated with harvesting, processing, and handling geese are identified and mitigated. This includes testing for contaminants and pathogens to protect consumers from foodborne illnesses (see page 7).

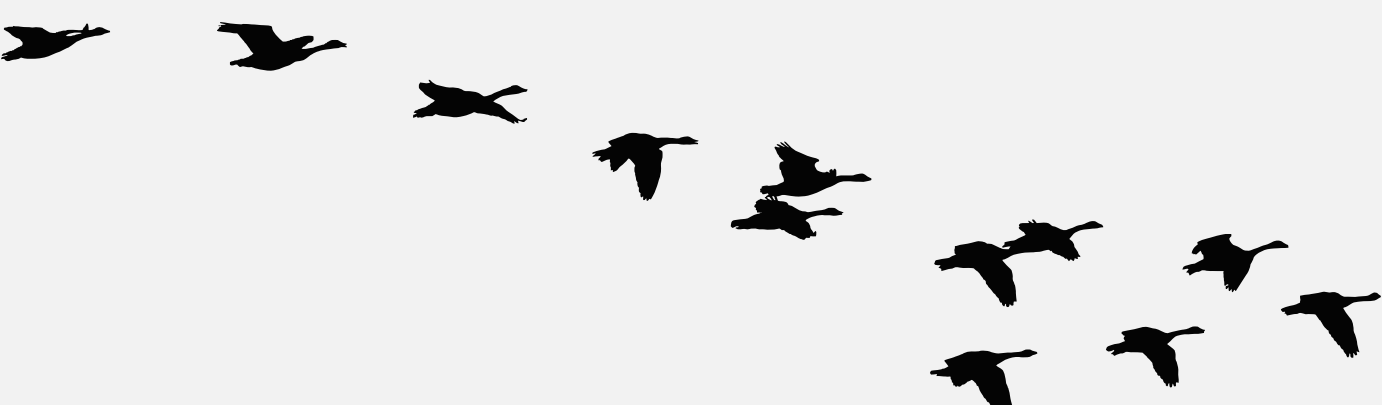


In May 2024 new [Food Safety Regulations](#) were implemented in Nunavut, which recognize the importance of country food and the rights of Inuit under the Nunavut Agreement.



Clear documentation provides transparency and accountability in the commercialization process, ensuring that everyone involved is aware of and follows food safety standards.

Legal documentation can support sustainable harvesting practices by ensuring that food safety measures are integrated into the overall management plan. This helps maintain the health and sustainability of the goose population.

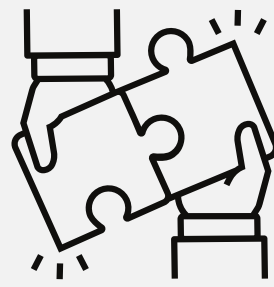


Food Safety Considerations

WHEN COMMERCIALIZING GOOSE PRODUCTS

4

Collaborate



Participants expressed several important reasons to collaborate with the Government of Nunavut Department of Health when commercializing goose products.

Ensuring Food Safety

Testing for Contaminants and Pathogens: The Department of Health can help ensure that goose meat is tested for contaminants (e.g., mercury, lead) and pathogens (e.g., Salmonella, Campylobacter, Trichinella) to protect public health.

Compliance with Regulations: The Department of Health can provide guidance on complying with food safety regulations, ensuring that all products meet the necessary standards.

Public Health Expertise

Disease Prevention: Public health authorities have expertise in identifying and preventing foodborne illnesses, which is essential for maintaining the safety of commercialized goose products.

Health Risk Assessment: The Department of Health can assess potential health risks associated with the consumption of goose products and recommend measures to mitigate these risks.



You want the food that you get to be healthy and have some type of oversight...



-Bert Dean, Nunavut Tunngavik Inc.

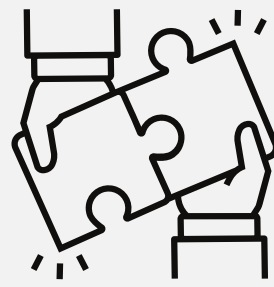
The Department of Health regulates food premises in Nunavut to ensure they meet the requirements of the Food Safety Regulations made under the Public Health Act. The Food Safety Regulations apply to fish and meat processing facilities, including their front shops.

