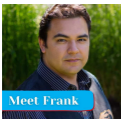


Get to Know: Frank Busch

DIRECTOR OF ECONOMIC DEVELOPMENT



Meet Frank

"Capital markets are changing to become more inclusive of the Indigenous communities and underserved communities in the economy. Opportunities that I didn't see in my mid-20s are there now" Last month, we welcomed Frank Busch to the SN team as Director of Economic Development. We sat down with Frank to learn more about his background and how he bridges the gap between Indigenous communities and the financial world.

[Full Article Here](#)



Frank, CEO Anna Barley, and President Grant Barley.

Lobbying Trip to Ottawa



The annual Strategies North lobbying trip was a great success.

We were joined by leadership from our client communities for two busy weeks of meetings with MLAs, MPs, and other influential decision-makers. These communities were able to bring their social, cultural, and economic priorities to the forefront of different government departments.

For Davis Legree, SN Research Analyst, *"This was my first time participating in a lobbying trip and it was extremely powerful seeing our clients tell their stories to government officials in a face-to-face setting. These collaborative discussions clearly demonstrated to me that personally meeting with decision makers is the most effective way to turn one community's issues into a priority for the federal government."*

We encourage all of the Nations we work with to consider joining us for the Spring 2023 trip, with details to be announced in the new year.



The Tohka Nation delegation, including Chief John French and CIRNAC Minister Marc Miller on the right.

[See More Photos on LinkedIn](#)

Bannock for a Winter Day

Feeling like a cozy treat? On a cold winter's day, try out Dylan P and Emily HH's easy warm bannock recipe. Some of our favourite toppings are cinnamon and sugar, raspberry jam and butter, and nutella. Yum!

FRIED BANNOCK

INGREDIENTS

- 6.5 CUPS OF FLOUR
- 3 TBSP BAKING POWDER
- 1.5 TSP SALT
- 1 TBSP SUGAR
- 3 CUPS WATER

- Mix dry ingredients together
- Make a well in the middle of flour
- Pour WARM water into well, while slowly mixing in the flour
- Once all flour is in, gently kneed the dough
- Sprinkle more flour into the mixture until the dough nice n' fluffy
- Separate dough in half
- Sprinkle flour on counter/table and kneed the dough to about 1/2"-2/4' in thickness
- Cut into desired shape (triangles and squares are most fun)
- Fry until golden on one side and then flip to do the other side