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Waterstone
CANADA'S
**MOST
ADMIRED**
**CORPORATE
CULTURES**

2020

SPRING SAFETY

Warmer temperatures are always welcome after a cold winter but before we start to celebrate the sun, we need to make sure we are aware of our surroundings. Temperature changes can cause slippery conditions so stay mindful when driving and walking. We also need to be aware of lake ice conditions as we get more deeper into the season, as the ice gets thinner the risk of injury increases.



PRESIDENT'S MESSAGE

Hi everyone,

I hope you are well and staying safe. The days are getting longer, and the sun is out. Spirits are lifting as we see the COVID vaccine being rolled out across the Territory.

The Det'on Cho team has focused on maintaining business as best as we can, and the team has done an amazing job. We have continued to focus on providing meaningful opportunities to community members throughout job creation / capacity building team. We have pushed forward on new opportunities including the Cheetah rare earth project and expanding Det'on Cho Logistics operations. We celebrated winning several awards including Indigenous Business of the Year for Det'on Cho Logistics and the Arctic Innovators Award for Bouwa Whee Catering at the Arctic Indigenous Investment Conference.

Going into this year we are focused on the upcoming De Beers Snap Lake reclamation project and several work packages being issued at Giant Mine.

We are excited about the future and continue to focus on new opportunities, diversification where possible and developing our people for the future.

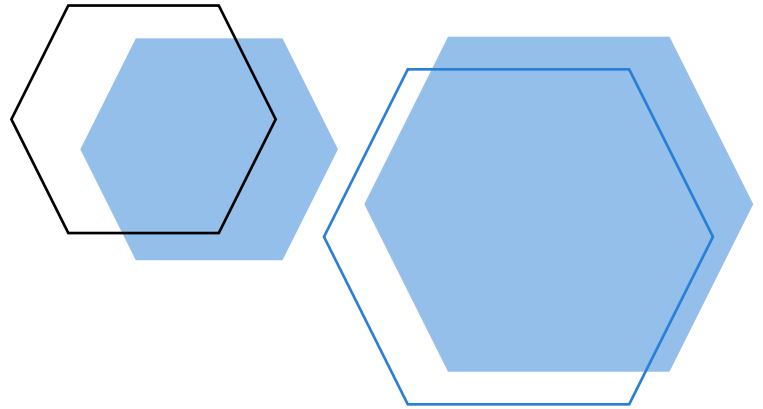
Here is to a brighter year in 2021.

Mahsi Cho,

Paul Gruner

COVID UPDATE

We recently moved beyond the one-year mark of COVID. As a company, Det'on Cho has remained diligent in their efforts to comply with the CPHO recommendations. As we move through vaccinations in the Territory, we are increasingly optimistic that restrictions will be lifted, and life will get back to normal. Until then we will continue to be compliant with the CPHO's recommendations ensuring we are prioritizing the health and safety of our staff, customers and stakeholders.



FOOD SAFETY LEVEL 1

Employees from Det'on Cho We Le Dai LP have completed a 2-day Food Safety Level 1 course, and all have received their certificates.

Krystena Lucas, Philip Reyes and Alex Gagnon (not in picture) and the instructor Perry Felsing.

EMPLOYEE PROFILE



Jarette Crookedhand, Data Collector

Jarette was born in Yellowknife and resides in Dettah. He is a Yellowknives Dene First Nation Member. He started working with Det'on Cho Management LP in partnership with Indigenoustech.ai at the beginning of February 2021 as a Data Collector.

Jarette has worked with YKDFN throughout the years. Working in both Dettah and Ndilo has allowed Jarette to be more engaged in community activities and events. Before joining us, Jarette worked as a Store Clerk in Dettah. Jarette said being a Data Collector gives him experience talking on the phone and now feels more open and confident. "The people in my office are all so nice and helpful. They make me feel safe". He enjoys working as a Data Collector as he learns about the more northern communities and their way of life.

Jarette recently started working weekends in a new work environment that he hopes will make him more focused and work oriented. Jarette also worked with kids and has learnt a lot while teaching them. "I still haven't figured out what I am to do with my life and where I want to work. Life is all about learning and will always be about learning".



Jeewa Liske, Data Collector

Jeewa is a Yellowknife's Dene First Nation Member. Born in Yellowknife, raised in Behchoko and Dettah. Jeewa works as a Data Collector here at Det'on Cho in partnership with Indigenous Tech.ai. "It's been a great experience so far; the staff here makes me feel confident with how kind they are".

Jeewa enjoys being spontaneous and learning new things. Jeewa says working in the community allows her to be engaged.

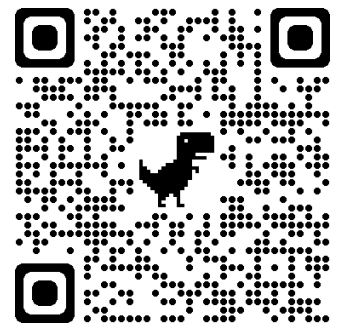
Jeewa was recently working at YKDFN throughout the years, seasonally with kids at the after-school program and the community gym. She enjoyed being energetic, encouraged by the kids and being outside on the land every summer. She has learned from working with kids to work under pressure, develop good communication skills, and to stay organized.

Jeewa is planning to build more work experience in any job opportunities she can get. "I am still young and figuring out what I want to do full time in the future."



WINTER ROAD FLOODERS

As we have come to an end of the winter road season, we would like to thank all our amazing Flooders & Monitors for their hard work and dedication at keeping the Lac De Gras & Margaret Lake winter road open and in good driving conditions. We would like to encourage those who are interested in flooding to apply for the next winter road season 2021-2022.



EMERGENCY FIRE FIGHTERS 2021

The Emergency Fire Fighter Season is approaching. Please email resumes@detoncho.com if you are interested in applying to be a part of the crew this summer season!

EMPLOYMENT OPPORTUNITIES

ACCEPTING RESUMES FOR THE FOLLOWING POSITIONS:

Drillers & Blasters, Heavy Equipment Operators, Haul truck Drivers, Labourers, Site Services Personnel and Camp Attendants.

For more information, please contact Cheryl Martin at cheryl@detoncho.com or via phone at 867-873-6533



Northern Springtime Fish Tacos Recipe from Chef Randy Akey

- 1 cup of milk
- 2 tablespoons of lemon juice
- 2 fillet white fish – cut into 1-ounce pieces
- 2 cups of oil for frying
- 2/3 cups of cornmeal
- 2/3 cups of all-purpose flour
- 2 teaspoons of smoked paprika
- 1 teaspoon of ground black pepper
- 1 teaspoon of ground cumin
- 1 teaspoon of salt
- 1 teaspoon of garlic powder
- 1 teaspoon of dried thyme
- ¼ teaspoon of cayenne pepper

In a medium bowl, combine milk and lemon juice. Add white fish pieces and marinate for 5 minutes. Heat oil in large heavy skillet over medium heat. In a shallow bowl, mix cornmeal and flour. Season with paprika, black pepper, ground cumin, salt, garlic powder, thyme and cayenne pepper. Dredge fish in cornmeal mixture. Fry white fish pieces in hot oil until golden brown.

Slaw:

- 2 cups of Napa cabbage shredded
 - 1 cup of thinly sliced carrot
 - 1 cup of thinly sliced daikon
 - 1 cup of thinly sliced red and green peppers
 - 1 medium red onion thinly sliced
 - 1/3 cup of coarsely chopped fresh cilantro
 - 2 tablespoons of rice wine vinegar
 - Salt and black pepper to desired taste
- Mix all slaw ingredients in a bowl and let set for 20 minutes.

Sauce:

- 1 cup of mayonnaise
 - 2 teaspoons of smoked paprika – hot
 - 1 teaspoon of ground cumin
 - Zest and juice of 1 lemon
 - 1 tablespoon of chopped cilantro
- Mix all sauce ingredients together – can be made in advance

- 6 to 8 soft (6-inch) corn tortillas warmed just before serving
- ½ cup of jalapeno Havarti