Food Safety Considerations

WHEN COMMERCIALIZING GOOSE PRODUCTS

4

Collaborate



Community Health

Supporting Food Security: Collaborating with the Department of Health can help address food security issues by ensuring that goose products are safe and nutritious for Inuit communities.

Educational Outreach: The Department of Health can assist in educating the community about safe handling, preparation, and consumption of goose products to prevent foodborne illnesses.

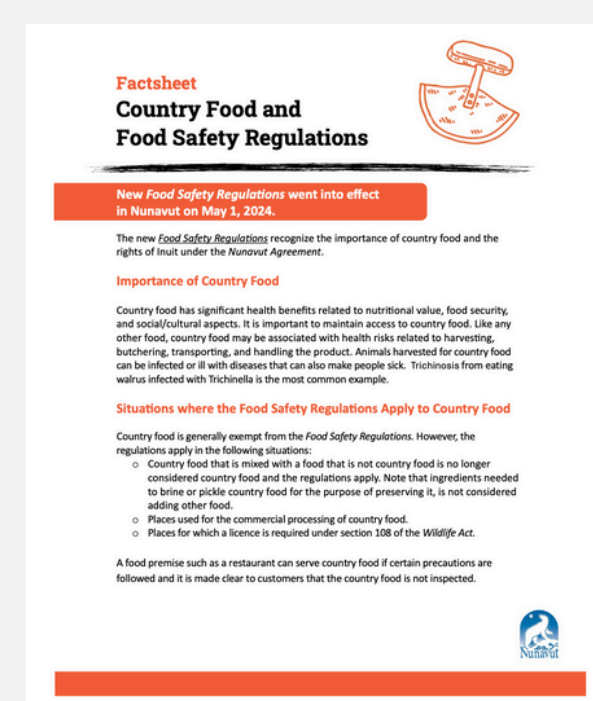
Legal and Institutional Support

Institutional Guidelines: The Department of Health can develop guidelines for serving goose products in government-funded facilities and programs, such as hospitals, schools, and childcare centres.

Documentation and Compliance: The Department of Health can help document legal considerations and ensure compliance with food safety standards, protecting both consumers and producers.

