

Community Processing >>>

The Oneida Cannery was created to assist community members with processing product from their garden or products purchased from local growers. Products may include white corn, cucumbers, apples, tomatoes, pears, berries, and more!

Processing cost for Produce:

- .25 cents per ½ pint
- .25 cents per pint
- .50 cents per quart
- Cost does NOT include materials or product, materials and products must be provided (jars, lids, rings, vinegar, salt, lemon juice, etc.)

Processing cost for White Corn:

- \$2.00 per pound of White Corn
- .25 cents per packaging bag
- Cost does NOT include baking soda or wood ash, baking soda and wood ash must be provided

\$15 per hour, rental fee for the Cannery with limited equipment for Entrepreneurs

The Oneida Nation Cannery

The Oneida Cannery is a food production processing, preservation and educational facility that is open for use to the Oneida Community. It was established through a grant in the 1970's to establish a food preservation program to benefit Tribal Members and the surrounding community by teaching techniques for processing and preserving traditional foods. The growth of the Cannery's services and products led to the establishment of Tsyunhekw[^] Farm. The Self-Sustenance and Self-Sustainability program remains in practice today. The Cannery has their own agricultural and retail areas for products and additional services. They offer on-site tours and do presentations throughout the Oneida Nation, surrounding communities, and outside the state.

The Oneida Cannery is open all year long, Monday through Friday for normal business hours 8:00 a.m-4:30 p.m.

Tours >>>

The Oneida Cannery offers free tours to everyone! While touring the Cannery, visitors will get see in depth how the Cannery utilizes large scale food production, incorporating traditional foods to modern day techniques, and so much more!

Workshops >>>

Wanting to learn how to make our products at home? Looking for team building activities? The Cannery has you covered! Consider booking one of our hands on wellness or food demonstrations:

- Kar[^]stohale
- Bath Bombs
- And More!

Prices vary based on workshop selection. All workshops include materials needed

Equipment Rental>>>

The Cannery provides an equal opportunity for our community to expand access to our traditional foods in a self-sustainable way. Offering our Community FREE equipment rental empowers our Oneida households to preserve and process their own foods.

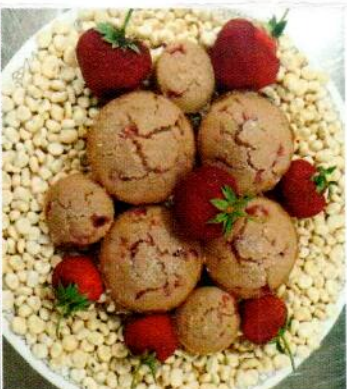


Photo to the left:

Maple Syrup processed into quart jars for the Oneida Nation School System. This process is done annually by the

Indigenous Diet and Wellness Coordinator and Indigenous Food Processing Operators >>>

We are here to provide accessibility to our traditional foods through multiple food processing and preserving techniques. In addition to food accessibility, the Cannery is responsible for coordinating food processing and preserving engagement with the community. Participating in community outreach ensures we are exercising food sustainability and sovereignty through safe and appropriate food practices.