



**COMMERCIAL WILDLIFE
 LICENCE**

**PERMIS D'EXPLOITATION
 COMMERCIALE DE LA FAUNE**

NAME - NOM <i>TUNNUP HARVEST LTD</i>				INIT.	
ADDRESS <i>P.O. Box 108</i>		CITY/TOWN - VILLE <i>CORAL HARBOUR</i>		TERR. <i>N.T.</i>	
MAILING ADDRESS (IF DIFFERENT) - ADRESSE POSTALE (SI DIFFÉRENTE)				POSTAL CODE POSTAL <i>X0C 0C0</i>	
DATE ISSUED ÉMIS LE		VENDOR No. - AGENT N°		PHONE No. - N° DE TELEPHONE	
<i>10/01/97</i>		<i>234</i>		<i>(819) 923 8622</i>	
ISSUED AT - DÉLIVRÉ À <i>YELLOWKNIFE</i>		FEE - FRAIS <i>\$ 25.00</i>		EXPIRES - EXPIRE LE <i>30/08/97</i>	

THE HOLDER OF A COMMERCIAL WILDLIFE LICENCE, IS ENTITLED TO:
 LE DÉTENTEUR D'UN PERMIS D'EXPLOITATION COMMERCIALE DE LA FAUNE A L'AUTORISATION DE :

*SLAUGHTER, PROCESS, TRANSPORT, AND SELL THE MEAT, HIDE, HORNS,
 AND BY-PRODUCTS OF SLAUGHTERED WILDLIFE AS PER THIS PROPOSAL
 (APPENDIX A).*

*THIS LICENCE IS SUBJECT TO THE TERMS AND CONDITIONS
 OUTLINED IN THE ATTACHMENT WHICH FORMS PART OF
 THIS LICENCE.*



LICENCE HOLDER - SIGNATURE - TITULAIRE DU PERMIS

highest standards, and ensure that there is no wastage of caribou meat. During all harvests, the licensee shall utilize cut trim which are suitable for value added products or community consumption.

**TERMS AND CONDITIONS
FOR TUNNUQ HARVEST LTD.
COMMERCIAL WILDLIFE LICENCE 000008
JANUARY 10, 1997**

This Commercial Wildlife Licence is subject to the following terms and conditions:

1. On all federally inspected harvests the licensee is to collect the pregnancy rate of all females, and the actual harvest rate of male and female animals.
2. On all non-federally inspected harvests the licensee is to collect the actual harvest rate of male and female animals, the total number of animals harvested, and the area the animals were harvested from.
3. All animals harvested require a commercial tag. A commercial tag is required even if an animal is unsuitable for commercial use. These animals, once a commercial tag has been affixed, may be used for camp food, of domestic use in the community, unless classified as condemned, in which case the carcass may be disposed of in a manner approved by the Federal inspectors or a Wildlife Officer.
4. The applicant shall make all efforts to ensure the quality of the product is of highest standards, and ensure that there is no wastage of caribou meat. During all harvests, the licensee shall utilize cut trim which are suitable for value added products or community consumption.

Application For Commercial Wildlife License

56.4(2)

- (B) **Company Name: Tunnuq Harvest Ltd.**
Address: P.O. Box 108
Coral Harbour, NT.
XOC OCO
Phone #: 619-925-8622
- (C) **The commercial harvest will consist of one phase and will strive for export grade caribou meat inspected by Agriculture Canada. Up to 4500 caribou will be harvested between February and April.**
- (D) i **Leonard Netser is the President of Tunnuq harvest and thus holds ultimate responsibility for delegating authority. While the harvest is taking place, Dave Pelling will act as camp manager and ensure things run smoothly on site.**
- (D) ii **Three possible site locations have been identified. Prior to mobilization a reconnaissance will occur to determine the density of caribou in each area. The location with the best potential will be selected and camp set up will commence. The coordinates of each site are as follow:**
- Site #1- 64.28.00 N 83.30.00 W**
Site #2- 64.12.00 N 82.10.00 W
Site #3- 64.23.00 N 83.35.00 W
- (D) iii **After a site has been chosen, mobilization of the camp will begin. This is expected to commence during the first week of February. After the camp has been set up, Agriculture Canada officials will arrive on site. They will decide if the camp (primarily the abattoir tent) meets the required standards and harvesting will commence. The target date set for the first day of the harvest is February 08, 1986.**
- (D) iv **The species to be harvested is the Barren Ground Caribou (Rangifer tarandus groenlandicus).**
- (D) v **The caribou will be harvested by 4-6 hunters who go out in staggered intervals and harvest as many animals as possible within a one hour time frame. The hunters bleed each animal they kill by cutting the throat. The one hour time limit ensures that the animals do not bloat. After their time has expired, the hunters return to the camp and drop off their kill at the abattoir tent.**

- (D) viii A sectional abattoir tent will be used to process caribou supplied by the hunters. It is divided into three sections: skinning area, eviscerating area, and a freezing area. The hide and lower portion of the legs are removed in the skinning area. The carcass then goes to the eviscerating area where the gutter removes all internal organs. Inspectors check all carcasses during this stage. Trimmers check trim the streamlined carcasses. After the carcasses are cleared by Agriculture Canada they enter the final stage- freezing area. After the carcasses are frozen they are cut to specification, bagged and loaded into bins for transport to the airport.
- (D) ix All export grade caribou meat will be sold to Grandview Farms of Proton Station Ontario. Markets will be explored for by-products such as tendons, pizels, tails, etc. by Grandview farms on behalf of Tunnuq Harvest Ltd. It is hoped that the community hamburger processing plant will be running in time to utilize trimmings such as briskets and steaks.
- (D) x Waste material would consist of camp garbage, caribou hides and heads, and internal organs. Camp garbage will be hauled back to town on a regular basis to eliminate accumulation. Once back in the community it will be brought to the local dump. Caribou hides will be burned on site to reduce the eyesore and eliminate costs associated with hauling them to the local dump. Heads and internal organs will be spread out in a designated zone to allow for quick decomposition. Due to the significant amount of fuel stored on site, a contingency plan has been developed in the event of a spill.