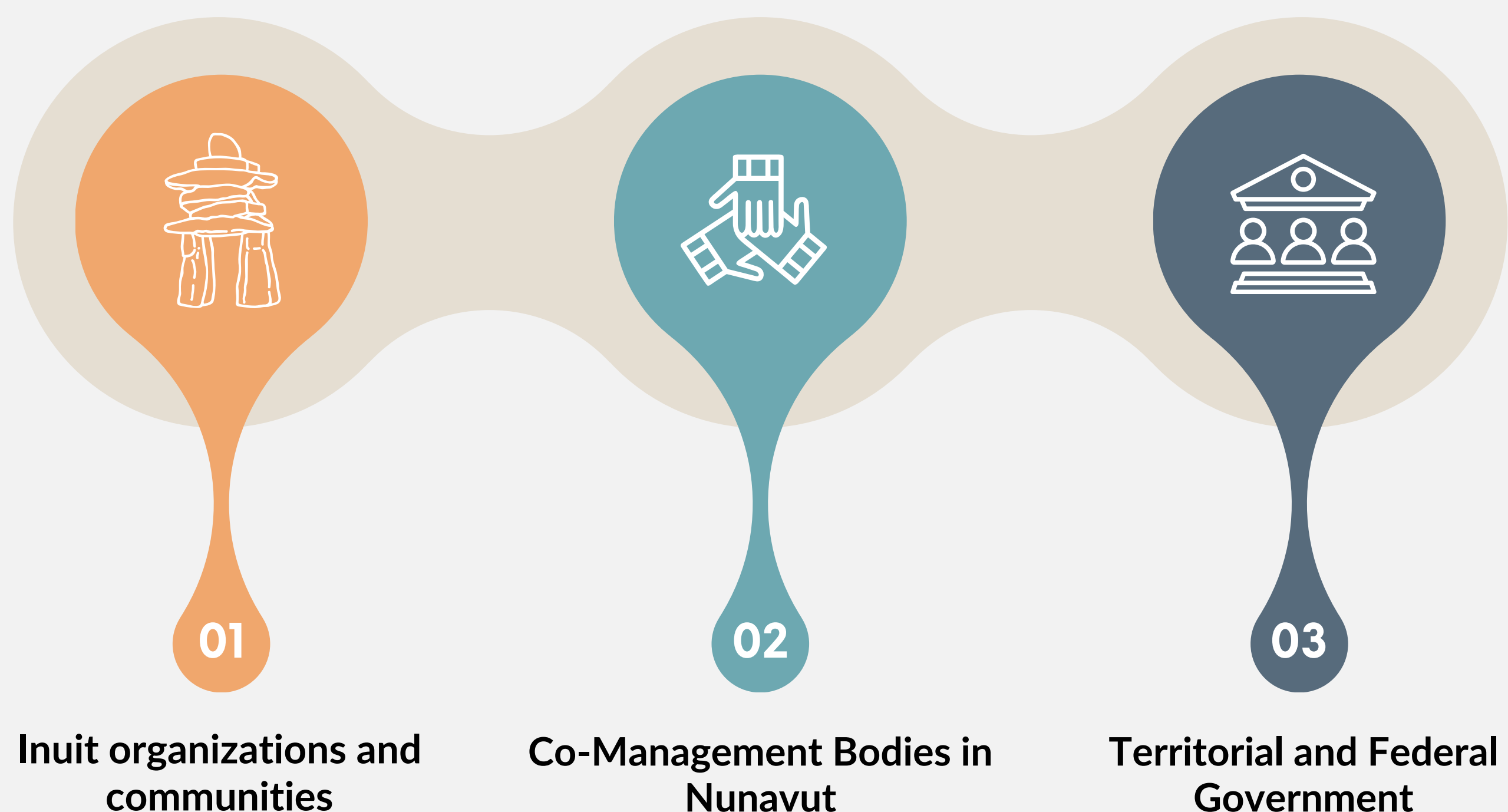
The Nunavut Department of Health created an 80-page [Food Safety toolkit](#) “designed to provide important information on food safety to owners, operators, and staff of food premises. It includes a variety of resources such as logs, forms, factsheets, and posters to support the successful operation of a safe food establishment. These tools are tailored to help ensure compliance with food safety standards and best practices”.

The Nunavut Department of Health also created a [Country Food and Food Safety Regulations Factsheet](#) summarizing key aspects about country food and where the food safety regulations apply to country food (see page 23 to 24 of this report).



Multi-layered rights-holder and stakeholder approach to goose commercialization

Participants suggested a multi-layered approach in working with Inuit (land claim) organizations and communities as well as territorial and federal governments when commercializing goose products. The entities identified by participants as being important to involve, as well as descriptions and/or their mandates are summarized on pages 13 to 17.



“ So it's going to take layers of government to implement the project versus just changing the law...There are layers to how implementing what is desired would have to happen. ”
- Qajaq Robinson, EQR Law

Multi-layered approach - Inuit organizations and communities

Workshop participants listed key Inuit organizations and communities they considered important to involve when commercializing goose products (see table below).

The additional information included was compiled by report writers as an overview resource. Content in this table is not from specific workshop participants.

Inuit Organization or Community	Website Link	Description or Mandate
Inuit Tapiriit Kanatami	https://www.itk.ca	The national representational organization protecting and advancing the rights and interests of Inuit in Canada.
Nunavut Tunngavik Incorporated (NTI)	https://www.tunngavik.com	A Land Claims Organization. Responsible for ensuring that the Nunavut Agreement is fully implemented by the Government of Canada and the Government of Nunavut. NTI represents Inuit beneficiaries of the Nunavut Agreement in matters related to Indigenous treaty rights and negotiations, and works to promote Inuit economic, social, and cultural well-being.
Nunavut Wildlife Management Board (NWMB)	https://www.nwmb.com/en	An Institution of Public Government. The main instrument of wildlife co-management and the main regulator of access to wildlife in the Nunavut Settlement Area. It ensures the protection and wise use of wildlife and wildlife habitat for the long-term benefit of Inuit and the public of Nunavut and Canada.

