

**Ecology, Harvest, and Use of
Harbor Seals and Sea Lions:
Interview Materials from
Alaska Native Hunters**

Technical Paper No. 249

Terry L. Haynes and Robert J. Wolfe, Editors

**Funded through the National Oceanic and Atmospheric Administration,
National Marine Fisheries Service, Subsistence Harvest and Monitor System (No.
50ABNF700050) and Subsistence Seal and Sea Lion Research (NA66FX0476)**

**Alaska Department of Fish and Game
Division of Subsistence
Juneau, Alaska
August 1999**

The Alaska Department of Fish and Game conducts all programs and activities free from discrimination on the basis of sex, color, race, religion, national origin, age, marital status, pregnancy, parenthood, or disability. For information on alternative formats available for this and other department publications, please contact the department ADA Coordinator at (voice) 907-465-4120, (TDD) 1-800-478-3648 or (FAX) 907-586-6595. Any person who believes s/he has been discriminated against should write to: ADF&G, P.O. Box 25526, Juneau, Alaska 99802-5526; or O.E.O., U.S. Department of the Interior, Washington, D.C. 20240.

TABLE OF CONTENTS

	Page
INTRODUCTION.....	1
ALEUTIAN ISLANDS	11
Akutan	11
Atka	15
False Pass.....	20
King Cove.....	25
Nelson Lagoon.....	30
Nikolski	34
St. George	37
St. Paul.....	41
Sand Point.....	49
Unalaska	50
KODIAK ISLAND.....	55
Akhiok.....	55
Karluk	61
Kodiak City	67
Larsen Bay	70
Old Harbor.....	79
Ouzinkie	88
Port Lions	97
NORTH PACIFIC RIM.....	105
Chenega Bay	105
Cordova.....	130
Kenai	134
Nanwalek.....	136
Port Graham.....	139
Seldovia.....	145
Seward.....	147
Tatitlek.....	149
Valdez.....	156

SOUTHEAST ALASKA.....	165
Angoon.....	165
Craig.....	166
Haines.....	176
Hoonah.....	186
Hydaburg.....	190
Juneau.....	197
Kake.....	215
Ketchikan.....	224
Klawock.....	225
Klukwan.....	231
Metlakatla.....	236
Pelican.....	239
Petersburg.....	244
Saxman.....	247
Sitka.....	254
Yakutat.....	289
 SOUTHWEST ALASKA.....	 295
Aleknagik.....	295
Chignik Bay.....	296
Chignik Lagoon.....	299
Chignik Lake.....	307
Clarks Point.....	310
Dillingham.....	315
Egegik.....	321
Ivanof Bay.....	324
King Salmon.....	327
Levelock.....	329
Manokotak.....	331
Naknek.....	338
Perryville.....	342
Pilot Point.....	344
Port Heiden.....	346
South Naknek.....	348
Togiak.....	351

Introduction

This compendium of interview materials from Alaska Native hunters presents information on contemporary patterns of hunting and use of harbor seals and sea lions by Alaska Natives during the late 20th century. The interviews with Alaska Native hunters were conducted during the early-to-mid 1990s. The materials in this volume derive from those interviews. The interview materials offer information on a range of topics pertaining to harbor seals and sea lions, including contemporary hunting methods, uses made of seals and sea lions for food and raw materials, processing of oil and skins, and other cultural practices. The interview materials also offer information on the ecology of harbor seals and sea lions, as observed by Alaska Native experts within their community's hunting area. Ecological topics include seasonal cycles, population trends, and behavioral habits of harbor seals and sea lions.

Communities Covered

The compendium contains interview material from Alaska Native hunters in 59 communities and five regions:

<u>Region</u>	<u>Alaska Native Groups</u>	<u>Communities</u>
Southeast Alaska	Tlingit, Haida, Tsimshian	Angoon, Craig, Haines, Hoonah, Hydaburg, Juneau, Kake, Ketchikan, Klawock, Klukwan, Metlakatla, Pelican, Petersburg, Saxman, Sitka, Yakutat
North Pacific Rim	Alutiiq, Eyak, Dena'ina	Chenega Bay, Cordova, Kenai, Nanwalek, Port Graham, Seldovia, Seward, Tatitlek, Valdez
Kodiak Island	Alutiiq	Ahkiok, Karluk, Kodiak City, Larsen Bay, Old Harbor, Ouzinkie, Port Lions
Aleutian Islands	Aleut	Akutan, Atka, False Pass, King Cove, Nelson Lagoon, Nikolski, St. George, St. Paul, Sand Point, Unalaska
Southwest Alaska	Alutiiq, Yup'ik	Aleknagik, Chignik Bay, Chignik Lagoon, Chignik Lake, Clark's Point, Dillingham, Egegik, Ivanof Bay, King Salmon, Levelock, Manokotak, Naknek, Perryville, Pilot Point, Port Heiden, South Naknek, Togiak

This set of communities represents most of the Alaska Native groups that hunt harbor seals and/or sea lions in Alaska.

The Project

The interviews on harbor seals and sea lions were conducted as part of a cooperative project between marine mammal hunters and the Division of Subsistence, Alaska Department of Fish and Game. The tribal governments of communities in which interviews were conducted approved the project. The project received formal technical oversight from two associations representing marine mammal hunter interests -- the Alaska Native Harbor Seal Commission and the Indigenous People's Council for Marine

Mammals. Funding for the project came from the National Marine Fisheries Service, U.S. Department of Commerce.

The project called for documenting the annual harvests of harbor seals and sea lions by Alaska Natives. To do this, hunters in more than 60 coastal communities provided information on their harvests of seals and sea lions each year between 1992 and 1998 (the date of this current publication). Findings from the annual hunter surveys are presented in several reports (see Robert J. Wolfe and Craig Mishler, *The Subsistence Harvest of Harbor Seal and Sea Lion by Alaska Natives*, Technical Paper Nos. 229, 233, 236, 238, 241, and 246, Division of Subsistence, Alaska Department of Fish and Game, Juneau).

The Interviews with Hunters

As part of this project, interviews were conducted with marine mammal experts in each participating community. The project attempted to interview at least two experts in each community. The purpose of the interviews was to record additional information on contemporary patterns of hunting and use of harbor seals and sea lions. A secondary purpose was to record information on the ecology of harbor seals and sea lions. Summaries of this information are included in the reports of the annual subsistence harvests, listed above.

Interviews with marine mammal experts were semi-structured. The local expert was asked relatively open-ended questions such as, "how are seals hunted in your community?" Specific topics ranged widely within the general content area across respondents. Responses of local experts to questions were recorded by tape and in notes. Notes and tapes were edited into a written text of short, key-worded paragraphs. The texts were intended to be paraphrased narratives, rather than close transcripts, in order to efficiently present subject content (as opposed to closely preserving narrative style). The texts were compiled into a computer-searchable electronic database using the askSam computer software program (available in CD-ROM as *Whiskers!*, Division of Subsistence, Alaska Department of Fish and Game, Juneau, 1998).

This current written compendium of interview materials arose because of a desire to make the collection of materials available as a hard copy report. Not all persons have access to computers to use the computer-searchable database. A hard copy report makes the materials available to a wider audience. Further, it seemed advisable to preserve the materials in report form to help ensure their continued availability in the longer term.

Organization of Materials and Keywords

In this volume, the entries are organized first by region, then in alphabetical order by the community of the respondent, and then by respondent code. The longest interviews in a particular community are presented first. Shorter notes from other respondents or interviewer observations are presented later.

Several keywords precede each field note entry. Keywords describe the primary content of each field note entry. Resource keywords are presented first, since most entries discuss a marine mammal, fish, or wildlife species. Ecological and Sociocultural keywords appear next and describe the basic content of the field note entry. The Community of residence of the key respondent is the final keyword for each entry. A list of keywords is as follows:

**RESOURCE
KEYWORDS****SOCIOCULTURAL
KEYWORDS****ECOLOGICAL
KEYWORDS**

Bear
Bearded Seal
Beluga
Birds
Dolphin
Elephant Seal
Fish
Fur Seal
Gray Whale
Hair Seal
Harbor Seal
Herring
Humpback Whale
Killer Whale
Marine Mammals
Parka Squirrel
Porpoise
Ribbon Seal
Ringed Seal
Sea Elephant
Sea Lion
Sea Otter
Seal
Shellfish
Spotted Seal
Walrus
Whale

Aleut Terms
Alutiiq Terms
Beliefs
Ceremonies
Commercial Fishing
Commercial Hunting / Bounty
Cooking
Customary Rules
Division of Labor
Economy
Fat / Oil
Flippers
Folklore
Games
Harvest Levels
History
Hunters
Hunting Conditions
Hunting Methods
Internal Organs
Management
Meal Preparation
Meat
Non-food Products
Nutrition / Health
Processing / Preservation
Regulations
Retrieval Methods
Salvage
Seasonality
Selectivity
Sharing
Skins
Struck and Lost
Taste / Preference
Tlingit Terms
Trade
Use Areas
Whiskers
Yup'ik Terms

Abnormalities
Behavior
Biology
Disease
Ecology
EVOS (Exxon-Valdez Oil Spill)
Habitat/Haulouts
Molting
Oil Spill
Pollution
Population Levels
Prey
Pups
Rookeries
Taxonomy
Weather

COMMUNITY KEYWORDS

ALEUTIAN ISLANDS

Akutan
Atka
False Pass
King Cove
Nelson Lagoon
Nikolski
St. George
St. Paul
Sand Point
Unalaska

KODIAK ISLAND

Akhiok
Karluk
Kodiak City
Larsen Bay
Old Harbor
Ouzinkie
Port Lions

NORTH PACIFIC RIM

Chenega Bay
Cordova
Kenai
Nanwalek
Port Graham
Seldovia
Seward
Tatitlek
Valdez

SOUTHEAST ALASKA

Angoon
Craig
Haines
Hoonah
Hydaburg
Juneau
Kake
Ketchikan
Klawock
Klukwan
Metlakatla
Pelican
Petersburg
Petersburg
Saxman

SOUTHWEST ALASKA

Aleknagik
Chignik Bay
Chignik Lagoon
Chignik Lake
Clarks Point
Dillingham
Egegik
Ivanof Bay
King Salmon
Levelock
Manokotak
Naknek
Perryville
Pilot Point
Port Heiden
South Naknek
Togiak

Uncertainties and Potential Errors in Materials

By and large, the materials appear as the original researcher prepared them. They have not undergone secondary review, except for some editing for spelling and formatting. Inevitably, this process will preserve any errors that may have crept into the materials during the interview and transcription process, including such things as ungrammatical sentences and misspelled place names. Occasionally, the editors of this volume have inserted a bracketed question mark [?] when the meaning of a sentence is obviously unclear. Readers should use the materials mindful that uncertainties and errors may exist in portions of the texts. The materials are interview texts, not finished, reviewed technical reports.

Source Names

The names of interviewed experts were not included in the compendium to preserve the privacy of individual hunters. Anonymity of respondents was assured as part of the project. Instead, a code is used indicating the community, key respondent identifier, and date of interview.

A number of different researchers conducted interviews and edited materials, including the following:

KEY RESPONDENT INTERVIEWERS

COMMUNITY	DATES OF INTERVIEWS	INTERVIEWER(S)
Aleutian Islands:		
Akutan	November 1993	Lisa Scarbrough, Craig Mishler
	April 1993	Lisa Scarbrough, Lisa Tomrdle Ka'aihue
	May 1993	Lisa Scarbrough, Lisa Tomrdle Ka'aihue
Atka	February 1993	Lisa Scarbrough, Craig Mishler
	November 1993	Lisa Scarbrough
	January 1995	Ronald Stanek, Lisa Scarbrough, Moses Dirks
False Pass	September 1995	Vicki Vanek
	February 1993	Rachel Mason
	May 1995	Vicki Vanek
King Cove	December 1992	Vicky Vanek, Craig Mishler
	January 1993	Vicky Vanek, Rachel Mason
Nelson Lagoon Nikolski	February 1993	Rachel Mason
	April 1993	Lisa Scarbrough, Lisa Tomrdle Ka'aihue
St. George	November 1993	Lisa Scarbrough
	January 1993	Lisa Scarbrough, Craig Mishler
	November 1993	Lisa Scarbrough
St. Paul	February 1995	Craig Mishler
	January 1993	Lisa Scarbrough, Craig Mishler
	February 1993	Lisa Scarbrough, Craig Mishler
Sand Point Unalaska	November 1993	Lisa Scarbrough
	December 1992	Vicky Vanek, Craig Mishler
	February 1993	Lisa Scarbrough, Craig Mishler
	September 1995	Vicki Vanek
	January 1995	Lisa Scarbrough, Vicky Vanek, Ronald Stanek, Bill Simeone
<hr/>		
Kodiak Island:		
Ahkiok	October 1990	Craig Mishler
	November 1992	Craig Mishler
	March 1993	Craig Mishler
Karluk	December 1992	Staff
	February 1993	Rachel Mason
Kodiak City	October 1992	Staff
	December 1992	Staff
	April 1991	Staff
Larsen Bay	October 1993	Staff
	April 1991	Craig Mishler
	October 1993	Staff

COMMUNITY	DATES OF INTERVIEWS	INTERVIEWER(S)
Kodiak Island (cont'd)		
Old Harbor	May 1990	Craig Mishler
	April 1993	Craig Mishler
	February 1997	Craig Mishler
Ouzinkie	October 1992	Craig Mishler
	November 1992	Craig Mishler
	July 1996	Craig Mishler
Port Lions	October 1992	Craig Mishler, Rachel Mason
	November 1992	Craig Mishler
	March 1993	Craig Mishler
	December 1993	Craig Mishler

North Pacific Rim:

Chenega Bay	April 1990	Pippa Coiley
	December 1991	Staff
	May 1993	Jody Seitz
	June 1993	Staff
	October 1993	Staff
	November 1993	Staff
	March 1994	Staff
	April 1994	Staff
	May 1994	Staff
	October 1994	Staff
Cordova	January 1993	Jody Seitz, Lisa Tomrdle Ka'aihue
	March 1994	Jody Seitz
Kenai	March 1993	Ronald Stanek
Nanwalek	April 1993	Ronald Stanek
	May 1993	Ronald Stanek
Port Graham	April 1993	Ronald Stanek
Seldovia	May 1993	Ronald Stanek
	June 1993	Ronald Stanek
Seward	April 1993	Craig Mishler, Jody Seitz
Tatitlek	June 1993	Jody Seitz
Valdez	May 1993	Staff

Southeast Alaska:

Angoon	March 1993	Robert Schroeder
	November 1995	Staff
Craig	March 1993	Anne-Marie Victor
Haines	February 1993	Martha Betts
	June 1993	Martha Betts
Hoonah	March 1993	Robert Schroeder
	April 1993	Robert Schroeder

COMMUNITY	DATES OF INTERVIEWS	INTERVIEWER(S)
Southeast Alaska (cont'd):		
Hydaburg	March 1993	Anne-Marie Victor
Juneau	April 1993	Staff
	May 1993	Martha Betts
	June 1993	Martha Betts
	January 1999	M. Smith
Kake	February 1993	Staff
	March 1993	Martha Betts
	April 1993	Martha Betts
Ketchikan	February 1993	Tom Thornton
Klawock	March 1993	Anne-Marie Victor
	April 1993	Anne-Marie Victor
Klukwan	March 1993	Martha Betts
	May 1993	Martha Betts
Metlakatla	May 1993	Anne-Marie Victor
Pelican	November 1992	Tom Thornton
Petersburg	February 1993	Tom Thornton
Saxman	February 1993	Tom Thornton
Sitka	February 1993	Tom Thornton
Yakutat	January 1999	M. Smith, Amy Paige
	March 1993	Tom Thornton

Southwest Alaska:

Aleknagik	December 1989	Molly Chythlook
	January 1990	Molly Chythlook
	February 1990	Molly Chythlook
	April 1993	Molly Chythlook
Chignik Bay	March 1993	Lisa Scarbrough
Chignik Lagoon	March 1993	Lisa Scarbrough
Chignik Lake	March 1993	Lisa Scarbrough
	April 1993	Lisa Scarbrough
Clarks Point	April 1990	Jody Seitz
	February 1993	Pippa Coiley
Dillingham	March 1993	Pippa Coiley
	April 1993	Pippa Coiley
	June 1995	Pippa Coiley
	February 1993	Pippa Coiley
Egegik	February 1993	Pippa Coiley
Ivanof Bay	April 1993	Lisa Scarbrough
King Salmon	February 1993	Pippa Coiley
Levelock	April 1993	Molly Chythlook
Manokotak	April 1993	Molly Chythlook
Naknek	February 1993	Pippa Coiley
Naknek	April 1993	Pippa Coiley
Perryville	April 1993	Lisa Scarbrough
Pilot Point	February 1993	Pippa Coiley

COMMUNITY	DATES OF INTERVIEWS	INTERVIEWER(S)
Southwest Alaska (cont'd):		
Port Heiden	February 1993	Pippa Coiley
South Naknek	February 1993	Pippa Coiley
Togiak	March 1993	Robert Wolfe, Molly Chythlook
	December 1993	Antone Togiak
	April 1994	Antone Togiak
	May 1994	Antone Togiak
	April 1996	Molly Chythlook, Vicki Vanek

Acknowledgements

This compendium of interview materials is possible because of the special work of a number of persons and organizations. First and foremost, we would like to acknowledge the generous assistance of the many Alaska Native experts on marine mammals, whose knowledge and expertise provide the basis for this report. These tradition bearers endured hours of interview sessions with researchers, sharing their insights on seals and sea lions and their places in the culture of the Native peoples of Alaska. In addition, we are indebted to the hundreds of Alaska Native families surveyed in this project, who volunteered information about their use of seals and sea lions from 1992 to 1998.

We gratefully acknowledge the support the project received from Alaska Native governments, city governments, and organizations, who reviewed the project in its early stages, including the following:

Community	Government/Organization
Akhiok	Akhiok Tribal Council City of Akhiok
Akutan	Akutan Traditional Village Council City of Akutan Akutan Corporation
Aleknagik	Aleknagik Tribal Council
Anchorage	Cook Inlet Tribal Council Alaska Federation of Natives
Angoon	City of Angoon
Atka	Atka IRA Council City of Atka
Chenega Bay	Chenega Bay IRA Council
Chignik Bay	Chignik Bay Traditional Village Council
Chignik Lagoon	Chignik Lagoon Traditional Village Council
Chignik Lake	Chignik Lake Traditional Village Council
Clark's Point	Clark's Point Traditional Council
Cordova	Traditional Village of Eyak
Craig	Shaan-Seet, Inc. City of Craig
Dillingham	Dillingham Traditional Council

Community	Government/Organization
Manokotak	Manokotak Traditional Council
Metlakatla	Council Annette Islands Reserve Metlakatla Indian Community
Naknek	Naknek Traditional Council
Nanwalek	Nanwalek Traditional Council English Bay Corporation
Nelson Lagoon	Nelson Lagoon Village Council
Newhalen	Newhalen Traditional Council
Nikolski	Nikolski IRA Council Chaluka Corporation
Old Harbor	Old Harbor Tribal Council City of Old Harbor
Ouzinkie	Ouzinkie Native Corporation Ouzinkie Tribal Council City of Ouzinkie
Pelican	Tlingit and Haida Indians of Pelican Community Council City of Pelican
Perryville	Perryville Traditional Village Council
Petersburg	Petersburg Indian Association

Egegik	Egegik Traditional Council	Pilot Point	Pilot Point Traditional Council
False Pass	False Pas Tribal Council City of False Pass	Port Graham	Port Graham Village Council Port Graham Corporation
Haines	Chilkat Indian Association	Port Heiden	Port Heiden Traditional Council
Hoonah	Hoonah Traditional Council	Port Lions	Port Lions Tribal Council City of Port Lions
Hydaburg	Haida Corporation City of Hydaburg	Saint George	Saint George Traditional IRA Council Saint George Tanaq Corporation City of Saint George
Iliamna	Iliamna Village Council	Saint Paul	Tribal Government of Saint Paul City of Saint Paul
Ivanof Bay	Ivanof Bay Traditional Village Council	Sand Point	Unga Tribal Council Qagan Tayagugin Tribe of Sand Point City of Sand Point
Juneau	Tlingit and Haida Central Council Sealaska Corporation Auke Tribe Council Alaska Native Brotherhood/Sisterhood	Saxman	Saxman IRA Council City of Saxman
Kake	Organized Village of Kake City of Kake	Seldovia	Seldovia Native Association
Karluk	Karluk IRA Council	Seward	Qutekcak Native Tribe
Kenai	Kenaitze Indian Tribe IRA Cook Inlet Region, Inc.	Sitka	Sitka Tribal Council Alaska Native Brotherhood
Ketchikan	Ketchikan Indian Tribe IRA Ketchikan Indian Association	South Naknek	South Naknek Traditional Council
King Cove	Agdaagux Tribe of King Cove Belkofsky Village Council City of King Cove	Tatitlek	Tatitlek IRA Council
King Salmon	King Salmon Traditional Council	Togiak	Togiak Traditional Council
Klawock	Klawock Cooperative Association Klawock Heenya Corporation	Twin Hills	Twin Hills Village
Klukwan	Chilkat Indian Village	Tyonek	Native Village of Tyonek
Kodiak City	Kodiak Tribal Council Kodiak Area Native Association	Unalaska	Quawalangin Tribal Council
Larsen Bay	Larsen Bay Tribal Council City of Larsen Bay	Valdez	Valdez Native Association
Levelock	Levelock Traditional Council	Wrangell	Wrangell Cooperative Association
		Yakutat	Yakutat Native Association Yak-Tat Kwaan Alaska Native Brotherhood/Alaska Native Sisterhood

We thank Harold Martin and Monica Riedel of the Alaska Native Harbor Seal Commission and Carl Jack and Carl Hild of the Indigenous People's Council of Marine Mammals, who have provided technical oversight on the project. We thank Steve Zimmerman of the National Marine Fisheries Service, who funded the Division of Subsistence to document the use of harbor seals and sea lions by Alaska Natives (Subsistence Study and Monitor System, No. 50ABNF200055).

And finally, we thank the current and former Division of Subsistence researchers who conducted interviews, transcribed materials, and formatted information, including Martha Betts, Molly Chythlook, Pippa Coiley, Moses Dirks, James Fall, Lisa Tomrdle Ka'aihue, Rachel Mason, Craig Mishler, Amy Paige, Lisa Scarbrough, Robert Schroeder, Jody Seitz, Bill Simeone, M. Smith, Ronald Stanek, Tom Thornton, Antone Togiak, Charles Utermohle, Vicky Vanek, and Anne-Marie Victor.

Aleutian Islands: Materials from Alaska Native Hunters on the Ecology, Hunting, and Use of Harbor Seals and Sea Lions

The Aleutian Islands area covers the region stretching westward from about Kupreanof Point on the southern Alaska Peninsula to Attu Island in the western Aleutian chain, including the Pribilof Islands to the north. It is the traditional homeland of the Aleut people. During the 1990s, there were ten communities in the region whose residents hunted and used marine mammals – Atka, Akutan, False Pass, King Cove, Nelson Lagoon, Nikolski, Sand Point, St. George, St. Paul, and Unalaska. Interviews with marine mammal experts in the ten communities were conducted primarily in the late winter-early spring of 1993. A few additional interviews were conducted in subsequent years.

Akutan, Respondent 9, May 1, 1993

Sea Lion, Population Levels, Commercial Fishing, History, Akutan

Dragging and factory ships: f/v Deep Sea was the first one. From 1946 to 1957, he worked on a crab dragger. Crab dragging was outlawed in 1956 due to declining crab stocks. Every night three or four sea lions get taken by draggers. He hardly sees any sea lions since the draggers came; even at the rookery at the south end of Akutan Island - Cape Morgan. He said the draggers were killing them off out here and in the Gulf. The method of trawling hasn't changed: certain nets at certain depths. When he was dragging, they had 14 sea lions in one haul one night. Sea lions follow that cable down and get in the net; never got them during the day, only at night. 1970's factory trawlers came in and cleaned everything out. George described the Bering Sea as being flat - like a garden.

Harbor Seal, Taste/Preference, Akutan

He likes the hair seal oil but not the meat.

Sea Lion, Prey, Habitat/Haulouts, Ecology, Akutan

The only time you see sea lions in the bay is when Trident is doing fish. The sea lions are salmon fishing this time of year. They eat cod (usually the liver), herring, salmon, pollock, any fish - they aren't choosy. Pollock eat krill. You can see it on the beach now - pink stuff all dried up.

Sea Lion, Whale, Seasonality, Akutan

He liked to hunt sea lions anytime he saw them - no particular season. Sea lions were a delicacy when he was growing up, along with whale (sperms, humps, fins, blue)

Sea Lion, Seasonality, Akutan

May-June-July, usually don't get them - when they are on the beach. October is a good month to hunt them when off beach looking for food.

Sea Lion, Biology, Taste/Preference, Akutan

We usually don't try to get females. Females have a thick neck. Bulls have a snout--flat with flat forehead.

Seal, Sea Lion, Ecology, Disease, Prey, Akutan

After the summer, the seals and sea lions have more worms because of the salmon and other fish. See a lot of pollock and black bass in their stomach. In the springtime they come in and eat trout and steelhead. The sea lion snaps the fishes' heads to kill them then eat them.

Sea Lion, Seal, Hunting Methods, Division of Labor, Akutan

Sea lion hunting--go with one skiff with at least two people with persons to drive skiff with legs and get two shots off--double partner. "Here comes one - two - now!" - teamwork. In the old days it took longer to catch up to seals or sea lions because we had smaller motors or just used oars. Get them (sea lions) when close to the beach. Keeping them 30 yards off beach. Once find them, don't spook them--just leading between shore and boat. They wait until can see them and watch them blow out air. Sea lions fear drowning so they run up toward beach. When we come up on a herd, we come up right on them - keep your eye on the one you single out. They want to stay in-group and once in Bay; we separate out the one we want. They are smart; sometimes when we are chasing them, they will just stop underwater until we go by then they head the other direction. They are fast animals.

Killer Whale, Prey, Akutan

You can go around the corner and see 40 killer whales. Some people have trouble with killer whales taking black cod.

Sea Lion, Seal, Hunting Methods, Akutan

We go on specific sea lion or seal hunts. Seal - more of surprise shot to get them. Once they see the gun they are gone. You see them next to your skiff. Use a .22 or shotgun to get seals. For a sea lion, you use a .12 gauge or shotgun - smaller you wound them.

Sea Lion, Hair Seal, Hunting Methods, Akutan

We use a *qayuX* to retrieve them. A sea lion will float if you get them just as they surface-before they take breath. If later they will sink. The hair seal will float a long time.

Sea Lion, Akutan

We have a video of hunting sea lions. It also shows silver salmon fishing in Hot Springs Bay off Akutan Island.

Sea Lion, Processing/Preservation, Selectivity, Biology, Akutan

Once retrieved - If hit with a slug, they will bleed but pull them into boat and slit throat so they bleed. Try to get three to four-year olds. Big grain in meat to older ones. A three-year old is about eight feet with flippers, six and a half feet without flippers.

Sea Lion, Processing/Preservation, Meal Preparation, Internal Organs, Akutan

Make studen - "head cheese." Like eating gelatin oil. Add eggs and celery. We keep the kidneys, liver, and heart. We freeze the meat, used to salt some.

Sea Lion, Hair Seal, Fur Seal, Fat/Oil, Akutan

The blubber is taken from the shoulder area and back. The stomach fat we leave alone. Hair seals have real clear oil. More waxy-type refrigerated taste from seal oil. Fur seal blubber is sweeter.

Sea Lion, Seal, Meal Preparation, Akutan

Stink soup - Can use Irish Lord, cod or halibut. Add water and fermented seal or sea lion blubber. The Irish Lord has firmer meat. Water is on the bottom of the cooking pan; fry blubber first; add four cups water and fish; cover and cook.

Sea Lion, Meal Preparation, Akutan

Sea lion soup is like beef minestrone.

Sea Lion, Skins, Abnormalities, Akutan

He doesn't use the sea lion skins because they are pitted, and have parasites and marks on them.

Sea Otter, Skins, Processing/Preservation, Non-food Products, Akutan

Some people are taking sea otter skins now. They are easy to skin. Takes a while to scrape the fat off. Then they dry them, they don't salt them. One person in the village tanned one by himself with a deer tanning kit. It came out like suede.

Sea Lion, Skins, Non-food Products, History, Akutan

P used to make models of boats with sea lion skins and characters. The single-man boat was a hunting boat. Double-man was for long-distance hunting and triple man was for ferrying.

Sea Lion, Hair Seal, Struck and Lost, Biology, Akutan

He has never lost a sea lion he has hunted. Hair seals are floaters and easy to retrieve. In the early months they float - females feel like they float (baby inside). In the late months (winter), they eat more rocks for ballast. They swallow baseball-sized rocks.

Akutan, Respondent 1, May 1, 1993

Sea Lion, Hunting Methods, Seasonality, Akutan

Goes sea lion hunting once a month or so - whenever they are in the bay heading out. He waits to get the sea lions until they are in shallow water.

Akutan, Respondent 13, April 30, 1993

Biology, Population Levels, Akutan

Many people fear we are going to take away subsistence foods. The resources are declining.

Akutan, Respondent 14, April 30, 1993

Killer Whale, Population Levels, Akutan

One of the Akutan residents reported seeing 200 killer whales northwest of the sea wall pass.

Killer Whale, Sea Lion, Prey, Ecology, Akutan

He watched the killer whales eat sea lions at the sea lion rookery.

Sea Otter, Hair Seal, Prey, Behavior, Akutan

Sea otters chasing hair seals off the reefs, beaches, and haulouts. They clean off bottom, no food left. No clams at mean tide line.

Akutan, Respondent 17, April 30, 1993

Sea Lion, Hunting Methods, Selectivity, Akutan

This respondent goes sea lion hunting with a neighbor in the village. He lost his own skiff in the storm they had last November so he doesn't have a skiff or motor. R very seldom goes out hunting now days. He only goes after small sea lions, said the big ones were no good.

Sea Lion, Sharing, Akutan

He said that the village calls sea lion "black meat." When HH1 brings in a sea lion he calls people down to the beach to get some - "Come on down and get some black meat."

Sea Lion, Habitat, Akutan

He said the sea lions hang around Trident. They go after the ground up stuff, especially the cod liver.

Sea Lion, Hunting Methods, History, Akutan

He used to have a wooden dory that he used to hunt sea lions. He purchased it in 1953 or 1954. He left it on the beach and a gale wind came up (the storm they had in November) and banged it up against something and broke it all up.

Akutan, Respondent 19, April 30, 1993

Sea Lion, Non-food Products, Akutan

Lisa and I interviewed this respondent on the boardwalk in front of the store. He told us that everyone is working and there is no time to go out seal or sea lion hunting. He said he used to do "art coloring". He like to start coloring again and maybe even teach the kids how to. He told us, Luke Shelikoff, the last chief of Akutan, use to paint too. He also told us what a good chief Luke was - "when he was chief, he was right there."

Akutan, Respondent 21, May 1, 1993

Sea Lion, Sea Otter, Population Levels, Taste/Preference, Fat/Oil, Akutan

He doesn't hardly see seal in the bay anymore or over in Lost Harbor at Akune Island. He saw some Sea Lions hanging around last year but hardly any this year. He has seen a lot of sea otters though. He takes the sea lion fat, considered the best part by him.

Akutan, Respondent 23, May 1, 1993

Sea Lion, Harbor Seal, Meal Preparation, Processing/Preservation, Flippers, Internal Organs, Meat, Akutan

They make soup, steak, and hamburger and salt the meat. He said his brother tried smoking sea lion but he hasn't tried it. They also eat the liver and heart and he said it was better than beef or sheep. They soak the sea lion meat in baking soda over night to get the blood out (they do this with seal too.) They also hang the sea lion out for two or three days. It is cooked right away--it's very bloody--the same for fish and ducks. They make studen out of the sea lion flippers. They boil them and the black skin comes off the meat and the meat comes off the bone. Then they grind it up with a hand grinder; add onions, salt, and pepper. It is kind of like a pudding. They put paper towels on top to soak up the water. It is eaten with bread or bread crumbs.

Sea Lion, Harbor Seal, Taste/Preference, Sharing, Fat/Oil, Akutan

He doesn't go hunting himself anymore. His son provides him with sea lion. He likes the sea lion better than seal. He said seal was kind of strong. They also take the seal and sea lion blubber. Again, N likes the sea lion oil better. Seal has a kind of soft blubber. The sea lion blubber is firmer.

Seal, Sea Lion, Fat/Oil, Taste/Preference, Akutan

The blubber tastes better with bread and fresh fish such as humpies or pogies.

Sea Lion, Flippers, Meal Preparation, Akutan

He cooks and boils the sea lion flipper. The black skin comes off of the meat. Then they grind it. Add salt and pepper and it makes a pudding like jello. Put a paper towel on top and the fat goes out of it. Eat it with bread or potatoes or bread crumbs.

Akutan, Respondent 28, May 1, 1993

Sea Lion, Population Levels, Commercial Fishing, Akutan

Feels that it is the declining food source that is causing the decline in seals and sea lions. Pollock is their main food source. Look at all the draggers--three miles off of the island. The cod and pollock are right there, but there isn't much out there anymore. Fishermen tune into where sea lions hang out because there is food nearby. It is too deep for sea lions where crabbing takes place. Have heard of some crabbers using sea lion for bait before. He hasn't heard of it any more.

Akutan, Respondent 3, November 16, 1993

Sea Lion, Habitat, Population Levels, Akutan

The big sea lions like to hang out around the Trident Seafoods outfall. There are not as many harbor seals around Green Island as there were before.

Atka, Respondent 0-T, February 2, 1993

Sea Lion, Retrieval Methods, Technology, Aleut Terms, Atka

qayuX (Atka style) is a banana-shaped piece of wood with a knob on each end. Around the middle a large halibut hook is lashed to the shank, and from the leading end there is a piece of line with a lead weight (or old padlock) attached. The Atka *qayuX* is designed in such a way that it sinks with the hook always facing the bottom of the ocean. This makes it very easy to snag a dead sea lion or seal that is below the surface and under the kelp. This is quite different than the Pribilof Island *qayuX*, which is only effective at snagging animals floating on the surface of the water.

Sea Lion, Internal Organs, Atka

Sea lion stomachs used to be used to store dry fish, but they have been replaced by plastic buckets with snap-on lids.

Sea Lion, Use Areas, Atka

Hunting used to take place on the north cape of Atka Island, where there was a large rookery, but

the animals are rarely seen there any more. Decline was noticed about eight years ago (1986). They now hunt a lot from skiffs along the capes of Amlia Island (the Bering Sea side).

Sea Lion, Hunting Methods, Division of Labor, Atka

My father was an avid sea lion hunter and taught me how to hunt. I used to go out with my father and my brothers, starting around 5 or 6 years of age, before I even knew how to handle a gun.

Sea Lion, Hunting Methods, Retrieval Methods, Atka

We mostly took day trips, using a skiff. We go to certain identified sites where we stalk seals by tying up the skiff and hiding in the rocks. Sea lions are shot from a skiff and then retrieved with a skiff, but seals are shot from the land and then retrieved with a skiff. Seals stay under the water longer than sea lions do, so you have to hunt them differently. Sometimes we like to go to the sea lion rookeries, and after the sea lions jump into the water, we drive them into the shallow water and shoot them. We like to take five or six guys along, and we try to take turns, so that if they miss you've got someone to gripe at. The best shot becomes the primary gunner.

Sea Lion, Rookeries, Customary Rules, Atka

The elders were very careful to take care of the rookeries. They wouldn't leave any dead animals on the rookeries. Later on some of the younger hunters didn't do this so some of the sea lions left the rookeries.

Sea Otter, Harbor Seal, Behavior, Atka

When I was growing up there were hardly any sea otters around in Atka. It was just recently that there have been lots of sea otters. If there are too many sea otters around, they seem to scare away the harbor seals from their rookeries.

Sea Lion, Seasonality, Hunting Conditions, Selectivity, Atka

We hunt just about any time when we need meat, plus in the fall time is the best time to get the 1,2, and 3-year-old male sea lions. We usually don't bother the pups, especially the sea lions.

Harbor Seal, Sea Lion, Aleut Terms, Taxonomy, Atka

Aleut names for *isuX* (harbor seals)--*isorigamaq* (large mature ones), *sadigamaX* (those from 6 months to a year old), and *chana'inataX* (yearling). Sea lions are known as *qawagamaX*. [Check spelling for these words--CM]

Marine Mammals, Processing, Skins, Atka

It's best to just butcher the sea mammal up right at the kill site. This lightens the load. We don't really use the skins.

Sea Lion, Flippers, Sharing, Division of Labor, Atka

Usually the captain of the skiff gets the flippers, which is a delicacy. We use both the front flippers and the hind flippers.

Sea Lion, Processing/Preservation, Atka

When I was growing up there was quite a bit of salting of sea lion. Recently we have dried quite a bit. You just cut it in strips and then hang it.

Seal, Sea Lion, Fat/Oil, Atka

There's two ways to make seal and sea lion oil--one is melting it in a frying pan. The other way is fermenting it until it melts. The fermented kind is pretty common in Atka.

Sea Lion, Seal, Taste/Preference, Ceremonies, Atka

Sea lions are better tasting than seals. On Good Fridays my mother used to roast sea lion.

Sea Lion, Population Levels, Commercial Fishing, Atka

Liners came in to fish black cod, there seems to have been less and less. The draggers also figure in to the decline. The rookeries used to be full, but now there's hardly any left.

Marine Mammals, Hunting Methods, Division of Labor, Customary Rules, Atka

Traditionally men have always done the sea mammal hunting, but during my time there was one young Atka woman who was a real good hunter.

Seal, Sea Lion, Management, Atka

Natives could probably do a better job of managing seals and sea lions, but if they don't have access to enforcement, I don't think they would do a better job. Younger hunters who are just out target practicing are jeopardizing the hunting. Those are the people you should give citations to.

Atka, Respondent 0, July 26, 1995

Sea Lion, Hunting Methods, Retrieval Methods, Aleut Terms, Atka

Hunting sea lions is sometimes done on *unisalus*, concealed hunting stations similar to duck blinds. During turbulent seas when skiff travel is risky, hunters may walk or ride 4-wheelers to these stations, although some stations are distant from the village and can only be reached by skiff. Hiding in the rocks, they wait for sea lions to swim by in shallow water, and if they shoot and hit one, they try to retrieve it from shore with a *qayuX*.

Sea Lion, Habitat/Haulouts, Use Areas, Aleut Terms, Atka

Two haulout areas which sea lion hunters use are *SaguuGaadaX*, on the south side of Atka Island, and *Yasis*, on the south side of Amlia Island.

Sea Lion, Selectivity, Atka

Male sea lions taste better than females, but we get a lot of females because they spend more time on the surface of the water and allow more opportunities for a good shot. Also, young sea lion males are hard to tell apart from young females. When they get older their head shapes are a lot more distinctive.

Atka, Respondent 108-T January 22, 1995

Seal, Sea Lion, Hunting Conditions, Use Areas, Internal Organs, Seasonality, Pups, Weather, Atka
Seal and sea lion hunting areas - pointed out on map. Seals are all scattered during this time of year - January/February. They stay on the outside of Old Harbor. When they use seal intestines for seal gut they try to get a young one. Hunters are now going outside of Atka where some seal haul out. Among the islands around Atka. Hunters stay closer to home during this time when the weather is likely to turn bad. Pups hang out in the kelp beds and feed on pogies [greenling]. [Talks about places where he goes hunting.]

Seal, Population Levels, Use Areas, Aleut Terms, Atka

There are fewer seals in this area during the last five years. He goes hunting on Amlia Island. The farthest he goes hunting seal is Haystack Rock (Aleut name). Southwest side of Amlia in the

summer, there are lots of seals there to feed on fish that are moving through Amlia Pass (Aleut names for places). There is a place name list in the Atka School.

Seal, Hunting Methods, Customary Rules, Habitat/Haulouts, Selectivity, Atka

When shooting seals you try to get the first one you see because it is so expensive to go looking around. When you see a bunch of seals you don't just shoot into them. You try to shoot the seal in the head before it dives. You also try to go to places where it's not too rough so you can get in to the beach with the boat. [How do you retrieve a seal once you've shot it?] First, you get your landmarks; if it is in the kelp you might have to row to it. The sea eggs (urchins) clean out the kelp. Usually don't shoot the young pups with their mothers. We look for the males, which are separate from the females. You can tell a male by the big head. The head is a lot wider. If the females are having their young in an area, the males stay apart. In the winter the males and females stay together. Now it is real easy to tell because the hunters are using scopes. He hunts mostly from the skiff; they don't go onshore much.

Seal, Sea Lion, Habitat/Haulouts, Use Areas, Prey, Atka

Talks about the farthest he has gone to hunt seals. Chalugas Bay is the farthest. Hasn't had to travel all the way around the island. Can usually find enough. Sees seals coming up with codfish. Pupping areas: there are seal and sea lions pupping areas on the south side. Seals and sea lions often feed on fish (pink salmon) that are washing out of the streams. They also feed on Dolly Varden, which gather along the shoreline in the spring.

Seal, Hunting Methods, Customary Rules, Fat/Oil, Taste/Preference, Aleut Terms, Atka

Using the *yaarusaX* (halibut hook) helps prevent the loss of seals. You throw it over the shot animal and try to set the hook and pull the animal in. Wounded seals have to come to the surface frequently, and you have to try to kill it right away. R usually goes with 3 people in the boat and doesn't try to kill a lot of seals at once. They taste better when they are fresh. When a seal is cut up he leaves the fat on the skin--that way it is easier to pass around to others. They don't wash the fat before they eat it. They like to make seal oil. [See Knut Bergsland's *Aleut Dictionary*, p. 464, for more on the *yaarusaX*, a Russian loan word. The Tlingit-style halibut hook was adopted by Atkans during their WWII relocation to SE Alaska.]

Sea Lion, Hunting Methods, Seasonality, Habitat/Haulouts, Atka

They usually hunt seal lion from August on about the same time they go for reindeer because the two are located down the shoreline of Atka Island. The distinguishing marking of sea lions are the large neck and dark colors. His dad always used to say, shoot the dark ones. Don't shoot the real big ones. On Amlia Island east of Haystack there is a haulout.

Sea Lion, Hunting Methods, Customary Rules, Atka

Rules on hunting seal lions. When you chase them and shoot them they will sink because they carry rocks in their stomachs. Places to kill them. They make braided gut from sea lions. Hunting partners are usually relatives or family members.

Atka, Respondent 117-T, January 22, 1995

Seal, Sea Lion, Hunting Methods, Selectivity, Customary Rules, Atka

Traditional and contemporary hunting rules and practices. Traditional conservation practices - not shooting more than they can use and haul back home. Take small and medium sized animals. These animals are easy to butcher and get into a skiff. And they are a lot better eating too.

Butcherings are usually at the kill site. Must be careful not to butcher animals on the rookery or it will chase them away. Hunting is from both the boat and on shore; however, seal hunting can be done from the shore, but sea lions not from the shore. Tell age and sex of seal and sea lion by shape of head. When to shoot a seal -- when they inhale, also drive them into shallow water where you can see the bottom so if they sink you can get them.

Sea Lion, Prey, Biology, Atka

Sea lions carry rocks in their stomachs when they are traveling long distances. Foods eaten by sea lions: baby octopus, lumpfish, codfish, leaving food on the water's surface.

Sea Lion, Fat/Oil, Blubber, Disease, Atka

Diseased or sickly animals --they are lighter weight in recent years. Long time ago the sea lions always floated, now they always seem to sink. Maybe it is a lack of body fat. Seals seem to be pretty healthy—they have a lot of fat on them.

Sea Lion, Killer Whale, Habitat/Haulouts, Atka

They recall when they were kids and their dad took them to a rock where there were sea lions hauled out. A time when hunting sea lions and killer whales were present forcing all the sea lions up the beach. Even when they had shot a sea lion and were on the beach butchering it, the remaining sea lions would not go back into the water.

Seal, Sea Lion, Processing/Preservation, Flippers, Atka

Butchering sea lions is something that needs to be taught to the younger hunters because they don't know how. Sometimes when the water is rough is bad you need to get the animal butchered quickly, so you need to know how. Some people can do a seal in 5 to 10 minutes. But many of the young people don't know where the joints are to make the cuts. Flippers too are used. The first thing some people ask is, where is the flipper of the sea lion?

Seal, Internal Organs, Selectivity, Atka

Internal parts of the seal are used - the liver, heart, and intestines. Braided intestines are made from a small seal -- not just any seal. The best is a seal 1 to 1.5 years old. They are the ones we take the intestines from for eating. These are braided with the fat, lungs, heart, kidney or any part can be braided into the gut. [Aleut names for parts of this discussion. Preparation of foods, (Aleut names) Making of kamlaika parka.]

Atka, Respondent 120, February 3, 1993

Sea Lion, Hunting, Seasonality, Atka

Sea lions are hunted pretty much year-round, but they taste bad in March and April, like caribou taste bad in September and October.

Sea Lion, Harbor Seal, Population Levels, Atka

S has noticed that even though sea lions are in decline around Atka, harbor seals are still abundant. This is the first report we've had that the decline is not mutual for both species.

Sea Otters, Harbor Seal, Ecology, Atka

He has noticed that when sea otters move into an area, harbor seals move out.

Sea Lion, Non-food Products, Atka

Sea lion throats were once used for making boots. S saw these boots but no one ever showed him or his wife how to make them. The throats are apparently just like tanned leather.

Sea Lion, Use Areas, Atka

One of the favorite places for hunting sea lions is in Amlia Pass, between Amlia Island and Atka Island.

Atka, Respondent 124, November 16, 1993

Sea Lion, Habitat/Haulouts, Population Levels, Atka

Hunters have to go farther to get sea lions now. They don't pass by in front of the village. There are none at 3 Stars.

False Pass, Respondent 16, February 2, 1993

Sea Lion, Population Levels, Commercial Fishing, False Pass

There's just as many sea lions all the time. When I used to gillnet out here, there were lots of sea lions. Yesterday I seen 15 sea lions.

Harbor Seal, Hair Seal, Use Areas, Harvest Levels, Seasonality, Selectivity, False Pass

There used to be hair seal on that [?] island. I got two [harbor] seals last year, enough for me. One was in May or June, another in August. I don't know if they were male or female. They were about two years old. Not the real big ones, their meat is kind of strong. I go for seals to the islands up here. They sink in shallow water.

Harbor Seal, Selectivity, Seasonality, False Pass

In June there's not such heavy blows. In September the meat is better. March you can smell the males.

Harbor Seal, Sharing, False Pass

Seals: 132-17F sends them up north.

Harbor Seal, Hunting Methods, Retrieval Methods, Struck and Lost, Processing/Preservation, Internal Organs, Meat, False Pass

Hunt seals away from the beach. If they sink we fish them out. Use a piece of fish line. Butcher them on the beach. Take the liver, leave the intestines for the seagulls. I like the ribs.

Harbor Seal, Sea Otter, Population Levels, Ecology, False Pass

Seals are coming back here. They're up in the islands and down in the reef. When the sea otters come around, the seals come out.

Harbor Seal, Hunting Methods, False Pass

I go by myself. They way, if you miss, you've got nobody to holler at you. They tell me what they want - 132-10 or 132-4M.

Harbor Seal, Meal Preparation, Processing/Preservation, Internal Organs, False Pass
The younger people get talked into it [eating seal]. I like to boil them and eat with mustard. The older people used to fry it, scorch it. Fry the liver, I like it better than calf liver. The older people used to salt everything. After three days, change the brine.

Harbor Seal, Flippers, Meal Preparation, False Pass
Flippers - skin them and boil them. They're like pig's feet.

Harbor Seal, Fat/Oil, Processing/Preservation, Non-food Products, Selectivity, False Pass
I make seal fat in a dishpan. Soak the blood out. Or store it with water. Or you can boil the oil and render it out. The younger the seal, the easier it is. I like them about two years old. You can use oil on the dory.

Harbor Seal, Nutrition/Health, Prey, False Pass
I used to find fish inside the seals' stomachs.

Sea Lion, Hunting Methods, Harvest Levels, Struck and Lost, False Pass
They (I?) used to hunt sea lion, right outside here. I had no strike and losses last year. I don't just kill for the hell of it. Just one at a time.

Sea Lion, Commercial Fishing, Prey, False Pass
Dragners are getting king salmon. We used to get sea lions in the nighttime. Sea lions' feeding patterns: They eat everything, including salmon.

Sea Otter, Taste/Preference, History, Use Areas, False Pass
Nobody ever eats sea otter. They used to eat them. Get them outside Sanak.

Sea Lion, Taste/Preference, Internal Organs, Flippers, False Pass
Sea lion is better than seal meat. A sea lion is so goddamn big, they're hard to get rid of. People like the front flippers better. The old people used to eat the liver. I don't know if anyone eats it anymore. I never did see a sea lion liver.

Harbor Seal, Hair Seal, Internal Organs, False Pass
On hair seal [the local name for harbor seal] the liver is light colored.

Harbor Seal, Fur Seal, Seasonality, Taxonomy, Selectivity, Pollution, Internal Organs, False Pass
For fur seal they used to get the young ones here in November. Just like in Akutan. On the fur seal the meat is about the same as the hair seal [harbor seal]. In the Pribilofs, scientists told them not to eat the livers anymore.

Sea Lion, Hunting Methods, Struck and Lost, Retrieval Methods, Pups, False Pass
They should hunt more sea lions. Sea lions usually sink, at least the males. You have to harpoon them. There have to be two or three guys around. This time of year the females are pregnant.

Sea Lion, Population Levels, History, Struck and Lost, Non-food Uses, False Pass
After World War II, they used to [kill sea lions and] grind the whole works. They never asked the people. They used to use them for mink feed for the mink ranches. The male sea lions pack rocks in their stomachs. The rocks make them sink.

Rookeries, Habitat/Haulouts, False Pass
At the first island on the other side of Unimak Pass, there's a big rookery.

Harbor Seal, Biology, Taste/Preference, False Pass

The harbor seals here are a little different from the ones in Kodiak and Bristol Bay. They're different in the color and taste.

Harbor Seal, Fur Seal, Hunting Methods, False Pass

Fur seals you have to shoot with a shotgun. Hair seals [the local term for harbor seals] you can get with a rifle. It's a bigger target when they stick their head out of the water. If you shoot in the body it's damn near impossible to kill them outright. They bugger up the propeller and by that time they're stuck.

Sea Lion, Harbor Seal, Population Levels, Hunting Methods, Habitat/Haulouts, False Pass

I never tried sea lions. There seem to be quite a few seals. I say six or seven on the reef. We were right by them. There's always a couple. A lot of sea lions come through the pass in groups of four or five.

Harbor Seal, Harvest Levels, Skins, False Pass

We got more seal in the old days. No one does anything with the hides that I know of.

False Pass, Respondent 11M, February 1, 1993

Harbor Seal, Hunting Methods, Commercial Hunting/Bounty, Struck and Lost, Retrieval Methods, Use Areas, Seasonality, False Pass

I hunt for seals across the bay. Spring is better. Earlier, they're too fishy. They used to hunt them for the skins. I hunt from a skiff. I try to get them close to the beach, so if they sink, you can retrieve them. You get them when they come up for a breath of air. Then you shoot them.

Sea Otter, Harbor Seal, Population Levels, Ecology, Habitat/Haulouts, False Pass

There is sea otter competition. There are fewer seals and more sea otters. There are some places where there are no seals now, a couple islands where we used to go, sea gull egg islands.

Sea Lion Population Levels, Harvest Levels, Habitat/Haulouts, False Pass

There are not many sea lions around in this area. There are a couple of rookeries, like Amack Island. We see a couple around here. No one hunts them. There's not that easy of access.

Harbor Seal, Birds, Hunting, Harvest Levels, Nutrition/Health, False Pass

Seals are hunted less than they used to be. There's been a change in diet [for local people]. Possibly they hunt more land mammals and ducks.

Harbor Seal, Hunting, Hunting Conditions, False Pass

In seal hunting, I get one at a time. Sometimes I go with someone else. Or I get them while caribou or duck hunting.

Harbor Seal, Hunting Methods, Processing/Preservation, Internal Organs, Meat, Flippers, Sharing, Skins, False Pass

I pull them in by hand. Clean it and haul it out on the beach. Bring it all in except the guts. I used to eat braided seal guts. Talk to 132-10 [his mother]. I like the ribs, flippers, and liver. I give away whatever's left. I discard the hides. People take a skin here and there.

Sea Lion, Population Levels, Killer Whale, Prey, Commercial Fishing, False Pass

In regard to sea lion decline: Take a look at the orcas for a decline in the sea lion population. We're always on the hot seat because we're fishermen. I don't think we're the problem.

Sea Lion, Population Levels, Killer Whale, Prey, Commercial Fishing, Nutrition/Health, False Pass

They found an orca with 15 sea lion tags in its stomach in Halibut Cove. Orcas migrate through... Sea lions are now feeding on cod, and fifteen years ago there wasn't any cod around. I don't think draggers have that much impact. Food is not the problem.

Sea Otter, Seal, Ecology, Behavior, Nutrition/Health, False Pass

Seals are in competition for food with sea otters.

False Pass, Respondent 2M, February 1, 1993

Sea Lion, Population Levels, False Pass

There's more sea lions than ever. I've seen quite a few in the bay. I've never seen so many.

Harbor Seal, Population Levels, Habitat/Haulouts, Nutrition/Health, Prey, False Pass

Seals are just as plentiful as ever. You see them at Sanki Island and across. They get on a feeding frenzy with codfish.

Sea Otter, Population Levels, False Pass

For sea otters, there's always more than enough of them. I don't know if they're in competition with seals.

False Pass, Respondent 10, February 1, 1993

Harbor Seal, Internal Organs, Nutrition/Health, Meal Preparation, Sharing, False Pass

Braid seal guts like rags for rugs. Weave the fat through. Seal liver is the best you can get. There's lots of iron in it. I've got some frozen yet from 132-15M. Eat it with onions. Heart – boil it and put spices and make sandwiches. Kidneys - boil them too. Eat them with potatoes.

Harbor Seal, Meat, Meal Preparation, Processing/Preservation, False Pass

I fry the ribs. Ribs are the best. Make steak out of the meat. My aunt used to freeze seals to eat in Unalaska. I'm from Akutan. I never dried or salted seal. We used to do it with whale. They might now if they got it. We used to have salted whale blubber with dried fish.

Harbor Seal, Fat/Oil, Processing/Preservation, False Pass

Ways to make seal oil: boiled and fermented. Put it in jars, and seal it good. Keep it in a cool place out of the sun, about a week and a half. It doesn't make any difference on seal.

Sea Lion, Habitat/Haulouts, False Pass

We used to have sea lion in Akutan. They don't get them around here. I used to have sea lion.

Harbor Seal, Fur Seal, Taste/Preference, Aleut Terms, Processing/Preservation, Fat/Oil, Skins, False Pass

We used to get fur seal in November. Dad used to get it without the law knowing. Fur seals aren't as bloody as regular hair seals. *Lakoduk* means fur seal in Aleut. *Ishuk* is regular seals. Fur seals is more tender than regular ones. There's not so much blood. Sometimes you have to

change the water. Soak it in salt water or soda to get the blood out. I never did soak fur seal. Fur seal fat is different. Fur seal fat is better salted. I made a fur seal hat for my husband, and it was the hardest job I ever done.

Harbor Seal, Internal Organs, False Pass

The old-timers said if you're hiking and shoot a caribou, eat the kidneys raw. On seals, my dad used to soak out the liver and eat it raw. He used to tell me it's good for me. In Port Heiden they eat bear fat.

Harbor Seal, Sharing, Internal Organs, Meal Preparation, False Pass

132-15M gives seals to me and everybody. The heart can be fried. Nobody eats the lungs.

Harbor Seal, Whale, Meat, Meal Preparation, Processing/Preservation, False Pass

My aunt used to freeze seals to eat in Unalaska. I'm from Akutan. I never dried or salted seal. We used to do it with whale. They might now if they got it. We used to have salted whale blubber with dried fish.

False Pass, Respondent 21, February 1, 1993

Harbor Seal, Use Areas, False Pass

I shot at one seal last year and missed. Hunt them around Sourdough Flats (a good place), Catherine's Cove, Morchovoi village, Isanofsky [Isanotski?] Islands.

Harbor Seal, Sea Otter, Population Levels, Prey, Nutrition/Health, False Pass

Seals have been down. It used to be full of seals. Now it's mostly sea otters. The sea otters are really bad. They eat all the clams and sea eggs.

Harbor Seal, Use Areas, Harvest Levels, Population Levels, Nutrition/Health, False Pass

Seals don't eat so many clams. We used to get quite a few across the bay. There's so little seals taken here, people don't have any influence on them. I had seal for the first time in two years the other day.

Harbor Seal, Seasonality, Struck and Lost, Retrieval Methods, False Pass

In springtime they float better. The old-timers used to have a float with a hook on it, and a rock to sink it. It had an Aleut name (neither he nor 132-10 could remember it). We use a pipe with a long stick on it.

False Pass, Respondent 3M, February 2, 1993

Sea Lion, Commercial Fishing, False Pass

Sea lions--there are guys shooting them from their net or if they threaten the food supply. I've shot them half a dozen times – I don't hit the damn thing. When you look at the numbers...

Harbor Seal, Population Levels, False Pass

Changes in seal populations: I have only lived here four years. I can't really say for here. Sand Point seemed fairly stable.

Harbor Seal, Habitat/Haulout, Seasonality, Hunting Conditions, False Pass

In Hot Spring Bay it ices in early. It seems like there's a lot of them there. If a person goes there you can count 50 on the ice. Winter is best. No sense having them sink. If there's no ice you can get one on a rock sometimes.

Harbor Seal, Struck and Lost, Retrieval Methods, False Pass

Seals sinking: I don't like losing them. If you can see them, drag them back up with halibut hooks.

Harbor Seal, Hunting Methods, Selectivity, Processing/Preservation, Sharing, False Pass

I try to get small ones. You can't tell their sex [before you shoot them]. I butcher them on the beach. Don't take the head or guts. I go out with 132-16. Or we'll take both skiffs. I get only one at a time. Give away half of what I get.

Management, False Pass

As long as people are allowed to get what they need for groceries that's the way it should be.

False Pass, Respondent 22, February 2, 1993

Harbor Seal, Sea Lion, History, Harvest Levels, False Pass

I haven't got a seal in twenty years. I haven't gotten any seal since the late 50s. I don't think anyone cares for sea lion.

Harbor Seal, Hunters, Sharing, False Pass

I know 132-4 used seal. I don't think he gave any away.

False Pass, Respondent 15, May 23, 1995

Harbor Seals, Population Levels, False Pass

Harbor seals don't seem to be declining around False Pass. It seems to me (as an active hunter) that there are more seals in the area than before.

False Pass, Respondent 27, May 21, 1995

Harbor Seals, Population Levels, False Pass

It seems to me (as a regular hunter) like harbor seals have increased around False Pass within the last year.

King Cove, Respondent 106, December 4, 1992

Harbor Seal, Meal Preparation, Meat, King Cove

The seal is a delicacy to me. If I could have a pot-roasted seal ribs with the fat and everything on them, I would, but I'm too damned scared to go shoot them. I love the boiled ribs with a little mustard on them served with cold potatoes.

Sea Lion, Prey, Commercial Fishing, King Cove

While I'm long-lining, the sea lions will rip the halibut right off from the hook right in front of me. They will eat anything right off the bottom.

Sea Lion, Prey, King Cove

I don't think that pollock are the sea lion's main food. You get codfish or halibut with pollock in them, too.

Harbor Seal, Internal Organs, Meal Preparation, King Cove

We eat the liver, the heart, and the guts, which we braid with the seal fat and boil it up like sausage. The only things that get thrown away are the lungs and the head.

Harbor Seal, Non-food Products, Games, History, King Cove

I was in Belkofsky when they took the bones and dried them out and made Aleut games out of them. If you flip one bone over and it lands just right you get to hit the other guy on the knuckle. I had a knuckle that was just swollen up from being hit. Whoever gets the last rib loses.

Sea Lion, Management, King Cove

We're so scared to shoot one [sea lion] now that it's just pathetic. Cause if you get caught you'll go to jail for 10 days. And I was in there for 10 days.

Harbor Seals, Pups, Selectivity, King Cove

We take any size animals, but not the pups.

Harbor Seal, Fat/Oil, Meal Preparation, King Cove

My mother used to serve oiled salmon heads with onions and seal oil for flavor, and that was our dinner. We sucked both eyes out of one socket (laughs).

Harbor Seal, Sharing, Flippers, King Cove

Just get on the VHF one time and say, "Anybody want a piece of seal? Come up and get it." If someone broadcast it, I'd be the first one down there and get me some seal feet or the flippers, but the flippers is the first to go. The flippers and the ribs.

Harbor Seal, Sea Lion, Management, King Cove

Ninety percent of the village in King Cove, including us, if they see a seal, they'll say, "I don't want to shoot him. I'll get in trouble. Or a sea lion." There's an AF&G guy down here, and bang, you've had it.

Whale, Salvage, Meat, Taste/Preference, King Cove

Back in 1954 or 1955 while I was fishing on a crab boat, we brought in a 25-foot whale, brought him on deck and put him on the dock, and within 12 hours there was nothing but the guts left. That whale meat is just like beef. The worst thing was that when they got done about 20 guys pushed the skeleton right back on the deck of the boat, so we had to take it back out. He had got himself caught in a crab pot and got his flippers crossed in that crossbar. He couldn't get out and drowned in 60 fathoms of water.

Sea Lion, Commercial Fishing, King Cove

A few years ago the sea lions that got in our nets on the Meryl M were big ones--they weren't juveniles.

Sea Lion, Biology, Taxonomy, King Cove

You take a 1500 lb. sea lion, and it's only a 3-year old or a 2-year old. You get them up to 3,000 lbs. and 4,000 lbs.--those are the big ones.

Sea Lion, Haulouts, Management, Commercial Fishing, King Cove

Problems with buffer zone around Clubbing Rocks. If you stay 3 miles off you can't go on the eastern side of it or you'll end up on the rock pile, so everyone has to go to the western side of it and then you get a Northwest wind and you get the hell beat out of you. And if you are on the inside (of the buffer) and the Coast Guard gets you, then you are done. As it is now, you're jeopardizing your whole boat and everything else by the change of course. I don't think it's right.

Sea Lion, Prey, Commercial Fishing, King Cove

In the big draggers out on the Bering Sea, every time they pull up a pollock net there will be sea lions eating them.

Sea Lions, Ecology, King Cove

I see less bigger sea lions than I did before. If you kill off a big bull, why that leaves a big harem of 150-200 females. They mate damn near for life and won't just pick up any other bull that comes along. I'll bet there's a big birth loss there.

Sea Lion, Habitat/Haulouts, Pups, King Cove

Clubbing Rocks--I went by there a couple years ago in the month of July, and there were 1,000 to 1500 pups. All them rocks were full. The other place is that reef right off of Medun [Midun?] Island.

Harbor Seal, Flippers, Meal Preparation, King Cove

The flippers are the best eating that you can get. You boil them up and peel them off, and they taste just like pig's feet.

King Cove, Respondent 99, December 4, 1992

Harbor Seal, Sea Lion, Seasonality, Preservation, Fat/Oil, Ceremonies, King Cove

R used to get sea lions in the spring, like in the month of April. Or in the fall, in September. Would use dry salt to put up the sea lion's fat. Never heard of rendering the sea lion's fat. It's still customary now to have seal or sea lion for Easter.

Harbor Seal, Habitat/Haulouts, King Cove

Seals are hunted right along the beach. Haulouts are located at Seal Rock, Fox Island, Thinpoint, and Lenard's [Lenard] Harbor, and a little one at the entrance to Kinazarof's [?]. There's a lot in that Louisiana Reef.

Sea Lion, Population Levels, King Cove

A few times I saw the sea lions disappear. One time we said, "Where in the heck are the sea lions?" They were gone. And then the next year there were more sea lions than you could shake a stick at.

Sea Lion, Sharing, King Cove

I think about 5 years ago I was the last guy to bring a sea lion in here. I took him down by the creek here and in 45 minutes there was nothing left but the hide.

Harbor Seal, Seasonality, Fat, Meat, King Cove

R hunts seals usually in the spring when they're just about ready to have their pups, the males are easy to get. This is when they have a lot of fat on them, and you can make grease out of them. And in the fall they're plentiful on the reefs, and their meat is good.

Harbor Seal, Seasonality, Use Areas, King Cove

Usually in the springtime when we go to pick seagull eggs on Jupiter Island and Sandy Island, we'll shoot a seal and bring it in with us.

Whale, Killer Whale, Retrieval Methods, Sharing, King Cove (Belkofsky)

We were halibuting in Belkofsky and some killer whales killed a whale, so we went and towed it in with a gillnetter. We got it in about 10 o'clock in the morning and towed it up on the beach and by 4 o'clock there was nothing left to it.

King Cove, Respondent 80, December 12, 1992

Sea Lion, Seasonality, Retrieval Methods, Selectivity, Ceremonies, King Cove (Belkofsky)

Back in Belkofsky they would hunt sea lions every April for at least three reasons. One was that sea lions taste fishy in the fall after they have been eating a lot of salmon. Second, sea lions will float after being shot in April because they have built up their fat. Third, roasted sea lion meat was important in the celebration of Easter. People would go from house to house to partake.

Sea Lion, Retrieval, Technology, Aleut Terms, King Cove (Belkofsky)

Sea lions were retrieved with a device called a "*qaiyo*", which consisted of a large jiggling hook lashed to a piece of wood that was attached to a long piece of line. No weight was added to the *qaiyo* because the sea lions would always float. The *qaiyo* was tossed over the dead sea lion and pulled back until it caught the floating animal.

Sea Lion, Internal Organs, Flippers, Preservation, King Cove (Belkofsky)

They used all parts of the sea lion except the head. They ate the heart, liver, backstrap, and the ribs. The intestines were braided with fat, and they made cheese out of the flippers. The meat was preserved by salting.

Sea Lion, Whiskers, Non-food Products, King Cove (Belkofsky)

The whiskers of the sea lion were used to lash harpoon blades to wooden shafts.

Sea Lion, Seal, Population Levels, Hunting Methods, King Cove (Belkofsky)

R does not remember the population of sea lions going up and down in cycles. There were always lots of sea lions until just recently. They used to hunt them with four skiffs going out together. They would scare them off the rocks into the water and then chase them. R hasn't hunted sea lions since he moved to King Cove from Belkofsky. None of R's sons hunt either seals or sea lions today.

Sea Otter, Skins, Commercial Use, King Cove (Belkofsky)

Belkofsky was located where it was primarily for its proximity to sea otters. The villagers there were big sea otter hunters and sold the pelts commercially.

Sea Lion, Commercial Fishing, Management, King Cove

R thinks the government should curtail the seasons on bottomfish dragging to protect sea lions.

King Cove, Respondent 80, January 23, 1993

Sea Lion, Harbor Seal, Pups, Use Areas, Hunting Methods, Seasonality, Struck and Lost, Retrieval Methods, King Cove

In April month, we used to go to get pups. We'd hunt for sea lions outside of Belkofsky--seals are in the same place. Sometimes you go out to the islands to get them. For sea lions, go once a year, in three or four skiffs. You can get seals any time. At certain times of year seals and sea lions sink. We used to have a hook or gaff to get them. Try to shoot them in the face. Otherwise you just wound them. Jump in the water to get them. Take them to an island to butcher them.

Sea Lion, Harbor Seal, Sea Otter, Internal Organs, Meat, Whiskers, Flippers, Cooking, Non-food Products, Processing/Preservation, King Cove

We take the liver and guts. With the guts, we dry them and braid them. We do it to both seals and sea lions. Some dry them and use them for sewing. Mostly they braid them. With the meat, take the whole works, except the head. We used to use the whiskers. The old-timers used sea otter whiskers on their spears. Ribs is the best part to me. You can cook and salt the flippers.

Harbor Seal, Sea Lion, Fat/Oil, Processing/Preservation, Meal Preparation, King Cove

Sea lion fat is different from seal. Seal's got a lot of oil in it. We used to make grease out of seal, and eat it with dried fish. You make that by putting it in jars, letting it warm up a little bit. Put it by the stove.

Harbor Seal, Sea Lion, Internal Organs, Processing/Preservation, Prey, King Cove

The old-timers used to dry the seal stomach. They'd put fat in there and hang it outside. Make it outside in the summer time. I never looked in the stomach but I know that the sea lions ate a lot of cod around here.

Sea Lion, Sea Otter, Skins, History, Hunting Methods, Customary Rules, King Cove

Some ate the sea lion heart. But the heaf stores.[?] A couple guys used to buy otter skins. They had a commercial company there. My grandfather hunted sea otters. A whole bunch of them used to go out. Whoever hit nearest the arm got the fur.

Sea Lion, Sharing, Harvest Levels, History, King Cove

Sharing: They used to go out and get enough sea lion for the whole village. They'd bring in around 20 in three or four skiffs. They'd cut them up, and people would take whatever they want. They still get them even if a family didn't have a hunter. They used to do that with caribou too. They don't do that anymore—everybody hunts mostly for themselves. In the old days, at the end of trapping, people didn't hunt so much. They were working for the cannery.

Sea Lion, Habitat/Haulouts, King Cove

Cape Newingham has a big sea lion rookery. You have to stay three miles outside.

Harbor Seal, Seasonality, Fat/Oil, Meat, King Cove

R hunts seals usually in the spring when they're just about ready to have their pups, the males are easy to get. This is when they have a lot of fat on them, and you can make grease out of them. And in the fall they're plentiful on the reefs, and their meat is good.

King Cove, Respondent 114, December 4, 1992

Sea Lion, Commercial Fishing, King Cove

The seal lions that fool around with the set nets are the younger ones.

Harbor Seal, Habitat/Haulouts, King Cove

I told them one of the major places [for seals] around here is up at [?] And then on this side of Ivan Island.

Harbor Seal, Sea Lion, Management, Regulations, King Cove

Ninety percent of the village in King Cove, including us, if they see a seal, they'll say, "I don't want to shoot him. I'll get in trouble. Or a sea lion." There's an AF&G guy down here, and bang, you've had it.

Nelson Lagoon, Respondent 2M, February 5, 1993

Sea Otter, Commercial Hunting/Bounty, Management, History, Customary Rules, Nelson Lagoon

Sea otter hunting was banned in 1911. In the 1930s and 1940s, there were no limits on hunting for Natives or non-Natives, and no enforcement. People would hunt to eat. There was a larger Native population then to utilize the game.

Sea Lion, Management, Hunting Practices, Harvest Levels, Flippers, Processing/Preservation, Nelson Lagoon

Although there have been no restrictions on hunting sea lions, they have rarely been used for food. It's not something you hunt intentionally, but it has been taken incidentally. [The Native wife of an old-time Scandinavian trapper] used to pickle the flippers.

Harbor Seal, Harvest Levels, Nelson Lagoon

There is virtually no hunting of seals right now in Nelson Lagoon. At Port Moller, there is the 240-30 family--husband, wife and two children. The husband is 240-17M's cousin. Their family is originally from Bear River.

Harbor Seal, History, Processing/Preservation, Internal Organs, Meat, Nelson Lagoon

Grocery supplies used to come through the canneries twice a year. At Port Moller they put up some seal. Here in Nelson Lagoon there might have been some who put up seal, but this didn't usually happen. We were picky about the seal - we'd just take the livers. The livers have a tender, sweet flavor. You can cut out the ribs and pot roast them, Scandinavian style.

Harbor Seal, Seasonality, Struck and Lost, Fat/Oil, Nelson Lagoon

When hunting seals, at a certain time of the year they sink. Spring is the season when they float. Throughout the year they have a lot of blubber. The 240-30s, over at Bear River, utilize that. 240-16EF used to utilize it. I can't recall anybody else. It's more like a novelty here.

Harbor Seal, Flippers, Processing/Preservation, Nelson Lagoon

There's not any use of flippers that I can remember. They're more familiar in Port Moller. There, it used to be common in summer to see dressed seals on a rack.

Harbor Seal, Commercial Hunting/Bounty, Skins, Non-food Products, Processing/Preservation, History, Nelson Lagoon

The original bounty for seal hides in the 1940s was decreased later. It used to be \$4 for the mask, meaning the face, then it went down to \$3. A Fish & Game representative had to count and record the masks before you got your money. We would dry and salt them so they wouldn't rot. We'd invariably keep the hides. The meat was utilized at Bear River for dog food.

Harbor Seal, Population Levels, Habitat/Haulouts, Nelson Lagoon

At that time you could get seals anywhere. They are now abundant everywhere, both at the river mouth and off shore. They congregate at the entrance to Nelson Lagoon, at Herendeen Bay, on Walrus Island (on the bar between Walrus Island and Point Divide), off the Kudobin Islands, off Ilnik. There are colonies of them in Herendeen Bay and Moller Bay. There is a lot of migrating.

Fur Seal, Meat, Biology, History, Prey, Nelson Lagoon

Fur seals come through. In the 1920s and 1930s they were hunted for food. There is a portage trail between Herendeen Bay and Balboa Bay. It's not uncommon to see young fur seals migrating overland, in late fall or early winter. We used to see them feeding here on smelt.

Harbor Seal, Population Levels, Habitat/Haulouts, Nelson Lagoon

Harbor seals are abundant during salmon fishing season. They are more concentrated then. The population is going down. I saw a bunch of them about half way to Cold Bay. Where the two rivers meet there were about 50 of them.

Harbor Seal, Hunting Methods, Internal Organs, Meat, Nelson Lagoon

They used to stalk them on the ice in Herendeen Bay. They used to bring home the liver, ribs, and briskets.

Harbor Seal, Meat, Processing/Preservation, Cooking, Nelson Lagoon

To prepare seal meat: Prior to cooking, soak it in soda. That lightens the meat. Soak the liver in fresh water.

Harbor Seal, Commercial Hunting/Bounty, Skins, Population Levels, History, Nelson Lagoon

The bounty was taken off seals in the 1950s. In the late 1960s, non-Native seal hunters out of Homer and Anchorage came to get hides. For two or three years, there was a harvest of 1500 hides per seasons. It stopped around 1972. It actually helped the seal population, because it got rid of the old bulls. The price was different depending on size.

Harbor Seal, Hunters, Nelson Lagoon

One group of seal hunters was the two brothers. One of them lived here until he died recently. The other lives around Ninilchik. He is married to a local woman and setnets down there.

Nelson Lagoon, Respondent 4EF, February 5, 1993

Harbor Seal, Commercial Fishing, Population Levels, Nelson Lagoon

Seals are always in the nets, ten at a time. They're getting worse all the time because they don't hunt them.

Harbor Seal, Hunters, Skins, History, Nelson Lagoon

In the early 70s an old-timer hunted seals and sold them to David Green Furriers. There were two brothers who were twins. The one who is still alive hasn't been back in years. He lives in Kenai.

Nelson Lagoon, Respondent 4YF, February 5, 1993

Harbor Seal, Processing/Preservation, Fat/Oil, Taste/Preference, Nelson Lagoon
The 240-30s live at Bear River. That's 240-16YF's mom and dad. They eat seal and make oil by letting it sit in a bucket two or three weeks until it really gets stink, then they eat it.

Harbor Seal, Nutrition/Health, Seasonality, Nelson Lagoon
It's supposed to be healthy. Occasionally they get a seal in summer. In winter they can't get them. Moller Bay freezes up.

Nelson Lagoon, Respondent 7, February 5, 1993

Harbor Seal, History, Hunting Methods, Non-food Products, Disease, Nelson Lagoon
Some Eskimos from Nome came down here. They killed off the caribou and fed it to the dogs. They brought dogs and everything with them. They came down on a revenue cutter. First they were in Port Moller a little while, then they moved to Herendeen Bay. They even had a school. TB wiped them all out. My mother died of it too. The Eskimos that were left moved out of here to Ugashik. The Eskimos hunted seals in Herendeen Bay. The only time they hunted seals here was when they had dogs. Also, they put up dried fish for their dogs.

Nelson Lagoon, Respondent 9, February 5, 1993

Harbor Seal, Processing/Preservation, Fat/Oil, Nelson Lagoon
Then they store it in jars.

Nelson Lagoon, Respondent 16EF, February 5, 1993

Harbor Seal, Fat/Oil, Processing/Preservation, Nelson Lagoon
Dad's friends used to get seals. People eat seal oil. You cut it up and put it in a jar--leave it for a week at a time.

Harbor Seal, Internal Organs, Processing/Preservation, Fat/Oil, Non-food Products, Nelson Lagoon
Port Moller, Herendeen Bay. I didn't ever make braided seal guts. I used to see people make it, but I never tried it. Some I could eat, if I eat, I got to swallow. 240-4M [her son] used to like it. [My late husband] used to feed seal meat to the dogs. I used to make seal oil dip.

Harbor Seal, Skins, Non-food Products, Nelson Lagoon
People make mukluks and seal gloves. They made slippers and mukluks when I was a little girl. They make shiny things out of them.

Nelson Lagoon, Respondent 16YF, February 5, 1993

Harbor Seal, Fat/Oil, Nelson Lagoon
My dad [240-30M] likes seal oil and eats it with dried fish. [240-30F, R's mother, is 240-16EF's oldest daughter.]

Nelson Lagoon, Respondent 17M, February 5, 1993

Harbor Seal, Sea Lion, Hunters, Harvest Levels, Nelson Lagoon

There never was any seal hunters here. Some outsiders used to hunt them before--those two brothers. Nobody ate sea lions around here.

Harbor Seal, Hunting, History, Internal Organs, Meat, Nelson Lagoon

My dad used to shoot seals a long time ago. Before, he used to eat it. He'd hunt anywhere, the lagoon, all over. We'd eat the liver and the meat parts. I never tried seal guts. I never got the oil.

Harbor Seal, Sea Lion, Population Levels, Nelson Lagoon

Seems like seal is getting more. The population is going up. I see a few sea lions once in a while.

Harbor Seal, Commercial Fishing, Population Levels, Habitat/Haulouts, Nelson Lagoon

Seals eat all the fish. The seal bars outside--you can't even see the bars anymore. Also, seals are up the river. This time of year you see them outside the lagoon. They come up on the ice.

Harbor Seal, Hunting Methods, Seasonality, Selectivity, Nelson Lagoon

In former times, they used to hunt seals from a boat. Some would sink. They would hunt in spring time. Try to get a big one.

Sea Otter, Population Levels, Fur Seal, Nelson Lagoon

They didn't hunt sea otters here. There were fur seals trying to get to the Pacific. Sea otters are getting more and more. I don't know if they should open them up to more hunting.

Harbor Seal, Hunters, Fat/Oil, Nelson Lagoon

Those two brothers used to take seal oil like cod liver oil.

Nelson Lagoon, Respondent 31, February 6, 1993

Harbor Seal, Hunters, History, Harvest Levels, Nelson Lagoon

There's been a decline in seal hunting. 240-7M died in 1976. He helped one of the seal-hunting brothers set up a seal camp. It was disbanded in 1972.

Harbor Seal, History, Disease, Nelson Lagoon

In 1965-1966, I noticed seals with a lot of mange. In two years, the pelts weren't any good. I took Bob Gill of USFWS for a ride in my airplane, looking at 4000 seals. That was around 1977. They took it (?) back to a lab in Anchorage at Tudor and Seward Highway and counted each one.

Harbor Seal, Fur Seal, Population Levels, Nelson Lagoon

There's no shortage of harbor seals here. If anything, it's come up a little. I've only seen one lost fur seal in all the years I've been here.

Harbor Seal, Management, Regulations, Nelson Lagoon

People in Nelson Lagoon are telling you they haven't taken any sea mammals because they think this survey has something to do with the Marine Mammal sticker.

Harbor Seal, Internal Organs, Meat, Processing/Preservation, Nelson Lagoon

We used to eat seal livers and seal ribs. People used to eat seal and seal liver, salted.

Sea Lion, Walrus, Hunting, Harvest Levels, History, Nelson Lagoon

There is no sea lion hunting historically. There is walrus at Cape Sanavan, but no one ever eats it. There were some Eskimos from Mary's Igloo.

Nelson Lagoon, Respondent 4M, February 4, 1993

Harbor Seal, Hunting Methods, Processing/Preservation, History, Taste/Preference, Internal Organs, Nelson Lagoon

There's been no seal hunting here for 20 years. Seals, we had to take them when we didn't have freezers. We had to live off seal ribs and other things then. He had a dog team. 240-30M [family living in Bear River] eats seal livers. My uncle used to like that.

Harbor Seal, Non-food Products, History, Nelson Lagoon

My dad used to hunt seal for dog food. He had six or ten dogs. He'd feed them everything. Dad trapped during the winter for land otter and mink, but I never did that for thirty years. I don't trap or hunt anymore.

Sea Otter, Sea Lion, Harvest Levels, Nelson Lagoon

I could take three sea otters a year. Sea lions never were of any use to our life.

Nikolski, Respondent 4, April 26, 1993

Hair Seal, Sea Lion, Fur Seal, Population Levels, Nikolski

He said that the populations of hair seals, sea lions, and fur seals are all down. About four weeks ago, he was out trying to get geese and he didn't even see any sea lions. He used to see many. He doesn't know why they are all declining.

Seal, Sea Lion, Taste/Preference, Nikolski

Don't want to eat this meat if not unhealthy situation. If we didn't have this store - would be starving. When I was growing up this is all we would eat.

Sea Lion, Habitat/Haulouts, Nikolski

Only one place--Unalaska by Makushin Bay, on Bering Sea side to Unalaska--saw just one on the reef.

Sea Lion, Use Areas, Nikolski

Anangula Island - use to shoot a lot of them out here when younger.

Hair Seal, Harbor Seal, Pollution, Nikolski

Scared about eating seals now with all of the contamination in the ocean.

Nikolski, Respondent 5, April 28, 1993

Seal, Sea Lion, Population Levels, Commercial Fishing, Habitat/Haulouts, Nikolski

The draggers for herring are getting all of our seals and sea lions. Moving to Pacific side. Before we use to have sea lions coming in here. Now (just last year) don't hardly see any. Adugak (Rookery) - fewer of them out there. Either their food is going too fast or not producing enough or something. They need to quit for a while [draggers] - are draining our food out. Would like to see

the draggers quit because this is what we eat - the sea lions. If they are low, we don't bother them. They are our food source.

Oil Spill, Pollution, Nikolski

This oil spill, last month Marrett. Saw a clump of oil in the Bay. A duck was stuck in it. Last time on Rabbit Island saw oil slicks out there. Right after Marrett. Possibly not the same oil slick.

Seal, Sea Lion, Hunting Methods, Retrieval Methods, Processing/Preservation, Nikolski

Seals and sea lions - we try to hunt from the boat using binoculars. When we see one, we motor up to them. One person runs the boat, the other person does the gunning. They shoot them when running. We use *qayuX* to retrieve the sinking seal or sea lion, then pull it into boat. Usually we have three people in boat to get them - for sea lion hunting. We cut a handle out of the meat and pull them into the boat. Then we bleed the animal out in the bay and butcher it back here. We keep the edible parts--eat everything here except the head and guts.

Sea Lion, Use Areas, Rookeries, Seasonality, Nikolski

Go to Anangula [Island] to hunt. In August they have pups. Like to go to the rookery to get them.

Fur Seal, Hair Seal, Sea Lion, Meal Preparation, Nikolski

Make studen out of seals and sea lion flippers. Lusta - fur seals, sea lions, and seals. Hang outside and it gets stinky. Good to do in colder months. If it gets warm, gets stinky too fast. Serve with potatoes.

Sea Lion, Processing/Preservation, Meat, Non-food Products, Nikolski

We smoked some sea lion meat - the flanks. Smoked for a day and a half. The rest we freeze. Haven't tried salted. Boil and bake the sea lion. Others make hamburger patties. Come out good. Wouldn't have patience to sew rain parka.

Nikolski, Respondent 5, November 16, 1993

Sea Lion, Harbor Seal, Population Levels, Nikolski

Sea lions and harbor seals still remain abundant around our area.

Nikolski, Respondent 9, April 27, 1993

Sea Lion, Processing/Preservation, Use Areas, Nikolski

When my husband was living, he used to go get sea lion. We would salt and freeze it. They haven't been getting any sea lion lately. They never get sea lion around here anymore.

Fish, Processing/Preservation, Sharing, Nikolski

We used to get more fish before. We dry it and make smoked salmon. I used to do this myself and with my sister when my husband was at St. Paul. Whenever we finished smoking the fish we would send it up to St. Paul.

Sea Lion, Seal, Non-food Products, Internal Organs, Nikolski

The old people used to use it [sea lion stomach] - put up dried fish. Would dry the stomach out by hanging outside but the flies bother us. They would dry fish outside and put in stomach. In the winter, they would eat it. They put dry meat into it too. The sea lion stomach is big. Would dry it and clean it. When want to use it would soak it in water - put lots and lots of fish in it. I use to see

older women fill the stomach. When it was full - tie it up at the end and put it away. They also would store blubber in the seal stomach and it turns to oil. Makes lots of oil in that stomach.

Seal, Sea Lion, Aleut Terms, Nikolski

sunhoq – stomach; *quawax* - sea lion; *isuq* - smaller seal - not like sea lion.

Seal, Processing/Preservation, Fat/Oil, Nikolski

Make oil out of seal. Take blubber - little pieces over the stove. Save the oil in fridge. When we eat fish, we use it - dip it in there and chew.

Sea Lion, Processing/Preservation, Fat/Oil, Flippers, Internal Organs, Nikolski

Use to make sea lion oil. Liked it better than seal. Would fry the meat--hang it out. Sea lion - boiled it. Make soup out of it. Used different parts. Fry the liver. It's good fried. Boiled the flippers. Sometimes we would salt it or freeze it. Could fry it. Like the meat.

Nikolski, Respondent 10, April 27, 1993

Fur Seal, Sea Lion, Fat/Oil, Taste/Preference, Nikolski

She likes the sea lion meat better than seal. Seal is richer. Fur seal has a lot of fat. Can dry it and make jerky out of it (seal, sea lion, and fur seal).

Sea Lion, Seal, Population Levels, Nikolski

Sea Lions are hard to find anymore - don't see them as much on the rookery any more. The seals and sea lions aren't running as much.

Sea Lion, Seal, Hunting Methods, Seasonality, Use Areas, Pups, Nikolski

Need two in the boat. He goes out with HH14 to hunt sea lion. He hunts seals and sea lions off the point here - where the garbage dump is - Nikolski Bay. January and February are the best times to hunt because you don't have to worry about getting a young sea lion. In May, they start pupping. If the sea lion is too big to get into the boat, they tow it to the beach.

Seal, Sea Lion, Population Levels, Commercial Fishing, Nikolski

When asked why he felt these marine mammals were in decline, this respondent said that they started dragging the numbers went down - probably starving." Too damn many of them [trollers] - see them going back and forth all of the time."

Sea Lion, Processing/Preservation, Fat/Oil, Flippers, Internal Organs, Meat, Taste/Preference, Nikolski

He prefers young bulls, they have the best taste. The flippers, heart, and kidneys are the favorite parts. He salts, dries, or freezes the meat. Sea lion oil is produced by rendering the sea lion meat down and then frozen. He prefers sea lion grease over seal oil because it keeps longer. He dips salmon in it.

Nikolski, Respondent 13, April 28, 1993

Sea Lion, Hunting Methods, Nikolski

Got two sea lions in murky waters and lost them. Shot one in the bay. He was captain of the boat - got sea lion at Anangula - 1500 lbs. He was driving the boat and got it. His Lund can get 3000 pounds. Grab one flipper, put oar under it and roll it in the boat.

Nikolski, Respondent 18, April 27, 1993

Seal, Sea Lion, Population Levels, Commercial Fishing, Nikolski

Seals and sea lions are getting scarce. We had a teleconference with St. Paul talking about the declining [seals and sea lions]. This conference involved Larry Merculieff. The Japanese and Taiwanese are using long nets. Ever since they started using these gill nets - the decline started. The fishermen are also shooting the killer whales.

Nikolski, Respondent 19, April 28, 1993

Marine Mammals, Population Levels, Pollution, Nikolski

He feels many of the resources are going down. The military dumped a lot of waste in the water plus all the waste on the beach. It is probably reducing the mammals. Ship wrecks they never clean up. This shipwreck happened within the last couple of weeks. A fishing vessel wrecked just a short distance from Nikolski along the beach, and the Coast Guard helicopter brought in 7 - 8 people to Nikolski (then they flew out on a commercial airline).

Seal, Sea Lion, Hair Seal, Hunting Methods, History, Population Levels, Regulations, Nikolski

During his youth he spent most of his time in their family's hunting camp. They had only a dory that had to be rowed. When hunting seals or sea lions, they had to be careful to shoot the animal fairly close to shore so they could row out to retrieve it. He has seen hair seal population around Unalaska within two miles' radius drop. Farther away he sees more seals because there are fewer hunters. When he was growing up, seal were one of the primary things you hunted. Sea lions were hunted less than seals because they were farther away - you had to travel a ways to get them. He sees the seal population as fairly stable. Today you can't hunt within the city limits of Unalaska.

St. George, Respondent 105-T, January 22, 1993

Sea Lion, Fur Seal, Meat, Nutrition/Health, St. George

Native foods I was raised with were murre eggs, seal meat, sea lion meat.

Harbor Seal, Hair Seal, Internal Organs, Taste/Preference, St. George

We prefer the liver of the hair seal because it was more tender and sweet. If it's overcooked it tastes like rubber.

Fur Seal, Meat, Meal Preparation, St. George

I marinated my fur seal chest meat for making stews. I soaked it overnight to soak out most of the blood. Then marinated it again overnight in the refrigerator using onions, garlic, pepper, vinegar, soy sauce, and a little bit of wine. It melts right in your mouth. The shoulders are good for hamburger--seal burgers or seal meatballs. I grind it with bread and egg and salt and pepper and sage, and some people use curry powder too. Some people put water in a pan and pop it in the oven, but me, I don't. I like to fry mine, brown it in oil. I used to use Crisco oil.

Harbor Seal, Fat/Oil, Processing/Preservation, Meal Preparation, St. George

We never cooked with seal oil. It was used only as a dip. I'd rather have hair seal oil because it's just like clear water and melts fast. After you wash the blood off the hair seal fat, put it in the colander and let it drain and then freeze it. Then slice it into very thin slices. Then in 3 days time it'll melt very fast. I learned this from a priest who came here from Kodiak. You have to keep it in

dark, cool places and be careful with it. Always put it in a jar, never in a can and never in plastic containers.

Fur Seal, Sea Lion, Meat, Processing/Preservation, Meal Preparation, St. George

We salt fur seal but never the sea lion. Sea lion meat is generally eaten fresh. You make stews and soup or boil it, or make pot pie.

Fur Seal, Sea Lion, Flippers, Meal Preparation, St. George

Studen: made from fur seal flipper and sea lion flipper. You have your headcheese, right? The seal you brine. The sea lion you freeze after you wash it. You make your studen. You take all the skin off of it and boil it for two hours. And then take the bones out. Some people chop it and then cook it another hour or more after it's in small pieces. After you boil it in water for that first hour, you dump that. You start off with fresh water again after it's diced up, o.k. Some people use salt in it when they cook it the second time, but it kind of changes the color, so I like to add a little salt afterwards, along with onions. And you could add a little celery seed, too.

Sea Lion, Meat, Flippers, Meal Preparation, St. George

SM in St. Paul is also a very good cook too, and a friend of mine. She makes her studen with carrots, celery, dill pickles, sweet pickles, hard-boiled eggs, and dill pickle juice. You serve the studen with hot lemon tea and your buttered bread--aah! And then put a dash of Lea and Perrin sauce or a little bit of vinegar. You guys are making me hungry! (Laughs) Studen is a Russian word, not an Aleut word. A few years ago a Russian biologist was here, and I went over to see him because I was very curious, and he asked me, "Do you know studen?" And I said, "Yes, we make that!" I was, my God! "You know, seal flipper?" And I said, "Yes, I know. We do make that." So probably the Russians introduced that to us. And I visited with him and he gave me a recipe for borchst, that cabbage and red beet soup

Sea Lion, Meat, Processing/Preservation, Meal Preparation, St. George

The breast is very soft, so you roast that or use it for stew. The shoulder you use for steaks or burgers or isilaw. Isilaw is made by cutting it into small bite-sized pieces and pan frying it until it's almost charcoal. You add a little bit of water to it until it starts sizzling and brown it with salt and pepper and butter. And then your Lea & Perrin sauce. Oh, you fry it and keep turning it over, and Oh God! (laughs) I wish I could cook for you guys so you could try it.

Sea Lion, Meat, Meal Preparation, St. George

Sea lion ribs: it's good to roast that, and you use Lea & Perrin sauce on that too, and salt and pepper, and kind of let it crisp.

Sea Lion, Internal Organs, Meal Preparation, St. George

Heart and liver are dipped in flour and fried. Bacon grease gives it good flavor, but it's very high in cholesterol. And the other way of cooking it is to put it in a square pan and fry your onions and put them over it. And nowadays you have your green peppers. It's good with green peppers. All the seal meat. The steak is good with green peppers and onions! (laughs).

Sea Lion, Meat, Meal Preparation, St. George

And then another one, you pan fry your ground meat. What they do is use curry powder in that, oh it's good. Lea & Perrin sauce, and ground pepper. And they put a little bit of water in there, and it's like sloppy joes only there's no tomatoes in there. And sage is another different thing that you could use.

Sea Lions Fur Seal, Meat, Processing/Preservation, Aleut Terms, St. George

I like to make sea lion and fur seal jerky too. You soak it after you salt it, marinate it in your soy sauce, and don't forget your Lea & Perrin sauce and pepper! After you dry it, you dip it in your seal oil and eat it. We used to dry it outdoors, but now with the new technology I can dry it in my furnace room or put it in the oven at low temperature for two or three days on cake racks. When I was growing up they used to take a fur seal stomach and blow it up and dry it. And then after you dry your jerky, you store it in that stomach, and it won't mold or spoil. They used to build little cupboards with air holes in them called *chuulan*.

Fur Seal, Internal Organs, Processing/Preservation, St. George

When I was growing up as a teenager, my husband's brother used the fur seal's intestines after soaking them in water. He would make a sausage out of them, but I never did try that. Then you eat it cold and slice it up like bologna and eat it with tea. I never ate the kidneys.

Sea Lion, Non-food Products, St. George

Two of the ladies here use dried sea lion throats to make baskets to sell to tourists. They're just like dental floss.

Sea Lion, Sharing, Meal Preparation, Hunting Methods, St. George

I'm used to cooking in this big pot, so once a month I'll make my special sea lion soup or corned beef soup and take it over to the elders. I don't know when was the last time I ate sea lion--gosh, three or four years ago, maybe. Oh, I'm craving for that. My boys go hunting but said not very many any more. But when you get one sea lion you treat, you share, because it's hard to get. In the past there were a lot more sea lions around. They would go out together in a big bunch in a dump truck.

Sea Lion, Retrieval Methods, St. George

The sea dogs they used for retrieving sea lions were home made. They always used four hooks on them for as long as I remember.

Fish, Ceremonies, St. George

We still have community potlucks, like on St. George Day, which is May 6. We also have them for wedding receptions or when the priests or higher ups are here, like the bishop or Ted Stevens, but we don't bring our Native foods too much for those. After the death of an elder, we have a feast after the 3rd day and after the 40th day. We serve fish pie (with salmon) and halibut. Halibut is only available in the summer time and you have to store it in the freezer for the winter.

Seal, Meat, Meal Preparation, St. George

You can use your own imagination after you try the seal meat. Put your celery seed in it and use some seasoning, experiment with it.

St. George, Respondent 109, January 21, 1993

Sea Lion, Hunting Conditions, Seasonality, St. George

I start hunting sea lions in January and hunt through March. They don't start riding until about January. Before that time they're further off the island, but in January they start running both ends of the island. The best time to see them is in the early morning and late evening. We don't hunt them in late summer, during July and August.

Sea Lion, Hunting Areas, Hunting Methods, St. George

We hunt sea lions on the south side of the island, in Zapadni Bay, depending on when the wind and current is right. Same thing on the north side of the island at North Rookery, Stariya Artel, Tolstoi, and Sea Lion Rocks. If we hunt them in the summer we go to the South Rookery, where you have to walk--it's quite a ways back there. Try to stay away from the fur seal rookery where they're mating and having pups. We have to pack the meat out a mile and half to two miles. The kind of guns we use to hunt seals and Sea Lions are .22, 250s, .222s, .30-30, .30-06.

Sea Lion, Fur Seal, Processing/Preservation, St. George

When we drive the fur seals for butchering, sometimes there will be two or three sea lions in with them. Fur seal bulls and sea lion bulls fight for territory, and the sea lions always get the upper hand. A sea lion will take a 500-pound bull fur seal and just rip it to shreds.

Sea Lion, Population Levels, Habitat/Haulouts, St. George

We don't see as many sea lions as we used to. They're really thinning out at places like the Delnoi area on the south side, and Tolstoi on the south side. But no new haulouts.

Sea Lion, Hunting, Selectivity, St. George

No community rules limiting take or size of animals. Each hunter can take what he wants, but they usually take the smallest sea lions they can get--but not pups. They're good when they get about 6 feet long and 500 pounds, yearlings. There are some that are bony and skinny and we don't shoot those. When they get big their meat is pretty tough.

Sea Lion, Retrieval Methods, Struck and Lost, Sharing, St. George

We hunt alone or with a partner and try to get the dead sea lions in with a sea dog. A lot of times the animals will sink, and you just hope that with the incoming tide you'll be able to get it the next morning. There is a high rate of loss. A lot of animals sink. Just as in St. Paul, if a sea lion washes up, anybody can claim it. But usually you share it with the whole community, including the guy that shot it.

Sea Lion, Internal Organs, Meat, Flippers, Processing/Preservation, St. George

A lot of people keep the liver, the heart, the flippers, and some steaks (from the shoulders). They would tend to give away the backstrap and the breast meat. Some people stuff the sea lion intestines with ground meat to make a sausage. Braiding is not done.

Sea Lion, Fur Seal, Population Levels, Hunting Conditions, St. George

First started seeing a decline in sea lions about 5, 6, or 7 years ago, in the mid-1980s. The same thing has happened to the fur seal. A lot of people don't hunt them as much as they used to before we got boats and airplanes in every day. As a result, hunting has slowed down.

Fur Seal, Sea Lion, Processing/Preservation, St. George

Fur seal meat is preserved by freezing, salting, and drying. To salt it we make a brine out of coarse salt and water in a big garbage can or wooden barrel. You then put the meat in layers between the salt. It keeps the whole winter. Sea lion meat is usually eaten fresh or frozen.

Sea Lion, Processing/Preservation, St. George

When I butcher a sea lion, I haul the bone out along with the meat in a canvas backpack, but I know some other people who bone it out first. What I usually do is take a whole bag of meat and tie it up with rope and leave it there and take one load back at a time, so the foxes won't get it.

Sea Lion, Non-food Products, Economy, St. George

Some people use the sea lions' teeth for jewelry. Terenty Merculief makes little miniature baidars out of dried sea lion throats and sells them to the tourists.

Sea Lion, Fur Seal, Meat, Ceremonies, Meal Preparation, St. George

We eat sea lion on holidays, especially right after Lent. Everybody is craving fur seal and sea lion meat starting with Easter because the Church discourages us from eating meat during Lent. But me, I eat anything. Sea lion meat is important food for us, partly because it's free.

Sea Lion, Fur Seal, Meat, Fat/Oil, Trade, St. George

I trade some of my fur seal oil and meat and sea lion meat to friends in Dillingham, Nome, Elim, and Unalakleet who give me smoked salmon, salt salmon, caribou meat, and moose meat. I just send it out and they take care of the freight on the other end. Then when they send me things, I take care of the freight on this end.

Fur Seal, Harbor Seal, Sea Lion, Fat/Oil, St. George

We get fat from the fur seal, hair seal, and sea lion. We use the oil as a dip for dry fish or dry seal meat. We don't dry the sea lion meat because when we get it it's too cold and freezes.

Sea Lion, Killer Whale, Management, Regulations, St. George

Things the government could do to stop the decline in the animals--stop hunters from shooting them in the water, scold the killer whales, and when they hunt make sure they get the kill and not let them go to waste. If the animals are floating in really cold water, it's been known that the meat is still good for up to a week. I think the Native people could do a good job of managing the animals, but they should get someone from outside to do the enforcement part of it.

Sea Lion, Management, St. George

I don't feel like I'm very well informed about the research that's going on, except what I read in the newspapers when I'm out of here. People here should be more informed about it.

St. George, Respondent 109, November 16, 1993

Sea Lion, Habitat/Haulouts, Commercial Fishing, St. George

Sea lions have moved from Dolnoi [Dolgoi?] and Tolstoi. On the south end of the Dolnoi side they are hauling out in bird rookeries for the first time. I was talking to a crab fisherman at a bar in Unalaska last night, and he was bragging about how they go onto the rookeries at night and kill sea lions for bait.

St. George, Respondent 102, February 2, 1995

Sea Lion, Hunting, Seasonality, St. George

Sea lion hunting starts in November and ends in April. The recovery rate increases when the ice pack is nearby because the seas are calm and safe for skiffs.

St. Paul, Respondent 344-T, January 16, 1993

Sea Lion, Seasonality, Rookeries, Use Areas, Sharing, St. Paul

We start hunting sea lions October 15 when the rookeries open, and the season stays open until May 30. It's illegal to use firearms after that since the fur seals are coming in. After they have

their pups there's three rookeries open--that's Sea Lion Rock, the bluffs on the Reef Point. Come September, right after Labor Day they open the road and there's a few of us that go out to Northeast [Point] and hunt sea lions where there's no fur seal. We hunt and get what we need for the elders before we feed ourselves. Northeast Point is our most favorite spot for sea lion because that's where they migrate.

Sea Lion, Hunting Conditions, Retrieval Methods, St. Paul

We hunt with the current and the wind. We do not hunt sea lions when the wind is offshore, blowing out. You have to face the wind in order to hunt because if you kill a big sea lion and it sinks, you watch the current, and then about an hour or so later it will come ashore, and you pick it up. And if you don't find it, you tell the other hunters, and then the other hunters keep an eye out for it and they will grab it or call you on the radio and let you know your sea lion is on the beach. Then you go out and get it. And you get the best part of the meat anyway.

Sea Lion, Selectivity, St. Paul

We pick the right size of sea lion that we need. We don't pick the gigantic ones [known as garbage can heads].

Sea Lion, Habitat/Haulouts, St. Paul

The comeback has been in Gorbach [Gorbotch?] Bay. A few years ago we saw some sea lions there. They used to hang there way back in the early 1900s. And we saw them there for a while, but now they're gone again.

Sea Lion, Retrieval Methods, Sharing, St. Paul

We use what's called a sea dog, too. It's got 4 hooks to it and is attached to about 150 feet of line. And if your sea lion is floating out there in the breakwater, then you throw that out there and gaff it into the beach. So it's very hard to say we waste anything here. Every hunter gets what he shot, then shares between three, four, or five families.

Sea Lion, Hunting Methods, Sharing, St. Paul

We'll meet at Northeast Point in a group. You go out by yourself, and then before you know it, here comes one of your buddies. Then we're sitting there talking away until we see a sea lion. So before the day ends there'll be four or five of us out there hunting sea lion, and then we share what we shoot. Sometimes there's fifteen or twenty of us.

Sea Lion, Hunting Conditions, History, St. Paul

We got a cabin out there. Years back we used to spend time out there. When I was a kid my dad would walk me out there, which is twelve miles, and take a loaded pack of groceries, and then spend the weekend. And then what we got we would walk it back on our backs, and that was our supply of meat for the rest of the week.

Sea Lion, Struck and Lost, St. Paul

Sometimes the sea lions get caught in the rocks, big volcanic rocks. If the neck or body gets caught in the rocks, then you lose it there. And after a big storm, maybe they cut loose and we find them over here at East Landing or someplace on the beach. Most hunters know where the sea lion's going to come ashore.

Sea Lion, Population Levels, Harvest Levels, History, Commercial Fishing, St. Paul

We don't see as much sea lion as we did in the old days. We used to stand out there and watch the sea lions go by four or five at a time. Now, you're lucky if you see a single sea lion in an hour or two. We're blaming the fishermen for this. What we used to do out there in 3 hours, get a

couple of sea lions, now you wait 8 hours, and there are times when you're lucky if you catch one. If you see one it might be 3 or 4 hundred yards out, but you don't want to shoot it out that far because you can't get it.

Sea Lion, Harbor Seal, Hair Seal, Fur Seal, Population Levels, Use Areas, St. Paul

When I was young Otter [Outer?] Island was almost half covered with sea lions in the month of January. After a snowfall we could see where the herd was--it was a big brown spot. Now it's all white. I guess if you're lucky you might go out there and find thirty of them, that's all. Otter Island is just east-southeast of the main island. But it's kind of funny that the fur seals don't go to that island, just the hair seals and sea lions.

Sea Lion, Harbor Seal, Hair Seal, Selectivity, St. Paul

Nobody hunts hair seals [harbor seals] here because we don't eat hair seals. They're too fatty. They live on the southwest part of the island, Marunik area.

Walrus, Sea Otter, Management, St. Paul

We'll see walrus when the ice pack comes around the island, but we let people know not to hunt the walrus. We're lucky if we see six or eight walrus around the island. We don't bother the walrus and the sea otter because we want the herds to come back to the island again. They were here once but now we've got nothing.

Sea Lion, Taste/Preference, St. Paul

We're eating less sea lion now. We're getting to the western world, now. Your kids would rather have a hamburger than the seal meat.

Sea Lion, Fur Seal, Skins, Internal Organs, Non-food Products, St. Paul

We take the whole sea lion except the guts. The hide is left behind with the intestines and the head. Some of us will go back and get the teeth. There's three or four of us here that are ivory carvers and we sometimes use the fur seal's and sea lion's teeth.

Sea Lion, Fat/Oil, Processing/Preservation, Meal Preparation, St. Paul

We use the sea lion fat for seal oil. The women boil the sea lion meat, and then we dip it in there with salt. We eat it with fish heads. We let it soak in a jar.

Sea Lion, Internal Organs, Meat, Meal Preparation, St. Paul

We don't let the meat sit out and hang. We eat it just like beef. The hearts and livers are the top menu, so they fry that right away with onions and everything. The meat we put in a pan of water and let it soak overnight.

Sea Lion, Flippers, Meal Preparation, St. Paul

The flipper is a darn good part of the sea lion. We make something like jello out of it, called studen. You boil it and take the skin off and grind it and put it in a pan. Then after it's chilled and thickened up, you invite a neighbor to come in and have some of that with you with coffee or tea. And the kids like that.

Fur Seal, Flippers, Processing/Preservation, St. Paul

The fur seal flipper we age that for 3 months in a bucket or barrel, salted down. We call it lusta. In my early days they say that would cure your hangover like nothin'.

Sea Lion, Birds, Nutrition/Health, St. Paul

Sea lion meat is very important to my family. If I eat sea lion meat I feel a lot better than if I eat down at Sal's restaurant. I grew up with nothing but seal meat, and ducks, and birds. And if I don't have it on the menu at least twice a week, I'd feel kind of left out, something that I should have now.

Sea Lion, Abnormalities, Killer Whale, Prey, St. Paul

I've never really seen a sick sea lion. I did get one that had been chewed up by a killer whale. The back end of its body and flipper was really torn up. Killer whales pass through here in the springtime on their way up north. That's when they hunt the sea lions.

Sea Lion, Fur Seal, Pups, Behavior, St. Paul

A sea lion does kill the young seal pup. I've seen in the water where a sea lion will go after a young fur seal.

Sea Lion, Internal Organs, Processing/Preservation, Non-food Products, St. Paul

We don't pay too much attention to what the sea lions are eating because now that we have refrigerators we don't need the sea lion stomachs. I remember when my dad used to take the sea lion stomach out and blow it up and it would dry up, and that's what we would use for refrigeration when we made jerky out of the sea lion meat. He would take the strips and stuff them into the sea lion stomach and kept them there.

Sea Lion, Fur Seal, Meat, Meal Preparation, Aleut Terms, St. Paul

My mom would grind the sea lion meat or fur seal meat and then stuff it inside the stomach of the seal and then bake it in the oven. That was about the best darn meatloaf you ever got (laughs). We used to call it *coxllikaq*--that's burger, you know.

Sea Lion, Processing/Preservation, Division of Labor, St. Paul

The woman does a lot of the butchering after you bring the meat home. And then they bag it. In the early days they'd put it in the number 3 coffee cans and put fresh water on top of it and let it freeze.

Fur Seal, Trade, St. Paul

I used to send some fur seal meat to those Eskimos up north and then they would send me some smoked salmon. We don't get any salmon here.

Sea Lion, Sharing, Meat, St. Paul

If I catch a sea lion today, then like on Monday if somebody's going to Anchorage, I might send a box of frozen sea lion meat out. Then they'll have a feast over there.

Sea Lion, Economy, St. Paul

The sea lion meat helps out on our grocery bill one hell of a lot. I always say fresh sea lion meat is just like a cow out there in the pasture.

Sea Lion, Seal, Division of Labor, Sharing, Meal Preparation, St. Paul

My mother-in-law is like 82, I think, and my aunt's 81, so we'll take some meat up to her. And then she cooks it and invites us up there. We eat sea lion about once a week. My wife makes a plan with her girl friends, and you might have it say, three or four times a week. It's almost like a party, like the seal flipper. They boil some potatoes and then they boil some seal meat, and then they got the seal oil, so it becomes a party-like.

Fur Seal, Nutrition/Health, St. Paul

Fur seal we have almost every day during the summer time.

Sea Lion, Fur Seal, Fat/Oil, St. Paul

You get the fat off the breast of the fur seal, and you put that in a jar. The sea lion's got better fat, though. You get big strips of fat off the sea lion, then you can dice it up or whatever and put it in quart-sized mayonnaise bottles. And then let it sit there until the oil comes out of it. When it starts smelling good, then you know it's ready (laughs). If I was a kid and I went to school and they got water guns [squirt guns], and I'd be filling that with sea lion oil and shoot the school teachers, maybe, you know.

Marine Mammals, Fur Seal, Management, Regulations, Customary Rules, St. Paul

I think sea mammal hunting should be controlled, but it would be nice if Fish & Game would leave it to the community to control it. Like our tribal government, they've got their bylaws to go by. And they could work a deal to work with the government, which we've done for years and years. We've got one girl here who works with the biologists for NOAA, and I think she controls it pretty darn good. She kind of polices up the rookery scene to make sure nobody out there to mistreat the fur seals. People here respect the seal. What we have here is ours, and we don't mistreat it. We don't just go out there and say, "Hey, let's go target shooting!" and shoot what's coming out of the water. Then if somebody mistreats something and somebody drives by and sees it, then he'll pick up the person or tell the person that's not right and then turn them over to the local police to go pick him up.

Sea Lion, Management, St. Paul

I think the Natives could do the enforcement part of it because we control it now. Because we let the younger generation know that the sea lion [population] is going down, and sooner or later we're not going to have any.

Sea Lion, Hunting Conditions, St. Paul

Weekends were our hunting days. That's the time when we'd be out there. We'd be working on weekdays, and it would be dark by 4:30 when you get home in the winter time.

Sea Lion, Selectivity, Hunting Methods, Retrieval Methods, St. Paul

We hunt the male sea lions only. We don't go after the females. We tell them apart by the shape of the head. The female has got a smoother shaped head and narrow. The male would look more like a bulldog-shaped head and a little more hair to it. Medium sized ones are what we like. If you catch them when they're taking a breath, then they fill up their lungs with air, then when you shoot they don't sink.

Sea Lion, Hunting Methods, St. Paul

We call sea lions with a growl (makes this sound). And then the sea lion starts looking, and then you keep doing that until the sea lion gets close into the beach. That's the way you bring it in. That all depends on how strong the wind is blowing too. You stand on the bluff and kind of move around like if you're a sea lion. At times when they get close to the beach then you have to hide. If we're on a bluff we don't mind, but if you're in the rocks, then you have to hide, kind of sneak up to them.

Sea Lion, Customary Rules, Beliefs, Division of Labor, St. Paul

Very few women go hunting for sea lions. My wife was one of the very few who used to go hunting, beside my aunt. She'd grab a rifle and then go out hunting with me. She's about the only one who'd go on the rocks and then butcher a sea lion with me. And I thought that was great, her

joining me and going hunting. It was only thought to be bad luck if you took a woman fishing with you, but we outgrew that, so we take the women folks out fishing now.

Fur Seal, Sea Lion, Processing/Preservation, Division of Labor, St. Paul

Like summer time if we go hunting and gut fur seal, we'd have to bring in five or ten carcasses. Then my wife and my oldest son or all three of us would butcher it and then bag it and put it in the freezer for wintertime. So now if I want to eat seal or sea lion meat all I do is go in my freezer. And if I want a fresh one I send my boy to go out there hunting. And if he's lucky he'd find one this afternoon and bring it in.

Sea Lion, Meat, Processing/Preservation, St. Paul

To preserve our meat, we'd have a wooden cellar outside the porch and put it in there. I remember if we didn't have a refrigerator my dad and my gramps would pile rocks on top of it on the beach on the water line in the rocks and leave it like that. Then when we needed meat then they'd go out and get the meat out from underneath the water, and the water's ice cold just like a refrigerator. So they kept it out there like that. That's why we say if you lose a sea lion you can go out there in three days and find your sea lion and the meat's still good. But then you don't take the heart and liver because it's been dead too long, but the meat is good yet.

Sea Lion, Meal Preparation, St. Paul

After you thaw it, you can make roasts or stew, whatever you want. There's so much seasoning now you can hardly tell it's sea lion meat. One girl from Seattle that stayed with us and said she'd never eat sea lion meat or reindeer. We had it on the table—she never knew she was eating it. We told her later (laughs).

Sea Lion, Hunting Methods, St. Paul

I never hunt sea lions in a skiff. It's not sporting like. But if you're out there duck hunting, like King Eiders in January, in the early days if you saw one you would shoot it and then bring it in, in the skiff, and take care of it on the dock. But hardly anybody hunts in a skiff. Nobody does that I know of because come winter nobody likes to go out with a skiff. Too rough and too cold. You can get it sitting in the car nowadays and look down and see it coming, then go and shoot it. Every place where we hunt you could drive to it. My father-in-law he got old so he used to sit in the truck with binoculars and watch. If we hunt Reef Point and the north wind's blowing north, he'd look thataway. He'd look both ways, anyway, and if he saw a sea lion coming he'd get outside and get ready to shoot it.

Sea Lion, Customary Rules, St. Paul

In the early days, my grandpa or somebody would say, "The seal is our brother. He lives on the island and you live off of him, so you treat him like your brother." So we live by that tradition.

St. Paul, Respondent 408, January 17, 1993

Sea Lion, Ecology, Prey, St. Paul

The main food source of parakeet auklets is also the main food source of walleye pollock--a small organism about the size of a grain of rice found near the bottom of the ocean--called cocopods. This is important because sea lions prey upon pollock.

Sea Lion, Fur Seal, Ecology, Prey, St. Paul

Declines in St. Paul were first noticed in 1976 among sea lions, fur seals, murre, and kittiwakes. All these species eat pollock. Seal pelts became so thin you could see daylight through them.

Marine Mammals, Birds, Prey, Commercial Fishing, Ecology, Beliefs, St. Paul

The food budget for sea mammals and sea birds is inadequate after the commercial catch of fish is removed. The destruction of Native peoples is a precursor to environmental degradation.

St. Paul, Respondent 353, January 18, 1993

Sea Lion, Use Areas, Seasonality, Weather, St. Paul

Shnaagin Rock near the village is good for hunting in late winter. The best season is in bad weather, from September to May. We hunt anytime except when the rookeries are closed. I eat sea lion once or twice a month. It saves me a lot on groceries.

Sea Lion, Population Levels, Technology, St. Paul

There are a lot less sea lions now compared to 20 years ago. This has to do with all our space missions to the moon, which has disrupted the tides. They never declined before that.

Sea Lion, Salvage, St. Paul

Must look at a dead sea lion's eyes to determine if it can be salvaged. You can't handle them after three days--they freeze up [rigor mortis].

Sea Lion, Fur Seal, Flippers, Nutrition/Health, St. Paul

Studen or "Aleut jello" is made from sea lion flipper that's boiled and ground up, then put on bread to eat. Studen can be made from either sea lion flipper or fur seal flipper. Fur seal flipper is good for a hangover. Women like it for energy.

Sea Lion, Fat/Oil, St. Paul

Sea lion fat is soaked out in a jar.

Sea Lion, Processing/Preservation, Nutrition/Health, St. Paul

Butchering--we discard the tailbone, skin, and head. Reekin is a special part in the arm, a delicacy. Vertebrae are used for soup. Sea lion has less cholesterol than beef.

St. Paul, Respondent 321, January 19, 1993

Sea Lion, Biology, Hunting Conditions, St. Paul

You can predict which way the dead sea lion will float. If it's high tide it goes north. If it's low tide it goes south. But the tides in St. Paul only raise about 3 feet, so wind and waves are perhaps even more important to know.

Sea Lion, Harbor Seal, Birds, Retrieval Methods, St. Paul

Coiled line held in left hand and *qayuX* held in the right. *qayuX* is whirled horizontally overhead and released. Others toss it underhanded. Some hold the *qayuX* in the palm of their hand. There are several different techniques. R's *qayuX* has four big halibut hooks on it. An old one in the city's machine shop has just one big hook. The *qayuX* is used to haul in sea lions, harbor seals, and ducks. Some are made from the stubby end of wooden baseball bats.

Sea Lion, Seasonality, Behavior, St. Paul

Sea lion hunting gets easier near the end of April when mating begins. More animals start riding together, 10-15 at a time. This is when R does most of his hunting.

St. Paul, Respondent 315, November 16, 1993

Sea Lion, Habitat/Haulouts, Population Levels, Pups, Selectivity, St. Paul

Sea lions are not hauling out as much. There are fewer juveniles. Also, no sea lion pups were taken this year.

St. Paul, Respondent 392, January 23, 1998

Sea Lion, Weather, Hunting Conditions, St. Paul

If the wind is from the North or Northeast, we hunt at Northeast Point. If the wind is from the East, we hunt at Northeast Point Sea Lion Neck or at Polovina Point (aka Halfway Point). If the wind is from the South or Southeast we hunt at Sea Lion Neck or at the Gate or at the Old Smokehouse. If the wind is from the West, we hunt the west side of Northeast Point or the west side of Reef Point. If the wind is from the Northwest, we hunt at Reef Point or at Northeast Point West Rookery. When it's flat calm, it's not good for hunting.

Fur Seal, History, Ceremonies, St. Paul

Homergone Day is the last day of fur sealing. That's the day when we have a big truck parade through town. It takes place in early August. The day is named after a man named Homer who was in charge of the fur seal harvest long ago. He was well liked.

Sea Lion, Sharing, St. Paul

Whenever we get a sea lion we only keep one or two meals for ourselves. The rest we give away. Every sea lion gets distributed to six or seven families.

St. Paul, Respondent 320, January 18, 1993

Sea Lion, Seasonality, Management, Regulations, St. Paul

R feels very strongly that the season for hunting sea lions shouldn't open until December. Before that the animals are too vulnerable because they're hauled out on the rocks and there's too much reckless hunting. In March and April the ice pack moves in to the Pribilofs from the north, bringing sea lions to the Reef area.

St. Paul, Respondent 377, January 17, 1993

Sea Lion, Management, St. Paul

They should close sea lion hunting for several years until the populations recover.

St. Paul, Respondent 63, January 17, 1993

Fur Seal, Meat, Processing/Preservation, Aleut Terms, St. Paul

Ground seal meat is called *coxllikoq*.

Sand Point, Respondent 107, December 6, 1992

Hair Seal, Hunting Methods, Seasonality, Sand Point

D hunts hair seals opportunistically in the fall and spring while he is out fishing. He does not go out just for seals but may look for them while he is duck hunting.

Hunting Methods, Retrieval Methods, Sand Point

He finds seals in the bays and on the sandbars at low tide. If they sink in deep water, there's no way he knows to retrieve them, but he usually gets 95 percent of the ones he shoots.

Hair Seal, Sea Lion, Population Levels, Sand Point

D hasn't noticed any real decline in hair seals and thinks that this year he saw more sea lions than he has in quite a few years. They used to be a real problem robbing his nets because there were so many of them.

Seal, Meal Preparation, Internal Organs, Fat/Oil, Sand Point

D takes mainly the ribs and liver--leaves the rest behind. He likes seal oil, but it is so smelly to make that he buys his from George's Market in Anchorage. He keeps a jar on hand in his freezer.

Seal, Fat/Oil, Non-food Products, Sand Point

In the old days his dad and grandfather used to use boil seal oil for house shingles. It would waterproof the roof. Apparently this is how they did it in Finland.

Hair Seal, Habitat/Haulouts, Population Levels, Sand Point

There are hundreds of hair seals "on the north side", referring to the area around Nelson Lagoon.

Sea Lion, Habitat/Haulouts, Management, Commercial Fishing, Sand Point

In the early 1970s the U.S. Coast Guard said they were going to machine gun all of the sea lions on the rocks around Wosnesenski Island to help out the local fishermen. D thinks they may have shot over 100 of them.

Whale, Fat/Oil, Trade, Sand Point

D likes "a/a" (Aleut word for whale blubber) and gets his from Barrow through a friend, JL. This is a barter arrangement, and D sends JL cod and salmon in return for the blubber.

Killer Whale, Behavior, Sand Point

There are more killer whales around here than ever before. They sometimes circle the boats like a pack of wild Indians attacking a wagon train. They will strip halibut off of long lines but only after the lines are pulled up.

Harbor Seal, Pups, Biology, Sand Point

D had a pet baby seal when he was a kid--it was apparently an orphan. He made some powdered milk in a mayonnaise jar and put a rubber glove over the jar, tying down all but one finger which had a little hole in it, and the seal drank that milk all summer until it was big enough to return to the wild.

Porpoise, Behavior, Sand Point

More recently D found a white porpoise caught in his set net and rescued it. That porpoise followed him around for days, swimming along side the boat. Then he came into port, and when he went back out for the next opening, the same porpoise got caught in his net again. He was sure it was the same one because of the net marks on it from the first time.

Sand Point, Respondent 181, December 6, 1992

Harbor Seal, Hunting Methods, Use Areas, Seasonality, Sand Point

Says he usually gets a couple of harbor seals every summer around his salmon set net site, which is in Orzinski Bay on the mainland. He hunts them more on the rocks than in the water because you can get a better shot off that way.

Seal, Taste/Preference, Sand Point

R learned to hunt seals with his Dad and started hunting on his own at the age of 10. However, he takes fewer seals now than he used to. He recently married a white woman from Texas with about 7 kids and doesn't know yet if they'll take to seal meat.

Sea Lion, Harbor Seal, Population Levels, Sand Point

R feels that sea lions are recovering now, for he sees lots of young ones. Some of them hang around the cannery and eat the cannery slurry. Harbor seals are coming back too. He saw quite a few this past summer.

Seal, Internal Organs, Meat, Oil, Meal Preparation, Sand Point

What he takes are the kidney, heart, liver, and ribs. He does not salvage the backstrap or the fat. He once had some bad seal oil and that cured him of ever touching it again. The people in False Pass like to dip wild celery into seal oil.

Seal, Internal Organs, Meal Preparation, Sand Point

R likes the heart and kidney made into a mulligan and served over rice and usually gives these parts to his mother. He likes seal liver dipped in flour and pan fried, then steamed in the oven on a pan with a little water in it. He gives the ribs to his nephew.

Sea Lion, Nutrition/Health, Beliefs, Sand Point

He heard when he was a kid that you can't eat sea lion liver, that it has too much vitamin A and that it will kill you.

Seal, Hunting Methods, Sand Point

If seals sink on you after being shot, they will eventually float the surface a few hours later or the next day. All you have to do is wait till the next day and they'll wash up on the beach.

Whale, Salvage, Sand Point

R likes to eat whale blubber and salvages some when one gets washed up on beaches in this area.

Unalaska, Respondent 101, January 12, 1995

Sea Lion, Population Levels, History, Unalaska

There used to be a lot of sea lions in the early 1950s. They came into the bay for some reason. There used to be a lot of sand lances. The beaches would turn into mush from all the (dead) fish. You couldn't walk on the beach it smelled so bad, it was like walking in lard. The sea lions came in with the sand lances and stayed around for about ten years. This whole bay was just solid sea lions. Then they disappeared. Then I was gone for about ten years. When I would come back for short times I would go hunting with some of the guys and noticed that there weren't quite as many animals as they had been. That was in the 1960s and 1970s.

Sea Lion, Behavior, Habitat/Haulouts, Rookeries, Use Areas, Unalaska

Sea lions moved in and out of the bay following the food. They would go out to the rookeries to have their pups in the spring and then come back for the salmon or whatever food was abundant. They moved in and out of the bay following the feed. Pupping areas and haulouts are located around the island. Priest Rock and Eider Point there is a reef where they hauled out and we used to go hunt them there. I know that Cape Morgan there at Akutan they had pups there. Around the island here at Kashega they had a rookery, and Unalga. But most of the points and small islands had haul-outs. Cape Morgan was probably where the main rookery was located. I think they stopped in most of these other places to rest. Most of these places I mentioned were probably resting areas.

Sea Lion, Population Levels, Habitat/Haulouts, Unalaska

[Was there a time when they started to decline?] I was probably gone when that happened. But listening to the guys (other hunters) talk, it probably started in the 1960s or early 1970s. There is an island in Unimak Pass that I have seen covered with sea lions. Cape Morgan was the main rookery. [Didn't they used to eat a lot of sea lion meat here?] The people used to eat lots. [How many would the village use in a year?] Probably a couple hundred. In the 1950s I would say several hundred. Seals were used lots too. Some people like sea lions better. I like hair seal.

Fur Seal, Weather, Seasonality, Rookeries, Unalaska

Fur seals come through here (Unalaska) in mid-November. I have hunted them--we weren't supposed to, but the Feds. Never bother us. There was probably a lot of poaching going on with the Japanese and Russians or whatever. Just the pups go through here. The adults go through Unimak Pass. When the wind is blowing strong (from the north or west), they come into the bay. But if the wind is from the south they don't stop - they just keep on going. They stop to get out of the weather. We call this "fur seal weather." It blows them in. They stay together. My dad told me there used to be a "rookery" near Nikolski, on the southwest side of the island. X showed us old picture of Bogosloff Island of sea lions where there were just thousands.

Hunters, Hunting Methods, History, Sharing, Seasonality, Unalaska

The hunting we used to do was done from dories. We would shoot a certain amount and bring them back in and give them to the people in town. Hunting was done usually by at least two people. My dad said that way back in his generation (born in 1892) that in the spring it was pretty slim pickings (February/ March). They had someone constantly posted at a good hunting location (so they could harvest resources) then it could be brought back in to feed the people in the village. Until May and June came along and the salmon arrived. And other foods came available. There are still a couple of guys who go out and get foods for the community. There were 600 to 800 people here at one time. When the war came along they shipped us all away. A lot of them never came back. They either married or went somewhere else. And when I was hunting for the community there were 300 to 400 people in the community.

Sea Lion, Birds, Hunters, Sharing, Taste/Preference, Unalaska

There are still community hunters going out and bringing back resources for the people. And when the salmon start running people bring it back. The rule in Native villages is you always got to eat and there is always somebody out there to get something. Of course you take care of the older people first. We always gave them first choice. Always gave them ducks or geese. And the younger people had to learn to hunt and fish. The hunter always had first choice of what he wanted. It all depends on what you like as to what you take. Some like the heart, the liver, or the neck or shoulder.

Sea Lion, Selectivity, Unalaska

[Were there certain ways of butchering the animal?] There were ways of cutting it up that you learned. We usually tried to get the younger sea lions--the one-year olds. And you can tell females from the males. It was sometimes hard to describe, but I could tell. The bulls have a larger neck and are just bigger. The females look more slender than the males.

Seal, Sea Lion, Population Levels, Taste/Preference, Harvest Levels, Unalaska

Hair seals [harbor seals] are still pretty abundant. We see them here and there all the time. And they are always around your net when you are fishing. People liked sea lion to eat better than seal. So we shot more of those when I was hunting. I used to get a few, but the whole town might get 25 or so per year. I once shot sea lion that was 12 feet long. He had a regular mane on him.

Sea Lion, Meat, Customary Rules, Fat/Oil, Processing/Preservation, Unalaska

We used to put sea lion meat in the sea lion oil to preserve the meat. Could be a jar of oil or a container of some kind. Traditionally, when a sea lion was taken, there was some meat eaten fresh and some dried. Meat could be dried at most any time.

Seal, Sea Lion, Customary Rules, Ecology, Seasonality, Use Areas, Unalaska

There were no times of year when they didn't hunt sea lions. They were always available. The traditional rules that my dad used to tell me at my (young) age were that you should never shoot more than you need. When you are young you like to play around in the river and chase the fish and all this. They tell you not to run around in the rocks and the gravel because that is where the fish spawn. Everything we caught we used. We never threw away anything. Seals and sea lions were a staple food item all year round. The animals were around all year. Unlike some places where the animals might be around seasonally, the passes have lots of food and the seals and sea lions stay around. The warm and cool water meeting here from the Bering and Pacific Ocean produces lots of food.

Seal, Sea Lion, Trade, Sharing, Processing/Preservation, Unalaska

There was some trade of seal and sea lions products with the Pribilofs. They would send fermented seal flippers and we sent fish. There is still some of that going on. When I worked up there we used to go out on the fields and collect these and cut them up clean them up and salt them and bring them home to Unalaska with us. People still barter with others in Anchorage.

Unalaska, Respondent 102, February 15, 1993

Sea Lion, Selectivity, Unalaska

R prefers to kill female sea lions because they are not as wary of humans. Males dive under longer and tend to move out to deeper water.

Sea Lion, Use Areas, Unalaska

R hunts the western side of Dutch Harbor all the way from Eider Point out to Cape Cheerful.

Unalaska, Respondent 100, February 13, 1993

Sea Lion, Retrieval Methods, Unalaska

We used to use two skiffs to snag a dead sea lion in deep water. We would tie a heavy line between the skiffs with weighted halibut hooks positioned about two feet apart and pull the line through the water. Both skiffs moved parallel to one another in the same direction.

Unalaska, Respondent 105, February 13, 1993

Sea Lion, Population Levels, Rookeries, Habitat/Haulouts, Unalaska

Little Iliulik the Head used to be a rookery. Now it's only a haulout. Hog Island used to have 50-60 sea lions with pups. There used to be 600 sea lions at Bishop Point seven years ago (1986). Last year there were only 300. The Skan Bay and Makushkin rookeries seem to be pretty stable.

Sea Lion, Harbor Seal, Management, Unalaska

A local city ordinance prohibits the discharge of firearms in the bay. This discourages subsistence sea mammal hunters living in Unalaska.

Unalaska, Respondent 105, November 23, 1993

Sea Lion, Harbor Seal, Sea Otter, Population Levels, Seasonality, Unalaska

Last winter there were very few sea lions, but in the summer lots showed up--pods of 10 or 12. Harbor seals are increasing, coming in after herring. There's been an increase of sea otters from 4 to about 30, which is probably related to an increase in kelp.

Unalaska, Respondent 105, January 30, 1995

Harbor Seal, Habitat/Haulouts, Use Areas, Population Levels, Unalaska

Seal stay around the area, while sea lions travel through and don't stay long. He has seen haulouts change. Where there used to be seals hauled out on the local rockpiles they are no longer found. Inside Captain's Bay and at Eider Point there are two haulout areas where seals can be found today. Wide Bay usually has 15 to 20 animals. Certain areas are too dangerous to hunt. Now only 3 to 4 people hunt these areas outside the bay. Years ago 15 to 20 hunters would go out and hunt them. They also used their camps more then.

Sea Lion, Birds, Prey, Commercial Fishing, Habitat/Haulouts, Unalaska

In the early 1960s there were thousands of sea lions around Unalaska. Every bay and harbor was filled with them -- they sounded like howling dogs out there. Then all of a sudden they disappeared -- then there was none. Just over night they filled up the bays. They are still in the outer bays, but not nearly as many animals. There was so much processing going on here, the (effluent) food was everywhere. When the draggers started in, they took much of the sea lions' food. Initially, they dragged the inner bays here and took most of the small fish and crab. Sea lion eat crab, halibut, pogies [greenling], shrimp, codfish, salmon, one even had a bird in it. I remember when I was young, hearing my grandmother talking about sea lions with birds in their stomachs -- and talk about how they were getting hungry.

Sea Lion, Habitat/Haulouts, Commercial Fishing, Prey, Unalaska

Sea lion haulouts are few in this area. Cape Morgan, Priest Rock -- I saw them there last summer, the first time in maybe eight years -- 25 to 30 of them. Then at Eider Point I rarely see them hauled out but they are feeding. Fishing boats throw salmon and other fish overboard and the sea lions come to feed on it. At Nanteeken Bay there is a haulout and a feeding area. Years ago they used to haul out on the reef near the village, but not any more. I see them in the bays occasionally. They are coming to the canneries to get handouts. Right now they are coming around and causing trouble at the canneries. Sea lions also get caught in the draggers' nets. Sand Point people say that if the boats slowed the speed of their drag they wouldn't catch the halibut, seals, and sea lions. The bigger boats that go too fast too fast during the drag have a hard

time slowing up. They need to move fast in order to make money. Slowing the speed of the drag would spare lots of species that aren't targeted.

Seal, Customary Rules, Taste/Preference, Non-food Products, Behavior, Prey, Unalaska

Seals also hang out around the canneries and feed on the outfall area, but don't follow the boats like the sea lions do. Seal hang out around the creek in the village following a local run of herring. The use of seal parts like the heart, liver, meat, and kidney - -I also save the whiskers for crafts that go on in the community like seal gut sewing. Aleut traditional hats are made by a few people. It used to be that people believed they should return the bones to the water. Even today, the majority of the people believe they should return the bones to the water -- on front beach. Many people feel funny about being seen doing that so they just dump the bones in the garbage or give it to their dogs.

Unalaska, Respondent 0, February 13, 1993

Sea Lion, Harbor Seal, Hunting Methods, Unalaska

R says the method he uses to get seals and sea lions to surface for air is to bang two rocks together, making a clicking sound that arouses their curiosity. One man in the skiff pounds the rocks together while another waits with a rifle for the head to pop up. [This was later confirmed by V as an effective method.]

Harbor Seal, Use Areas, Unalaska

There are still lots of harbor seals around if you know where to look for them. He says he has a wide choice when he goes over to Constantine Bay, northeast of here. R is the first one who has said there are still lots of seals around.

Unalaska, Respondent 101, February 13, 1993

Sea Lion, Population Levels, History, Habitat/Haulouts, Unalaska

There used to be thousands of sea lions in the bay, but after the war, the Japanese shot hundreds of them offshore. There is not as much need to hunt sea lions now as there used to be. Cape Kalekta is a major haulout. Cape Morgan on Akutan is a major rookery. Sea mammals hang out at the mouths of streams such as the Makushkin and the Nateekin. We also see them at the cannery outfall lines (where they pump their seafood waste products). The Westward cannery outfall in Captain's Bay is one of them.

Kodiak Island: Materials from Alaska Native Hunters on the Ecology, Hunting, and Use of Harbor Seals and Sea Lions

Kodiak Island is located in the Pacific Gulf of southcentral Alaska. It is the traditional homeland of the Alutiiq, who hunt marine mammals in the coastal waters of the Kodiak, Afognak, and other islands of the Kodiak archipelago. During the 1990s, the Alutiiq of Kodiak Island primarily hunted marine mammals from seven communities – Akhiok, Karluk, Kodiak City, Larsen Bay, Old Harbor, Ouzinkie, and Port Lions. Interviews with marine mammal experts in these communities were conducted in 1993 and 1994. A few additional interviews were conducted in subsequent years.

Akhiok, Respondent 2, November 10, 1992

Sea Lion, Habitat/Haulouts, History, Akhiok

Sea lions used to pass Two-headed Island but not any more. Sea lion was a major food for these people after the tidal wave.

Harbor Seal, Sea Lion, Taste/Preference, Meat, Akhiok

The difference between sea lion and seal: seal is darker meat, it's got the real wild taste. Sea lion is redder meat, coarser, and not the real wild.

Harbor Seal, Sea Lion, Selectivity, Taste/Preference, Akhiok

Size: For seals the young ones are more tender and the bulls are kind of tough. It's the same with sea lions.

Seal, Hunting Methods, Akhiok

Hunting seals: If you can, in a rookery, if you don't spook them. You have to go according to the wind and be quiet. They can smell you. Get up to them. In a boat, if you hunt in open water, they're very suspicious animals. If you're very quiet, they come closer, and then bang!

Seal, Struck and Lost, Seasonality, Akhiok

Seals sinking - in some seasons they sink and some they float. I don't understand it. Fall or spring is good - they sink in summer. We hunt them all year round.

Harbor Seal, Habitat/Haulouts, Rookeries, History, Akhiok

This village came from across the bay. They moved here in 1910 from Alitak. They had a church there. At that time these rocks were seal rookeries. That's why they made their place right here. They never thought they [the seals] would go away. Now the seals have been hunted out. We have to go up the bay now to Olga Bay.

Harbor Seal, Folklore, History, Fat/Oil, Akhiok

They used to have enemies from the Chain. Called the Aleuts "Tayaut." They knew the Aleuts liked boiled fish and seal oil. They trapped them by putting that food in the kayak. [Then, when the Aleuts were sated with food and drowsy, the Alutiiqs killed them.]

Sea Otter, History, Akhiok

My grandfather had his home on a little island. It was headquarters for sea otter hunting.

Sea Lion, Habitat/Haulouts, Use Areas, Population Levels, Akhiok

We hunt sea lions in Deadman Bay. There's a little rookery on the north side of the bay. Occasionally there's a few stragglers there. And at Cape Alitak, there's a few sea lions. I haven't noticed any changes, but we don't see them very much. A few years ago, hunters got one or two from there.

Sea Lion, Flippers, Taste/Preference, Meat, Fat/Oil, Processing/Preservation, Harbor Seal, Alutiiq Terms, Akhiok

Sea lion flippers are a delicacy. Just boil them. They're called *weenum itschka*. They're kind of fatty and gristly, like pig's feet. Sea lions sure do have a lot of meat. You may have noticed that Natives like fat. They eat it raw, or let it ferment. Put it in a poke, cut up all the fat, put it in the sun. Boy, that stinks. I can't hack sea lion or seal oil.

Marine Mammals, Fat/Oil, Akhiok

Fried [sea mammal] fat - Russians call it *oosorkies*. Slice it thin and fry it like bacon. Ordinarily the Natives would just eat the raw oil with fish.

Harbor Seal, Sharing, History, Akhiok

In the old days they used to share seal with the whole community. Cook stew in a big black kettle in a barabara. Give us kids each a little container to get some and bring it back. Sometimes we would "miscarry" it and have to get some more.

Harbor Seal, Internal Organs, Taste/Preference, Meal Preparation, Flippers, Sea Lion, Fat/Oil, Nutrition/Health, Alutiiq Terms, Akhiok

Seal liver is very rich in iron. We love it fried with onions. *Alishuq* is seal head, boiled. Eat seal flippers like sea lion flippers, boiled. Eat seal oil.

Harbor Seal, Internal Organs, Alutiiq Terms, Processing/Preservation, Meal Preparation, Division of Labor, Akhiok

The intestine is *kaluyuq*. Clean it, it's a few miles long. Clean it real good in salt water. Then the work comes. Then take three foot-long (or cut ten inches long) strips of seal fat. Braid it with the seal intestine like a boat fender. The women know how to do it. Their hands go sixty miles an hour. Then boil it. I miss it so much. You can eat it cold, cut into sandwiches.

Harbor Seal, Meat, Meal Preparation, Taste/Preference, Akhiok

The rest of the meat is boiled. I'd rather boil it with salt. Don't Americanize it.

Harbor Seal, Harvest Levels, Population Levels, Akhiok

I used to hunt seals. Haven't been out lately. They used to be out here and the rookeries were plumb full. It seems that they're depleting.

Akhiok, Respondent 14, November 10, 1992

Harbor Seal, Sea Lion, Population Levels, Harvest Levels, Habitat/Haulouts, Akhiok

I haven't got any seal or sea lion in the past couple years. No particular reason. [After my conversation with R, I was careful to ask why 2-14 hadn't taken any sea mammals recently.] I

noticed the seals went down quite a bit. They used to be right out here on Akhiok reef. You can't even get one there now. Now you have to go up Olga Bay.

Harbor Seal, Sharing, Akhiok

One seal for my family is quite a bit. We give quite a bit away.

Seal, Hunting Methods, Selectivity, Akhiok

For seal hunting, we'll take a couple skiffs, to help each other out when we're loading it up. We get seal from a boat, or if they're on the rocks we sneak up on them. It's not easy. You gotta be patient. I go for a medium size. You can't tell if they're male or female. Sometimes they sink, and you have to get to them right away.

Harbor Seal, Retrieval Methods, Seasonality, Akhiok

If they're floating, pull them into the skiff. If it's shallow enough, pull them up. Go hunting in the wintertime.

Harbor Seal, Processing/Preservation, Sharing, Meat, Internal Organs, Meal Preparation, Akhiok

We butcher them right there. Bring them home and cut them up, and give it to whoever wants. We use the whole works. If I got a seal, I'd take what I wanted and call on the radio for everybody to get some. For myself, I'd take the ribs and meat. Also we eat the liver and heart, and flippers. We eat braided seal guts. With seal oil, put it [the blubber] in a jar and the oil just comes out by itself.

Harbor Seal, Whiskers, Sharing, Akhiok

I don't use the head. I pull the whiskers off and save them. I got a call from Fairbanks, somebody who wanted them.

Sea Lion, Habitat/Haulouts, Akhiok

Sea lion used to come into Deadman Bay. They left there and now we have to go all the way to Two-Headed Island. They've always been there.

Sea Lion, Hunting Conditions, Struck and Lost, Akhiok

I don't like to get them in deep water because sea lions sink faster than seals.

Sea Lion, Hunting Methods, Habitat/Haulouts, Akhiok

Sea lions started coming around in here and they left. There's a bunch at a time on both sides up and down the beach. You can't get them up on the rocks. They see us coming, they jump off the rocks. They get a little tired, and we pick one out from the skiff.

Sea Lion, Selectivity, Taste/Preference, Sharing, Hunting Methods, Akhiok

I'll go for a medium sea lion, ten feet long. Those big ones are too big. There's no difference in taste. Sometimes we'll go for a big one and divide it with everybody. But you have to load it in the skiff. A big one takes too long to get back home. First you tie it to the side of the skiff, then drag it to the beach. We'll have four guys in a skiff.

Sea Lion, Harbor Seal, Sharing, Internal Organs, Meat, Processing/Preservation, Cooking, Meal Preparation, Taste/Preference, Fat/Oil, Akhiok

They [the people in Akhiok] come down and take what they want [of a sea lion]. I take the liver and the meaty part. Fry it up. You let it soak for a while to get the blood out, then fry it with onion. I like it about the same as seal - both seal and sea lion are pretty good. I suppose they make oil out of sea lion blubber too. The heart and guts get used.

Sea Lion, Whiskers, Akhiok
I collect sea lion whiskers, but not the skin.

Akhiok, Respondent 5, October 2, 1990

Sea Lion, Hunting Methods, Retrieval Methods, Akhiok
Hunts sea lions with a .222, retrieves animals with a long pole and a hook. Animals sink slowly, so you have time to get to them.

Sea Lion, Flippers, Meat, Taste/Preference, Akhiok
Eats flippers and meat only, not internal organs. The meat is dark black and sticks to your ribs. You can't eat it day after day because it's so rich. A couple of meals and you're satisfied for a long time.

Sea Lion, Management, Commercial Fishing, Akhiok
Quite a few of the non-Native gillnetters around Akhiok shoot sea lions for bothering their nets. Last year one of them called the village and told the people to come and get the meat after it was shot. These gill netters do not operate inside Moser and Olga Bay but on the Outside, along the coastline near the village.

Sea Lion, Use Areas, Processing/Preservation, History, Akhiok
R tried a couple of times last winter to get a sea lion in Deadman Bay but was unsuccessful. When he gets one he likes to salt the meat. Sea lions first started coming into Deadman Bay about 8 years ago (1982), but they have not been as numerous in the past year.

Akhiok, Respondent 5, November 10, 1992

Harbor Seal, Habitat/Haulouts, Use Areas, Seasonality, Akhiok
Harbor seal are going up in Olga Bay. In Purgatory Bay, there's a couple of seal rocks we usually go to. There's always 20 to 30 on that rock and more on Upper Station. There's more there now. It must have been July. I haven't noticed where they're down. In spring and fall, check it out -- that's when they move onto that rock. That's the hunting seals.

Sea Lion, Harbor Seal, Harvest Levels, Akhiok
I can't say about sea lions. If you go through everybody in Akhiok, they haven't got any sea lions. They have gotten a few seals. We used to depend on sea lion but people hardly use them any more for eating. Just to do something, they go. We don't really depend on seal, just Safeway stuff. It does get eaten.

Harbor Seal, Taste/Preference, Sharing, Processing/Preservation, Akhiok
Seal is very rich and strong. I would have it every three or months, or half a year. I wouldn't live on it. Stick it in the freezer or where anybody gets one they give out chunks of it.

Akhiok, Respondent 7, October 2, 1990

Sea Lion, Hunting Methods, Akhiok
Hunts generally with two skiffs. Feels that if you wound a sea lion in the behind, it will leave a trail of blood in the water, which can be followed easily.

Sea Lion, Population Levels, Processing/Preservation, Akhiok

They haven't seen many sea lions lately. When someone gets one, it's a real delicacy. Only if they get two does any get put up in the freezer. Most is eaten fresh and not preserved. None is wasted because the animals are not very abundant.

Akhiok, Respondent 11, October 2, 1990

Sea Lion, Hunting Methods, Retrieval Methods, Akhiok

R hunts with a 75 mm, goes out with one or two other men. Sometimes two skiffs go together. The best way is to position one guy on shore, take the skiff to the head of the bay, and drive the sea lions out towards the shooter. If an animal is wounded, we chase it down rather than go after another one. After the sea lion is shot, it is retrieved with the anchor or a halibut grappling hook. It is towed to shore and gutted out and then loaded into the skiff to be hauled back to the village.

Sea Lion, Selectivity, Meat, Internal Organs, Akhiok

R hunts only juveniles and medium-sized sea lions, not big ones or small ones. He likes the meat, liver, and ribs.

Akhiok, Respondent 11, March 30, 1993

Sea Lion, Harbor Seal, Habitat/Haulouts, Akhiok

There are lots of harbor seals up at the head of Deadman Bay where it gets shallow, and there are more and more sea lions up there lately also. Another place where harbor seals haul out in large numbers is Olga Bay. There's about 20 or 30 in Gurdastory [?] Bay, but mostly they're found here and there on the rocks all around Olga Bay and Upper Station. This may have something to do with the weak tides in that area, which are only 3-4 feet.

Harbor Seal, Sea Lion, Taste/Preference, Akhiok

People in Akhiok are eating less and less seal and sea lion all the time. R and his wife still like to have "something wild" now and then, but their kids won't touch it.

Akhiok, Respondent 0, November 10, 1992

Sea Lion, Seal, Management, Harvest Levels, Akhiok

[R lives outside the village but has relatives in Akhiok and frequently goes there. He looked at the household survey form and criticized it, saying that it was numbers-oriented. If people said that they got no seals in 1992, the questionnaire should ask why. He thought the key informant questions and the survey should have been created by a group of Natives getting together. Reading the short project description, he wanted to know what RuralCAP had had in putting together the questions.]

Harbor Seal, Population Levels, Economy, Harvest Levels, Akhiok

If it doesn't cost too much to get them, they will go [hunting]. The seals are not there, they're very sparse. There is confusion as well [people think they can't get seals, but they can].

Harbor Seal, Population Levels, Commercial Fishing, Management, Akhiok

ADF&G has not documented the decline of seals. The state allowed setnetters to set off a reef at low tide - reefs that are haulout areas for harbor seal. Fox Island, for example. One guy out here [a setnetter] had a platform set up. One of his crew was shooting at seals. We reported him but we never heard. The platform was gone but he wasn't fined or ticketed or anything.

Harbor Seal, Population Levels, Habitat/Haulouts, Commercial Fishing, Management, Akhiok

In winter people would go to Fox Island in front of our villages. Seals don't haul out there anymore. Seals are scarce around here. The closest is 15 miles away, at the head of Olga Bay. The biggest culprit is the state allowing setnetters to set off those reefs. They're taking away subsistence.

Sea Lion, Harbor Seal, Harvest Levels, Management, Akhiok

Asking if people got any sea mammals in 1992 is a set-up. If they say no, they should ask why. It should document customary and traditional use [although R also complained about my use of these terms, saying they had become loaded with a particular meaning in recent lawsuits]. Subsistence is opportunistic. The question should be, "If you had an opportunity, would you get one?"

Sea Otter, Customary Rules, Management, Akhiok

They outlawed sea otter and we had to sue, saying we traditionally used it. They said we didn't, and we said, "How could we? It would have been illegal."

Akhiok, Respondent 14, October 2, 1990

Sea Lion, Sharing, Akhiok

When a sea lion is landed in the village, a call goes out on the CB and people flock to the beach and help themselves. Everyone who wants some gets some.

Sea Lion, Hunting Methods, Akhiok

Generally hunts sea lions with two skiffs, who alternate herding them back and forth until they're tired out and can be approached easily. It takes a lot of gas to do this. Another way to tire them out is to watch for them to surface and shoot your rifle to make them dive again before they can get a full breath of air. You can waste a lot of shells doing this.

Harbor Seal, Sea Lion, Flippers, Sharing, Meal Preparation, Akhiok

R's wife doesn't like to cook sea lion or seal because the smell is so strong--she would rather mooch off of somebody else. R kills them and gives them away, then waits for them to cook it for him. R's wife will cook the flippers, however, because they are not so strong smelling.

Akhiok, Respondent 12, November 10, 1992

Sea Lion, Harbor Seal, Population Levels, Hunting Conditions, Akhiok

I don't think there's any decline of sea mammals. It's that we have to go so far to get them.

Akhiok, Respondent 2, October 2, 1990

Sea Lion, Habitat/Haulouts, Akhiok

There is a rock in Deadman Bay where sea lions haul out.

Karluk, Respondent 2, December 16, 1992

Sea Lion, Management, Karluk

It's getting harder to get sea lions. It's still scary that there's a law against getting them. We used to be able to get gear. It's still scary if you're caught with a sea lion. There's not enough management. There's no right time... It's better to send out forms to each man, woman, and child to do a survey. Fishing is income. It's hard to go to one of those hearings and testify. I've talked to Fish & Game about cutbacks. With Native Commissions, there's a lot of traditions lost. They'll put it under wraps. If they limit it to one sea lion per family... It's spooky.

Bear, Management, Karluk

With bear, there was a law for subsistence use. We lose one tradition after another. It's hindered my own hunting of it. It will make a roundabout... I wouldn't make it a habit to get. Because we're nervous that something might not be right.

Sea Lion, Hunting Methods, Use Areas, Selectivity, Struck and Lost, Retrieval Methods, Karluk

We get sea lions anywhere, but we don't normally like to play around with rookeries. You don't mess with charging bulls. Sea lions will sink off a rookery. I like to get them off a beach. The old people knew ways to get them. I haven't now, for the last three years.

Harbor Seal, Sea Lion, Taste/Preference, Karluk

I like seal over sea lions. Sea lion meat is a little stronger.

Sea Lion, Use Areas, Population Levels, Karluk

You can hunt sea lions in Nordean [Northeast?] Harbor, Cape Uyak, one half mile below Sturgeon River. The same two bunches disappear for a while and come back. I notice them in different places. I've seen them all over the place.

Harbor Seal, Sea Lion, Fur Seal, Habitat/Haulouts, Population Levels, Karluk

Three years is a long time, with the same diet. When I fish Chignik, I've seen that sea lions are finding different locations. Seal and sea lion are in the lagoon. I've seen fur seals here and I chased them with a skiff. It's hard to say how either seals or sea lion populations are going.

Sea Lion, Selectivity, Biology, Karluk

For sea lion, I would take a medium size one. Otherwise, the meat is too tough. I prefer the medium ones. A big bull can weigh 500-1500 pounds.

Sea Lion, Meat, Internal Organs, Meal Preparation, Taste/Preference, Karluk

On a sea lion, we eat the shoulders and hindquarters. The ribs are all right. They have a good-size liver. Some bake it. Sea lion liver is milder than seal.

Sea Lion, Processing/Preservation, Sharing, Karluk

In Chignik, sea lion is hard to get hold of. I've been here 21 years. I used to salt the meat and put it away for the winter. We'd cut it up and share it.

Sea Lion, Beliefs, Customary Rules, Ceremonies, Non-food Products, Karluk

It used to be you couldn't bring the sea lion skull or hide back. It couldn't be stepped on or abused by women. Bear hates sea lion. When you hunt, go for a "walk" or a "ride." Never talk about it. Cleaning the sea mammal parts was disregarded. Anything you didn't use had to be left. Don't take back the hides unless you use them. The bear hide was always left. We used sea lion hide

for bidarkies and stuff like that. It was bad luck if you didn't treat it properly. You have to dispose in the proper way.

Harbor Seal, Use Areas, Population Levels, Karluk

Seal hunting takes place right outside Karluk, at Sturgeon River, and Halibut Bay--mainly out of Sturgeon. Larsen Bay, the rookeries out at Seven Mile. They don't seem to dwindle. We go after them once in a while. Where do they go?

Sea Lion, Prey, Killer Whale, Population Levels, Commercial Fishing, Habitat/Haulouts, Karluk

I've seen crab in sea lion stomachs. My theories on sea lion decline: high seas driftnetters, killer whales. They should check into whether sea lions migrate out at a certain time of year. Sometime in the fall or sometime in the spring, they're not there no more. You can rely on seal being there. In Chignik, sea lions will disappear and then be back again. I never went to a sea lion rookery. In the Kodiak harbor, it's easy for the sea lions to get food. Do we really know the truth?

Sea Lion, Seal, Harvest Levels, Management, Sea Otter, Karluk

The number of sea lions taken in this community used to be five or six. It used to be 20 or 30 seal. Now the numbers are down. The numbers have changed. We'll be afraid to hunt sea mammals until we see it on paper that it's legal. I'm nervous now about the seals. They keep putting protective coating on the animals, but what's happening to us (Natives)? They have got to realize that they are forcing us to live the white man's way of life. Forcing us to move to places we don't want to move. Sea otters used to be eaten. The Natives quit because of the laws way back when.

Karluk, Respondent 14M, December 17, 1992

Harbor Seal, Sea Lion, Use Areas, Habitat/Haulouts, Karluk

I take maybe one or two seals. I used to get sea lion when my folks were alive. I go to Sturgeon for seals. They come in here once in a while. Sea lions will come in here once in a while, chasing flounders.

Sea Lion, Harbor Seal, Harvest Levels, Seasonality, Karluk

The younger generation goes to the store. When all the older people were here they'd get one sea lion a month in winter. But no sea lions have been caught here in the last two or three winters. There's not much interest. For the whole community, 8 to 12 seals are taken during the winter.

Harbor Seal, Sea Lion, Seasonality, Hunting Methods, Struck and Lost, Retrieval Methods, Karluk

Winter is the main season. We don't eat sea mammals in summer because there's a lot of fish. There's no interest in summer. For seal hunting, you sit on the spit. Seals seldom are bunched up together. They'll come not too far off the beach. We use hooks to get them if they sink. Usually it's no problem.

Harbor Seal, Selectivity, Seasonality, Karluk

I look for the medium to large seals. There's no difference in taste. There's no preference for male and female. In early spring, we try to pick out the males. Otherwise, you can't tell. They have more fat in winter.

Harbor Seal, Processing/Preservation, Non-food Products, Ceremonies, History, Karluk

You butcher them as soon as you get them. We take virtually the whole thing--all except probably for the hide. No one does anything with the hide. We used to use the whiskers for masquerades,

for masks and stuff. We quit doing that 15 or 20 years ago. On holidays, seal is important food-- both for Russian holidays and the ones that are red on the calendar.

Harbor Seal, Internal Organs, Meat, Fat/Oil, Cooking, Karluk

We eat the liver, and guts braided over fat. That, and the meat itself. They don't use the lungs and kidneys anymore. Maybe two or three people here still use them. With seal oil, fry it up real slow and let it come out of the fat. We don't use the stomachs anymore.

Harbor Seal, Sharing, Processing/Preservation, Karluk

Usually we share with the closest family members. If anything is left over, string it on down. Freezing is the only preservation method.

Sea Lion, Harbor Seal, Taste/Preference, Karluk

With sea lion, we use the whole animal. Seal meat is not as sharp as sea lion. People prefer the seal.

Sea Lion, Population Levels, Habitat/Haulouts, Karluk

You can find sea lions in the same places [as seals], around the whole island. It seems to be a little short on them. At Rocky Point, Cape Uyak, I've never seen them there anymore. They're at Sturgeon...

Harbor Seal, Population Levels, Abnormalities, Karluk

I have seen seals whenever I've been around the island. I haven't noticed any changes in their population, or diseased or deformed seals.

Harbor Seal, Sea Lion, Management, Commercial Fishing, Karluk

Managers of sea mammals should find out what is the problem and what's making them decline. Natives should have a say in subsistence. They've known their food for many years. An indigenous commission would be good, if it's working for them people up north. There is a lot of Washington and Oregon people coming up here [commercial fishing]. Usually the younger ones. They're hard to patrol. Commercial fishermen interfere with both seals and sea lions.

Sea Otter, Population Levels, Prey, Fish, Shellfish, Nutrition/Health, Karluk

Sea otters are getting plentiful. There's a sea otter buildup in Spiridon Bay. You see 250 at one time. They pick stuff off the bottom. They might be getting hold of some of the groundfish. They get to 150 pounds and have to eat a quarter of their body weight every day. They're beautiful animals, but they're getting a little overpopulated. I don't get clams or sea urchins any more--I can't find any that's big enough to eat.

Karluk, Respondent 8EM, December 17, 1992

Harbor Seal, Sea Lion, Harvest Levels, Sharing, History, Karluk

Two or three people hunt seals here. Nobody hunts sea lions. Hunters used to share with each one, anybody that came around. If nobody came around they wouldn't share any. I'd like to get some seal. I quit hunting in the early 1960s. There was no deer then.

Harbor Seal, Sea Lion, Use Areas, Habitat/Haulouts, Karluk

For sea lion, I used to go up past Cape Uyak, and down past Cape Karluk. Seal, I used to get mostly out in front. Sometimes they'd come in the river. They still come in the river once in a while. They mostly hunt seal in Sturgeon now. Seal don't come around here like they used to.

Sea Lion, Harbor Seal, Hunting Methods, Struck and Lost, Seasonality, Karluk

Sea lion, I used to tow it down. I'd put the seal in the skiff. I never had any problem with either one of them sinking. I'd get seal in fall through winter. There's more fat then. You get sea lion all year round.

Harbor Seal, Meal Preparation, Skins, Flippers, Internal Organs, Sharing, Karluk

Parts of seals eaten--there's nothing to be thrown away. Even the skin, you burn it in a fire. Let the flippers dry out, then boil them, roast them, fry them. Eat the guts, liver, tongue, and lungs. The best part? The whole thing. You share it around.

Sea Lion, Taste/Preference, Internal Organs, Karluk

You don't eat everything on a sea lion. I never did eat the guts.

Harbor Seal, Sea Lion, Selectivity, Karluk

I'll go after a small or a medium sea lion. On a seal, it's the same thing. I don't go for a really big one.

Harbor Seal, Sea Lion, Hunting Methods, Sharing, Division of Labor, Karluk

Two hunters go together [sea mammal hunting]. If the other party didn't get any, give him some. The men do all the gutting and cutting. The hunting is about the same now as it used to be.

Sea Lion, Harvest Levels, History, Karluk

I used to go out and get one sea lion, maybe two. It depends on how people wanted it. Now they won't any more. Too many fast foods. But there is quite a bit more deer hunting than there used to be. There are one or two bear hunters around here. After the 60s I never went out hunting much after that. I don't know why.

Karluk, Respondent 10, December 17, 1992

Harbor Seal, Sea Lion, Management, Harvest Levels, Karluk

I never pay attention to management. We just take what we need. We don't hardly touch sea lions. We do hunt seal. I get maybe 5 seals a year. About 20 harbor seals are taken for the whole community for a year.

Harbor Seal, Seasonality, Taste/Preference, Fat/Oil, Karluk

Probably in winter, their fat is the best then. In summer, something in the fat changes. It's richer in the winter, like corned beef fat. I rank seal #1, sea lion #2, deer #3, beef #4. That on just the taste, not the richness.

Harbor Seal, Sea Lion, Use Areas, Population Levels, Karluk

I get it here in Karluk, Sturgeon River, Halibut Bay, Seven Mile Beach. In those areas the populations are about the same. Sea lions are reducing around here, seal are the same.

Harbor Seal, Birds, Hunting Methods, Struck and Lost, Retrieval Methods, Karluk

I go logging, duck hunting, and seal hunting at the same time. You can't hardly get seals from a skiff. You have to get them from the beach, and retrieve them. You need an exact, direct hit, otherwise they sink on you. You have to hit them from the back of the head. It's no different by season. If they sink, you try to pull them up using the oar. I go by myself most of the time.

Harbor Seal, Selectivity, Seasonality, Habitat/Haulouts, Karluk

I try for a small one. It's just like anything else. The big ones got too long of a fiber [in the meat]. I don't get pups. I have no preference, male or female. We don't know their rutting season. In the bays, like Ugat, they hang around rookeries in the summertime.

Harbor Seal, Processing/Preservation, Karluk

You have to cut them up as soon as you can. Eat them the same day, the freshest as possible. The same thing with ducks. On seals, we leave the head out there, that's about it. Some used to eat the whole thing.

Harbor Seal, Sharing, Processing/Preservation, Internal Organs, Flippers, History, Karluk

They used to use sea stomach to store the fat. Cut up the fat into short and long lengths to eat with dried fish. I don't know if anybody still does that. We had it when I was a kid. Cut the fat in strips, put salt on it, put it in a jar. I don't use the stomach. We used to use the lungs and kidney, stuffed with rice and onions. 180-4 and 180-19F know how to make braided seal guts. A few here still blow up the lungs. With flippers, take them and age them for a while, like dried fish. It's like pig's feet. I prefer the ribs, the whole thing. It's fresh, natural food. Eat it the same day. They only last a few days. I don't really preserve it.

Sea Lion, Taste/Preference, Meat, Flippers, Karluk

On the sea lion, eat the breast brisket and flippers. Sea lion is tangier, with a little more pungent taste. It's a bit too smelly. Seal doesn't have that smell.

Harbor Seal, Division of Labor, Processing/Preservation, Karluk

We'll never get away from seal. We need it. Young people are learning how to cut them up. Everybody goes down and watches them cut them up. Hunters cut them up. Or, if the hunter didn't cut them up, get someone experienced. Women do the braiding and cooking.

Harbor Seal, Nutrition/Health, Prey, Karluk

Diet: Seals eat a lot of fish in summer.

Karluk, Respondent 10, November 23, 1993

Seal, Sea Lion, Habitat/Haulouts, Population Levels, Harvest Levels, Selectivity, Karluk

There's a couple of seals in the Karluk lagoon almost all the time, and there's another 4 or 5 inside the mouth of Sturgeon River. There are very few sea lions, especially at Cape Karluk. The village has stopped hunting sea lions altogether, but I don't know why. Some say they are too greasy. We used to eat them when I was younger.

Karluk, Respondent 10M, December 17, 1992

Sea Lion, Struck and Lost, Karluk

With sea lion, it's not such a problem with them sinking as it is with seal. We were always able to retrieve them. One time they shot one directly in the throat.

Sea Otter, Population Levels, Management, Commercial Hunting/Bounty, Skins, Karluk

Sea otters need to be controlled. I used to eat sea urchins from out here. I've been eating blue mussels more and more as a result. You can't sell the whole skin instead of making arts and crafts. A Native organization needs to be developed to turn the skins into arts and crafts. Let the

hunters sell to the Native organization. Outline the rules for arts and crafts. The outline should be something practiced and handed down. Sometimes rules like that begin to be commercialized and artificial. I used to trap fox and land otter.

Karluk, Respondent 21, February 23, 1993

Harbor Seal, Habitat/Haulouts, Population Levels, Karluk

You get seals outside the lagoon. There's more seals at Sturgeon River than around here. I've seen a couple of little ones. There are fewer now. They're always in the same places. Sometimes you don't see them one day, sometimes they're there the next. They eat fish as far as I know.

Harbor Seal, Seasonality, Processing/Preservation, Struck and Lost, Retrieval Methods, Karluk

I never hunt in summer. Sometimes I have a problem with them sinking. I wait an hour and they wash up to shore. I don't want to waste it. I take it home and split it up. I don't do anything with it [to preserve it]. I only leave the insides. Sometimes I leave the head. It's a long way to try to take it.

Sea Lion, Seal, Harvest Levels, Meat, Internal Organs, Taste/Preference, Karluk

I never hunt sea lions. Not for a long time, anyway. Seals are better. Sea lion has strong meat. I never tried the liver. On seals, we eat most everything. The boneless parts are best.

Karluk, Respondent 4, February 24, 1993

Harbor Seal, Internal Organs, Fat/Oil, Meal Preparation, Karluk

To prepare seal guts, you slit the guts, clean them, wash them in plain water overnight. Cut the fat in long strips, weave it in and out. Braid it, and boil it in Lea & Perrin sauce and onion. Then slice it.

Harbor Seal, Fat/Oil, Internal Organs, Meat, Flippers, Meal Preparation, Karluk

Seal fat gets real soft. Slice the fat and fry it, put it in a jar. Eat it with dried fish. Fry up the seal liver. Make boiled seal ribs, seal soup. You have to soak seal to get the blood out. Nobody does anything with the other organs. I like the whole thing. For flipper, keep the skin on.

Sea Lion, Flippers, Meal Preparation, Alutiiq Terms, Taste/Preference, Karluk

I just like the sea lion flippers, boiled. The flippers are called *momok*. It's better than seal.

Harbor Seal, Hunting Methods, Sharing, Seasonality, Use Areas, Selectivity, Struck and Lost, Karluk

My boys and friends hunt for me. You can hunt seal right here in the lagoon, and at the Sturgeon River. They hunt in wintertime, September to March. You can't tell if they are male or female. They try to get a medium one. If you shoot 'em right, they don't sink. You have to shoot them between the eyes, in the face. Sneak up on them on the rocks, or get them right in the water. It's like hunting ducks--you have to shoot them on the fly.

Karluk, Respondent 6, February 24, 1993

Sea Lion, Prey, Management, Karluk

I used to hunt sea lions for the old people. Sea lions eat 60 fish a day and rip only the bellies off. Why should they be protected?

Karluk, Respondent 14M, December 18, 1992

Harbor Seal, Sea Lion, Harvest Levels, Trade, Karluk

Very few people hunt seal or sea lion now. But they should not be deprived of the opportunity. There is an extensive trade system between Larsen Bay and Karluk.

Kodiak City, Respondent 1007, December 15, 1992

Harbor Seal, Sea Lion, Harvest Levels, Seasonality, Kodiak City

I usually get one seal in spring or summer, one in the fall – not much sea lion. They don't get very many [sea mammals] in Kodiak. Akhiok might get 10 seals a year.

Harbor Seal, Use Areas, Habitat/Haulouts, Pups, History, Kodiak City

I get seals in Uganik or Viekoda. In mating season they group up quite a bit. In the 70s they went to the rocks. They only have one pup a year.

Harbor Seal, Selectivity, Kodiak City

We try for the medium seals. The bigger ones are a little tougher.

Harbor Seal, Commercial Fishing, Kodiak City

A lot of seals get worked over in crab pots. Seals don't interfere with salmon fishing.

Harbor Seal, Hunting Methods, Sharing, Kodiak City

Someone goes out on a skiff or on a boat. I usually go on the boat with my fishing crew. I'll get one seal and share it with a couple of people. I try to shoot them from shore, they're more stable to shoot.

Harbor Seal Fat/Oil, Struck and Lost, Kodiak City

In summer they do sink. Around this time of year they float because they're really fat. In March the fat is three or four inches thick. In the villages they like making seal grease when they're so fat. The females especially get real fat.

Harbor Seal, Taste/Preference, Meat, Internal Organs, Fat/Oil, Sharing, Kodiak City

I like the brisket, the back part, pretty much all the seal. I'll cut them in half [to share with others]. I like the liver better than calf liver. Older people eat the guts and braid them with seal fat. Just the fat, no meat.

Harbor Seal, Flippers, Processing/Preservation, Kodiak City

Some guys like the flippers. There's gristle on the flipper. Skin the hair off.

Harbor Seal, Processing/Preservation, Sharing, Skins, Kodiak City

Usually I dress them in the field. You can make things with the hide. Sometimes I'll give it to somebody.

Harbor Seal, Habitat/Haulouts, History, Commercial Hunting/Bounty Pups, Kodiak City
Izhut Bay has a few. There used to be a lot in 1964. They used to club them there for the pelts, also in Uganik and Noisy Island. You see them up inside the bays. You go in to find where they're going to have their pups.

Harbor Seal, Fat/Oil, Meal Preparation, Kodiak City

Some fry that oil, and put it into jars when it's cooked. Or they just let it sit in jars and ferment. Eat it with dried fish or bidarkies.

Sea Lion, Hunting Methods, Harvest Levels, History, Sharing, Kodiak City

I don't hunt sea lion. I haven't had any sea lion for the last ten years. I never was a big sea lion hunter. I used to hunt them back in the village, Perryville, in the spring. They'd take sea lions in dories. Then they'd put them on the beaches and everyone could help themselves. Now they go out in skiffs.

Sea Lion, Harbor Seal, Meat, Taste/Preference, Kodiak City

Sea lion is a little more lighter meat than seal. You can make hamburgers and everything else with it.

Sea Lion, Use Areas, Kodiak City

I don't go for sea lions around here. But you could get them at Marmot Island or Little River Rock.

Sea Lion, Nutrition/Health, Population Levels, Kodiak City

I notice a big population of sea lions in the Kodiak boat harbor. They're starving.

Harbor Seal, Sea Lion, Hunting Methods, Kodiak City

In Kodiak, also talk to 196-1013M about sea mammal hunting.

Kodiak City, Respondent 1044, December 16, 1992

Harbor Seal, Sea Lion, Population Levels, Pups, Kodiak City

I don't see a decrease of sea mammals. There's an increase of sea lions in Raspberry Straits. I've seen that in the last couple of years. There's a lot more increase in sea lions. I saw a pup this morning in Dog Bay harbor.

Harbor Seal, Sea Lion, Taste/Preference, Seasonality, Kodiak City

I used to hunt sea lions. You can hunt seal any time you get a craving. They taste fishy in summer.

Harbor Seal, Population Levels, Use Areas, Seasonality, Kodiak City

Seals look more like they're in decline. You have harbor seals in Chignik [where he's from] and Kodiak. We used to shoot them in the summer. We had to run quite a ways to find them. It's the same in Kodiak. We used to get them in Raspberry Straits, in the Slough, and in Women's Bay. I see a few there now.

Harbor Seal, Harvest Levels, Use Areas, Kodiak City

I like to get seals. Last month I got one. In summer we shoot them. I get at least four every year. This year I got one in Whale Island, two at Port Bailey... [Apparently he hasn't got his fourth yet].

Sea Lion, Hunters, Kodiak City

Talk to 196-1007 about sea lions. He used to be a big eater of them. He's from Chignik, like me.

Harbor Seal, Sea Lion, Use Areas, Hunting Methods, Struck and Lost, Kodiak City

It doesn't matter how you get seals. At Kalsin Bay, you can get them from the road. On a boat, I had a problem with them sinking—there's no way to prevent sinking. You can spend hours trying to fish them off the bottom. It's best to go at a falling tide. With sea lion it's worse, one in a hundred will float.

Harbor Seal, Sea Lion, Internal Organs, Kodiak City

We eat the whole works. We just dump the head. Eat the liver, heart, and intestines. They do braided seal guts in Chignik.

Harbor Seal, Commercial Hunting/Bounty, Whiskers, Non-food Products, History, Kodiak City

There used to be a bounty on seals and my parents used to save the whiskers. Someone might save them now.

Sea Lion, Harbor Seal, Taste/Preference, Meat, Processing/Preservation, Kodiak City

Sea lion meat is similar to seal, but coarser. We used to salt seal, throw it in a salt barrel. I just eat mine fresh.

Harbor Seal, Sea Lion, Processing/Preservation, Fat/Oil, Meat, Cooking, Kodiak City

You get one seal at a time. Skin it out, quarter it up, and split it up. Save the fat to make seal grease to eat with dried fish. Sea lion is not quite as fat. To make seal grease, dice it up, cook it slow, and keep taking the grease. I like my seal, meat, but I never got past the smell of that seal grease.

Sea Lion, Management, Use Areas, Commercial Fishing, Kodiak City

With sea lions, they're too protective. Let Natives get one or two. [I tried unsuccessfully to convince him that Natives could shoot sea lions for subsistence, and I said I would send him a copy of the part of the Marine Mammal Protection Act that details the Native Exemption.] We used to use sea lion [meat] for [commercial] fishing bait. We shot one at Marmot Bay.

Harbor Seal, Sea Lion, Hunters, Kodiak City

Talk to 196-1007, and to my brother, 196-1043.

Kodiak City, Respondent 1028, October 23, 1992

Sea Lion, Prey, Population Levels, Killer Whale, Kodiak City

One interesting thing about sea lion: I'm on the Port and Harbor Advisory Board. A killer whale washed up on Montague Island. There was an autopsy done by Friends of the Earth. It was an adult male, in perfect health, and it had 14 sea lion flippers in its stomach. Killer whales have killed sea lions in the Kodiak channel.

Sea Lion, Habitat/Haulouts, Kodiak City

I fish in the summer time and noticed the sea lions are not in places they used to be. At Miner's Point and Cape Kiliuda there used to be sea lions on the little island. The only place where I see more of them is the floating breakwater in the Kodiak harbor.

Harbor Seal, Population Levels, Commercial Fishing, Kodiak City

Seals are declining all over. There's a small little area that is my range. [He only notices the areas he uses for commercial fishing.]

Sea Lion, Harbor Seal, Taste/Preference, Internal Organs, Flippers, Cooking, Kodiak City
Sea lion is better than seal - it's like beef versus veal. Seal liver is the choice for everybody, though. The flippers are very good. You boil the flippers.

Sea Otter, Sea Lion, Harbor Seal, Division of Labor, Sharing, Kodiak City
I haven't been hunting lately. I only got a sea otter. If I can get it from my neighbor or friends, I do. That's the way Natives are around here--one person goes out and supplies everybody. Everybody gets in on it. The guys who do it really like to go out and do it.

Kodiak City, Respondent 1026F, October 28, 1992

Sea Otter, Skins, Non-food Products, Kodiak City
[She does traditional Native sewing with sea otter furs. Husband, 1026M, takes sea otters "incidentally."] I make slippers and hats. I made a vest from a picture of an old hunter, with a pouch. I'd like to make more traditional things, like parkas. We will be doing more now that we can do it again. Now I will have a chance to learn gut sewing, from a couple from up North. I learned from fabric sewing.

Kodiak City, Respondent 1033, October 28, 1992

Sea Otter, Harbor Seal, Sea Lion, Population Levels, Habitat/Haulouts, Kodiak City
I haven't heard of anybody taking any sea otters. I haven't seen any seals lately. At Jake's Lagoon, there's normally a small herd of seals. This is the first year they have disappointed. I haven't seen any sea lions.

Kodiak City, Respondent 1060, December 3, 1997

Sea Lion, Harbor Seal, Prey, Abnormalities, Kodiak City
Last December there were 5 or 6 killer whales chasing the sea lions in Uganik Bay, and the sea lion I got came right up to the cannery dock. One shot with a .22 in the head killed it. Up at the head of Uganik Bay there are about 30 really white seals.

Larsen Bay, Respondent 8M, October 12, 1993

Harbor Seal, Sea Otter, Sea Lion, Habitat/Haulouts, Population Levels, Larsen Bay
There are changes in the areas. Where there used to be seal there's a lot of sea otter. There's a decline in sea lion for the same things. Way inside Zachar Bay, when you go for seal you see one or two in the area where there used to be 30, around the rocks. Around Karluk, you see one or two.

Harbor Seal Hunting Methods, Pups, Seasonality, Larsen Bay
For seals, I go in a skiff with a small gun, a 22 or so. If they're right there... Go right by the rocks where they're at. I get more than one if they're around. You can't tell if they're male or female [from a distance]. Usually you try to get them in wintertime. In summertime you don't bother them because they have pups.

Harbor Seal, Selectivity, Struck and Lost, Retrieval Methods, Larsen Bay

I'll get whatever's there, small or big. Once in a while they're big. Around the rocks it's usually shallow. If they sink you can pull them right in. The head goes down. It happens quite often that they sink. It only happened to me once in the last four years.

Harbor Seal, Harvest Levels, EVOS, Larsen Bay

I estimate that between 10 and 20 seals are taken each year by the whole community. Twenty is the high figure, maybe it's between 10 and 15. It's a lot less than years before. Ever since the oil spill people don't go out so much. They can get other foods at the store. I get two seals a year myself if I go out [he got none last year].

Harbor Seal, Sharing, Internal Organs, Taste/Preference, Flippers, Skins, Larsen Bay

Everything is eaten. When we get it we split it with other people - heart, lungs, guts. Bring it home, call people to the beach, choose what parts we want. We do the same with deer. The elders like the [seal] guts and liver, the lungs. On flippers, you eat the soft bone too. We discard the hide.

Harbor Seal, Sea Lion, Sea Otter, Habitat/Haulouts, Population Levels, Abnormalities, Larsen Bay Zachar Bay, Uyak - there's four or five places they congregate. Spiridon has rocky areas where they go. Bare Island is a good example out of that. There used to be seal and sea lion there. Now if you see any it's unusual. There's hundreds of sea otters around there. You see maybe one or two seals. There's some connection to chasing seals and sea lion - not the big reason. This last year I've finally seen more seal coming back. I haven't seen any abnormalities.

Sea Lion, Use Areas, Population Levels, Commercial Fishing, Selectivity, Hunting Methods, Struck and Lost, Retrieval Methods, Processing/Preservation, Larsen Bay

I haven't hunted sea lions this year, but when we were in Karluk, I used to go to Sturgeon and Uyak. We see a lot less when we go by. I've seen a little bit more this year. Around Karluk you usually have five or six hanging around. The places we usually look for them... Usually when people are fishing, usually they find one or two on the rocks. Ten on the cape in Uyak. There's some huge ones. Look for the medium size. A big one is 3000 pounds, ten feet long. What I use is a rifle. You sneak up on them, or chase them in skiffs. They'll sink right away. Try to get them close to shore. Get them right on the rocks. You can put a line to them. At Sturgeon, one was sitting there for us on the beach. We cut it open and butchered it right there. The heaviest part is the stomach. We process it right in the field.

Harbor Seal, Sea Lion, Flippers, Internal Organs Nutrition/Health, Larsen Bay

On sea lions, eat the flippers, meat, heart and liver. The liver is too rich for some people. Usually just eat seal guts, not sea lion. Momuks is flippers. Sea lion flippers have more cartilage than seals. Sea lion meat is rich compared to seal.

Sea Lion, Processing/Preservation, Larsen Bay

With sea lion, take and cure it first for a few days. They do some drying and salting. They used to before they had freezers. That's good too.

Harbor Seal, Sea Lion, Taste/Preference, Nutrition/Health, Larsen Bay

They used to hunt reindeer and dry it. Thirty years ago, the reindeer used to come right in the village. Deer is something that supplements your diet, like other land animals. Seal and sea lion, that's part of your diet. Then you go out and get ducks, ptarmigan, deer, whatever.

Harbor Seal, Sea Lion, Ceremonies, Meal Preparation, Taste/Preference, Larsen Bay
Use harbor seal in potlatches, also sea lion, as well as fish. Eat perok in holiday meals.

Harbor Seal, Fat/Oil, Larsen Bay

Use stink oil for shizhuk. It's whipped up with berries. 210-26F makes it, so does 210-12F and 210-9. Put the oil in a jar and let it ferment--it sort of cures. It's mostly from seal. They used to use oil for lamps.

Harbor Seal, Skins, History, Whiskers, Non-food Products, Larsen Bay

It's the same as seal hides--long ago they used to use them. They are waterproof. They used to use the whiskers for needles for sewing, even sewing broken bodies.

Harbor Seal, Sea Lion, Hunters, Larsen Bay

Older people to talk to: 210-12F, 210-2, 210-16M & 210-16F. They know the traditions. Sea mammal hunters are myself and 210-21M, 210-6YM, 210-26M, 210-2.

Harbor Seal, Customary Rules, Division of Labor, Hunting Methods, Larsen Bay

We take out our kids. My 13-year-old got his first seal last year. 210-26M takes his kids, 210-21M had girls but he used to take my kids out. Fewer younger people want to go out and do some hunting.

Harbor Seal, Hunting Methods, Use Areas, Larsen Bay

We used to take two or three skiffs to other places. Sometimes we camped, other times we left real early in the morning, came back in the evening. Now with skiffs so fast I could leave at daybreak, go to Halibut Bay and be back by dark.

Harbor Seal, Meat, Fat/Oil, Larsen Bay

A 200-pound seal will give you 25 pounds of meat. There's a lot of liquid. 30-40 pounds [of fat?]. There's an inch of fat. There's blubber on the sea lion, too, for insulation.

Harbor Seal, Fat/Oil, Processing/Preservation, Larsen Bay

Fry the blubber--take the liquid and pour it into jars. Then it ferments. Dad used to keep it for years. Collect berries and dried fish, and soak in stink oil.

Harbor Seal, Sea Lion, Harvest Levels, Larsen Bay

It's been two or three years... I haven't got any [sea mammals] since I left Karluk.

Larsen Bay, Respondent 12F, October 10, 1993

Sea Otter, Sea Lion, Harbor Seal, Seasonality, Management, Larsen Bay

There's sea otter in the creek over there. They're afraid to hunt sea lion because they think it's protected. There's no season—you can get them all year round, seals and sea lions.

Sea Lion, Harbor Seal, Habitat/Haulouts, Larsen Bay

Chief Point used to be the sea lion place. They're in and out of here constantly. Seals are all over, in any of these bays. Right here in the channel.

Harbor Seal, Hunters, Harvest Levels, Larsen Bay

210-6YM gets seals, 210-2 when he sees one on Boneyard Beach. People don't really go after them. There's several of us old people that love our seals. They don't go out of their way to get them.

Harbor Seal, Taste/Preference, Larsen Bay

The old people that like seals are 210-22EF, 210-16F, 210-19F, 210-9, and 210-2. Quite a few people that like them.

Harbor Seal, Sea Lion, Internal Organs, Processing/Preservation, Meal Preparation, Larsen Bay

We eat every part of the seals, including the intestines. I never braided a sea lion intestine. Braid seal intestine with meat and fat together. They had a video made of that. Soak the intestines out and clean them, cut notches all over and keep cleaning it.

Harbor Seal, Internal Organs, Meal Preparation, Taste/Preference, Larsen Bay

Seal liver is like beef liver. You have to soak it out. I don't care for the lungs and heart. 210-16F fills the lungs with fat and bakes them. I eat it but I don't make it. I don't eat the brain. I've eaten deer tongues, every part of the deer.

Harbor Seal, Division of Labor, Larsen Bay

With seals as with deer, the men cut them so they bleed. I do the rest of it.

Harbor Seal, Sea Lion, Ceremonies, Internal Organs, Taste/Preference, Larsen Bay

Seals and sea lions are not important for holiday meals. I don't know which I like better. To me, they're both the same. Sea lion has a better liver—it's sweeter. The liver is almost as big as a table. There's enough liver for everybody in the village.

Harbor Seal, Sea Lion, Meat, Flippers, Fat/Oil, Processing/Preservation, Larsen Bay

You get the backstrap and round steak [for any game animals]. Sea lion has more meat and has great big flippers, which make great pickled flipper. Seal blubber is better. You render it and let it ferment. The oil all comes up in the bottle. Cover the bottle. It's good for boiled fish, tastes like walnuts. Keep it in a cool place, like the refrigerator. You couldn't do that with sea lion blubber.

Harbor Seal, Sea Lion, Prey, Nutrition/Health, Larsen Bay

Sea lions eat everything, octopus and all. Sea lions eat two or three hundred fish a day. Some of them weigh 2,000 pounds. Seals eat everything.

Sea Lion, Population Levels, Larsen Bay

The sea lions come and go. I have seen in my day and age thousands of those suckers in here. Clams and everything have been dead on the beach. The cod came back. Now the sea lion is coming back. That's my way of looking at it. It seems to me there's the same amount of seal.

Sea Lion, Nutrition/Health, Prey, Shellfish, Larsen Bay

Sea lions love herring. I've watched them eat everything and anything. I don't see sea quail anyway. There used to be thousands of king crab. They disappeared. We used to get thousands while beach hauling. Shrimp - they all have cycles.

Sea Lion, Management, Customary Rules, Larsen Bay

Not many of the young people hunt [sea mammals]. They're afraid to get sea lion. Our people don't kill wantonly. They kill till a certain time in spring when they pair up. They say you can't use a wheeler in the bear refuge...

Larsen Bay, Respondent 16F, October 10, 1993

Harbor Seal, Internal Organs, Taste/Preference, Larsen Bay

On seal, we eat the whole thing, except for the head, and we don't eat the gall bladder. Eat the guts, liver, tongues, heart, and lungs.

Harbor Seal, Processing/Preservation, Meal Preparation, Taste/Preference, Internal Organs, Larsen Bay

Braid the guts after soaking them in salt water and vinegar a couple days. Soak the meat and get all the blood out. After seal is soaked, I like it more than deer meat. Braid the guts with fat from the seal, or braid without fat, and boil with onions.

Harbor Seal, Processing/Preservation, Meal Preparation, Internal Organs, Larsen Bay

Bake the lungs. You squeeze all the blood out you can. Put something on top so it wouldn't be floating [when you soak them]. Open with a knife and blow them up - they expand. Bake them with onions and bacon.

Harbor Seal, Fat/Oil, Meat, Internal Organs, Taste/Preference, Larsen Bay

Seal fat: We just take enough for the meat. We usually don't get a whole seal. They try to dive (?). I like the lungs and ribs, and liver.

Harbor Seal, Division of Labor, Taste/Preference, Larsen Bay

I learned how to do it [prepare seal] after I got married to my first husband. 210-16M [current husband] likes his wild stuff, too.

Harbor Seal, Internal Organs, Processing/Preservation, Meal Preparation, Meat, Larsen Bay

Soak the liver a couple days too. Make soup or fry it up. I like it fried. It's something like beef liver. With the ribs, make soup, boil or roast. We don't use the tongue. I haven't heard of it.

Harbor Seal, Processing/Preservation, Seasonality, Pups, Larsen Bay

I don't preserve seal any way other than freezing. Before, they used to salt it. Most of the time they get seal in wintertime, and keep it frozen. Now, I don't know, anytime. It used to be only in winter. They have little ones in summertime.

Harbor Seal, Sea Lion, Population Levels, Harvest Levels, EVOS, History, Larsen Bay

I moved here in 1967. In Karluk the seals were in the Shelikof. Seals are declining--we used to see them across the bay. You never see them anymore. They're harder to get now, they have to go look around the bays. They've been declining since the oil spill. No ducks either. They used to be all over the bays. Now there's just a few. Sea lions--we only see them once in a great while inside the bays. Nobody hunts them around here.

Harbor Seal, Sea Lion, Sharing, Taste/Preference, Flippers, Hunters, Harvest Levels, Larsen Bay

They used to bring me a flipper. Now, I'll say, "How come you didn't bring me meat?" They didn't know I eat it. Sea lion is a little bit coarser. I never braid the guts. I use the heart, lungs, livers. They have great big livers. They used to bring me some if I'd ask for it. You just boil the flippers, like pigs' feet. It's almost the same as seal. 210-6YM will bring me some, my son sometimes gets some. We don't eat that much [of anything] anymore, now that we're getting hold. They don't hunt as much seal anymore. 210-6YM and 210-12M used to hunt a lot.

Larsen Bay, Respondent 16M, October 10, 1993

Sea Lion, Seal, Commercial Fishing, Larsen Bay

You ought to talk to the commercial fishermen about sea lions and seals. Talk to 210-1M, he's always out in a boat.

Harbor Seal, Sea Lion, Habitat/Haulouts, Population Levels, Larsen Bay

There's seal around, but not so many as sea lions. Seals haul out in Uyak and Amook. There's as plentiful as they always were. But there's never any sea lions around here. Usually sea lions are around.

Harbor Seal, Sea Lion, Hunters, Larsen Bay

Nobody is hunting sea lion for subsistence. 210-17M shot seals for subsistence use. 210-2 still goes out and shoots a seal. Oscar Alpiak, who is dead, was a big subsistence user. His son, 210-80M, does it, he's still in Kodiak right now.

Sea Lion, Management, Larsen Bay

I don't even hunt deer anymore. I checked with NMFS at Gibson Cove and found out it is OK to shoot sea lions for subsistence.

Larsen Bay, Respondent 74M, October 10, 1993

Harbor Seal, Hunting Methods, Seasonality Use Areas, Habitat/Haulouts, Pups, Larsen Bay

Last time I got a seal was last fall [a year ago]. We get them in late September to March or April. They have pups in the spring. I get them from a skiff or sitting on a rock. Go to Alf Island, beneath Amook--there are thousands of seals. I hunt where they congregate: Lars' Lagoon, Ditto Islands.

Sea Lion, Habitat/Haulouts, Use Areas, Population Levels, Prey, Larsen Bay

Get sea lions at Ditto Islands, Chief Point. They used to sit by the setnet site at Pollock Point. Don't see many now. There are less and less because the salmon run is pretty low.

Harbor Seal, Processing/Preservation, Sharing, Taste/Preference, Internal Organs, Meat, Fat/Oil, Skins, Non-food Products, Larsen Bay

Butcher seals in the field and take the fat, ribs, intestines, flippers. Some elders like the liver. I like the ribs and intestines. Elders like seal intestines, ribs, and liver. Normally I distribute seal among the elders. They take the fat for braided seal guts. I get the hide tanned. 210-30M and me were making gloves.

Sea Lion, Harvest Levels, Population Levels, Larsen Bay

I get sea lion once in a while. I have slowed down because I haven't seen a lot. It's been a couple of years.

Sea Lion, Flippers, Internal Organs, Non-food Products, Population Levels, Larsen Bay

Take sea lion flippers, with their big liver. The elders eat the innards of sea lion. I don't know if anyone uses the whiskers. We shoot more bears than sea lions. There haven't been that many [sea lions] in the bay.

Sea Otter, Population Levels, Habitat/Haulouts, Skins, Non-food Products, Larsen Bay

There are more sea otters. They are moving further inside the bays. Any time we go out we try to get a sea otter. Do things with otter hide with 210-30. He makes caps, a vest, gloves, hides to put on the back of chairs.

Harbor Seal, Sea Lion, Sharing, Division of Labor, Processing/Preservation, Meal Preparation, Larsen Bay

Seal is distributed among the whole village. Sea lion would be, too, [if it was hunted more]. My mom cuts everything up. I cut it here and show my wife. Seals, women usually prepare it. A few elders know how to braid it: 210-26F, 210-12F, 210-16F, 210-9. None of the young people are learning. Mike Rostad did a documentary on seal hunting.

Larsen Bay, Respondent 6YM, October 11, 1993

Harbor Seal, Seasonality, Harvest Levels, Use Areas, Larsen Bay

Get seals any time. Don't eat them in summer because they're fishy. I hunt from September to April. Got five last year, mainly in September. Get them in Uyak Bay.

Harbor Seal, Hunting Methods, Retrieval Methods, Larsen Bay

I go up on the rocks, sit and wait for one to go by, then go out and pick it up. I have had a few sink. The best way is to wait until they come up for air. Usually you can get them anyhow because they're right there on the rock pile. That's the way they've always done it and always will. You usually see them with a lot of other ones. If you're deer hunting you see them individually. Pull the seals on board with your hands.

Harbor Seal, Selectivity, Harvest Levels, Sharing, Internal Organs, Skins, Non-food Products, Larsen Bay

I go for the males; they're a lot fatter. They like the big ones because of the guts. Usually I get a couple at a time. I give them to all the elders: 210-12F, 210-22EF, 210-16F, 210-9, 210-19F. You cut it up before you give it to them. They use everything--guts, liver. The lungs and stomach sac go to waste. 210-12F makes headcheese out of the brain. They save the hides. I don't monkey with the teeth or the hide.

Harbor Seal, Habitat/Haulouts, Hunters, Harvest Levels, Larsen Bay

They're in Uyak, in the middle of the bay. Same place they've always been. I'm the only one who shoots any seals any more. People are eating less seals than they used to.

Sea Lion, Harvest Levels, Use Areas, Processing/Preservation, Internal Organs, Larsen Bay

I get about one sea lion a year. They'll come in the bay, no hunting schedule. When you see them you'll get them. Right around here. More of them are found right in here. One of those will last a whole year. They freeze and dry it. All the cartilage they dry. They make stink oil out of the fat. They don't use the guts of sea lions.

Harbor Seal, Sea Lion, Division of Labor, Processing/Preservation, Taste/Preference, Larsen Bay

Usually there's somebody with me. I gut it and bring the whole thing in. Tow it onto the beach and let them do it [cut it up]. I prefer seals.

Sea Lion, Hunters, Skin, Non-food Products, Harvest Levels, Larsen Bay

There are no active sea lion hunters in Larsen Bay. I don't do anything with the hides nor with whiskers. [Respondent is interested in employment as a village monitor, but might be

handicapped in this by his conviction that he is the only one in the village who harvests sea mammals.]

Larsen Bay, Respondent 17M, October 12, 1993

Harbor Seal, Sea Lion, Harvest Levels, Larsen Bay
I get three or four seals a year. One sea lion a year.

Harbor Seal, Use Areas, Population Levels, Larsen Bay
Get seals anywhere in the Uyak Bay area, Amook Bay. The population of seals has changed noticeably. On Aleut Island the spit was covered with them. That's where I got the last one.

Sea Lion, Population Levels, Commercial Fishing, Nutrition/Health, Larsen Bay
Sea lions are declining in direct relation to draggers. They've declined from Little River Rock and Uyak Bay. They went down because the pollock went down. It doesn't have anything to do with Native hunting, just dragging. Our mainstay in summer is salmon. Draggers have made a big dent in it.

Sea Lion, Hunting Methods, Use Areas, Population Levels, Commercial Fishing, Larsen Bay
To get sea lions, you usually have to go to the rocks. Wherever you see one you try to get one. Little River Rock and Cape Ugak. When I was a kid we used to see them on the rocks a little more often. I wouldn't even attribute it [their decline] to commercial fishermen's "culling" them. The "new haulout" in Kodiak is on my deck.

Harbor Seal, Hunting Methods, Selectivity, Seasonality, Struck and Lost, Larsen Bay
I try to get a medium sized seal. Tiny seals have lighter meat but they don't go as far. The big ones are richer. There doesn't seem to be any one season. You try to shoot them when they take a gulp of air. You have to get up next to them right away. If it's calm they'll float, but if there's a wave, you have to time it where you shoot when they take a gulp of air. Get them on the rocks, actually.

Sea Lion, Struck and Lost, Flippers, Internal Organs, Taste/Preference, Larsen Bay
Sea lions sink a lot quicker. Try to shoot them on the rocks. Try to tow them to the beach and take care of it right then. Sea lion flippers are a delicacy. The livers are good.

Sea Lion, Selectivity, Larsen Bay
I try to get the smallest sea lions. There's a strong taste with the big ones. There's no difference between male and female.

Larsen Bay, Respondent 6, April 21, 1991

Sea Lion, Population Levels, Habitat/Haulouts, Larsen Bay
R feels there are lots of sea lions around--no sense of a decline in this area. He just saw about 10 of them swimming near the village this morning.

Sea Lion, Hunting Methods, Technology, Larsen Bay
R hunts sea lions in the water using a single skiff to tire them out with. Like A, R shoots them from the skiff.

Larsen Bay, Respondent 8, April 21, 1991

Sea Lion, Hunting Methods, Larsen Bay

R hunts sea lions with a .243 rifle and shoots them while they are on the beach or on the rocks. Fires at them from inside his skiff. Tries to get a head shot because it means less damage to the meat.

Sea Lion, Use Areas, Prey, Larsen Bay

If the sea lion is in the water it will sink unless you shoot it in the neck and close to the windpipe. He sees sea lions in abundance but not as many seals as he used to. One time he got one while it was inside the Sturgeon River mouth. Sea lions are also known to go right into Karluk Lagoon about 1/2 mile when they're chasing salmon. They like to grab salmon by the tail and flail them in the air until they break their backs. Thinks sea lions also eat candlefish.

Sea Lion, Seal, Flippers, Meat, Internal Organs, Taste/Preference, Larsen Bay

R and his wife like the flippers and meat but not the liver or kidneys. With seals, they eat everything.

Larsen Bay, Respondent 1M, October 10, 1993

Harbor Seal, Sea Lion, Seasonality, Larsen Bay

The whole village of Larsen Bay gets 3 to 5 seals a year, and 1 or 2 sea lions. Sea lions are hunted from "right now" till December or January. You can get seals any time of the year. Hold off in their birthing period. Get more seals in wintertime.

Harbor Seal, Hunters, Larsen Bay

Seal hunters in the village are myself, 210-16M, 210-6YM, 210-30M, and some of [one family] including 210-74M.

Harbor Seal, Hunting Methods, Internal Organs, Larsen Bay

You never go hunting alone. Gut it [seal] out there and save the guts. Take the whole darn thing - intestines and all, save the fat. Take the intestines for sure. 210-12F would know about that.

Larsen Bay, Respondent 12F, October 9, 1993

Sea Lion, Population Levels, Management, Larsen Bay

Sea lions are a menace. It's a natural cycle, the population is going up and down. The young guys don't realize they can hunt them--they think it's illegal.

Larsen Bay, Respondent 12F, October 12, 1993

Porpoise, Taste/Preference, Larsen Bay

[According to 210-12F, 210-17M loves porpoise.]

Larsen Bay, Respondent 16, October 10, 1993

Harbor Seal, Flippers, Processing/Preservation, Cooking, Meat, Larsen Bay

Boil the flippers. In olden days they used to make a bonfire and singe the fur off. Then they would scrape and clean them like pigs--like a pig roast. Not the whole seal but the flippers and meat. Stick the flippers on a stick and put it over a bonfire.

Larsen Bay, Respondent 22EF, October 11, 1993

Harbor Seal, Sea Lion, Meal Preparation, Internal Organs, Fat/Oil, Sharing, Larsen Bay

Seal: Cook the whole thing. Freeze it. We always braid them [the guts]. Fry it, save the fat and the oil. Fry the liver. We get it from quite a few people down in the village. Whenever they can get it, they usually get me some. We never get any sea lion at all.

Larsen Bay, Respondent 18F, October 10, 1993

Harbor Seal, Sea Lion, Internal Organs, Taste/Preference, Larsen Bay

Seal liver is better than deer. It's more nutritious, has high iron content. Once when her ex-husband got a sea lion in Karluk she convinced him to save the liver. It's huge.

Larsen Bay, Respondent 23, October 10, 1993

Harbor Seal, Sea Lion, Hunters, Cooking, Internal Organs, Fat/Oil, Alutiiq Terms, Larsen Bay

The hunters of seals and sea lions are 210-6YM, 210-1M, 210-57M, 210-74M, and 210-2. The only women who know how to make braided seal guts are 210-16F, 210-12F, and 210-17F. 210-17M makes seal soup. He boils it for days, it melts in your mouth. 210-12F makes seal oil. She still has some from last year. They use seal oil for *chizuk*--sour berries and seal oil. *Kaychizuk* is like sour berry pudding.

Old Harbor, Respondent 2035, April 1, 1993

Harbor Seal, Use Areas, Habitat/Haulouts, Population Levels, Old Harbor

Hunting areas for seal are at Fox Lagoon or McDonald Lagoon. Generally, they're bay hunting now. Other areas are Three Saints Bay, Puffin Island, Barling Bay, Big Creek, Three Sisters, on the rocks at Natalia Bay. The seals are coming back at Natalia Bay. Formerly, Natalia had up to 100 seals inside the lagoon, but we haven't seen any for several years. I haven't seen any at Puffin Island.

Harbor Seal, Hunting Methods, Retrieval Methods, Old Harbor

I hunt seal from a skiff or from the beach. If you see the seal, stop the skiff. Shoot the seal from within 20 yards or so. Get as close as you can. If they sink, try to be there quickly. Some hunters use a pole with halibut hooks [to retrieve them].

Sea Lion, Hunting Methods, Folklore, Old Harbor

For sea lions, you get them as close to the beach as possible. They have rocks in their stomachs, so they sink even more. I think it's an Aleut story: they spit on you and put a hole in your skull. They get fat in the winter and use rocks for ballast. Or they use the rocks to grind bones up.

Sea Lion, Hunting Methods, Old Harbor

Try to get sea lions between the eyes, facing you. In a moving skiff, you're lucky to hit them anywhere. Sea lion hunting is different. Some herd them, follow them and shoot them with buckshot. Some put one guy up on a point and get them porpoising. When they're all in one spot, they stay up only seconds, just the nose is up. Then they make a bigger target. Go in a pod of sea lions. If you don't shoot them right away, they'll come up close. I used to make them porpoise, then my friend and teacher I was with said not to.

Sea Lion, Harbor Seal, Hunting Methods, Old Harbor

My son takes whole skiffs full of people. I go by myself. We're in the western world. I go deer hunting. But we Alutiiqs get whatever we get. We go out with shotguns.

Sea Lion, Selectivity, Seasonality, Old Harbor

People are teased if they bring in a small one. For sea lions, immature ones or females are generally taken because of their size. Nobody wants to get a bull that's the size of the skiff. You can hunt sea mammals year round.

Seal, Sea Lion, Population Levels, Harvest Levels, Old Harbor

There's less sea mammal hunting than before because the numbers of animals are down. I'm happy this year that people were bringing them in two or three at a time.

Harbor Seal, Sea Lion, Population Levels, Old Harbor

Twenty years ago seals were preferred but their numbers were up. Now there are sea lions in greater numbers. There are pods of up to 30.

Sea Lion, Processing/Preservation, Old Harbor

We used to get a lot of sea lion. We would put up two 30-gallon kegs of salted sea lion for the winter.

Sea Lion, Processing, Skins, Flippers, Meat, Fat/Oil, Internal Organs, Taste/Preference, Old Harbor

I butcher them out there. Some leave the hide, but I keep the hide or part of it. I leave the guts. If they're too big we quarter them with the hide on. Before, we took the ribs, cut the ribs in a special way, and cut the animal into thirds. I like the ribs—that part has more fat. There isn't that much meat on a sea lion. It's got a gigantic liver and heart and lungs. We don't eat the liver much anymore. We get enough fat along with the meat. My wife likes the liver; I don't. I like the heart. We don't use the kidney at all. My dad eats the flipper as a meal. It's a delicacy. I don't like it. He prepares flippers by boiling them up. We mainly boil the sea lion. They're not marbled with fat. They have as much as seal, but on the seal it's external to the meat.

Harbor Seal, Fat/Oil, Processing/Preservation, Old Harbor

Nobody makes sea lion oil. We do make seal oil. We just let it sit in a dark spot. Last one we cut up, we just put the fat in quart jars and froze it.

Sea Lion, Whiskers, Non-food Products, Old Harbor

On the whiskers and teeth--some art is coming back. One guy here is making hats.

Harbor Seal, Population Levels, Use Areas, Old Harbor

There is more enthusiasm for seal hunting. People actually say they're going seal hunting. At first in Natalia Bay, we only saw one. On the way to Akhiok I see 10 or 15 on a rock in Portage Bay. They say there's a lot of seal in Olga Bay. There always has been.

Sea Lion, Population Levels, Hunting Methods, History, Use Areas, Old Harbor

Ten or 15 years ago we started seeing sea lion coming into the straits. That was very unusual. We used to make two trips a year. We would get 10 or 15 for the village for one year. The old skiffs were only 14 feet long. We used to get sea lions in higher numbers because they were concentrated at Cape Barnabas and Two-Headed Island. Akhiok and Kaguyak people would also utilize them.

Harbor Seal, Population Levels, Use Areas, Old Harbor

At Three Saints Bay, my son got a seal full of herring roe. The seal population's been down for 10 or 12 years. I saw some at Fox Lagoon at Christmas and was shocked they were there. I saw them on the west side and south end of Kodiak Island.

Sea Lion, Population Levels, History, Old Harbor

Fifteen years ago, sea lions came in the bays. Before, they were outside in the capes in pods of two or three hundred. Now you see five or six, 30 maximum. Up close, I've seen pods of six to eight.

Old Harbor, Respondent 5, May 7, 1990

Sea Lion, Hunting Methods, Old Harbor

If you shoot sea lions in the body they will float, but if you shoot them in the head they will sink. But the only way to shoot them in the body is when they're diving or porpoising as you chase them.

Sea Lion, Meal Preparation, Oil/Fat, Taste/Preference, Old Harbor

Cooking sea lion: roast the chest. Unlike B, R also eats the kidneys. "You can't eat sea lion meat without some fat to go with it. "If somebody gives you meat with no fat, you get mad."

Harbor Seal, Population Levels, Commercial Hunting/Bounty, Harvest Levels, Old Harbor

"We slaughtered a lot of seals around here in the late 1960s after the tidal wave because David Green (Anchorage furrier) would buy the skins from us and also because there was a bounty on the noses. You could get \$3 for each seal nose, and David Green was paying as much as \$60 for a good clean seal hide. We would brine them real good and then roll them up, and that would keep them soft. Once I sent in 100 noses but never heard anything back, so the next year I decided to dry them. I dried about 100 noses. But I finally got tired of waiting and threw them all away and then the week after that I heard they were paying \$3 apiece for them. I just threw away \$300 right there! We're partly to blame for the shortage of seals now because we'd go out and shoot 70 or 80 of them at a time."

Harbor Seal, Use Areas, Haulouts, Old Harbor

Harbor seals are found mostly on Table Island and on Puffin Island, at opposite ends of Sitkalidak Strait.

Old Harbor, Respondent 5, November 23, 1993

Sea Lion, Harbor Seal, Population Levels, Old Harbor

Not as many sea lions in front of the village lately. More sea lions are reported at Cape Barnabas, however. There are no seals at the mouth of Big Creek, but some harbor seals stay in Three Saints Bay and Ameer Bay.

Old Harbor, Respondent 5, April 1995

Harbor Seal, Sea Lion, Internal Organs, Alutiiq Terms, Old Harbor

In our Alutiiq language, the body parts of seals and sea lions have the following names:

head-- <i>naskoq</i>	belly button-- <i>kallajik</i>
eye-- <i>iingalak</i>	fat/blubber-- <i>ogooq</i>
nose-- <i>oajiiwak</i>	blood-- <i>auk</i>
mouth-- <i>kanuk</i>	male genitals-- <i>ci'iq</i>
jaw-- <i>tamluk</i>	female genitals-- <i>ucuuq</i>
teeth-- <i>hoodit</i>	anus-- <i>utuk</i>
tongue-- <i>uluq</i>	hair-- <i>cuuluk</i>
whisker-- <i>ung'ak</i>	meat-- <i>kamuq</i>
ear-- <i>kyudaq</i>	rib-- <i>cakiq</i>
neck-- <i>uyagoq</i>	bones-- <i>naneq</i>
throat (trachea)-- <i>iigiyaq</i>	heart-- <i>umuan</i>
shoulder-- <i>tuuzhik</i>	liver-- <i>arik</i>
chest-- <i>kaadiq</i>	kidney-- <i>cakiak</i>
breast-- <i>amaq</i>	lung-- <i>areq</i>
front flipper-- <i>iibik</i>	intestines-- <i>keloq</i>
tail flipper-- <i>iitrak</i>	stomach-- <i>akshaq</i>
short tail-- <i>nanilmoq bumyoq</i>	gall bladder-- <i>cungaq</i>
claw-- <i>stuq</i>	back/backstrap-- <i>pagoq</i>
hide-- <i>amiq</i>	

Old Harbor, Respondent 22, May 7, 1990

Sea Lion, Seasonality, Use Areas, Hunting Methods, Population Levels, Sharing, Old Harbor
Hunts sea lions during the winter, going to Barling Bay in a skiff. Prefers males over females, uses a .243 rifle. Meat is either frozen or given away. R doesn't feel there is any shortage or decline in the numbers of sea lions.

Old Harbor, Respondent 31, May 7, 1990

Sea Lion, Seasonality, Hunting Methods, Retrieval Methods, Selectivity, Old Harbor
R hunts sea lions in the fall and winter after salmon fishing season. He goes out in a skiff with two other men and uses a .222 rifle. Also he takes a long pole with a gaff on the end to retrieve them after they've been shot. He prefers medium sized animals, both males and females, but no pups.

Sea Lion, Internal Organs, Processing/Preservation, History, Old Harbor
Intestines are cleaned out, then stuffed with fat and braided. Not many people know how to braid intestines any more.

Sea Lion, Whale, Population Levels, Old Harbor
Seems to R like there are more sea lions now than before. However, there used to be a lot more humpback and blue whales.

Harbor Seal, Fat/Oil, Old Harbor

When we entered the house the family had just finished eating dinner, and G could smell the seal oil. R says, "seal oil is just as good as steak sauce on steaks."

Old Harbor, Respondent 38, May 7, 1990

Sea Lions, Use Areas, Harvest Levels, Old Harbor

He got a sea lion in 3 Saints Bay about 3 weeks ago. Went out in a skiff because his mother [#111] wanted some. She got the taste for it, and that's what prompted him to go out.

Sea Lion, Hunting Methods, Use Areas, Harvest Levels, Population Levels, History, Old Harbor
Hunting patterns have changed in recent years. It used to be that you had to go way out to Cape Barnabas or Two-headed Island in a big boat to get sea lions, but now they're swimming right through the channel in front of Old Harbor, and you can get them with a skiff. It used to be also that sea lions were taken 15-20 at a time and brought back to feed the whole village, but now only one or two are taken at a time. About 3 weeks ago R saw about 150 sea lions at Cape Barnabas, which is a lot more than he saw there last year (1989).

Sea Lion, Whale, Walrus, Taste/Preference (St. Lawrence Island), Old Harbor

On St. Lawrence Island in the Bering Sea there are thousands of sea lions, but the Natives there don't hunt them, preferring whales and walrus. R's wife is from Gambell.

Old Harbor, Respondent 76, May 7, 1990

Sea Lions, Seasonality, Selectivity, Prey, Old Harbor

R hunts sea lions in October, November, and December. In the summer months they're pretty fishy and smelly, but in the winter they seem to eat crab and other things besides fish. In "May month" sea lions follow the herring, and the herring spawn in shallow water.

Sea Lion, Hunting Methods, Old Harbor

It's easier to chase and kill seal lions with a skiff than with a seine boat. A seine boat can't keep up with them, but a skiff can. Sometimes they start "porpoising" when they're being chased, and this makes it easier to shoot and retrieve them because when they're "porpoising" they have more air in their lungs and won't sink as fast. Skiff drivers like to chase the animals toward shallow water where they are easier to retrieve if they do sink after being shot.

Sea Lions, Internal Organs, Meal Preparation, Old Harbor

Capjohn prefers to harvest small animals and eats ribs, meat, liver, and fat but not the flipper, heart, or kidneys. His mother and father both liked the kidneys, however. He boils the meat and fries the liver.

Sea Lion, King Crab, Commercial Fishing, Ecology, Use Areas, Old Harbor

R observed that when the king crab commercial harvest hit big in the early 1950s, that was when the number of sea lions started going down at Cape Barnabas and Two-Headed Island. Dragging for crab was finally outlawed. They also noticed that gray cod fish moved in and took over when the king crab started declining. The only place to go for king crab now is Alitak and Kempff Bay.

Old Harbor, Respondent 84, May 7, 1990

Sea Lion, Harbor Seal, Alutiiq Terms, Old Harbor

Alutiiq word for sea lion is *wiinaq* (this is also 002's nickname). The word for harbor seal is *isu'iq*.

Sea Lion, Seal Hunting Methods, Use Areas, Seasonality, Old Harbor

R hunts sea lions all year round, uses a .30-30 rifle, and goes to Table Island for seals, to Barnabas, Two-Headed, and the Narrows for sea lions. Hunts males and females but not pups and goes all year round. Traditional harvest method is that a purse seiner will go out to Cape Barnabas or Two-Headed Island and bring back 20 or 30 animals.

Sea Lion, Flipper, Internal Organs, Nutrition/Health, Meal Preparation, Old Harbor

"Flippers are #1!" but he also loves the liver. When R and his twin brother were small, they were skinny and anemic, so his mother fed them a lot of sea lion livers, and they quickly recovered their health and normal body weight. He eats ribs and chest, fat, and heart also. Cook it by boiling or roasting.

Sea Lion, Fat/Oil, Alutiiq Terms, Old Harbor

Userkiq is sea lion fat, which is fried, jarred, and then frozen. After it's thawed out, it's poured over boiled fish or potatoes.

Sea Lion, Processing/Preservation, Old Harbor

After shooting sea lions, you have to drag them onto the beach and gut them out. That makes them a lot lighter to lift and throw into the skiff. You must also skin them out when you get them home.

Sea Lion, Seal, Prey, Old Harbor

Seals and sea lions come into the Old Harbor narrows to eat trout (Dolly Varden) and herring in the spring. R has also seen them with an octopus ("devil fish") wrapped around their necks. They do eat octopus.

Sea Lion, Population Levels, Biology, Commercial Fishing, Old Harbor

If sea lions are hurting, it's because the tanner crab fishermen kill lots of them for bait--not local boys but Outsiders. In June month early red salmon are fished for at Cape Barnabus but this cannot be blamed for the decline in sea lions.

Sea Lion, Harvest Levels-Akhiok, Old Harbor

If the Akhiok harvest is way down from 1982, it's because the village population is way down.

Old Harbor, Respondent 114, May 7, 1990

Sea Lion, Prey, Old Harbor

Sea lions show in around Akhiok in the fall time. Tikes has a set net site near L's in Moser Bay and sees them come in while he is there. He's noticed they feed along the shallows and eat octopus and fish, but he has never looked inside their stomachs.

Sea Lion, Hunting Methods, Use Areas, Old Harbor

R hunts sea lions only in the winter but hunts seals in the summer. Sea lion hides are too thick and heavy for clothing or for covering kayaks. He hunts them with a .45-70 rifle in Barling Bay and Three Saints Bay and goes out with one or two other guys in a skiff.

Sea Lion, Taste/Preference, Meat, Old Harbor

Likes to eat ribs and lower back--not the flippers, heart, or liver. Younger animals are more tender. Those of medium size are the best. R has not noticed any decline in the sea lion population.

Old Harbor, Respondent 1012, May 7, 1990

Harbor Seal, Sea Lions, Seasonality, Selectivity, Old Harbor

R hunts seals and sea lions primarily during the wintertime inside Sitkalidak Strait, at the same time that he hunts ducks. He hunts both males and females but avoids pups. If he hunts during the summer he only takes males. The meat on the big bulls, however, is too tough, so he takes only the medium-sized ones.

Harbor Seal, Sea Lion, Internal Organs, Meat, Fat/Oil, Taste/Preference, Old Harbor

R eats the heart, liver, and kidneys of both seals and sea lions, as well as the meat and fat. He likes seals and sea lions so much he could eat them every day. Seal livers are one of his favorite parts.

Sea Otter, Harvest Levels, Skins, Non-food Products, Sea Lion, Whiskers, Internal Organs, Sharing, Old Harbor

R may be the only one in Old Harbor who hunts sea otters (*araq*). In 1989 he harvested three sea otters. He sends the sea otter skins to a woman who makes fur hats and boots out of them. The teeth are used for cribbage boards. Sea lion whiskers are used for decorating traditional Aleut hats. Seal intestines are used for making small model kayaks.

Sea Lion, Management, Commercial Fishing, Old Harbor

About 3 years ago (circa 1987) ADF&G caught some crab fishermen shooting sea lions for bait over in Shelikof Strait. They were fined \$50,000.

Sea Lion, Hunting Methods, Old Harbor

R hunts sea lions with a .300 magnum because he doesn't want to just wound an animal. The best way to hunt them is to hide onshore and let your partner drive the sea lions toward you until they're tired and in shallow water. Then they're easy to shoot.

Old Harbor, Respondent 9, May 8, 1990

Sea Lion, Use Areas, Hunting Methods, Retrieval Methods, Old Harbor

R hunts sea lions in the wintertime in the Narrows and also at Barling spit, at the entrance to Barling Bay. He goes in a skiff with one other guy. The guy in the bow has the rifle and does all the shooting. He prefers to shoot little ones but definitely not pups. Because sea lions and seals go close to the shore, you can hide and wait for them in the rocks. Then when they swim by, you shoot them in fairly shallow water before they see you. This is a third harvest method in addition to shooting them at a haulout area from a purse seiner or chasing them down with a skiff. After you shoot them from the shore you still have to jump in your skiff and retrieve them. R uses a halibut hook for this purpose since a gaff is not nearly long enough. 005 has hunted seals this way, too.

Sea Lion, Population Levels, Old Harbor

To R the number of sea lions around today is the same or more than before.

Old Harbor, Respondent 15, May 8, 1990

Sea Lion, Use Areas, Selectivity, Habitat/Haulouts, Old Harbor

R usually hunts sea lions in the winter in Barling Bay, Newman Bay, and Natalia Bay but did not take any in 1989. He prefers to harvest medium-sized ones. R has noticed that they are moving into Kodiak harbor now and climbing aboard boats and tenders. They never did that before. They are also coming into Moser Bay for the first time--where he has his summer fish camp.

Sea Lion, Haulouts, Beliefs, Old Harbor

There used to be many sea lions at Cape Alitak but no more. Old timers say it's because hunters have let their guns touch the rocks, and sea lions don't like the smell left by iron and steel. Also, between Red River and Halibut Bay there used to be a lot of sea lions, but Larry hasn't been there for many years.

Sea Lion, Prey, Old Harbor

When sea lions get into gill nets they take the body of the fish and leave the heads.

Sea Lion, Hunting Methods, History, Old Harbor

The old Aleut way of hunting them was with 3-holed kayaks. The front and back holes would be occupied by paddlers, while the middle slot was reserved for the shooter. The paddlers would pull up alongside the rocks where the sea lions were resting and jump out. This had to be done very carefully or the barnacles would just tear up the kayak. The hunter would then shoot the sea lion, cut open its throat, blow air into its lungs, and then tie the throat shut with a piece of line. Then he would roll it over into the water and wait for the kayak to come back in to get him. When it pulled back up to the rocks, he would hop in, and they would tow the sea lion to a beach where it could be gutted out and cut into small pieces.

Sea Lion, Flippers, Meal Preparation, Old Harbor

Sea lion flippers are seasoned for a few days, then boiled with the intestines. When the toenails fall out of the flippers, they're done and ready to eat.

Sea Lion, Internal Organs, Hunting Methods, Old Harbor

R eats nearly all of the sea lion, including the liver and kidney but not the heart, lung, or brains. [One R in Larsen Bay says that one reason they don't eat sea lion brains is because they are usually shot in the head, and the head is all torn up and bloody]. R's parents used to eat the lungs, however.

Sea Lion, Internal Organs, Processing/Preservation, Meal Preparation, History, Old Harbor

Larry has also heard that sea lions can throw rocks, which they keep in their stomachs. Seal and sea lion stomachs were important as containers. First they had to be cleaned out and then inflated to dry out. Once they were dry all kinds of food could be kept in them--including dry fish, oil, and grease. Makula ('home brew') could also be kept in these stomachs. Sea lion meat was put up in rock salt to let the blood run out. When you wanted to eat it, you took it out of the salt and soaked it overnight in fresh water to get the salt out. Salt allowed you to keep the meat for as long as a year.

Sea Lion, Behavior, Internal Organs, Meal Preparation, Old Harbor

He has also heard that sea lions spit round rocks out of their mouths when they get angry. R eats sea lion kidneys by poking a hole and stuffing a piece of fat inside them before boiling. Otherwise the kidneys will be kind of dry. [R in Larsen Bay says she also does this with the lungs].

Bear, Internal Organs, Non-food Products, Old Harbor

Brown bear intestines are 30 feet long and 4 or 5 inches wide when they're dried and split. These are what they used to use to make waterproof parkas, which they tied over the kayak holes to keep the inside of the kayak waterproof.

Old Harbor, Respondent 19, May 8, 1990

Sea Lion, Hunting Methods, Use Areas, Seasonality, Old Harbor

R was born and raised in Kaguyak and is one of the elders in Old Harbor. He hunts sea lions in the winter and finds them on the rocks. They stay all winter in Barling Bay. He goes in a skiff with 4 or 5 guys to hunt them and uses either a .25-.20 or .30-.30 rifle.

Sea Lion, Hunting Methods, Beliefs, Folklore, Old Harbor

R believes you shouldn't let any metal touch the rocks where sea lions haul out. This goes for rifle shells as well as gun barrels. There's something about metal that sea lions don't like, and this will make them avoid the area.

Old Harbor, Respondent 75, May 8, 1990

Sea Lion, Killer Whale, Prey, Behavior, Commercial Fishing, Old Harbor

R hunts sea mammals in a skiff, even though he has his own purse-seiner. He thinks a lot of sea lions are taken by killer whales and also thinks that a lot of them are killed by dragger boats (bottom trawlers). Once caught in the net they drown before the net can be pulled in. Draggers normally have to stay 3 miles offshore, but they are allowed to fish inside Sitkalidak Strait from Old Harbor down to Two-headed Island because the bottom is hard. Sea lions do not bother salmon fishermen (purse seiners)--they just swim over the corks, and they actually help the herring fishermen by scaring the schools of herring closer to the surface.

Old Harbor, Respondent 47, May 10, 1990

Sea Lion, Use Areas, Old Harbor

R hunts seals and sea lions from a skiff right near the village in Sitkalidak Strait.

Sea Lion, Population Levels, Old Harbor

It's his perception that there are a lot fewer sea lions now than before, especially in the last 5 or 6 years. The reason they're moving inside the Strait is because they're looking for food. There never used to be any sea lions in Three Saints Bay.

Sea Lion, Hunting Methods, Use Areas, Commercial Hunting/Bounty, History, Old Harbor

It used to be that harbor seals were taken by clubbing, especially on Puffin Island. This was especially true when there was a bounty on them. This harvest method is no longer used, however, and R claims it is not traditional.

Sea Lion, Prey, Old Harbor

One time in Fox Lagoon he saw a sea lion tossing something way up in the air. When he got closer he could see that it was a big octopus that it was ripping apart.

Sea Lion, Internal Organs, Taste/Preference, Old Harbor
His favorite part of the sea lion is the liver.

Old Harbor, Respondent 17, April 1, 1993

Sea Lion, Hunting Methods, Population Levels, Use Areas, Old Harbor
R hunts sea lions anytime during the year with a .222. Using small shells helps keep them afloat longer than larger caliber ones. R has no memory of sea lion numbers going up and down in cycles--there's always been a lot of them around. He used to hunt only at Cape Barnabas and Two-Headed Island, but last year he did not see even one sea lion at Barnabas.

Harbor Seal, Sea Lion, Selectivity, Skins, Non-food Products, Old Harbor
Can't distinguish between male and female sea lions while they're in the water, so he has no preference. Does not take pups. Seal pup skins are good for rugs but sea lion skins are too heavy.

Harbor Seal, Sea Lion, Internal Organs, Flippers, Alutiiq Terms, Old Harbor
Kolukuyaq is braided seal or sea lion intestines. Apparently R's sister is the only one in Old Harbor who still knows how to braid them properly. When braided, they look like a thick piece of rope. Sea lion flippers are cooked, then eaten cold.

Sea Lion, Behavior, Old Harbor
Sea lions keep from one to three round rocks in their stomachs and spit them out at you when they're mad.

Old Harbor, Respondent 98, February 7, 1997

Harbor Seal, Sea Lion, Population Trends, Selectivity, Old Harbor
I'm seeing more harbor seals and sea lions this past year than I have for a long time. Last year I got the biggest seal that I've ever seen, even though I am not selective about which ones I shoot.

Ouzinkie, Respondent 11M, October 26, 1992

Harbor Seal, Sea Lion, Hunters, Ouzinkie
Sea lion hunting is a big pursuit here. Seal and sea lion both.

Sea Lion, Hunting Methods, Use Areas, Struck and Lost, Behavior, Hunting Conditions, Ouzinkie
Hunting areas for sea lions: they will sink if they are out at sea. They'll sink any season. Shoot them in shallow water. They feed like any other species so they wander back and forth. I hunt outside city limits, behind the island. When you're fishing, it's an opportunity to eat.

Sea Lion, Harbor Seal Hunting, Management, Taste/Preference, Ouzinkie
There's more access to sea lion than seal. It's a real treat when you can get it. Most people are leery about hunting them [because they think it is illegal] but if it is OK they like it. I like sea lion better than seal. My wife likes seal better.

Harbor Seal, Meat, Flippers, Sharing, Internal Organs, Taste/Preference, Processing/Preservation, Ouzinkie

On seal, we eat every part there's meat on - the rib cage and body cage. I take all the parts except for the head and skin. My mom, 263-46M, and 263-20M -- they like the flipper. I give the flippers to my mom. They don't make the braided guts of seals. 263-16 used to do it here. Some salt the meat. I'm sure 263-46M does. I'll freeze mine.

Sea Lion, Processing/Preservation, Internal Organs, Skin, Whiskers, Non-food Products, Ouzinkie
Sea lion: First thing you do is gut it. Cut all the meat off. That way it's not so much of a load when you're out there. Liver is the number one thing pulled out of any animal. They don't use the skins or whiskers any more.

Sea Lion, Harbor Seal, Harvest Levels, Ouzinkie

I get about one sea lion a year myself. Maybe there are six a year for the whole community. Seals are not as big so they're easier to put away. I get one seal myself, the whole community might get twelve.

Sea Lion, Harbor Seal, Sea Otters, Population Levels, Habitat/Haulouts, Ouzinkie

I haven't noticed changes in populations of sea lions. Seals have always been declining since the days when they had a bounty on them. They compete with sea otters for the same foods. We are getting more sea otters in this area. I haven't noticed any new places where seals congregate. There used to be a lot of seals before.

Harbor Seal, Hunting Conditions, Hunting Methods, Struck and Lost, Ouzinkie

Seals, you take when you can get them. When it's cold they get up in the ice. For seals, you've got to be a good shot. We hunt them from boat or land. They're easier to get when you sneak up on them on the rocks. On occasion they sink.

Harbor Seal, Sea Lion, Selectivity, Ouzinkie

I try to get smaller sea lions, small to medium. Try for the bigger seals. The males are usually bigger.

Harbor Seal, Taste/Preference, Ouzinkie

There are a lot of people that eat it if you give it to them. 263-48M loves seal if he can get it.

Harbor Seal, Fat/Oil, Meal Preparation, Ouzinkie

You eat seal oil with fish. 263-46M and 263-20M eat it. My brother 263-200M made some.

Sea Lion, Fat/Oil, Non-food Products, Ouzinkie

I haven't done much with the fat on sea lion. It's a thin layer. They say it's good for a woman's complexion. They used to use it for cosmetics and perfume.

Harbor Seal, Commercial Hunting/Bounty, History, Ouzinkie

Back in the 1960s they stopped the bounty on seal pelts. A few did it for a living.

Ouzinkie, Respondent 13F, October 26, 1992

Harbor Seal, Population Levels, Sea Otter, Prey, Ecology, Nutrition/Health, Ouzinkie

Seals are getting so rare - sea otters are killing off the shellfish. They eat sea urchins and tanner crabs.

Harbor Seal, Use Areas, Struck and Lost, Hunting Methods, Ouzinkie

You can get seals anywhere around the island, both from a skiff and on land. They sink, but it depends on how you hit them. You have to hit them in the back of the head.

Harbor Seal, Meat, Flippers, Internal Organs, Meal Preparation, Ouzinkie

Seal soup is good. Seal ribs have a lot of meat in them. We eat everything. Seal flippers. 263-128 makes the seal guts.

Harbor Seal, Internal Organs, Meal Preparation, Skins, Ouzinkie

Braid them with strips of meat and fat. It shrinks from a big long thing, like Goteburg sausage. Liver is a delicacy, and the kidneys and heart. All that goes to waste is the skins and the head.

Sea Lion, Flippers, Internal Organs, Meat, Meal Preparation, History, Ouzinkie

Use sea lion for the flippers, liver. They're afraid to get them now. Gramps used to salt them and make soup out of them--just like brisket soup.

Sea Lion, Population Levels, Use Areas, Pups, Pollution, Oil Spill, EVOS, Ouzinkie

We don't hunt sea lion too close to the city. My theory on why the decline in sea lions: Baby sea lions aren't able to dive far under the sea. It could have to do with the oil spill. That's the main reason for the decline.

Harbor Seal, Hunting, Sharing, Ouzinkie

The younger guys will go and shoot seals and give them to their grandparents, the older seniors and what not.

Harbor Seal, Population Levels, Commercial Hunting/Bounty, Ouzinkie

I haven't noticed any decline in seals. There was a decline when they went out seal fur hunting.

Sea Lion, Hunting Methods, Commercial Fishing, Selectivity, Harbor Seal, Harvest Levels, Ouzinkie

That rock beach here, North Cape, used to be full of sea lions. We used to take our pick and take any size we wanted. Small was what we looked for. My husband and I used to go to get one. We could walk to get one. They never used to bother the fishermen like they do now--like the gillnetters. We'd butcher them out there. Bring the edibles back. We used to catch one seal, it would last a long time.

Harbor Seal, Sea Lion, Sharing, Flippers, Internal Organs, Meal Preparation, Ouzinkie

One certain person would want flippers, another would want the kidneys. By that time there was hardly enough for our own. Boil the flippers - I had that ten years ago. I had it at a party in Kodiak, it was from Old Harbor.

Sea Lion, Processing/Preservation, Sharing, Ouzinkie

196-1012F, in Kodiak, always has some [sea lion] in her deep freeze. In Kodiak they get it from villages.

Harbor Seal, Fat/Oil, Processing/Preservation, Meal Preparation, Ouzinkie

Seal oil--my brother used to fry it in the shed. It really has a strong odor. The boys used to fry the seal fat and then jar it, keep it where it's cold. I imagine they make that raw seal oil. My sister-in-law used to just put it in a jar and let the fat come out. Pour it over boiled fish.

Harbor Seal, Division of Labor, Ouzinkie

Butchering seal: The men do everything. The boys who catch them cut them.

Ouzinkie, Respondents 16F and EM, October 26, 1992

Harbor Seal, Sea Lion, Porpoise, Internal Organs, Fat/Oil, Alutiiq Terms, Ouzinkie

Alutiiq words for resources:

mangak – porpoise

wiinaq - sea lion

isuuq - seal

tunduk – deer

kilouiak - braided seal guts

uduks - sea urchins

ariduks – chitons

mamyuk – clams

tumluk - fresh fish

tamaq - dried fish

balik - smoked fish

ashurkies - fried seal fat

(Russian?)

Ouzinkie, Respondent 16, October 26, 1992

Harbor Seal, Sea Lion, Harvest Levels, History, Management, Ouzinkie

We used to eat all kinds [of sea mammals]. Not anymore, they shut them off too much. We used to eat dried fish, nothing but wild food. Sometimes we didn't even have bread.

Harbor Seal, Population Levels, Sea Otter, Habitat/Haulouts, Ouzinkie

Seems like seal is getting less. The boys in summer time aren't seeing them. To find seals, go around in back [of Spruce Island], all over the inside of Anton's any place you can see them. They're usually alone. The sea otter are chasing them out of their rookeries. I haven't noticed any new places [where seals are congregating]. Usually there's seal in the bay; there isn't any at all this year.

Harbor Seal, Processing/Preservation, Ouzinkie

I don't even have salted seal this year. I usually salt it for the winter. When seal is salted all the blood comes out.

Harbor Seal, Flippers, Internal Organs, Taste/Preference, Processing/Preservation, Ouzinkie

We eat everything. The flippers, everything - all except the hide. Boil them, then freeze it. That's the best liver going. Ask anybody. It's better than local [beef?] liver.

Harbor Seal, Internal Organs, Fat/Oil, Meal Preparation, Ouzinkie

Mom used to make the braided seal guts. You put seal fat in a little strip in the holes. Hold it a certain way. I like it, I don't eat that much of the fat. The lungs of the seal--Mom would throw them in the oven, bake and season them.

Sea Lion, Harbor Seal, Taste/Preference, Sharing, Processing/Preservation, Ouzinkie

I don't really hunt sea lion. Before, they used to, but me myself, I never did. I ate it when somebody gave it to me. It's not like seal, it doesn't have that much blood in it. With seal you got to get all the blood out of it.

Harbor Seal, Fat/Oil, Meal Preparation, Processing/Preservation, Ouzinkie

You fry seal fat and make ashurkies out of it. The fat gets crisp when you fry it. A lot of people fry that seal fat, any kind of dried fish dipped in oil. They do it raw up north. We don't make fermented seal oil.

Harbor Seal, Meat, Meal Preparation, Selectivity, Ouzinkie

It's more or less the ribs that everybody goes for. They could roast them, or put it in soup. They don't have a lot of meat on them. The smaller ones are better. Males are tough and huge, with tough meat.

Harbor Seal, Seasonality, Struck and Lost, Hunting Methods, Processing/Preservation, Ouzinkie

In summertime they don't hunt them, they're so fishy. In early fall they don't hunt them. If sinking is a problem they just leave them, I guess. They'll try to jig 'em if it's shallow water. Take a skiff or walk along on the beach. Butcher them out in the field.

Harbor Seal, Sharing, Processing/Preservation, Fat/Oil, Ouzinkie

Whenever somebody gets a seal they call me and I go get it. I don't waste it. I salt it; it'll keep a year. Soak it three or four days before you eat it, keep changing the water. After a year the fat will get rank and yellow.

Ouzinkie, Respondent 20, October 26, 1992

Harbor Seal, Harvest Levels, Population Levels, Use Areas, Ouzinkie

We use our seals. We shoot a seal once in a while - there's all kinds on Afognak. There's more where they were before, and now they've come back again.

Sea Lion, Harvest Levels, History, Ouzinkie

We got a lot of sea lions in the past.

Harbor Seal, Hunting Methods, Hunting Conditions, Seasonality, Ouzinkie

We hunt seals around the island, either from a skiff or from land. Make sure they're in the shallow. A couple or three a winter is all we eat. Hunt them in the wintertime.

Sea Lion, Seal, Sea Otter, Population Levels, Ouzinkie

Sea lions--I never shoot them no more. They're getting scarce, no need to bother. A few years ago, the seals were kind of scarce, this year they're coming back. Those cockeyed sea otters, though. In Raspberry Straits there were great pods of sea otters.

Harbor Seal, Selectivity, Ouzinkie

I don't shoot the big seals. Just the medium size.

Harbor Seal, Processing/Preservation, Meal Preparation, Ouzinkie

You can't tell what's what [male versus female] when you're hunting them. Butcher the seals out there. There's not much meat on them, just about three meals or so. The old people used to eat everything.

Harbor Seal, Meat, Processing/Preservation, Taste/Preference, Ouzinkie

On seal, the whole thing is good. The ribs and brisket are the best. We tried salting it a couple of times.

Harbor Seal, Sharing, Fat/Oil, Processing/Preservation, Ouzinkie

Take the seal oil and parts to the old people. Just melt it in a skillet. Use it for boiled fish and stuff. They used to let it ferment in a jar. It makes its own oil.

Ouzinkie, Respondent 20M, October 26, 1992

Harbor Seal, Hunting Conditions, Ouzinkie
Sea mammal hunting varies. If seal numbers are low you get a deer.

Ouzinkie, Respondent 46, October 26, 1992

Harbor Seal, Seasonality, Taste/Preference, Ouzinkie
All summer, I hunt them. The goddamn meat you buy from the store is pumped full of stuff [chemicals].

Harbor Seal, Selectivity, Ouzinkie
The big old ones are too tough.

Harbor Seal, Processing/Preservation, Taste/Preference, Ouzinkie
It's better to get fresh.

Sea Lion, Struck and Lost, Selectivity, Taste/Preference, Processing/Preservation, Ouzinkie
They don't hunt sea lions around here. They'll sink in the deep. Males, that's good meat. The females have less blood in them. They salt sea lion too.

Ouzinkie, Respondent 46M, October 26, 1992

Harbor Seal, Sea Lion, Harvest Levels, Sharing, Ouzinkie
In Old Harbor they get seven [sea mammals] at a time. Everybody shares.

Harbor Seal, Hunters, Sharing, Ouzinkie
Here [are] the seal hunters [who] make sure the old timers get some---263-41, 263-47, 263-16.

Ouzinkie, Respondent 100, October 26, 1992

Harbor Seal, Meal Preparation, Taste/Preference, Ouzinkie
Mustard makes the fat good. They say you can't tell the difference between seal soup and duck soup.

Harbor Seal, Meal Preparation, Fat/Oil, Ouzinkie
That's how they make chizuq, with fermented oil.

Ouzinkie, Respondent 102M, October 26, 1992

Harbor Seal, Population Levels, Harvest Levels, Use Areas, Commercial Hunting/Bounty, Ouzinkie
I haven't seal hunted for a few years now but I see they're starting to come back. There's more at Anton's [Anton Larsen Bay]. There's been a decline right around here and in all of Marmot Bay, but they're coming back. They used to have bounties and that's where the decline came from. There's not a decline now - the seals are keeping up with the hunting.

Harbor Seal, Sea Lion, Hunting Methods, Harvest Levels, Struck and Lost, Ouzinkie

I want to get a seal before I get off leave [from work]. I'll get 6 to 8 a year. I use a rifle, go in a skiff or sit on a rock on shore. You can shoot them on the shore. I seldom have a problem with seals sinking, but sea lions sink easily, all the time.

Harbor Seal, Seasonality, Pups, Selectivity, Processing/Preservation, Internal Organs, Meat, Skins, Fat/Oil, Ouzinkie

You can hunt seals any time. I won't get them when they have young. I go for the medium, not the real big ones. I bring it back, first gut it in the field. There's no waste. I don't do the braided seal gut. The liver and kidneys come back, not the brains. The best part of seals is the ribs. We have used hides a time or two. Use seal oil on boiled or dried fish.

Sea Lion, Flippers, Fat/Oil, Meat, Processing/Preservation, Skins, Use Areas, Ouzinkie

On sea lion, use everything all the way to the flippers. Boil it like pig's feet. We'll eat some of the fat. Freeze the meat, or salt it. I have never used sea lion hides. Maybe somebody has. It's a little harder than a seal. I quarter sea lion in the field or roll it in the skiff. I hunt in the whole of Marmot Bay.

Harbor Seal, Sea Lion, Harvest Levels, Sharing, Ouzinkie

Don't know how many seals or sea lions are taken by the community at large. Us young hunters will give to the older that can't get their own. They'll eat the whole thing.

Ouzinkie, Respondent 128, October 26, 1992

Harbor Seal, Commercial Hunting/Bounty, Seasonality, Selectivity, Ouzinkie

They had hunting for seals open for the skins. They used to hunt them in the fall. Try to get a small or medium one. They must be more tender.

Ouzinkie, Respondent 200, October 26, 1992

Harbor Seal, Population Levels, Use Areas, Ouzinkie

There have been no seals around here for quite a few years, maybe five or six. I used to hunt anyplace, all over. They disappeared. I saw three seals all summer. I saw a few in Uganik Passage.

Sea Lion, Population Levels, Ouzinkie

I haven't noticed any change in the sea lions.

Sea Otter, Population Levels, Ouzinkie

There's no shortage of sea otters. They're all over the Kodiak islands.

Harbor Seal, Hunting Methods, History, Struck and Lost, Seasonality, Ouzinkie

They used to do it 20 years ago, with skiffs. Seals float better in the winter time. Then they float long enough to pick them up. In summer and spring they sink right away. I've been craving seal.

Harbor Seal, Internal Organs, Cooking, Ouzinkie

Me too. I like the liver. I cook it "Italian style" with bacon and onion. Fry the liver in bacon. I made it for his daughter and she didn't know what she was eating.

Harbor Seal, Internal Organs, Meat, Processing/Preservation, Taste/Preference, Ouzinkie

The only parts we don't eat are the head and the skin. We eat the guts once in a while, if somebody knows how to braid it. The liver is like any other kind of liver. It's better than beef. We eat the ribs, any part where there's meat on it. Salt it and freeze it. You have to bleed the seals right away because they've got so much blood.

Harbor Seal, Population Levels, Habitat/Haulouts, Ouzinkie

There used to be hundreds of seals at Monk's Lagoon, Litnik, and Salmon Creek. Now you'll just see one or two.

Ouzinkie, Respondent 26, October 27, 1992

Harbor Seal, Population Levels, Habitat/Haulouts, Use Areas, Ouzinkie

There's hardly any seals - saw two in Tonki, a couple in Big Tonki. There was one in McDonald Lagoon, he took off. I used to hunt them in Afognak, Danger Bay, Little Afognak, Noisy Island. There's no more around there. They're pretty scarce. Last year I got two the whole year. I got them "across here" [Kodiak Island side of Ouzinkie Narrows]. Last year there were 40 or 50 on the ice at Anton's when it was frozen.

Harbor Seal, Hunting Methods, Seasonality, Struck and Lost, Ouzinkie

I get them from the land to make sure I hit one. They start floating this month. They're getting real fat now. In April they'll start sinking again.

Sea Lion, Harvest Levels, Population Levels, Struck and Lost, Ouzinkie

Sea lions - in summer time they're all over. They go where the feed is. I don't hunt them any more. It's no use to hunt them because you can't find them. They'll sink right away. Seal at least floats for a few minutes. You could cripple a sea lion and then go grab it.

Sea Lion, Rookeries, History, Ouzinkie

The Triplets was the sea lion rookery during World War II. Now it's where that Army camp was, on the northeast of Marmot Island. They used them [sea lions] for target practice, using bombs on them. They disappeared [from the Triplets] in the war. They got more feed over on Marmot so they stayed out there.

Sea Otter, Prey, Nutrition/Health, Ouzinkie

Everybody bitches about the sea otters and clams. There's no more Dungeness crab around Camel's Rock. The sea otters eat anything there, rest one hour, then go eat some more.

Harbor Seal, Processing/Preservation, Ouzinkie

When you're camping, salt it down. They're good salted, it gets all that blood out of them.

Harbor Seal, Use Areas, Harvest Levels, Ouzinkie

At Tonki, there used to be all kinds of seals. One was in the lagoon. Smart guy, he was staying in the middle of the lagoon. Now, anytime we see one, we try to get him. And that's very seldom. Now everybody wants a chunk of one.

Harbor Seal, Population Levels, Commercial Hunting/Bounty, Ouzinkie

When I was a kid too the seals were scarce, and all of a sudden they came around. That's when we got \$6 a hide, then they dropped to \$3. That was forty some years ago.

Harbor Seal, Selectivity, Internal Organs, Meal Preparation, Ouzinkie

I try to get the medium or small ones. The big ones are tough. Now you shoot any kind. You can't tell the difference between males and females. 263-128's the one who knows how to do it. [A lady] from Kanatak used to blow up the lungs and stuff them. The kidneys, they're good. For the heart and liver, soak them in water, then cook.

Sea Lion, Taste/Preference, Seasonality, Ouzinkie

Sea lion is lighter meat. They only used to hunt them in March. Old Harbor people used to do the same thing.

Harbor Seal, Internal Organs, Meal Preparation, Processing/Preservation, Ouzinkie

Seal belly--get it out of the seal, scrape it real good, blow it up. Hang it till it dries. Then fill it with strips of fat. I made it in Chignik Bay.

Ouzinkie, Respondent 26M, October 27, 1992

Harbor Seal, Processing/Preservation, Skins, Meat, Internal Organs, Ouzinkie

For seal, you gut it out right away. Bring the whole thing home. We used to soak the skins, but there's no market for them now. Ribs, everybody likes. I like the hind parts, there's more meat to it. The liver is better than cow liver.

Ouzinkie, Respondent 8, November 20, 1992

Harbor Seal, Commercial Hunting/Bounty, Population Levels, History, Ouzinkie

My dad used to do seal hunting. They've been coming back after that hunting episode a few years back [giving bounties for seal hides]. They're coming back on the West Side.

Sea Lion, Population Levels, Habitat/Haulouts, Ouzinkie

Sea lions are the same as ever. I don't notice any decline. Sea lions are at Cape Ugat (Miner's Point), Raspberry Island, Marmot, and Alitak. They showed up here for a while. They seem to have left here. I'm sure there's as many sea lions as always.

Harbor Seal, Population Levels, Harvest Levels, Ouzinkie

Seals--the place was loaded back then. There's been a complete decline, hunting was virtually dead because of the lack of seals.

Harbor Seal, Harvest Levels, Ouzinkie

People have gone off [eating] seal.

Harbor Seal, Taste/Preference, Ouzinkie

I hate the taste. It's a cultural change, I lost the taste. I wouldn't bring one home.

Harbor Seal, Population Levels, Habitat/Haulouts, Ouzinkie

I saw a bunch up in Tonki Bay. There are places where they bunch up. Here they're individual.

Sea Otter, Harbor Seal, Prey, Ecology, Nutrition/Health, Ouzinkie

The sea otters are chasing the seals away. Sea otters eat shellfish [unlike seals]. You should see the sea otter when they migrate through. That whole Kupreanof Straits is just one blot of them.

Ouzinkie, Respondent 30, July 29, 1996

Sea Lion, Commercial Fishing, Ouzinkie

Because sea lions often chew right through inflated gill net buoys with their teeth and cause our nets to sink, we use a special kind of salmon fishing buoy called a "sea lion buoy." A sea lion buoy is smaller than an inflated orange buoy and is made of white Styrofoam. The sea lion buoy does not replace the inflated buoy but is set right beside it for backup protection.

Port Lions, Respondent 1008, October 19, 1992

Harbor Seal, Sea Lion, Population Levels, Habitat/Haulouts, Harvest Levels, History, Port Lions

In the 1950s there were hundreds of seals and sea lions. I grew up in Ouzinkie. Seal used to haul out in the Triplets, Steep Cape, and Raspberry. Marmot [Island], I never went out there. Nobody goes out there. Nobody harvested sea lion, it was always seal. In the 1970s things changed. People were hunting more deer and elk.

Sea Lion, Habitat/Haulouts, Port Lions

We're starting to see sea lions in Whale Pass, on Shag Rock. They never used to haul out there.

Harbor Seal, Hunting Methods, Seasonality, Struck and Lost, Port Lions

We hunt seals from October or November to January. They float in the winter months. They sink when they get skinny. You only shoot them when they're going to float. In spring they have babies anyway. In Old Harbor, they'll do it anytime. Most of the people here hunted them in winter. My brother in Ouzinkie will do the same. He does it a lot more while he's duck hunting. He's a great cook.

Harbor Seal, Meal Preparation, Fat/Oil, Meat, Port Lions

Boil the seal meat in soup. Or it's good roasted. I don't make oil, my dad used to. Cut the fat in strips, not all the way though. Stick it in a jar. The oil comes out on its own, but it stinks.

Harbor Seal, Meal Preparation, Internal Organs, Port Lions

To prepare codfish stomachs, take the liver and stick it in the stomach. That was the same way they did the seal - braid it and cook it. [An elderly man apparently no longer around] used to make braided seal guts.

Harbor Seal, Meal Preparation, Meat, Internal Organs, Port Lions

Ribs and briskets of seal are the best for soup or boiling. For the shoulder it would be roasts. The backstrap is good. I leave the fat behind. Liver and heart, use that with your soup, or use it for gravy. Or fried. Non-Natives ask for seal liver.

Harbor Seal, Processing/Preservation, Meal Preparation, Flippers, Port Lions

The flipper - I haven't eaten that for a long time. It's just like pig's feet. They used to singe them, burn the fur off, scrape it and wash it. Now they just boil them.

Harbor Seal, Hunting Methods, Port Lions

Hunting is more effective [nowadays]. Just get off on the rocks. I'll drop 263-30M off on a rock. Then herd the seal in the water toward the rock. They'd be looking at me in the skiff and move away from the boat. We have designated shooters.

Harbor Seal, Hunters, Division of Labor, Port Lions

People in Port Lions just don't hunt. They just go to the store or whatever. I'm teaching the young guys how to do it.

Harbor Seal, Ceremonies, Port Lions

We don't use seal for any special holidays.

Harbor Seal, Sea Lion, Abnormalities, Nutrition/Health, Prey, Port Lions

I haven't seen any deformities [in sea mammals], don't see any starving to death. You see seals and sea lions eating octopus, salmon, herring. They must eat all fish. Land otters eat bullheads and flounders.

Harbor Seal, Hunting Conditions, History, Port Lions

In the 1950s and 1960s after the tidal wave, things changed. I went in the army in 1965, got out in 1967. We were hunting seal in the early sixties.

Harbor Seal, Habitat/Haulouts, Port Lions

The tidal wave affected some rookeries. It changed the land, maybe that's why some of them moved.

Harbor Seal, Population Levels, History, Port Lions

Since the 1970s and 1980s, seals have gotten real scarce. In the last couple of years, they've gotten more and more [increased].

Harbor Seal, Habitat/Haulouts, Port Lions

They're in the head of Kizhuyak, Anton Larson all year round. They'll lay on the ice in winter. They have pups in spring at the heads of the bays on the rock. There's some on the island, too -- ten to twenty. Some will lie on the rocks by the island. Glamm Island, a couple of years ago you didn't see any there.

Harbor Seal, Selectivity, Port Lions

We prefer the seals medium to small. The smaller are more tender. You can't usually tell from a distance if they're male or female. You can tell that the heads are humongous on them big old males.

Port Lions, Respondent 1005, November 19, 1992

Harbor Seal, Harvest Levels, Management, Port Lions

Subsistence seal hunting: We'd like to have that right remain—we still get one occasionally. About 25 seals a year get taken in this community.

Harbor Seal, Commercial Hunting/Bounty, Population Levels, Harvest Levels, History, Port Lions

In the 50s and 60s there were commercial seal hunts. They haven't been hunted like that since the early 70s, and they haven't come back. There should be plenty of feed for them.

Sea Lion Population Levels, Commercial Fishing, Nutrition/Health, Port Lions

Sea lions are in natural decline. It started with those trawlers, twenty or ten years ago. It's easy to see what happened. Pollock is their primary food source. Naturally that's why they declined. Think about salmon (?). If not for trawlers there would be a natural decline but not as severe. They've quit the practice, obviously.

Sea Lion, Habitat/Haulouts, Harvest Levels, Behavior, Port Lions

For new sea lion places, just the Kodiak harbor. Occasionally one comes through the harbor here. They travel in twos and fives. Rarely, they come in the harbor. Five to ten are taken each year in the community for subsistence.

Harbor Seal, Sea Lion, Sea Otter, Population Levels, Disease, Nutrition/Health, Port Lions

Seals - they don't get touched by anything. There should be studies on the correlation [between decline of seals and sea lion and rise of sea otters], and to see if it's a disease or what. Sea otters don't eat the same things seals and sea lions do. Sea otters eat shellfish.

Harbor Seal, Seasonality, Struck and Lost, Port Lions

There's seal hunting all year. The major time is winter. You have to shoot them when they're facing away from you. Otherwise they sink, or its face will fall in the water. In springtime they sink. In winter they have a higher fat content.

Harbor Seal, Use Areas, Hunting Methods, Port Lions

You get them at the head of bays. We usually go to the head of Kizhuyak or Sheratine [Sharatin]. I go with one of my brothers.

Harbor Seal, Sharing, Division of Labor, Processing/Preservation, Port Lions

When I bring one in, I divide it up. Or I take it to one of the old guys and he'll split it up. I'll go to a beach nearby, take the guts out, and save the liver and heart.

Harbor Seal, Hunting Methods, Pups, Port Lions

If we're not near a landfall, we'll shoot out of a skiff. Or we'll drop somebody off on a point. It depends where. If it's outside [in the bay], they may be alone. Or they go to salmon streams. In springtime they have pups.

Harbor Seal, Selectivity, Pups, Port Lions

It doesn't matter what size they are. We don't shoot the small pups. It's hard to say if they're males or females.

Harbor Seal, Meat, Flippers, Fat/Oil, Taste/Preference, Sea Lion, Port Lions

My favorite part is the ribs. Some will eat the flipper, backside and shoulder. I don't care for the blubber. I like the ribs and the backstrap. The meat is blood-rich. It's purple, it's so dark. Sea lion is the same way.

Harbor Seal, Sea Lion, Taste/Preference, Meat, Seasonality, Port Lions

Seal is easier to handle. The difference in taste is that sea lion's a little tougher. For both of them, it's hard to tell a different taste by season.

Harbor Seal, Sharing, Internal Organs, Harvest Levels, Port Lions

My brother took the intestine to 284-1101F to make braided seal gut. Some older people have died recently. That one old guy 284-1037 [recently deceased], he used to let me get a whole seal. I got six seals last year.

Sea Lion, Management, Commercial Fishing, Regulations, Port Lions

I don't usually intentionally hunt sea lion. Setnetters are the ones that will feel the effect [of tighter regulations due to the decline of sea lions?].

Sea Lion, Flippers, Meat, Processing/Preservation, Port Lions

Sea lion - use the flipper. I don't use the whole thing. Skin to the back [?] and take the flippers, ribs, and backbone. Cut it in pieces out there.

Sea Lion, Struck and Lost, Hunting Methods, Harvest Levels, Prey, Port Lions

The problem with hunting sea lions is it's hard to get them to float. They sink automatically. I hunt them strictly out of the skiff. It's an incidental hunt, if you see sea lions in a cove. I haven't shot more than one or two in the last five years. The idea is to keep it open. We still see them. They feed in the bay here. They eat fish, pollock, whatever they find.

Sea Lion, Harbor Seal, Internal Organs, Skins, Whiskers, Non-food Products, Port Lions

I don't do anything with sea lion guts. I used to use the hides with seals. Some people get into it. I don't usually mess with the hide. We're not too much into handicrafts. I don't use the whiskers.

Seal, Sea Lion, Hunters, Port Lions

Talk to my brother 284-1048M. [Earlier others had mentioned that 284-1048M had recently taken a seal, but they cautioned that he might not want to talk to me. He was not in the community at the time.] Talk to 284-1101F, and 284-2010M, an older guy.

Harvest Levels, History, Port Lions

We [his family of origin] moved here from Ouzinkie. People here are from Afognak. The younger people don't seem to want to take it up. They hunt deer and stuff. The younger people are drifting away, the teenagers. It'll be down to nothing when it comes to our age group getting old. We try to take care of the old-timers.

Harbor Seal, Birds, Ceremonies, Port Lions

Seal is not a traditional holiday food. Salmon perok and duck soup are. On Russian Christmas, January 7, we used to have those little crested guillemots [auklets?]. That was what my dad used to get.

Harbor Seal, Population Levels, Habitat/Haulouts, Pups, Port Lions

You'd think the seals would be on the rebound. You find them in the head of each bay. They used to be all over. Now you can find five or ten to twenty seals at the head of each bay. The pups used to attach themselves to you.

Port Lions, Respondent 1008, November 23, 1992

Harbor Seal, Sea Lion, Whale, Population Levels, Prey, Port Lions

Harbor seals come into the cove right by the village, but there are more of them around Whale Island and Afognak. Lots of herring in Whale Pass attracts sea lions, harbor seals, and whales. The seal population is growing, and the sea lions are stable.

Port Lions, Respondent 1008, March 1, 1993

Management, Customary Rules, Regulations, Port Lions

In Barrow there are no rules or enforcement for subsistence. People just get what they need.

Harbor Seal, Population Levels, Commercial Hunting/Bounty, Hunting Methods, Selectivity, Habitat/Haulouts, Use Areas, Seasonality, Port Lions

At Afognak, seals are showing up again now. There's more now than the past few years. There used to be a bounty on them just for the face. People took a lot of seals then. 263-30M and I used to go. I was the skiff man. We'd drop him off and jump around. We got them every time. Everybody shoots the medium ones. Females go to the head of the bay and have pups. Look at my brother's survey--he says he can tell the males from females. You can only tell the big males. Females have a skinnier head. I see them all the time when I'm duck hunting in a shallow lagoon. They go to the heads of bays and feed on flounders. We hunt them in the heads of bays in winter. In summer they travel all over.

Port Lions, Respondent 1016, October 20, 1992

Harbor Seal, Sea Lion, Hunters, Port Lions

Talk to 284-1030M and 284-1030F. 284-1049. 284-1036M. 284-1037 is deceased now.

Sea Otter, Harvest Levels, Population Levels, Port Lions

No one hunts sea otters here. They still do but it's rare. In the 70s there was a decline.

Harbor Seal, Internal Organs, Flippers, Meat, Taste/Preference, Port Lions

The liver is the best part of seals. 284-1036F [her co-worker] prefers the ribs, I like the liver. The old folks like the flippers. They boiled it all, even the flippers.

Port Lions, Respondent 1041, October 20, 1992

Harbor Seal, Habitat/Haulouts, Prey, Port Lions

A few seals come to the bay here to get the salmon.

Sea Otter, Population Levels, Prey, Harbor Seal, Port Lions

The sea otters are taking over all the rookeries. They cleaned out all the crab and clams in Raspberry Straits. They eat all kinds of bottom stuff. The sea otters are moving in and keeping the seals out. I don't know about sea lion.

Sea Lion, Sea Otter, Harbor Seal, Rookeries, Population Levels, Port Lions

Very few sea lions come in here. You hardly see nothing but sea otter on the rookeries in Afognak, Raspberry Straits. Sheratine [Sharatin] Bay, or way outside the head of the bay, Alexander Island – those are the [seal] rookeries. Maybe they eat the babies, that's why they're declining.

Harbor Seal, Rookeries, Use Areas, Selectivity, Port Lions

For seal hunting, most people go to the rookeries. They have to go to the rookeries. The majority look for medium size. If they're too big, the meat is too coarse.

Harbor Seal, Taste/Preference, Internal Organs, Flippers, Port Lions

They eat the liver and the heart. Very few eat the flippers.

Harbor Seal, Sea Lion, Harvest Levels, History, Port Lions

That's all they lived on before - seals, bears, beaver, ducks, sea lions.... Sea lions not around here too much, I never did try it. A few people in Ouzinkie hunt sea lions. I never tried beaver neither.

Harbor Seal, Internal Organs, Meal Preparation, Port Lions

Ever try seal guts? It's like sausages. That's really delicious. I don't know how to make it. They braid them. They put seal meat, a little blubber. My dad used to make it. You boil it, it's really delicious. Wash them and scrub them with salt and soda.

Harbor Seal, Fat/Oil, Port Lions

They used to make seal oil. They still do in Old Harbor.

Harvest Levels, Taste/Preference, Port Lions

The younger generation doesn't like to live off the land. Before the majority of people lived on subsistence. They would just buy some sugar or tea.

Harbor Seal, Hunting Methods, History, Port Lions

In Afognak, before, I'd get seals on the rocks and stuff. Here, it's not so easy. I don't have a skiff.

Harbor Seal, Taste/Preference, Port Lions

I like deer and seal. I tried bear a few times, don't particularly care for it. The younger generation is spoiled. Some don't even care for fish. Me, I'm not choosy.

Harbor Seal, Fat/Oil, History, Non-food Products, Port Lions

They used to use seal oil for oil lamps - for lamps, not for heat.

Harbor Seal, Sea Lion, Hunters, Port Lions

Talk to 284-1203M - the majority of the time they give him stuff.

Harbor Seal, Commercial Hunting/Bounty, Port Lions, Port Lions

They used to have a bounty on seals and on eagle claws.

Port Lions, Respondent 1114, October 20, 1992

Sea Lion, Sea Otter, Prey, Population Levels, Ecology, Port Lions

At Port Bailey, there's a sea lion decline near the cannery. Sea otters devastated the clams during the winter of '90. Those were pretty good clams. The crabs are declining. The sea otter kill everything.

Sea Lion, Commercial Fishing, Population Levels, Port Lions

[Sea lions] - draggers are killing them all. They get millions of crab and shovel them all out.

Port Lions, Respondent 1203, October 20, 1992

Harbor Seal, Commercial Fishing, Hunting Methods, History, Port Lions

We used to shoot seals for subsistence when we were crab fishing around Afognak, moving from bay to bay, when we'd run short of groceries. In winter, you'd have to get a seal or a duck.

Harbor Seal, History, Population Levels, Port Lions

I haven't had any seal since 1961. We don't see as much seal as we used to.

Harbor Seal, Sea Lion, Harvest Levels, History, Port Lions

At Little Afognak, we'd go in a skiff and see seals on the rocks. We didn't ever hunt sea lion. In 1965, we moved over here [to Port Lions].

Harbor Seal, Hunters, Port Lions

284-1042 would know the best time of year to catch seals.

Harbor Seal, Internal Organs, Meal Preparation, Port Lions

They used to use seal intestines - braid seal guts, weave it just like a rope. I saw one guy do it. Just put the fat in it.

Harbor Seal, Internal Organs, Taste/Preference, Port Lions

Fry that fat just like bacon. I tried it and it stunk the whole trailer. I just liked it when we were small.

Harbor Seal, Internal Organs, Meat, Flippers, Taste/Preference, Port Lions

Seal liver, I liked that way better than beef. No strong taste. Seal meat has a lot of blood in it, and a lot of iron. They used to eat flippers, they were just like pig's feet.

Port Lions, Respondent 1051, November 19, 1992

Harbor Seal, Habitat/Haulouts, Population Levels, Port Lions

Seals are up the straits in Kupreanof, at the head of the bay. They were all over before, till the late 60s. There were so many. Now, they seem just as plentiful. They're showing more. I've seen 30 in Whale Pass.

Sea Lion, Commercial Fishing, Management, Regulations, Port Lions

Sea lions: I'm a commercial fisherman. They're a nuisance. We have to log interactions with them.

Sea Lion, Population Levels, History, Ecology, Port Lions

When I was a kid there were plenty of sea lions, then there were none. They might migrate and come back. It's just like king crab. I'm confident they will come back. Everything will come back. In the Aleutians, they'll be back. They used to completely disappear and seven to ten years later they'd be back.

Harbor Seal, Sea Lion, Harvest Levels, Port Lions

There's enough to sustain subsistence. There's no sea lion hunting that I know of [in Port Lions]. There is a few seals being taken around here.

Port Lions, Respondent 1101, November 19, 1992

Ringed Seal, Spotted Seal, Bearded Seal, Sea Lion, Port Lions

[This woman is from Nome and recently moved to Port Lions, "just got here this year."] We eat seals - up North they have ringed, spotted, and bearded seal. I never did eat sea lion.

Seal, Internal Organs, Meal Preparation, Division of Labor, Port Lions

My mother taught me to make braided seal guts. We eat every part of the seal, don't waste anything. The liver is better than beef or anything you ever tasted. You could fry it.

Seal, Flippers, Meal Preparation, Port Lions

With flippers, singe or boil them with the hair on. There's some fat in it, the rest is cartilage. It's like pickled pig's feet.

Seal, Internal Organs, Meal Preparation, Port Lions

For braided seal guts: Soak the guts, wash it real good, clean it out. Put the blubber inside. Work it around your hand. Take a long piece of blubber, and the intestine, and work it around your fingers. The thicker part of the intestine you don't eat. Use only the smaller part. Weave the fat around it, or use the heart, liver and kidney to make a sausage. Boil it for about two hours. Oh, it's good.

Seal, Internal Organs, Meat, Cooking, Processing/Preservation, Port Lions

You boil the heart and kidneys. Clean those out too, cut them, wash them in cold water and soak them in salt. It's bloody meat. You have to get all the blood out. They don't hang the seal meat so the blood comes out [so you have to soak it]. You could cook the heart, brains, tongue, and jawbone.

Seal, Fat/Oil, Cooking, Processing/Preservation, Port Lions

We save the seal fat too for seal oil. You can cook that in a big pot with water. Dip fish or meat in it. Back home we do it fermented.

Seal, Internal Organs, Meal Preparation, Port Lions

We eat the lungs - boil that separately. It's softer meat, the softest part of the seal meat.

Seal, Skins, Non-food Products, Port Lions

I use seal skins for making sealskin slippers and yo-yos.

Seal, Sea Otter, Harvest Levels, Population Levels, Port Lions

[Her husband has not done any recent seal hunting.] Without the boat, it's hard. They say there's plenty of seals. The sea otters are eating away the cod and clams.

Harbor Seal, Sea Lion, Population Levels, Management, Habitat/Haulouts, Pups, Port Lions

[R was fairly belligerent and said that nothing I could show or tell him would convince him to participate in the survey.] There are too many biologists, and no one listens to locals. If I went up there and told them that seals were not declining, they would laugh at me. [He doubts that the seals at the heads of bays were counted. I promised to send him materials, e.g., the Kodiak Daily Mirror article on seals that appeared last fall. R said he is saving his testimony for the lawsuit against NMFS that is sure to occur if subsistence hunting of sea mammals is closed down. He also mentioned that people here will hunt for subsistence no matter what.]

Port Lions, Respondent 1042, December 3, 1997

Harbor Seal, Ecology, Prey, Population Levels, Port Lions

All the years I fished in the 1940s and 50s salmon shark was rare. You would see only one in a long while. But in the early 1980s there were lots of salmon shark. In fact I saw 19 at one time in a seine net. Could this huge increase in salmon shark be related to the harbor seal decline?

Harbor Seal, Population Levels, Port Lions

This past year I have seen more young pups at my fishing site towards the head of Kizhuyak Bay than I have in the last ten years. I have seen several seals every day this year.

North Pacific Rim: Materials from Alaska Native Hunters on the Ecology, Hunting, and Use of Harbor Seals and Sea Lions

The North Pacific Rim covers the islands and coastal mainland of Prince William Sound and Lower Cook Inlet in southcentral Alaska. This area of forested islands and coastal water is the traditional homeland of the Alutiiq and Eyak. During the 1990s, the Alutiiq hunted marine mammals primarily from five communities – Chenega Bay, Cordova, Nanwalek, Port Graham, and Tatitlek. The Eyak primarily hunted from Cordova. Small numbers of marine mammal hunters, including some Dena'ina, Yup'ik, and Inupiat hunters, hunted from other area communities, such as Kenai, Seldovia, Seward, and Valdez. Interviews with marine mammal experts in these nine communities were conducted in 1993 and 1994. A few additional interviews were conducted in subsequent years.

Chenega Bay, Respondent 2, October 20, 1994

Seal, Hunting Methods, Harvest Levels, Use Areas, Habitat/Haulouts, Chenega Bay

"At Copper Bay I'd sit and wait for the seals in the Narrows, when it's frozen in there. There's a lot of seal in there you could get 8-10 a day. [What's it like now?] I don't know. I haven't been waited for seal in there since before we moved down here. I went there a couple of times and got between 8 and 10, that was before we moved down here." The southwestern side of Knight Island used to be a productive area for him, from Copper Bay to Knight Island. These are haulouts. On Danger Island you see seals there all year round. You see all ages of seals there.

Harbor Seal, Behavior, Chenega Bay

[Do seals behave any differently today?] "Not really. No. Just like anything else, they're pretty gun shy. If they see something in your hand, they're gone. If they don't see anything in your hand they'll stay and watch you. I think they (can) smell good. If they smell us, they take off, they're down. Over at Port Bainbridge, last year, last spring there was one seal that kept coming, kept coming, we were walking around while I was making tea water, walking around on the beach. It was just curious. Finally I went and got my rifle, we didn't see any more movement. He took off. Them seals, they're not as dumb as people think they are."

Seal, Use Areas, Harvest Levels, Pups, Alutiiq Terms, Chenega Bay

Icy Bay is also called Q'nu or Q'noo. R got two seals on Danger Island. This summer, 1994, he took the group out that took samples for Dames and Moore. When they came out the first time he got a seal, a pup, he doesn't remember the sex. He says about the sex of the animal, "I don't check." In July or August, whenever they came back, he got 2 pups, sex unknown.

Seal, Population Levels, History, Habitat/Haulouts, Chenega Bay

[What is the change in the seal population since last year?] "Decline. Seems like there was less pups than normal. Less seal. They've been on the decline since '86 or '89." [Do you think it started before '89?] Yep. [Why?] "I seen it happen before when we were living in Old Chenega. When we had to go quite a ways to get a few seal. That was mostly from hunting. I

can't say if that was due to food or if they're looking for more food." [Then or now?] "Then and now. It was 1958. I went to Smith Island with my dad. There must've been a thousand seal. That's the most I've seen on Smith Island since then. I guess Icy Bay would have a lot of seal if the ice wouldn't move out quite so fast." [When there's no ice there's no seal?] Yes. [Where do they go?] "I don't know."

Seal, Hunting Methods, Seasonality, Use Areas, Chenega Bay

[When are the best seasons to hunt seal?] "January through December--all year. Winter months it's mostly big seal and little ones, if you can get them. Little ones, year-olds, are harder to get." When his family was fishing and living out of Cordova, he would get started at Eleanor Island, then go to Junket Island (Junction Island) then to Granite Bay, the south side of Chenega Island, Squire Bay, New Year Island, and Mummy Island. "I got seal at every one of them--Hogan Bay, also."

Seal, Ecology, Use Areas, Habitat/Haulouts, Hunting Methods, Chenega Bay

[Why would they move from places they haul out?] "Not enough feed. Nobody bothered them on this end as much as they do now. We'd hunt seal wherever we seen them--Squire Island, Shelter Island, Mummy Bay, Prince of Wales Passage. Hunting them too much, like every month, is enough to scare them away. We wouldn't hunt all these places in one day. Little Mummy Island, Gage Island--before the oil spill you'd see 1/2 dozen or so (seals) there, another 15 or 20 at Point of Rocks (haulouts).

Seal, Rookeries, Habitat/Haulouts, Population Levels, Chenega Bay

[Do you know of any rookeries on this side?] "Icy Bay, Danger Island, Little Green, Channel Island. Smith Island used to be a haulout and Seal Island, Applegate rocks. Those places had a lot of seals." [What is a lot?] "20 or more--before the earthquake, before then Smith Island used to have a lot of seal--at least 750 -1000 seals. Seal Island, the same way, 4-500.

Seal, History, Hunters, Use Areas, Chenega Bay

'I didn't hunt too much at Applegate. It used to be under water before the earthquake. My dad told me about a guy that got quite a few there then.'

Seal, Hunting Methods, Use Areas, History, Chenega Bay

[Have there been any changes in how you hunt since you began hunting?] "Hunting is pretty much the same, but we went for a week to 10 days at a time then. We never did make any one-day trips, except if we needed meat bad. Then we went to Icy Bay--made a one day trip." He had an 18-horse motor on a small, open, 18-foot skiff.

Seal, Hunting Methods, Retrieval Methods, Struck and Lost, Chenega Bay

Hunters try to shoot seals in shallow water. If they sink, they are retrieved using a treble hook with a weight attached. In some areas it is not possible to let the shooter get off on land to shoot seals. Some areas are too rough, the swell is too much, or the bank too steep. In these places you have to be ready to retrieve the seal right away, and it's best to hunt in the shallow water. At Procession Rocks you can't get out of the skiff onto land. Most of the east side of Chenega Island is steep banks and deep water. The hunter has to retrieve his seal quickly there. It is also easy to lose seals at Point of Rocks and Icy Bay. In Icy Bay the water is deep.

Harbor Seal, Pups, Chenega Bay

Pups usually float. They're fatter than older seals.

Seal, Hunting Methods, Use Areas, Harvest Levels, Chenega Bay

CH2 says he starts hunting on the west side of Knight Island, then goes across Knight Island Passage to "Junket" (Junction) Island, then down the east side of Chenega Island. The east side of Chenega Island is deep, one must get the seal quickly there. We were looking at chart 16701. One in a while he goes to Icy Bay, then to Dangerous Passage, then to Masked Bay. [I asked how much of a decline he had noticed in that area.] "Before we moved here (1984) I went to Masked Bay and saw 30 to 40 (seals) on the ice. It was during the late '70s or early '80s, when I had my own boat. We hunted Two Moon and went to Peak Island, Eleanor Island, Herring Bay, Lower Herring Bay, New Year Island, Little Mummy Island, the south shore of Chenega Island, Icy Bay, Mummy Bay, Thumb Bay, Little Bay, Hogan Bay, and then we went home." [How long did you spend out?] "8 days." [How many seals did you catch?] "60 seals. About the same time I took S out. We hunted Gravina Island, Peak Island to McPherson Passage, hunted Cabin Bay and the two bays south and east of it, then to Eleanor and all around it, in a skiff. Then I went to an island on the west side of Ingot, and then to Granite Bay, then from there to Junket (Junction) Island, then to Johnson Bay, then to Chenega Island. It was evening. Then I anchored at Chenega Point, then hunted there the next day and got 12 seals from there. Big ones. (We got) 65 seals for the whole trip. Then we hunted Icy Bay, part of Whale Bay, Gage Island, Thumb Bay, Mummy Bay, Hogan Bay, then home to Cordova. When we got back we sold the hides, kept some of the meat."

Seal, Skins, Commercial Hunting/Bounty, Seasonality, Economy, Chenega Bay

[Were the hides important for income?] "It used to provide a source of income, 60 seals times \$30/hide gave you \$1800. It was during January, February, and March, when there were no other jobs around."

Seal, Hunting Conditions, Chenega Bay

Try to get out by low tide or half tide, to be able to retrieve seals.

Seal, Population Levels, Use Areas, Seasonality, History, Chenega Bay

[Were there other years, in the past, when you noticed declines in the numbers of seals around, other times when you had a hard time getting seals?] There were a couple of years when it was hard to find them. He says he was in his 20s. Junket (Junction) Island used to be a good summer haulout, for pups and "what else." He says there was "nothing there in the winter time, but this summer when we went up there, there was absolutely nothing," [not a single seal?] "Absolutely nothing. When I say nothing, I mean nothing. Same way with New Year Island. Both times when I went there, in May and July, there was one or two seal."

Seal, Internal Organs, Processing/Preservation, Fat/Oil, Skins, EVOS, Chenega Bay

[What parts of the seal do you use?] "All but the guts. I don't like to freeze it. It goes rancid. Seal keeps a long time." [How do you keep it?] He cuts it open, keeps it in a cool place. He likes seal oil cooked, and says that way it's not as strong as if you "drip dry" it. [Do you still use the hides for anything?] He sells his hides. He doesn't use them himself. He says he'd have to learn how to tan them or get them tanned. He doesn't have a preferred market, but sells them for the best price he can get. He hasn't tried to sell his in Anchorage. There's a big demand for them now, a better price for them now, if you took time off to get a few. [When did you stop hunting for hides?] "After the oil spill." [Why?] "I don't know--some had oil on them. No sense trying to crawl out there and kill a seal with oil on it. It's wasted. Can't go around look at it say I'm not going to kill you if you got oil." After the oil spill, P and I got (one) at Icy Bay that had spots of oil on it. We seen it through the scope but when we finally realized what it was, it was too late." [What year was this?] "Right after the oil spill."

Seal, Abnormalities, Oil Spill, Chenega Bay

[Have you seen any seals with abnormalities?] He said he hadn't, but he had seen one with a bite that had healed. He had not seen cysts, or white spots on livers, but before the oil spill and afterwards he saw livers with real dark edges. They looked to him like bruises.

Seal, Population Levels, Management, Chenega Bay

He isn't concerned about harbor seal management he says, just the decline. He'd like to know what's happening to them. He doesn't know if they are moving away or dying off. If they're dying off, they'll never know unless they find carcasses. He says he doubts they'll ever find carcasses if they die in the water. He hasn't found carcasses except for those that were shot.

Seal, Behavior, Biology, Chenega Bay

Females float a long time. Some seals float just under the water (he showed with his hands about 6 inches under the surface.) He thought it could be that fresh water is on top. He's seen that in Icy Bay. [Have you noticed any changes in the stomach contents of seals?] He doesn't check them, except once in a great while for curiosity's sake. [Have you noticed any difference in color of seals?] No, they're gray-spotted. The ones with a brown cast to their pelt are juveniles.

Harbor Seal, Ceremonies, Use Areas, Weather, Chenega Bay

[Do you ever make a special trip to get seal for a special occasion?] He does not make special trips to get seals for special occasions, although he'd like to. He says the weather is too unpredictable. However, if he wants seal, he knows that Icy Bay is a "sure bet," as is the western side of Knight Island or Danger Island. North and Northeast winds and storms from the north or northeast are particularly dangerous, especially in Knight Island Passage. He thinks the wind is funneled behind Naked Island, down the western side of the sound.

Seal, Ecology, Prey, Habitat/Haulouts, Use Areas, Prey, History, Herring, Chenega Bay

[Do you have any observations about things like fish that seals eat, do you have any observations about their food?] "No. Before the earthquake when I was living in Old Chenega, when we were gonna go seal hunting, you could see a lot of herring spawn on their whiskers. But you don't hardly see that anymore. [Either the herring spawn or the seals.] [And you'd see those with herring spawn on their whiskers on Knight Island?] "All over" [All over Knight Island and the western side of Knight Island and the eastern side of Chenega, and this is when you were living on Chenega Island when you were growing up?] "Yeah." [How old were you when you were up at Chenega, were you in your 20s then?] "Yeah, 28. . . ." [You used to see seals with herring spawn on their whiskers?] "Yep. Springtime...when the herring were out. When I was little, here on Chenega we used to have herring here all the time. Herring would come into the village, in the winter time." The herring were about 6-7 inches long. He showed several places around Chenega Island where the herring spawned. He described them spawning in the lagoon, and other bays on the southern side of the island. Inluthluq -- the name of a large bay on the southern end of Chenega Island, and Fleming, and Pleiades.

Seal, Hunting Methods, Seasonality, Selectivity, Pups, Skins, Chenega Bay

[People start hunting seals in April up here, you went in May and June?] "I usually wait until June." [I noticed that in Tatitlek people start hunting seals in April and March. Seems like they don't just go for pups they go for juveniles and adults. Did you ever notice that yourself?] "Well they have a market for theirs. They hunt for skins too, in March and April." [So why March and April?] "That's when they're most, February, March and April." [That's when their skin's the best?] "After April they start shedding." [So February, March, and April they can take advantage of both of those things, the meat and the skin when it's the best?] "Yeah" [Can

people sell the hides of the pups, are they too small, or not very good fur?] "Which pups you talking about? The unborn, or the ones that are born? Well, they could sell them too. But the unborn ones it's too fine, or...Yeah. Hard to work. They got nice looking fur. I had one tanned." [It sound like something that doesn't happen that often?] "No. It reminds me of those Green Island (Greenland?) seals."

Seal, Use Areas, Hunting Methods, History, Chenega Bay

He told me some places he used to hunt when he was living in Old Chenega: College Fiord, Barry Arm, Perry Island, Fox Dome, Herring Bay, Nellie Juan glacier. [How would you hunt?] "Skiff," [with an 18-hp. outboard?] "and boats."

Seal, History, Hunting Methods, Commercial Hunting/Bounty, Division of Labor, History, Pups, Selectivity, Meat, Chenega Bay

His family used to set up a camp about half way up College Fiord. They'd go for a week to 10 days in June. His dad fished. That was before Alaska became a state. There was a bounty on seal. They'd go to nearby bays such as Barry Arm, Blackstone, Herring Bay, Icy Bay. [Where did you take the snouts?] They'd take them to the post office in Chenega. They'd stay a couple of days in each place, set up camp, wait for seine season to open. [Did people used to dry the seal meat back then?] "My mom used to, yeah." She'd cut it up to dry. They didn't salt their seal meat. "We took mostly pups." [Why are pups favored?] "They don't smell too...like seal." [Are they milder tasting?] "Yeah." [So, you go out and get a bunch of seals and you bring back the meat, who takes care of it?] "Oh, a lot of them. You have to come down and get it."

Seal, Meat, Taste/Preference, Chenega Bay

"Like I say, some of them would rather go to McDonald's than eat seal." [What do you think about that?] "To each their own, I guess. Me, I'll eat it when I get it. Most of the time when I eat it, I cook it over a open fire. Stays with you all day. You don't get hungry very quick." [So why do people not want to eat seal as much? Why don't the kids? It seems like some kids want to.] "Some will. Some will eat more seal than you and I put together. Like my son, he never used to eat seal, hardly ever ate seal. Now he could eat seal. He'll pass up a caribou dinner for seal."

Seal, Selectivity, History, Beliefs, Oil Spill, Chenega Bay

[How did people at the Port Graham elders conference deal with this, was it a big topic?] Communicating youth and elders was a big topic, teaching about subsistence lifestyle, fishing and hunting. [Is there anything the agencies can do to make it easier for others like you to teach kids?] "I don't know. Good question. I think the elders would be a better teacher than any agency in the world." [I meant is there anything people can do to make it easier for others like you to teach kids?] "I don't know. It's like me after the oil spill. I'm still kind of leery about hunting seal. I'll eat it even if it kills me. [What troubles you about hunting seal?] "If it was contaminated." [If it had hydrocarbons?] "Yeah, if it had hydrocarbons in it. If the liver looks good then I'll eat it. But, I like to keep what I get. But if I were to take, if (his son) wanted to hunt, and he wanted to bring home what he get and I'm gonna take him out hunting. I'm still leery about the meat, if I have to throw it away, he'll ask the question why do I throw it away?" [You feel like it's not a good example.] "It's not a good example for teaching. And how to hunt and save. That's not subsistence. You take what you get. And these tests take time. I want fresh meat now, I want it now! Instead of next year. And if I kill this one now and they tell me it's good to eat next year, if I kill one next year, will it be ready to eat the year after?"

Seal, Commercial Hunting/Bounty, Economy, Skins, Selectivity, Behavior, Chenega Bay

He explained what he thought of hunting for hides in light of the ethic not to waste. It happened before the earthquake and was a needed source of income then. " Well, it's the money involved there. Some of the meat you save. But the hide part, like I say, it's money." [People here didn't have a lot of jobs?] "No. They did it before the earthquake. They did it when the hides were in demand. Save some of the meat, but killed a lot of seal for the hides, mostly adults, big ones. Pretty much the juveniles, the juveniles didn't stick around the adults too much. We never did get too many juveniles with the adults." [Some people say the adults dive to different depths than the juveniles.] "I think the adults could dive longer than the juveniles. 30 minutes is a long time." [Have you seen a seal go down for 20 minutes?] "20-30 minutes. I sat on a rock when a seal dove. The same seal showed 20 minutes later. I don't know how they stay there that long."

Seal, Commercial Hunting/Bounty, Management, Regulations, Chenega Bay

If I had a good market, I'd get a load of seal, now when I went out. Go out for a week, get a load of seal, I'd kill for hides, supplement my income. Gotta survive somehow, without jobs. You can't do it all alone. . . Lifestyle. Way of life. I was born and raised that way. Nobody's gonna change me now. The only thing I don't like is that subsistence. You gotta have a permit, or license or something else, to get. . . license for deer in season, license for bear in season, license to hunt seal, license to fish. You have to have a hunting license. And then they call that subsistence. I think of subsistence as going out, get what you want, come back, and eating it up, without the feds or the State looking over your shoulder, saying it's out of season, you can't take it. You'll go to jail. Same way with deer. When I lived over in Old Chenega and I wanted deer, I'd go out deer hunting, after the season's closed, or during the season without a hunting license. Got one deer, without a license. But hunting deer in season, subsistence hunting? No. Fresh meat. You gotta get it fresh instead of putting it in the freezer, letting it get freezer burned. Same way with seal. You don't need no license for that. They're not out of season. Or a bear in wintertime, if Fish and Game find out about that they would be on you so fast. That's not subsistence. That's regulated hunting." [So when you guys got together in Port Graham] "I told them that. If I can't bring it back there's no use to take them out and show them how to do it."

Hunting Methods, Weather, History, Chenega Bay

"The last time I covered the whole sound, in 1977 or 1978, somewhere around there, when I had a boat, I had fun, but I didn't enjoy it as much as I did before we became a state. Now, I don't know if you could enjoy hunting with the weather changing so much. You can't expect to have 3 good hunting days in a row." [You think the weather patterns have changed. How have they changed?] "From bad to worse. Before, my dad and I used to be able to hunt with the skiff, and camp out. Now, I don't know. It'd be mostly camping out, if you're weather-bound, not much hunting. That last trip with S, I was out 10 days and five of those days were good days, in March." This was in a 32-foot boat, with a skiff along.

Seal, Hunting Methods, Use Areas, Commercial Hunting/Bounty, Pups, History, Chenega Bay

In the early 60's, another time he and another guy went out in two open skiffs to Port Wells from Chenega. Two of them. It took about 4 hours to get there with an 18-hp. motor. The other guy had a 25-hp. motor. They stayed 4 days, then to Barry Arm for a couple of days; or a day, then to Blackstone for another day, then back to Chenega. They were going for seal. This was springtime--pup season. Before statehood they went for bounty. Then they started buying hides in Chenega in the late 50s and 60s. EB was buying skins. So they'd hunt between the mailboats, every two weeks, trying to get some sealskins to sell, in Icy Bay, Knight Island, wherever seal hunting was good. That only lasted one spring. Then the market dropped. It

started again later, but then we had the same problem. But after L moved to Cordova and they started taking seal hides in Cordova, more so after the earthquake.

Seal, Population Levels, History, Use Areas, Chenega Bay

"There was plenty of seal, but now.... I wish I could travel to all the places I did before, to see what the difference is now than before, in numbers. I know Smith Island don't have the numbers it used to have, because when we went there in 1980 we seen seal there, maybe about 200, nothing compared to before the earthquake. Seal Island in the early '80s did not have half of what I seen with my dad." [When was the last time you went out with your dad?] "1970 or 1968, in Port Wells, seal hunting."

Seal, Prey, Harvest Methods, Management, Chenega Bay

[What can be done about the decline?] "What could you do? You can't plant them. If they are on the decline from lack of food, planting them won't do no good, be a waste of money cause they'll still die from lack of food. What you gonna do? It's lack of food. Unless you go out and feed them everyday. Ding! Ding! Dinnertime! Be like a big zoo. Prince William Sound zoo. Have the MV Montague run around--ding! ding! Dinnertime! I don't think there is anything you could really do about it. I don't think hunting done it, is doing anything to it. Before the earthquake, when they were dynamiting them out the flats, they should have declined then, (it killed) 200-300 at a time with dynamite."

Seal, Sea Lion, Fish, Processing/Preservation, Chenega Bay

"There was no deer in the area until the late 50s. They had seal, bear, goat, sea lion, salmon and bottomfish, halibut, cod, and snapper. They salted and smoked salmon. It was part of the lifestyle, and in the wintertime, for survival. Seal don't spoil, he says. You could keep it for 4-5 days. Keep it out in the open in a cool part of the shed."

Seal, History, Hunting Methods, Use Areas, Chenega Bay

When he was small, about 5 or 6 years old, he and his dad went seal hunting up in Unakwik Inlet. They spent a couple of weeks up there. They went in a baidarki. He remembered being tucked down in the middle hole. They hit an iceberg. It tore a hole right where he was, about 6 inches long. They had to lean to one side, and go ashore and patch the baidarki. They carried patch materials with them. They stayed up on the beach about 3 hours. He remembered it was a nice sunny day. It was the only time he went with his dad in a baidarki. He was 5, 6, or 7 years old. He believes it might have been the last time his dad used a baidarki.

Seal, Commercial Hunting/Bounty, History, Chenega Bay

[When's the last time you went to Port Wells?] "Seining or sealing?" [When is the last time you camped out up there?] "When we became a state." [Why?] "That's when the bounty was knocked out. We had no reason to go up. We weren't making any money."

Seal, Commercial Hunting/Bounty, Chenega Bay

[How else did people make money back then?] "Trapping, seal hunting, seining, and odd jobs if any jobs came around. Now you know why I kill seal in abundance if I could. I was brought up doing it. I hate to see the meat go to waste, but if you kill seal for \$2 or \$3, it takes a while to make a few bucks."

Seal, Use Areas, Hunting Methods, History, Chenega Bay

"I lived in Cordova and hunted seal in Simpson Bay, Sheep Bay, Gravina." He hunted Rocky Bay, Zaikof Bay, Green Island, but he doesn't now. He won't go in a skiff. He says, you need a boat. "That's where we went when they thinned out over here."

Seal, Hunting Methods, Pups, History, Chenega Bay

"My dad didn't say he was gonna go, he went (emphasis his)." [Was your dad a stubborn kinda guy?] "Oh yes. Once we were at the end of Green Island, the south end. We cut across in an 18-ft. open skiff (with an 18 h.p. Johnson motor, outside of Gilmore Point, at Port Chalmers, hunting baby seals and our kicker broke down—the shaft busted. We had to row from Montague Island at Port Chalmers across to Green Island. I saw a boat coming from Graveyard Point--the Marpet. He was coming down, headed to San Juan. Was I ever so happy--rowing that 18-ft. skiff, the two of us. Rowing that 18-ft. skiff three miles, the two of us. The Marpet picked us up, towed us down to my boat on the southwest corner of Little green Island. He had my new skiff on board, a new 18-h.p. I took off the old kicker, put my new one on, skiffed around. It ran good. My dad said we're going hunting. We didn't go home for another 5 days. That was in 1957 or 1958.

Seal, Biology, Chenega Bay

[Are seals thinner than normal?] "No. Some will be. When he went around the sound twice, that time he went with S (now passed on and buried at Nuheck, where he was from) and E and T. [...] It was about 1977 or 1978, "somewhere around there". The blubber was about one and a half inches thick. They seem to be pretty fat in March and April."

Chenega Bay, Respondent 5, June 9, 1993

Seal, Hunting Conditions, Population Levels, Use Areas, Oil Spill, Chenega Bay

He never noticed the decline as a young man, but he noticed about 5 years ago there were fewer seals than there used to be. He didn't know if it was due to hunters, or if they were just declining. Now, after the oil spill they have to go about 32 miles to Icy Bay where there's a glacier. Sometimes they can't make it into the glacier because of the ice. It gets expensive.

Seal, Hunting Methods, Use Areas, Oil Spill, History, Chenega Bay

Sometimes about 3 men to a skiff go, sometimes there are other skiffs, too. They take turns to go into Icy Bay. They used to go hunting there from Old Chenega, where it was only about 10 miles. Before the oil spill they moved to New Chenega.

Seal, Use Areas, Selectivity, Population Levels, Pups, Oil Spill, Chenega Bay

They used to go hunting from Chenega Bay at Bettles Island about 2 miles from here. After the oil spill he says, "I never saw any seals out here. I've had to go 20 miles with a boat at times to get seal." He says he doesn't see many. He says sometimes he'll see 5 seals in one day. "They're really scarce now. I haven't eaten seal for two months. He says, "I have a friend who is a sharpshooter, makes every shot count. So he's the one that brings me seal meat now and then. He was the only one who did any seal hunting after the oil spill. But he catches mostly large seals, not any pups. Last two years he never got any pups, not near Chenega anyway. But if they go up to Icy Bay they'd be some pups up there, but not like they used to be in the old days."

Seal, Selectivity, Seasonality, Chenega Bay

Do people like to eat pups more than large seals? "Yeah, but when they get nice and fat. They get fat by June." He says he craves seal because he was raised on seal.

Seal, Seasonality, Chenega Bay

What time of the year would people go hunting? "We used to catch seals year round. We didn't have to wait for any certain months. Anytime of the year we would catch seal and eat it."

Seal, Commercial Hunting/Bounty, Skins, Chenega Bay

He can't remember when they stopped hunting seals for bounty. It's several years ago. They were starting to buy seal skins. That's why they stopped buying the seal faces -because they started selling seal skins. The seal pups were \$25 for a skin. They'd skin them and dry them and then they'd have a buyer come round the village and buy them. Now they don't come round, but there is a place in Anchorage that buys seal skins now. I hear they buy large seals, up to \$60 a seal. But you have to spend lots of money to travel to try and catch seals too, plus you got to take a partner along to share the expenses.

Seal, Hunting Methods, Division of Labor, Chenega Bay

[Who does the shooting?] "A couple of guys will go out. Whoever is nearer the seals. Sometimes you leave a guy on the point, or whoever is closest to the seals would shoot."

Seal, Abnormalities, Chenega Bay

[Have you seen any abnormalities in seals in the last few years?] He couldn't say. "What some people are talking about I don't know if they tell the truth or not, so I won't say."

Seal, Sea Lion, Taste/Preference, Internal Organs, Ceremonies, History, Chenega Bay

"Breast, liver, the arms, and thighs or when we don't have any choice, any part is fine. They used to have braided intestines in the old days, but today the younger generation never learned how to do that. They used to eat a lot of that in the old days." [Do you try to get seal or sea lion for special occasions, such as Slavic?] "In the old days they used to go catch sea lion, for Russian Christmas, or for a party. It must be 20 years since they did that."

Seal, Customary Rules, Sharing, Chenega Bay

[How do you know how much to take when you go out?] "If a guy, or hunter takes a seal, he'd bring all the meat, pass the word out to the village that there's seal, just go down to the boat. They don't waste it. They share it."

Seal, Seasonality, Processing/Preservation, Meal Preparation, Chenega Bay

"Any time is good to catch seal. His favorite way to cook seal is to barbecue it outside. If they smoke the seal first, wrap it in tinfoil, set on a hot coal, then it would hold its juice, it wouldn't dry up. Then throw in some onions. That was real good eating. Even some of the teachers that were living in Chenega liked the seal that way."

Seal, Population Levels, Use Areas, Habitat/Haulouts, Chenega Bay

[Where did you first notice the seal population going down?] "It was near the south end of Chenega. He didn't know how it was on the north end, and says he never talked with anyone about that. He noticed they were decreasing. There were a lot of rocks along Knight Island where he used to see seals. Last year when he was gillnetting at Eshamy he ran among the rocks along Knight Island all the way down to Chenega. "I never saw a seal on a rock. Usually you'd see several on a rock." Last year, he says, he didn't see one seal.

Seal, Salvage, Chenega Bay

He says people don't do this. He has never taken a dead seal, salvaged it.

Sea Lion, Habitat/Haulouts, Population Levels, EVOS, Chenega Bay

Before the oil spill, at the Pleiades (an island halfway from Chenega Bay to Chenega Island). Last time he saw sea lions, there was a herd of about 100 sea lions there. They were there for two winters. When he was living in Old Chenega he didn't used to see them on that island.

Two years before the oil spill there must have been 100 sea lions. He checked after the oil spill a couple times and didn't see any sea lions on the rocks.

Seal, Birds, Ecology, Chenega Bay

[Do you notice any other changes out there when you've gone out fishing or hunting out there?]
"Yeah, like last week when I came over from Cordova, looking out all the time, you don't see all the seal, sea lions, and porpoises. And there used to be ducks all over. It's just like dead water, no life."

Seal, Sea Lion, Taste/Preference, Chenega Bay

[Do people still eat seal and sea lion as much as they used to?] "The older people are still eating, but some of the younger ones they don't eat as much as the elders." [Why?] "Oh, they like hamburger deluxe and..."

Seal, Sharing, Chenega Bay

[When you bring home seal meat are there people you especially try to share with?] "I 'd give my brother. He's not real well, so I save some for him, but otherwise they spread all the seal and sea lion around."

Seal, Sea Lion, Population Levels, Habitat/Haulouts, Chenega Bay

[So you think both seals and sea lions have gone down?] "Well, at the Pleiades, the seals and sea lions. I don't know if they left the country, or what's the answer to that."

Seal, Sea Lion, Processing/Preservation, Meal Preparation, Chenega Bay

We use both seal and sea lion. If we have more than we need we put them in the freezer. In the old days we used to salt them and save it. Some people dry it. Some make soup." To prepare: Soak it. Before he didn't used to soak it. He would want to eat it right them. He says he didn't realize how much blood there was in seal until he started to soak it. Cut it in chunks then soak it overnight.

Seal, Management, Chenega Bay

[Concerns over management?] None. [Informed about research?] He's pretty satisfied so far. [More say in management?] [Do you believe Native people should have more say?] "Everything seems like management is doing a good job. Or if we didn't think they were going to do the job right, we would have to start yelling about it." [Can Native people manage sea mammal hunting in your area?] He was pretty confident they could, if everyone can cooperate. There will still be some who don't want to cooperate, but he thinks they should be able to manage it.

Seal, Hunting Conditions, History, Taste/Preference, Population Levels, Chenega Bay

Since he was a baby he remembers his dad had made a baidarki, He remembers waking up one morning hearing baby seals calling "ma, ma". So he had an early start eating seal. But now, he says, there's not too many seals.

Chenega Bay, Respondent 9, October 21, 1994

Alutiiq Terms, Chenega Bay

He gave me some Alutiiq place names, which he said had been written down in a place names project four or five years ago. *Kakes*--marked on the chart of the southwestern sound; *Kiwathluq*--a cove on the east side of Chenega Island. The name means, "warring place." Another was *Uncangosuk*--Long Channel by Squire Island; and *Kulugat*--Pleiades Island. The

name *Chenega* means "under the mountain," and in Alutiiq the island was also called *Enematca*.

Harbor Seal, Population Levels, Habitat/Haulouts, Use Areas, Chenega Bay

[Have you noticed a change in the harbor seal population compared to 5 years ago?] "It has changed quite bit. You used to be able to go right around here." He used to be able to go out to Bishop Rock and get whatever he wanted. "I seen 4 seals going around the island yesterday. Five years ago you would see at least 20 on Bettles Island and on the north end of Chenega, on Junket (Junction) Island you'd see 15-20."

Seal, Pups, Habitat/Haulouts, Behavior, Chenega Bay

[Have you seen any changes in the numbers of adults compared to pups?] "There's mostly big seals now. The little pups are harder to find since '92." They have started seeing more now, he says. "You see more pups in the glaciers." [Is that where the families have their babies, on the ice?] "Yeah." Pups are also seen in (along the western shore of Evans Island) in the middle of Prince of Wales Passage, also first year juveniles from May to September. First year pups, 6 months old, are seen at the mouth of Icy Bay, on the north end of Chenega Island, at Verdant Island, and Jackpot Bay. [Is there anything about these places that's the same?] He says they have a lot of rocks and are shallow. After September he thinks they go back to the glacier. He says you also find pups and juveniles at Princeton Glacier. By September, pups are usually about 3-1/2 feet long (he held his arms apart).

Seal, Hunting Methods, Seasonality, Prey, Selectivity, Struck and Lost, Retrieval Methods, Chenega Bay

[Is there a particular reason for hunting in April and May?] "In April and May. They stay float. After June and July they sink. That's why we hunt them in the shallow waters so we don't shoot them and they go to waste." [Why do they sink?] "They're probably full of fish. Their stomachs are always full of herring and salmon and they don't have as much fat as in winter. In winter in December, January and February they start getting fat again, and they start floating again. After November, they're fat." (Seals are said to sink through the month of October.) People generally hunt in shallower waters and if the seal sinks they carry a pick with three pronged hook, a halibut hook, to retrieve the seal with.

Seal, Salvage, Chenega Bay

[Do you ever salvage seals that you find dead?] "No. Don't take anything you don't shoot yourself." I asked if you ever find dead seals. He said no.

Harbor Seal, Population Levels, History, Oil Spill, Chenega Bay

[Did you ever notice a decline in harbor seals before 1985 when you were a young man?] "No, there's always seals all over." [Has there ever been a population change, maybe not this big but?] No, I haven't seen this big a change since after the oil spill.

Seal, Biology, Behavior, Habitat/Haulouts, Chenega Bay

[When do they (seals) leave the glaciers?] Seals leave the glaciers in May or June. He didn't know why.

Seal, Pups, Taste/Preference, Chenega Bay

The preferred size of seal is a yearling. It's better tasting and tender. They go for them in April and May. "This last year we've had a harder time seeing baby seals." He says they've also had a harder time getting yearlings. "There are mostly big ones. There's some around here, adult

males and females." [Do they stick together?] "You usually see the mother and pup until the end of June anyway. After that they're (pups) on their own, I guess."

Seal, Prey, Chenega Bay

[Did you notice when you got seals this year what they were eating? Did you open the stomachs and look inside?] "They're eating squid. The ones in Icy Bay, when we opened the stomachs they had squid in the stomach." [Did you notice what they were eating before this year, was it the same thing?] "I haven't even noticed, no." [Did you just start checking their stomachs?] "No. When we cut it open, there was a squid in there, just curiosity."

Seal, Population Levels, Harvest Levels, History, Chenega Bay

[When did the tour boats start going up there?] "The tour boats started going up to the glaciers in June and July during the fishing season." [What year?] "I remember them in '79 or '80." [So it's more than one season, it's every year?] "Every year they go in there. There are 3 now, 2 big ones and one small one." [Do you think it kind of accumulates, that the seals remember the tour boats?] "Yeah, probably. There's probably still a few in there." He says after they closed Coghill down (the fishery) the seal population might have gone back up. His family used to get 10 seals a year from there (from about) June 20 until the end of July, August, during seine season. [What years did your family get seals?] "It started in 1966 until they closed it down in 1985, or '83 or '84. After the 1983 seine season they experimented up there or something and ruined the fishing. Killed them all. Overspawmed them." [What year did you last go up there to camp?] He stopped camping up there after 1983 because they closed the fishing. "That used to be the most fun, the best part of the year, going up to fish up there. There used to be a lot of reds."

Seal, Commercial Hunting/Bounty, Economy, Skins, Meat, Chenega Bay

[What do you think can be done about the decline, if anything?] "Stop them from hunting them for their hides." [Are they still doing that?] "Yeah, I know a lot of people from Tatitlek are killing them for their hides. They come down this area and kill seals down here. We never come up their area and kill seals." [It's really hard to figure how important that is to people for income. Do you think that's important for earning money.] "I don't think they need the seal money to go live. Not anymore." [(his wife) you don't think so either?] His wife and he both answered, "No. There's too many jobs. There's so much opportunity." His wife added, "Whenever we go out we get the meat and then we keep the hide and we use it. We don't just go for the hides. This shooting seals for their hides--it makes no sense."

Harbor Seal, Commercial Hunting/Bounty, Skins, Meat, Chenega Bay

[Has this become an issue between people, or it is just now coming up because of the harbor seal decline?] "I don't know what it is. There's always somebody from other areas hunting seals down here, too." [Have people in Chenega stopped hunting seals for their hides?] "No, I don't think so. There's still some people doing that. Whenever we get one we clean it and send it up." His wife: "We don't go out just to get the hide alone." He added, "Just to eat alone." His wife joins in, "Over a period of time you could end up with 4 or 5." [So you go out for meat, but you keep the hide and use it?] "I still got mine, that one out there. I took it apart and I'm drying it."

Harbor Seal, Management, Chenega Bay

[Do you have any concerns about the way harbor seals are managed?] "I wish they'd let us manage our own around our area."

Seal, Seasonality, Pups, Use Areas, Prey, Chenega Bay

He pointed out some shallow spots along Chenega Island where seals can be found. Seals hang out in fish creeks, and glaciers. [Is there any special feed where these areas are that you showed me where the pups hang out?] He noticed there a lot of winter herring go by and herring hang out here in the wintertime, in Shelter Bay. He has noticed seals in Shelter Bay after November and December. [Are there other places like this that have herring wintering areas?] "Not that I noticed. The only place I noticed was right there (Shelter Bay)."

Chenega Bay, Respondent Unidentified, April 17, 1990

Seal, Fish, Use Areas, Chenega Bay

DCRA gave the Chenega Bay IRA council a grant for transportation to go to uncontaminated areas to get subsistence foods. Upon my arrival on 4/17/90, R informed me that X's boat was up near Glacier Island, for herring spawn, seal, and halibut. Several guys were on the boat with him.

Chenega Bay, Respondent 1, April 19, 1990

Seal, Fish, Meat, Fat/Oil, Sharing, Chenega Bay

Boat returned--with only one halibut, some seal, and lots of herring spawn on seaweed. Also sac roe. Guys on the boat grabbed herring, still alive. Cracked 'em open and stripped the roe out. A bucket full. Shared in the village in Ziplocs. HH 1 wasn't sure how to put it up. Some Tatitlek folks had sent over specific packages for households--such as R had sent her aunt (HH 1) herring spawns. She also sent some to her cousin (HH 3). HH 1 was excited when the herring spawns were brought to her door, jumping out of her easy chair where she had been watching, and running to the door, with the joy of a young girl "I knew it! I got spawns!" A little later her daughter (HH 3) came over, still half asleep and in pajamas, and "invited" us over for breakfast--herring spawns. HH1 put hers back in the freezer. Later in the day, HH 1 went down to the boat, and picked out some pieces of seal meat. Commented that she had been a bit of a hog. She made seal oil on the same day. Would have gone down to the boat and gotten more herring spawns, but she just wasn't up to the walk down and back up again.

Chenega Bay, Respondent 40, December 2, 1991

Seal, Commercial Fishing, Harvest Levels, Use Areas, Seasonality, History, Chenega Bay

R talked with me a little about the oil spill, and the seasonal round his family used to have when they lived in Old Chenega. Their family camped in several places during the year, in order to put up a year's supply of food. In the spring, his dad was a commercial seine fisherman out of Port Nellie Juan, there was a fish cannery there. Their family and the X's would go camp there. Then they would go to Coghill area for seal hunting. After they got all the seals they needed and did some of the processing there, they came to Chenega. In Chenega he says they used to put up 30 large bundles of salmon. Their family was usually finished with harvesting by September or October. They would run out of food by January. Once his dad traded a cabin for a skiff and kicker.

Chenega Bay, Respondent 40, March 31, 1994

Harbor Seal, Sea Lion, Nutrition, Sea Otter, Skins, Chenega Bay

Household harvested harbor seals and sea lion for food in 1993/94, as well as sea otters. He felt their harvest and use was less than the previous year, primarily due to less time to hunt. He tried his hand at tanning a sea otter skin. They were not in the community in 1988.

Chenega Bay, Respondent 40, April 1, 1994

Seal, Commercial Hunting/Bounty, Harvest Levels, Skins, History, Seasonality, Chenega Bay

"I was born in 1942. My dad had a double ender--a 28-footer. It had turntables in the back, you pulled the seine by hand, by the lead line. This was before the purse line was around. It had been invented, but we didn't have it yet. We'd take off from Chenega in early May or mid-April. Everyone just packed everything up and left Chenega. It was a yearly thing. At that time we had some 9-h.p. Johnsons. We'd take off in May and go to Nellie Juan or we'd go to Cordova. When the clam canneries were open. We went there and dug clams. After Cordova, we'd go back to Port Wells. My dad would do his seal hunting then. He'd get some 200 seals. He'd sell the snouts to the Post Office and the hides to David Green. He (Dad) always had to go to town to sell hides. He mailed them, but...You could take the seal snout to the Post Office. They'd pay."

Seal, Hunting Methods, Seasonality, Use Areas, Chenega Bay

"They gave us a boat and nets. During the season we had to do our own repairs, but before the season they had it all taken care of. After seining in Port Nellie Juan we'd go to Port Wells. Every place we went had a purpose. At Pigot Point [i.e., Point Pigot] Dad had a trapline around Pigot Bay. Then, when we went up to Coghill, their main purpose was seal. One month in Cordova, then June and July in Port Nellie Juan, and August in Port Wells."

Seal, Ceremonies, Customary Rules, Chenega Bay

By the time January would come around, Russian Christmas, my dad would empty out the supplies. It seems like the whole year was preparing for Russian Christmas--Mom out picking berries while Dad was hunting seals. Nothing was wasted, except meat of land otter and mink. That was given to the dogs."

Chenega Bay, Respondent 40, September 28, 1994

Sea Otter, Harvest Levels, Trade, Chenega Bay

He doesn't hunt sea otters generally. He has only taken one since he moved here in 1989. He wants to start hunting them once he gets a market developed up north in the interior, on a trade basis.

Chenega Bay, Respondent 5, May 21, 1992

Seal, Use Areas, Chenega Bay

I went around Evans Island for seals, but I didn't see any; deerwise yes, seals no.

Seal, Population Levels, Use Areas, Chenega Bay

Never saw any seals here last year. Completely zero.

Seal, Use Areas, Chenega Bay

He says he traveled from Esther Island to Chenega Bay and saw one seal. He also went around Knight Island and "never saw one."

Chenega Bay, Respondent 5, November 27, 1993

Seal, Population Levels, Use Areas, Chenega Bay

One elder hunter asked me to the corporation office to let me know his observations about resources: Seals are even more scarce than last year. There were more seals two years ago. Icy Bay is where you have to go to get seals, according to him. It cost him about 50 dollars to go to get seals in his bowpicker. "That's the only place you could go to get seals now."

Chenega Bay, Respondent 5, April 1, 1994

Sea Lion, Use Areas, Chenega Bay

R says, "we don't eat much sea lion. The younger generation doesn't care too much about that. It's the same story with seals." He hunts seals and deer together. [How long did it used to take to get seal?] "Well, before the oil spill, 5 years ago, it only took 5 minutes to go to Bettles Island." The longest trip before the oil spill was about 1/2 hour, to go to LaTouche. During 1993/94, seals were caught in Prince of Wales Passage, on Fleming Island, on Knight Island near New Year's Island and on the western side of LaTouche.

Harbor Seal, Seasonality, Use Areas, Sharing, Chenega Bay

Now, when he starts hunting, he starts looking as soon as he takes off. He looks around. [Are there any places better at certain times of the year?] He says years ago there were no certain places. When he was gillnetting along the western shore of Eshamy, "I never saw a single seal for two summers (month of June)." In his travels, he sees the most seals at the north end of Chenega Island. Before, you used to see seals all over. He says there are a lot on the rocks outside of Knight Island. They received seal from their son in Cordova. He called him and asked him to send some because he couldn't catch any around Chenega Bay.

Sea Lion, Population Levels, Use Areas, Chenega Bay

He didn't hunt sea lions last year. He says they are more wary. "We would shoot sea lion at Pleiades so they wouldn't sink. For the last two years, there have been no sea lions on the rocks. There used to be at least 100 hanging around."

Seal, Hunting Methods, Use Areas, Chenega Bay

[Did you stop hunting because you were discouraged?] "No. Mostly I ran short on fuel and it's so hard to get gas." He called for some from a tender, and they couldn't bring him any. He went about a month, he estimated, without gas. For shorter distances the zodiac doesn't burn a lot of gas. But his bowpicker burns 10 gallons per hour. The last time someone in the village got seal, hunters went out to Bainbridge and took about an hour in a fast skiff.

Harbor Seal, Skins, Chenega Bay

He speculated that maybe the hunting was heavier here (in Chenega Bay). He has heard of a couple of people hunting seals for skins. There are 2 people he says. They made one trip last year and another trip this year.

Seal, Population Levels, History, Use Areas, Chenega Bay

Some hunters went to Icy Bay last spring and saw lots of big seals, but hardly any pups. Last year on the Copper River, he saw several small seals, 30 - 50 in one area. The fishermen from other areas say they saw lots of seals. Before, in earlier years, about 10 years ago, when he was fishing, he didn't notice as many seals in the Copper River Flats.

Harbor Seal, Population Levels, Use Areas, Chenega Bay

The seal population around Chenega in 1990, at the north end of Chenega, you would usually see about a dozen seals hanging around those rocks. Last year, about a dozen were around those rocks. They seem to have stayed the same, but right across the Passage, there's no seals on Knight Island. His engine was broke most of this season.

Harbor Seal, Pups, Population Levels, Use Areas, Chenega Bay

There were no seal pups in the last two years. Knight Island used to be full of seals when the pups were out.

Chenega Bay, Respondent 5, April 2, 1994

Harbor Seal, Harvest Levels, Use Areas, Sea Lion, Oil Spill, Chenega Bay

This household harvested harbor seals for food during 1993/94, some of which were taken on the north end of Chenega Island. He felt that their harvest and use was less than the previous year because "I can't catch any. There are so few." Compared to 1988, he felt their harvest and use was less because "We use to go to Pleiades for sea lions. On the way we'd have a skiff running. If we'd see a seal we'd shoot it, then stop at Pleiades and catch a sea lion." He felt the change in the harvest was related to the oil spill and commented, "I don't know if there's something in the water. The seals took off and the sea lions disappeared, too."

Seal, Use Areas, Oil Spill, Population Levels, Chenega Bay

R says his use of Evans Island is less than before the oil spill -- "I can't find any land animals, I can't find no seals. I checked all the hunting areas we used to get seals." About Chenega Island, "I'm going there more now for hunting. The number of seals seems to have stayed the same there since 1990." Regarding Elrington Passage, he says that his use has not returned to pre-spill levels, particularly for land animals and seal, because there are much fewer animals there now.

Chenega Bay, Respondent 6, May 4, 1992

Marine Mammals, Seal, Birds, EVOS, Harvest Levels, Chenega Bay

"[My] use has returned to pre-spill levels, but the harvest the same? I don't know. Birds are less. Invertebrates are less. Marine mammals are less, level of use same. It's harder to find suitable size of seals and fewer birds and less invertebrates and you don't just pick clams anywhere anymore."

Chenega Bay, Respondent 6, April 1, 1994

Harbor Seal, Harvest Levels, Oil Spill, History, Chenega Bay

Household harvested harbor seals for food in 1993/94 and sea otters. R felt that his harvest was less, though he extended the same effort to catch them as the previous year. He felt it was

also less than in 1988. "There is a decline in the seal population that is not just local. I suspect the reason I don't see baby seals might be due to the oil spill." When asked if he felt the change was related to the oil spill, though, he replied, "don't know."

Seal, Use Areas, EVOS, Chenega Bay

R says his use of Sawmill Bay, Evans Island, Elrington Passage, and Danger Island has not returned to pre-spill levels. In general, he says he expends the same effort to harvest resources, but gets less. About Danger Island, he expended the same effort, but says there are less seals there.

Chenega Bay, Respondent 44, May 6, 1992

Seal, Sea Lion, Abnormalities, Internal Organs, Chenega Bay

HH13 went out and got a seal or sea lion. It was around here that he got it from. This just what I heard: it had a corroded liver. They just discarded it and didn't consume it.

Chenega Bay, Respondent 9, May 22, 1992

Seal, Rookeries, Chenega Bay

There used to be a seal rookery on Bettles Island, Sawmill Bay.

Seal, Whale, Sea Lion, Birds, Habitat/Haulouts, EVOS, Chenega Bay

Never see seals on Bettles. Hardly see any whales, sea lions. They used to come in here too. Ducks not as abundant as they used to be. Clams --not as many as before EVOS.

Chenega Bay, Respondent 9, March 31, 1994

Seal, Habitat/Haulouts, Rookeries, EVOS, Use Areas, Chenega Bay

Household harvested seal for food during 1993/94, from Crafton Island, and sea lions, 2/3 of them from Elginton [Elrington?] Passage and 1 from Latouche Passage. Though he felt his marine mammal use and harvest was about the same as the previous year, he felt it was less than in 1988. He believes the change is related to the oil spill. "It sure scared the seals away from here. There was a little rookery here on Bettles Island. They used to come here every spring." For marine mammals he hunts Esther Island Passage, Barry Arm, Coghill Point, and Axel Lind Island.

Harbor Seal, Sea Lion, Harvest Levels, Oil Spill, Chenega Bay

Household harvested harbor seals and sea lions for food in 1993/94. They felt that their marine mammal use and harvest was less than the previous year, and said it was declining every year. They replied they did not know if the decline in their use and harvest compared to 1988 was related to the oil spill, but say it has continued to decline since then.

Seal, Use Areas, Birds, EVOS, Pollution, Population Levels, Chenega Bay

R says his use of Sawmill Bay, Evans Island, Elrington Passage, and Icy Bay has not returned to pre-spill levels. Regarding Sawmill Bay, he says, "I don't know. I think it's the oil that did it. It killed all the feed. All the plankton in the water got killed by the oil. About Evans Island he says, "There's not much, not as many land otters, ducks, geese. You don't see as many animals as you used to. We only saw 3 bears in the village this year. About Elrington Passage, "I go out

there when I get a chance. I think it's related to the oil spill. I don't know if it was safe to eat those things or not. About Icy Bay, "Before the spill there were seals all over. In every little bay you'd go to you'd see seals. Now there's a lot less.

Chenega Bay, Respondent 9, October 17, 1994

Seal, Rookeries, Chenega Bay

R says there is a little seal rookery on Junction Island (referred to as "Junket" Island). Sometimes, he says, there are 12 or so seals there. There is frequent traffic by there now which scares them off the rocks. There is also deer there.

Seal, Habitat/Haulouts, Use Areas, Population Levels, Oil Spill, Chenega Bay

"We usually see seals on Bettles, except for the last three years. Before the oil spill (he said earthquake and then corrected himself) there, we used to see a lot of them. Wintertime, at Fox Farm, we used to see a lot, and on the south side of Evans, near the big rock, we used to see them during the fishing season, and also Prince of Wales Passage, by the island, and on the north end of Chenega. There used to be 7 or 8 on Junket Island (Junction Island) all the way up to the little cove on the northeast end."

Seal, Population Levels, Use Areas, Harvest Levels, Chenega Bay

I think they're declining myself. [Is it harder to find them this year than last year?] It seems like there aren't very many young ones. The only time we see them is when we go in to Icy Bay. The right hand side of Nassau Fjord--if the ice is receded back, we could go in quite a ways. I got three seals this year, 2 adults and one pup in Icy Bay.

Seal, Use Areas, Population Levels, Chenega Bay

In 1991 R went to Port Wells in May or June. He went to Yale Glacier. He says it is the one with a lot of seals. He says they got scared away from Harvard Glacier by the cruise ships.

Seal, Seasonality, Taste/Preference, Pups, Chenega Bay

R prefers to take seals mostly in the summer months, June and July. [Why?] "It's the only time the baby seals are around. People like to take the small seals." The pups are a delicacy that people look forward to. "We take it up on the beach to *mungyuk*."

Seal, Use Areas, Habitat/Haulouts, Rookeries, Chenega Bay

There's another spot on the south end of Culross Passage. On the islands there is a rookery, on the left side of the passage. Opposite the island called Applegate (not the same as Applegate Rocks), is an island known as "Samadat." And there is another spot, an island on the right hand side, before Nellie Juan Glacier, that's a good place to find seals.

Chenega Bay, Respondent 9, October 20, 1994

Seal, Taste/Preference, Processing/Preservation, Use Areas, Population Levels, Behavior, Pups, History, Chenega Bay

[Have there been changes in what people prefer to eat as far as seal goes?] For seals, we use all the parts, except the stomach. (When he was young) sometimes they'd smoke it, salt it. I remember we used to get baby seals from Port Wells and we'd smoke it, salt it." [Is there the same number of baby seals in Port Wells as there used to be?] "No. From '82. We went up there in '82 and there were a whole bunch in there. Then after '82 we noticed a change." [What

did you see?] "Not as many seals as there used to be. I don't know whether they got moved out by the tour boats." [So you think the tour boats scared them?] " I know they did. 'Cause we went in there to the glacier. There were no seals at all hardly, compared to years ago." [Did you go into Barry Arm?] "Yeah. We used to have a camp at Barry Arm, a summer camp and at Coghill Point."

Chenega Bay, Respondent 10, October 23, 1993

Harbor Seal, Use Areas, Birds, Chenega Bay

On the phone with R this morning, got the following reports about bird hunting. "Normally we would hunt the harbor seal at San Juan Bay, down the Passage, Elrington side. You used to see thousands of harlequins, goldeneyes. I saw a flock of 7 scoters recently between Bishop Rock and Sleepy Bay." He says that there is an access road from the village to the airport, which he walks daily. In this area, the creek, there should be hundreds of ducks. He saw 9 pintails there recently.

Chenega Bay, Respondent 13, March 31, 1994

Harbor Seal, Behavior, Hides, Use Areas, EVOS, Harvest Levels, Chenega Bay

Household harvested harbor seals in 1993/94. R sold hides for \$40/piece. He says their harvest and use is less than the previous year. "Seals aren't floating like they should. The females should be floating but they're sinking. It's been a steady drop. I covered all the bays from Old Chenega, Bainbridge, Whale Bay, Squire Island and the north end of Latouche." He says it is less also than in 1988 and feels the decline in their harvest and use is related to the oil spill. "I don't think they're going to come back to the oiled areas. The oil may be killing what they eat.' His harvest is 90% less, he says. "I could have gotten 6 seals/day before the oil spill and still not bothered the population."

Seal, Use Areas, Population Levels, EVOS, Chenega Bay

About his use of Sawmill Bay, Evans Island, and Elrington Passage, R says that his use of those places has not returned to pre-spill levels. R says regarding his use of Evans Island, "You can't find any seal." About Evans Island, he mentioned that, "you can't find any seal." He was also concerned about Chenega Island, "Last year when I went over there, there was no seals around, and deer. I couldn't find any. I could see their traces, but couldn't find any."

Seal, Use Areas, Harvest Levels, Chenega Bay

R was hunting around Chenega Island. He stopped into a shallow bay and got two seals, skinned them, took the meat, turned the corner, saw a boat, ducked around a bend, saw a sailboat, then saw a skiff. He rounded Chenega Island and Knight Island passage and it looked like the opening of seine season! This was just after the opening of doe season. Now boats from Seward and Whittier come in here and ask for fuel. Usually he hunts the west side of Evans and LaTouche. Going further means going up to Chenega Island and Dangerous Passage. Before the oil spill he used to go up near Squire Island, and the south end of Long Channel. He'd usually go to an island in the middle of Dangerous Passage. He went there a couple of times, there was none. That was 2 years ago.

Seal, Use Areas, Harvest Levels, Oil Spill, Chenega Bay

R's usual hunting areas are Prince of Wales Passage, Elrington Passage, about once a month he goes up to Dangerous Passage, just for different scenery. He used to go to Icy Bay once a

month. There the seals were easier to get and it was a place to visit, a treat. Lately though, he and others haven't been there as much. He says, "We've been leaving Icy Bay pretty much alone. That might be one of the last places to get any seal." Before the oil spill, he says, it took about half a day to bring back seal, and there was more than enough to catch. Now it takes about 5 days to find any. The last trip he took lasted 7 days. "I went to all the bays around Old Chenega, around Evans, Elrington, Bainbridge, the western side of Latouche. Seven days later I ended up in Whale Bay. I left in the daylight and came home in the dark. I came home with 3 from Whale Bay."

Seal, Biology, Behavior, EVOS, Skins, Chenega Bay

"The seals are not floating. They're sinking. They should be fat. They're skinnier. They're bigger (more older ones) than usual. I think there's no young ones left. Before the oil spill we used to get mostly young ones. I think there's something wrong in the ocean. They're not getting the right amount of food. Maybe it's the oil. It's keeping them out. Maybe it's doing something to their sense of smell. They used to spook when they smelled cigarette smoke. Now they don't seem to notice it. We can get a lot closer to them than we used to be able to. Now they're right on the shoreline. They used to travel quite a ways out. Even now you find seals with oil on them." R says a tanner has told him he's ruined his knives cleaning a hide. "Hides with oil are just like someone put tar on them." This man has gotten approximately 10 pelts since the oil spill with oil on them. Most of the time he says, he can get it off with Pinesol, but thinks maybe it just cleans the top of the fur.

Sea Otter, Behavior, Prey, Chenega Bay

"Sea otters are eating the fish right out of the nets in Esther Island. They never used to do that." He says he noticed this for the first time in 1991.

Seal, Use Areas, Chenega Bay

His usual seal hunting areas include: around Chenega Island, Knight Island Passage, and the bays off of it; Whale, Bainbridge, Prince of Wales, Latouche, and Elrington Islands.

Chenega Bay, Respondent 13, May 20, 1994

Harbor Seal, Hunting Conditions, Population Levels, Use Areas, Chenega Bay

My usual hunting areas are: Prince of Wales Passage, Elrington, and about once a month, up to Dangerous Passage just for different scenery. I used to go to Icy Bay about once a month. The harbor seals were easier to get and it was a nice place to visit, a treat. Lately, however, we've been leaving Icy Bay pretty much alone. That might be one of the last places to get any seal. Before the oil spill it took about half a day to bring back seal, and there were more than enough to catch. Now it takes about 5 days to find any. My last trip took 7 days. I went to all the bays around Old Chenega, around Evans, Elrington, Bainbridge, and western side of Latouche. Seven days later I ended up in Whale Bay. I came home with 3 from Whale Bay.

Seal, Ecology, Abnormalities, Biology, EVOS, Chenega Bay

The seals are not floating [after they're shot]. They're sinking. They should be fat. They're skinnier. They're also bigger than usual--more older ones. I think there's no young ones left. Before the oil spill we used to get younger ones. I think there's something wrong in the ocean. They're not getting the right amount of food. Maybe the oil is doing something to their sense of smell. They used to spook when they smelled cigarette smoke. Now they don't seem to notice it. We can get a lot closer to them than we used to. Now they're right on the shoreline.

Seal, Skins, EVOS, Chenega Bay

Even now you find seals with oil on them. A tanner has told me he's ruined his knives cleaning a hide. Hides with oil are just like someone put tar on them. Since the oil spill I have gotten about 10 pelts with oil on them. Most of the time it comes off with Pinesol.

Seal, EVOS, Biology, Selectivity, Prey, Chenega Bay

Before the oil spill the yellow seals came mostly from the Copper River. Icy Bay's seals looked dark. You could tell just about what bay they come from by looking at their coloration and body shape. Ones that come in from the ocean are sleek. Ones that come in from the bays are fat and lazy. Icy Bay seals are bigger, longer. Small adult seals come from the Copper River. I think they'll find more of the food they're looking for in the shallows. Icy Bay has herring and codfish. In the bites and shallows, Whale Bay has codfish, flounder, and octopus.

Chenega Bay, Respondent 13, September 29, 1994

Sea Otter, Harvest Levels, Pups, Chenega Bay

He doesn't hunt sea otters usually, but a guy at Frontier Tanning wants 5, so he'll get them for him. In April he went to Bainbridge and saw 5 or 6 pups, newborns, but when he came back, a couple of weeks later, the same bunch of otters was there but there were no pups. This was in mid-April. The condition of the otters was skinny. "You could see their ribs sticking through. It's a rough time of year to pup. Everything is hungry. We think maybe the eagles got them."

Sea Otter, Population Levels, Habitat/Haulouts, Oil Spill, Chenega Bay

In the last couple of days he's covered quite an area -- Bainbridge Passage, Prince of Wales Passage, and around Fleming Island. He says that in nice weather you could see otters up in the kelp beds. He estimated that he saw about 20 sea otters in the last two days, in pairs and alone, compared to the past, when he says they were usually found in groups of 3 and 4. He speculated that perhaps oil leaching off the beaches is still killing them.

Sea Otter, Pups, Biology, Ecology, Chenega Bay

R says sea otters pup any time of year. [Do they pup more than once a year?] They must. I don't know. They have pups hanging off them all year.

Sea Otter, Ecology, Prey, Chenega Bay

R says, "the really weird thing is seeing them over at Ester, eating humpies off the nets, off my nets. We first noticed this last year. Man those [sea otters] were fat."

Seal, Sea Otter, Biology, Retrieval Methods, Chenega Bay

[Do you feel that there is enough information coming to you about sea otter or seal research?] He shook his head. He would like more information about the condition of seals in this part of PWS. "Last spring I noticed that the females sank. It was the first time I ever noticed this. I got three seals with little fat and empty stomachs. One year ago, from October through December, the seals were thin. "I had to hook them out of the water [i.e. they sank], and they were thin. The fat on them was about one inch thick, not enough to float them. They were hard to skin. The fat was too close to the flesh. Some had as little as 1/4 inch of fat on them. By this time of year seals usually have 2-3 inches of fat. The one I got the other day, too, sank like a rock. It had about an inch of fat on it." He said he had to hook it off the bottom.

Seal, Population Levels, Chenega Bay

R says the seal population on this side of the Sound is a lot less than last year.

Sea Otter, Selectivity, Salvage, Seasonality, Chenega Bay

R says he'll try for medium or large sea otters. They're the ones with the better fur. He'll go in December or January, when it's cold. He doesn't salvage animals. He says sea otters don't sink.

Sea Otter, Population Levels, Birds, EVOS, Chenega Bay

[Are sea otters coming back since the EVOS?] "No, they're still declining." [So, there are fewer sea otters than there used to be six years ago?] "Yes." He said birds were still below what they were in numbers, before the spill. He said there used to be so many birds around Chenega Bay that he would get worried taking off from San Juan Bay.

Seal, Internal Organs, Abnormalities, EVOS, Chenega Bay

"Most of us don't take the liver on the adults, just the young ones sometimes. The livers of adults tend to have more cysts on them these days." [Before the EVOS did you notice cysts like that on them (adult seal livers)?] "Very few."

Chenega Bay, Respondent 2, March 31, 1994

Seal, Use Areas, Population Levels, Weather, Harvest Levels, EVOS, Chenega Bay

R commented that there used to be a lot of seals on New Year Island, outside Drier Bay on Knight Island. Now when they go there, they say they only see one or two there. They say that "every year it seems like there is less and less. X and I went out to Danger Island. We didn't see one seal. Before (the oil spill) we'd see them popping up all over the place." Regarding Evans Island, "there is a decline in salmon, seal, sea lions. Weather conditions affect harvest." Regarding Jackpot Bay/Chenega Island, he says, "there were more seals before the EVOS than there are now."

Seal, Sharing, Population Levels, Oil Spill, Sea Lion, Chenega Bay

This household received and gave away seal during 1993/94. They felt their marine mammal use and harvest was less than the previous year because "The year before I did more hunting than last year, due to the weather." He felt that their household's use and harvest was less than in 1988 and that the change was related to the oil spill because he felt there had been a decline in seals which was oil spill related. He also harvested sea lion.

Chenega Bay, Respondent Unidentified, November 27, 1993

Seal, Sharing, Sea Lion, Harvest Levels, Pups, Chenega Bay

The day before I arrived in the community two hunters got a seal. I heard of it being shared with several households as I visited around during the weekend. The same person (with a party of three hunters) also reported getting a sea lion earlier this month. Another hunter reported taking 3 harbor seals total since April. Still another hunter reported receiving a small amount of seal pup earlier this fall. It was the first he has had in two years.

Chenega Bay, Respondent 3, November 28, 1993

Seal, Oil Spill, Abnormalities, Behavior, Chenega Bay

One young woman talked with me about the psychological effects of the oil spill. Her uncle in Tatitlek got a seal this summer. She ate seal two times this year because she knew he was the

person who got it and cut it up. He grew up in this area and knows it well. She could enjoy that seal, but she won't take seal from "these hunters here." She believes the spill caused one highly respected elder to sink into such a depression that he died (over a year ago). According to her, "he never went out of his house and was despondent, but couldn't exactly express what was wrong. He'd say, 'I just can't get rid of the smell of death around me.'"

Chenega Bay, Respondent 19, March 30, 1994

Seal, Sea Lion, Harvest Levels, Chenega Bay

Household harvested both seals and sea lion for food in 1993/94. This harvest is less than the year before, according to R "There were fewer harbor seals and I received less this year." This household was not living in Chenega Bay prior to the oil spill, in 1988.

Seal, Use Areas, Population Levels, EVOS, Chenega Bay

R says his use of Sawmill Bay, Evans Island, Elrington Passage, and Icy Bay is less than before the oil spill. About Sawmill Bay he says, "There's nothing left here. I'm still afraid to eat the shellfish on the beaches around here." About Evans Island he says the same thing, plus, "We hunt and fish further away from the community now than we had to before." About Elrington Passage he says the same thing as Evans Island, plus, "We have to use a bigger area now because of the population of the seals." About Icy Bay, he says, "Before 1989 we used to go there a lot. Now we go there a lot less. The cost of fuel is getting to be too much. My job is demanding more of my time. I can't be gone as much."

Chenega Bay, Respondent 42, March 31, 1994

Seal, Use Areas, Oil Spill, Chenega Bay

R says his use of Sawmill Bay, and Evans Island is less than before the oil spill. About Sawmill Bay, "I'm not going out as much. We were scared to eat them (resources). My dad is still scared to eat them, especially mussels." About Evans island the reason for less use was, "being afraid to eat the resources and there's no seals." About Elrington Passage he felt his use of the area was about the same as before the spill.

Chenega Bay, Respondent 33, April 1, 1994

Hunting Methods, Chenega Bay

Because of the lack of deer and longer trips, he gave away his smaller faster skiff and is redoing another bigger skiff. It will burn less gas by going slower. He's building a small cabin on the stern end because the trips are longer now and need shelter to get out of the wind. The fast skiff went 16 knots. This bigger skiff travels 6-8 knots. He's lost half the speed and so will take that much longer to travel same distances, but it's safer for survival. He's had to go to more of a survival type of hunting. It used to be 3-4 hours for a deer hunting trip. Now it is 8-10 hours.

Seal, Birds, Hunting Methods, Chenega Bay

Seal and duck hunts are typically a combined trip. When deer hunting, they don't usually take the shotgun. So they don't usually deer hunt and seal/duck hunt at the same time. Or they hunt deer only on the way out and on the return trip look for ducks. Whenever deer hunting, they incorporate duck hunting on the way back. It's a bonus to get ducks. The shotgun scares the deer off the beaches, which is why they don't duck hunt at the same time.

Seal, Nutrition/Health, Chenega Bay

Household harvested seals for food in 1993/94, and reported more use of marine mammals than the previous year. This was due, he felt, to the lack of deer in the harvest, and more hunters in the household as well as more people eating seal in the household. They were not in Chenega Bay in 1988.

Chenega Bay, Respondent 19, September 19, 1994

Sea Otter, Prey, Chenega Bay

According to R, sea otters eat shellfish, starfish, sea urchins, clams, and crab around here.

Sea Otter, Hunting Methods, History, Chenega Bay

Today they use a skiff and kicker and a rifle. Traditionally they used kayaks and throw spears.

Chenega Bay, Respondent 19, September 29, 1994

Sea Otter, Seasonality, Selectivity, Use Areas, Chenega Bay

He hunts them mainly in the wintertime, but the last one he got was in June or July. He says it's best to hunt in winter when their fur is the thickest. There were no particular areas which he hunts specifically for sea otters.

Sea Otter, Population Levels, Oil Spill, Chenega Bay

Over the last three years he feels that the sea otter population in this area has declined. He says, "They moved down." He didn't specify where, though he speculated, perhaps toward the eastern side, toward Cordova, or toward Kodiak. He felt the decline in their numbers had to be due to the oil.

Sea Otter, Processing/Preservation, Chenega Bay

He says it takes two people to skin sea otters quickly. You hang them upside down and cut around their feet and then pull the skin off, like a sweater.

Sea Otter, Skins, Non-food Products, Chenega Bay

He got these pelts because his wife and daughter wanted to use them for personal use to make hats and other things. Frontier Tanning charged him \$87 to tan two pelts, including postage for shipping them to him. At present they take pelts strictly for personal use, and not for sale or trade.

Sea Otter, Taste/Preferences, Selectivity, Customary Rules, