



COQUILLE INDIAN TRIBE

INDIGENOUS FOODS PROCESSING HAWS

LOCATION

Kilkich, North of
Plankhouse kitchen

CONSTRUCTION COST

Est. around \$4.4 million

DATES*

Design

Nov 2025

Construction

May 2026

Occupancy/Move-in

May 2027

Completion

June 2027



PROJECT DETAILS

For many years, Tribal Citizens have expressed the need for a dedicated facility to process and preserve traditional foods in a way that reflects cultural practices and supports expanding harvest rights. With the restoration of the Tribe's ceremonial and subsistence harvesting authority in 2024, the importance of this facility has become even more clear.

The Indigenous Food Processing Haws will provide a safe, efficient, and culturally appropriate space for cleaning, processing, preserving, and storing traditional foods. The approximately 4,000 sq. ft.* facility is being designed to support current and future harvest levels, including a variety of game species, fish, and other culturally important foods. It will offer flexible preservation methods such as freezing, refrigeration, smoking, and canning.

The facility will be located north of the Plankhouse kitchen at Kilkich, connecting easily with existing cultural and community spaces and supporting education related to traditional foods and harvesting traditions.

The Tribe has contracted with S+B James Construction Management Co. for project design and construction. Funding includes an approximately \$1.6 million USDA Indigenous Animals Program grant, with the potential for up to \$3 million in additional funding through future grant applications.

The Office of Strategic Operations will work closely with Tribal departments to ensure the facility meets the community's cultural, operational, and long-term needs. The Indigenous Food Processing Haws represents a significant investment in cultural strength, food security, and community well-being for Tribal Citizens now and into the future. **Subject to change and contingent on funding*