Multi-layered approach - Inuit organizations and communities continued

Inuit Organization or Community	Website Link	Description or Mandate
Kivalliq Inuit Association, Kitikmeot Inuit Association, and Qikiqtani Inuit Association	<p>Kivalliq: https://www.kivalliqinuit.ca</p> <p>Kitikmeot: https://kitia.ca</p> <p>Qikiqtani: https://www.qia.ca</p>	Regional Inuit Associations that represent the interests of all Inuit living in Kivalliq, Kitikmeot, and Qikiqtani regions, respectively. They work to promote the economic, social, and cultural well-being of their members and to ensure their rights and interests are protected.
Hunters and Trappers Organizations (HTO) and Associations (HTA)	https://www.publiclibraries.nu.ca/en/hunters-trappers	Boards comprising Inuit hunters and trappers in each Nunavut community. They oversee the exercise of harvesting rights by Inuit under the terms of the Nunavut Land Claims Agreement, manage harvesting practices, and regulate techniques among their members.
Nunavut Communities		Several areas of Nunavut are important bird habitat for many types of geese, including Snow geese and Ross's geese. Some community members have articulated concerns about the overabundance of geese around their communities. At the same time, very few or no geese are found around other communities who would seize the opportunity to access goose meat and products.

Multi-layered approach - Inuit organizations and communities continued

Inuit Organization or Community	Website Link	Description or Mandate
Inuvialuit Regional Corporation (IRC) and Inuvialuit Settlement Region Communities	https://www.kivalliqinuit.ca	<p>Established in 1984 to manage the settlement outlined in the Inuvialuit Final Agreement, the Inuvialuit Regional Corporation (IRC) represents the collective interests of Inuvialuit. IRC's goal is to continually improve the economic, social and cultural well-being of the Inuvialuit through implementation of the IFA and by all other available means.</p> <p>Inuvialuit Regional Corporation operates an Inuvik-based Inuvialuit <u>Country Food Processing Plant</u>. Through this program country food, including goose, is delivered to Inuvialuit at no cost to the region's six communities of Inuvik, Aklavik, Sachs Harbour, Paulatuk, Ulukhaktok, and Tuktoyaktuk.</p>

Multi-layered approach - Area Co-Management Committees

Organization	Website Link	Description or Mandate
Area Co-Management Committees (ACMC) for the National Wildlife Areas and Migratory Bird Sanctuaries in Nunavut	https://nunavutacmc.com	<p>These advisory committees are responsible for managing national conservation areas. They make sure that conservation areas in Nunavut are well managed. Members are appointed by the Regional Inuit Association and the Canadian Wildlife Service, and are from the local community/communities. The committees advise the Canadian Wildlife Service, review permits, develop a management plan and provide a two-way link to the communities.</p>

Multi-layered approach - Government of Nunavut

Workshop participants listed key Government of Nunavut Departments they considered important to involve when commercializing goose products (see table below).

The additional information included was compiled by report writers as an overview resource. Content in this table is not from specific workshop participants.

Government of Nunavut Department or Institute	Website Link	Description or Mandate
Department of Public Health	https://www.gov.nu.ca/en/departement-health	This department is dedicated to protecting and promoting the health and well-being of Nunavummiut through public health programs, disease prevention, and health promotion initiatives
Nunavut Research Institute	www.nri.nu.ca	As the science division of Nunavut Arctic College, the Nunavut Research Institute provides research support, guidance, and training and works to create new research projects, partnerships, and networking opportunities that will help strengthen Nunavut Arctic College’s capacity as a research leader in Nunavut.

Multi-layered approach - Federal Government

Federal Government Agency	Website Link	Description or Mandate
Environment and Climate Change Canada (ECCC)	https://www.canada.ca/en/environment-climate-change/corporate/mandate.html	This federal agency works to preserve and enhance the quality of the natural environment, including water, air, and soil quality. ECCC addresses environmental issues through policy and regulatory development, enforcement of environmental laws, and collaboration with partners to achieve sustainability.
Canadian Wildlife Service	https://www.canada.ca/en/environment-climate-change/campaigns/50-years-environmental-action/eccc-timeline/canadian-wildlife-service-nature-conservation.html	This branch of ECCC work for the conservation of migratory birds, the recovery of species at risk, and the protection of nationally-important habitat for wildlife.
Canadian Food Inspection Agency (CFIA)	https://inspection.canada.ca/en	This federal agency works to safeguard Canada's food supply, protect animal and plant health, and support market access for Canadian products. CFIA mitigates risks to food safety and zoonotic diseases, ensuring the health and well-being of Canadians.
Canadian Northern Economic Development Agency (CanNor)	https://www.cannor.gc.ca/eng/1523561893463/1523561910192	This federal agency works to advance economic development in Canada's territories by supporting, investing in, and advocating for economic growth and innovation. CanNor works with partners to build diversified and sustainable economies in Nunavut, Northwest Territories, and Yukon Territory.
Global Affairs Canada (GAC)	https://www.international.gc.ca/global-affairs-affaires-mondiales/corporate-ministere/mandat-mandat/index.aspx?lang=eng	This federal agency works to advance Canada's international relations, including foreign policy, international trade, and development assistance. GAC manages diplomatic relations, promotes trade, provides consular support, and leads international development and humanitarian efforts.

NEXT STEPS

Aqqiumavvik Society identified ways they will build on the Town Hall suggestions in order to advance the commercialization of goose meat and goose products.



AQQIUMAVVIK-LED GOOSE RESEARCH

Understanding the impacts of climate change on Arctic nesting geese –

A key towards Inuit food sovereignty in Arviat, NU

Inuit diet was based on harvesting from a range of plant and animal species throughout the year, enabling Inuit to thrive even in seasonal scarcity. Today food insecurity in Nunavut is the highest in Canada at four times the national average. The Aqqiumavvik Society in Arviat, Nunavut addresses community food insecurity by encouraging local harvesting and consumption of abundant, nutrient-rich wild foods. Arviat is a seasonal nesting ground to an overly large population of light geese (Snow and Ross's Geese); an important food resource that is underutilized.



Arviarmiut want to know if their goose population is safe to consume, and to understand what level of increased community harvest of geese and eggs is sustainable. To address these questions, our project will monitor light goose population, distribution, and health according to community-relevant metrics. Arviat young hunters will be trained to lead the monitoring, supporting Inuit self-determination in research, and addressing continuity challenges in federal monitoring programs. We will also investigate community goose consumption preferences and nutritional implications. Community-led monitoring provides the foundation to assess the impacts of climate change on Arctic nesting geese and their habitat over time.

Generously funded by:

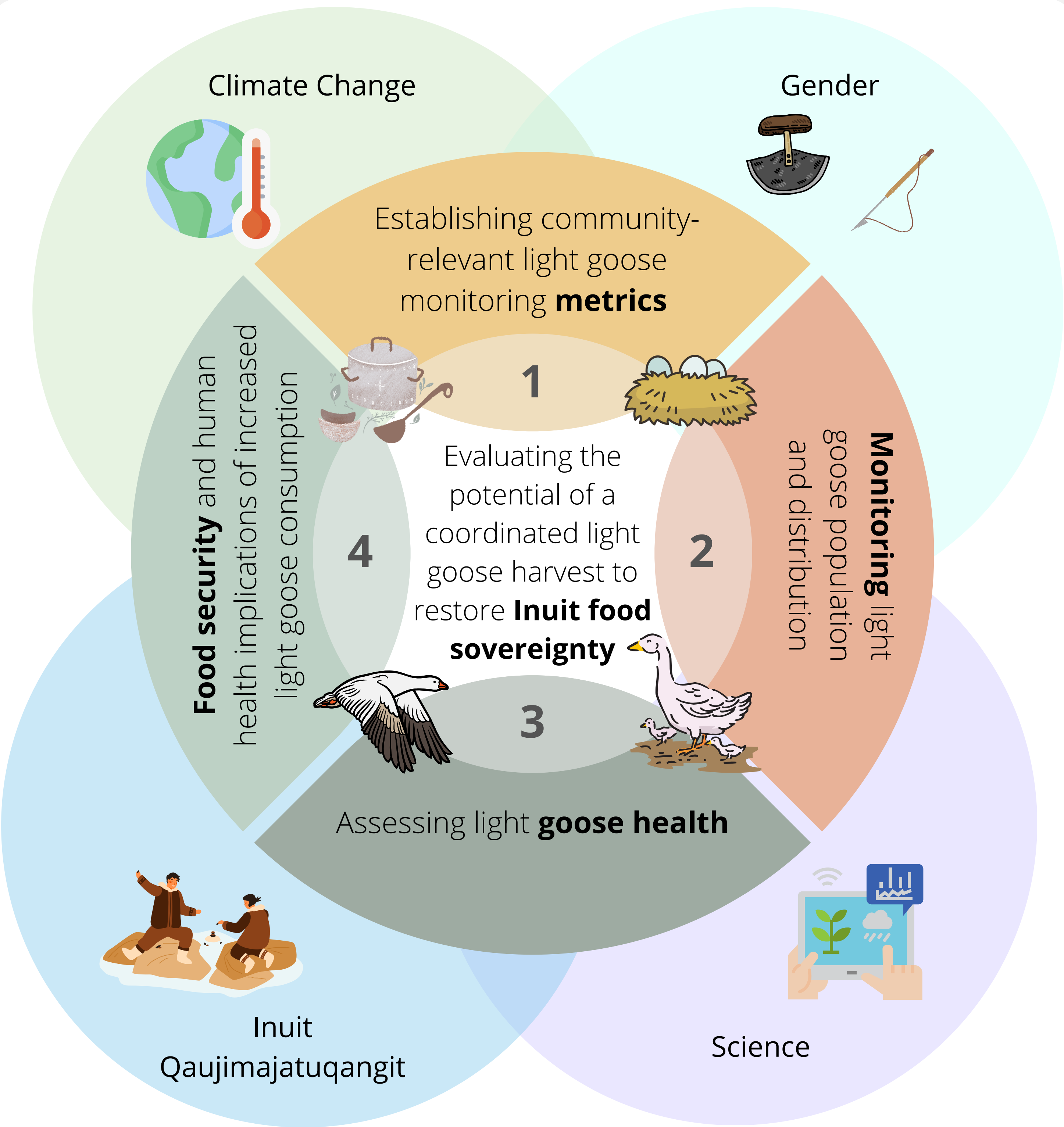


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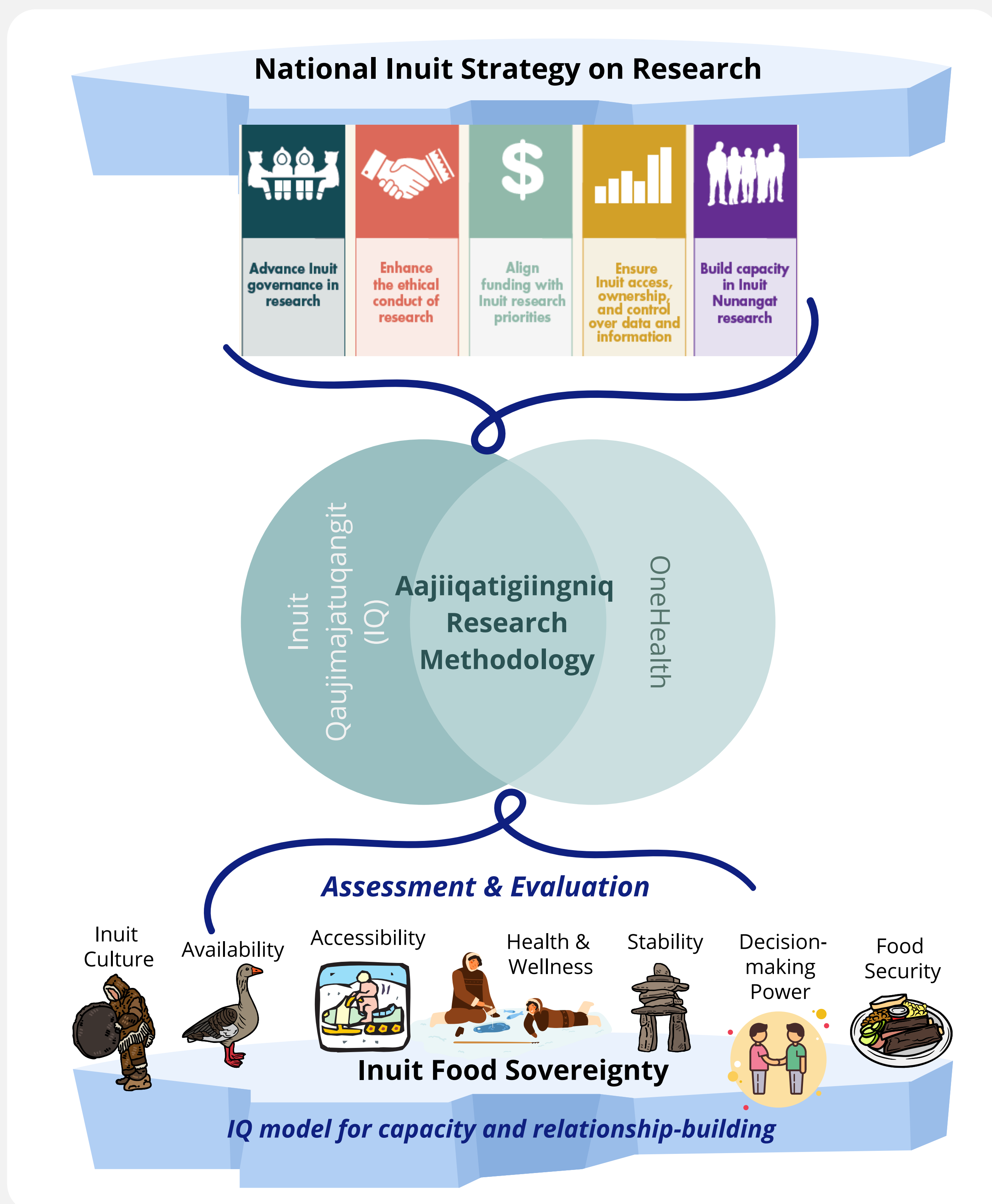
Can an increased coordinated community harvest of geese and eggs, rooted in community-driven monitoring, address Inuit food sovereignty goals and support healthy goose populations in a changing climate around Arviat?

Research Objectives

Objectives 1 – 4 culminate in the central 5th objective, with climate change and gender as overarching considerations, and both Inuit Qaujimajatuqangit and Science informing our research methodology.



We will investigate the interplay between human and goose population health, climatic change, migratory bird policy, and food security using the **Aajiiqatigiingniq Research Methodology** to build consensus and seek solutions.



The **National Inuit Strategy on Research** (Inuit Tapiriit Kanatami) priorities are the foundation of our research approach, the **Aajiiqatigiingniq Research Methodology** (Aqqiumavvik Society) is how we put these priorities into practice, and our progress is evaluated according to the dimensions of **Inuit food sovereignty** (Inuit Circumpolar Council Alaska).

The Aqqiumavvik Society has brought together a diverse and dedicated team of community, academic, and government researchers with expertise in Inuit Qaujimajatuqangit, community health, epidemiology, Inuit food systems, goose biology, population dynamics, and ecotoxicology.

Shirley Tagalik	Aqqiumavvik Society
Kukik Baker	Aqqiumavvik Society
Joe Karetak	Aqqiumavvik Society
Gita Ljubicic	McMaster University
Natalie Carter	McMaster University
Frank Baldwin	Environment and Climate Change Canada
Dominique Henri	Environment and Climate Change Canada
Jennifer Provencher	Environment and Climate Change Canada
Murray Humphries	McGill University
Yohannes Berhane	Canadian Food Inspection Agency

Ultimately, this project aims to promote renewed community harvests and consumption of light geese that can contribute to restoring Inuit food sovereignty.

Contact: Aqqiumavvik Society

arviatwellness@gmail.com

867-857-2037

<https://straightupnorth.ca/goose-monitoring-to-restore-inuit-food-sovereignty/>



Environment and
Climate Change Canada



Canadian Food
Inspection Agency

Factsheet

Country Food and Food Safety Regulations



New *Food Safety Regulations* went into effect in Nunavut on May 1, 2024.

The new *Food Safety Regulations* recognize the importance of country food and the rights of Inuit under the *Nunavut Agreement*.

Importance of Country Food

Country food has significant health benefits related to nutritional value, food security, and social/cultural aspects. It is important to maintain access to country food. Like any other food, country food may be associated with health risks related to harvesting, butchering, transporting, and handling the product. Animals harvested for country food can be infected or ill with diseases that can also make people sick. Trichinosis from eating walrus infected with *Trichinella* is the most common example.

Situations where the Food Safety Regulations Apply to Country Food

Country food is generally exempt from the *Food Safety Regulations*. However, the regulations apply in the following situations:

- Country food that is mixed with a food that is not country food is no longer considered country food and the regulations apply. Note that ingredients needed to brine or pickle country food for the purpose of preserving it, is not considered adding other food.
- Places used for the commercial processing of country food.
- Places for which a licence is required under section 108 of the *Wildlife Act*.

A food premise such as a restaurant can serve country food if certain precautions are followed and it is made clear to customers that the country food is not inspected.



Country food may also be sold outside of a food premise. However, a person who sells uninspected country food must clearly indicate in any written, published, or broadcast advertisement, or offer for sale:

- o That the country food has not been inspected.
- o In the case of walrus or bear, whether it has been tested for trichinella and, if so, whether it tested negative or positive.

Country food guidelines for institutions

The Department of Health has developed a guideline called “Serving Country Food in Government-Funded Facilities and Programs” that must be followed by institutions such as hospitals, personal care homes, correctional centres, schools, and childcare centres etc. that serve country food.

Community freezers

- Community freezers are exempt from the *Food Safety Regulations*.
- However, they will be inspected by Environmental Health Officers when visiting communities for educational purposes.



WORKS CITED IN THIS REPORT

1. [Nunavut Land Claims Agreement. Section 5.6.1](#)
2. [Government of Canada. Migratory Birds Regulations, 2022.](#)
3. [Conservation of Arctic Flora and Fauna \(CAFF\). 2018. A Global audit of the status and trends of Arctic and Northern Hemisphere goose population. Conservation of Arctic Flora and Fauna International Secretariat, Akureyri, Iceland.](#)
4. [Environment and Climate Change Canada. \(2022\). Overabundant species: special conservation measures.](#)
5. [Nunavut Food Security Coalition. 2024. Food Security Rates.](#)

MORE INFORMATION

More information on goose project context and research partners is available at <https://straightupnorth.ca/goose-monitoring-to-restore-inuit-food-sovereignty/>



To provide feedback or ask questions please contact:
Kukik Baker or Shirley Tagalik
867-857-2037//4255 or arviatwellness@gmail.com



Recommended citation: Natalie Carter and Shirley Tagalik. 2025. A Wild Goose Chase: Key factors to consider in the commercialization of goose meat and products by Inuit in the Nunavut Settlement Area - Findings and recommendations from a Town Hall discussion. Hamilton and Arviat: McMaster University and Aqqiumavvik Society.