



**RESOLUTION OF THE
WHITE MOUNTAIN APACHE TRIBE OF THE
FORT APACHE INDIAN RESERVATION**

(Approving \$2,000 Expenditure to Assist Nephi Craig)

WHEREAS, pursuant to Article IV, Section 1(a) of the Constitution of the White Mountain Apache Tribe, *inter alia*, the Tribal Council has the authority to represent the Tribe and act in all matters that concern the welfare of the Tribe; and

WHEREAS, Nephi Craig did this day present a request to the Tribal Council for financial assistance; and

WHEREAS, Mr. Craig, a chef will be working with the Intertribal Agriculture Council to promote Native American food producers from across Indian Country; and

WHEREAS, funds for such request exist in the Tribal Contributions Account; and

WHEREAS, the Tribal Council determined that an expenditure of \$2,000 was reasonable; and

WHEREAS, the Tribal Council finds that Mr. Craig will represent the Tribe and this is in the best interest of the Tribe.

BE IT RESOLVED by the Tribal Council of the White Mountain Apache Tribe that:

1. Nephi Craig's request for financial assistance is hereby approved.
2. The Treasurer is hereby directed to expend \$2,000 for purposes of providing financial assistance to Mr. Craig as described herein.
3. The Chairman, or in his absence, the Vice Chairwoman, is hereby authorized to execute any and all document necessary to effectuate the intent of this Resolution.

The foregoing resolution was on November 14, 2007, duly adopted by a vote of NINE for and ZERO against by the Tribal Council of the White Mountain Apache Tribe, pursuant to the authority vested in it by Article IV, Section 1 (a), (k), (s), (t) and (u) of the Constitution of the Tribe, 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).

Chairman of the Tribal Council

Andy B. Harney
Secretary of the Tribal Council

Nephi Craig

NACA Chef Founder/Developer

Nephi Craig is a classically trained Native American chef. He is one half *Navajo* on his fathers side, half Apache also an enrolled member of the *White Mountain Apache Tribe* on his mothers side. Nephi has been cooking for over 10 years on and off the reservation in Arizona, the United States and around the world. He has worked at *The Country Club at D.C. Ranch* in North Scottsdale and Nephi has worked at *Mary Elaine's at the Phoenician Resort in Scottsdale*, one of the finest restaurants in the United States. Nephi also provides cooking demonstrations and Native food lectures across the U.S.

Chef Craig has also cooked for *two James Beard Dinners*; one for *The James Beard 100th Birthday Dinner at Mary Elaine's* and the other was a Native Foods tasting menu at the famed *James Beard House in New York City*. Chef Craig has recently served as Head Chef for the *Intertribal Agriculture Council's Native Taste Dinner in London, United Kingdom and in Cologne, Germany* in 2007. Chef Craig also served as head chef for the *United States Consulate General of Brazil* during the *Shared Indigenous Heritage Festival in Sao Paulo, Brazil* in 2007.

Nephi Craig is also the Chef and Founder of *The Native American Culinary Association or NACA*, an organization dedicated to researching, developing and preserving Native American Cuisine as well as serving as a network for other working professionals and new emerging culinary talent. Craig founded *The Native American Culinary Association* to remedy the fact that there is little or no authentic representation of Native Americans in the world of professional cookery and to bring American Indian flavors, techniques, philosophies and ingredients to the world palette. *The Native American Culinary Association* continues to gain support from across the United States and abroad.

Personal Statement

NACA Chef Founder: Nephi Craig

White Mountain Apache Indian Reservation

Whiteriver, Arizona

"The discovery of cuisine has been an ever changing journey for me. The meaning of cuisine has evolved with the various stages of my culinary development. Cuisine for me today has become a very personal, intimate and even spiritual interpretation of my life experience, understanding of culinary fundamentals, and culture as

a Native American cook. Through this gastronomic experience as a cook, I have had the ability to express myself within the confines of French technique and my Native American cultural culinary traditions. Gastronomy has become more than a research subject for me. Gastronomy has become a calling, my responsibility rather, to represent and interpret my Native American culture to the world through a universal language of cuisine and taste. Gastronomy has become a calling that I have passionately embraced in my life." –Nephi Craig

*The Native American Culinary Association
NACA Chef Founder Nephi Craig
Monetary Support Request
November 14, 2007*

SYNOPSIS

Chef Nephi Craig operates *NACA* independently and has done so since 2003. Although *NACA* as an organization has yet to receive official funding from any outside enterprise or organization, Craig has been able to reach many milestones for Native American Cuisine in the United States and around the world. Chef Craig has been able to work in some of the finest restaurants in the United States. Craig has also traveled extensively teaching Native American gastronomy workshops and cooking for chefs, Native American Cuisine tasting dinners and dignitaries in ***Brazil, London and Germany***. Chef Craig is set to travel to ***Osaka Japan*** this month to prepare a nine course Native American tasting dinner at the ***Imperial Hotel of Osaka***.

Chef Nephi Craig is requesting the monetary support of the ***White Mountain Apache Tribe***. Craig will be working with the Intertribal Agriculture Council in this endeavor to promote Native American food producers from across Indian Country. ***The Native American Culinary Association(NACA) and The Intertribal Agriculture Council*** are striving to bring Native American foods and flavors to the world market by promoting food products produced by American Indian business owners and farmers. Chef Craig utilizes their Native Food ingredients in the preparation of Native American Cuisine Tasting Dinners for dignitaries and potential buyers around the world. This also serves another purpose within the mission of *NACA* which is to research and develop Native American Cuisine while providing professional representation of Native American Peoples from our own perspective through a universal language of taste.

Chef Craig has received support from the White Mountain Apache Tribe in the past when invited to travel to London and Sao Paulo Brazil. The support was greatly needed and very much appreciated by Craig. The support enabled Craig to procure a Brazilian visa and enter the country to work for the ***United States Consulate General of Brazil***. This event was a huge success and had wide acclaim across South America. The WMAT also assisted Craig when he was invited to work in London. This event was also another great success. And very recently Chef Craig was asked to travel to ***Cologne Germany*** and work for the Intertribal Agriculture Council, this was at Craig's personal expense. Based on favorable work performance on Craig's behalf, Chef Craig was asked to work in Osaka Japan. In all of this work Chef Craig serves as a representative of *NACA*, Native American people, culture and especially the White Mountain Apache Tribe of which Craig is an enrolled member.

**The Native American Culinary Association
International Travel Assistance Request
NACA Chef Founder Nephi Craig
November 14, 2007**

NEEDS ASSESSMENT

**Autry Museum of Natural History
Los Angeles, California
November 16-18, 2007**

Supplemental Production Cost	\$600.00
Transportation Assistance: Taxi and Shuttle	\$200.00
NACA Chef Per Diem: \$40.00 per day for 3 days	\$120.00
Miscellaneous Costs of Production	\$80.00
Subtotal	\$1000.00

**Imperial Hotel of Japan
Osaka, Japan
November 24-29, 2007**

***International Currency Exchange Rate Considered**

Supplemental Production Cost	\$1000.00
Transportation Assistance: Taxi/Shuttle/Train	\$400.00
NACA Chef Per Diem: \$100.00 per day for 6 days	\$600.00
Miscellaneous Costs of Production/Travel	\$500.00
Subtotal	\$2500.00
TOTAL	\$3500.00

The Native American Culinary Association
NACA Chef Founder Nephi Craig
Personal Statement
November 14, 2007

To: The White Mountain Apache Tribal Council

I want to express my sincere gratitude to the White Mountain Apache Tribe for supporting me in recent international culinary work. The support of the White Mountain Apache Tribe has enabled me to travel with critical monetary security to London and Sao Paulo, Brazil for two separate and very important events where Native American culture was the center of exhibition. I am honored to be able to conduct work of this capacity as an independent Native American chef and entrepreneur while representing my tribe and Indian Country as a whole.

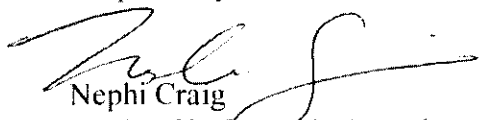
For many years NACA was merely a dream or ideal to strive for. It was a vision that I have been diligently working toward for over five years within my ten year professional cooking career. I have seen it grow and garner support from across the United States and now at an international level. As the chef and founder of NACA, I have been able to reach many benchmarks in the development of Native American cuisine and also serving as a conduit of learned information to other Native American cooks who are entering the culinary industry. NACA has begun to serve its intended purpose of serving as a network for established Native American chefs and emerging culinary talent. NACA also works with public health in mind, by working with various outlets of the Indian Health Service NACA has been able to combat diseases such as obesity, diabetes and heart disease by teaching healthy Native food workshops and spreading the message that, "Native Food is Native Medicine." NACA has also worked with the Native American youth that are entering the culinary industry. I also work on an annual basis with the culinary students at Sherman Indian High School in Riverside California and recently with Native American college students enrolled in a culinary program at Santa Fe Community College.

As NACA Chef and founder I also have the great honor to work with various museums across the nation. I will be traveling to Los Angeles to the Autry Museum of Natural History next week to participate in a panel that discusses Native American tradition and ceremony that surround food, hunting and agriculture. I also am writing two separate literary pieces for the National Center for American Indian Elderly and the National Museum of the American Indian in Washington D.C. These two are set for publication in 2008 and discuss Native American culture and food traditions. I also am determined to preserve a crucial element of identity by working with museums and similar organizations that focus on cultural preservation. This form of work is very important to me personally and I have invested myself completely in this gastronomical vision.

I believe in the resilience, strength and tenacity of our Apache people. This belief is the foundation of all my work and with great faith I have not given up or lost sight of the vision to serve. I believe that without the faith, tenacity, strength and resilience that are ingrained in who I am as a White Mountain Apache, I would not have been able to achieve what I have thus far. I also believe that with the continued support of the White Mountain Apache Tribe, I will be able to continue my independent culinary work well into the future. It is for this reason that I come before you today to ask for your assistance once again in my culinary travels within the United States and overseas in Japan. It is my great hope that I be able to continue this working relationship with my White Mountain Apache Tribe, a relationship for which I am immensely grateful and appreciative.

On behalf of NACA and its many associates throughout Indian Country and abroad, I thank you for your time and attention in this important matter of Native American Gastronomy and Cuisine.

Respectfully,


Nephi Craig
NACA Chef/Founder/Developer
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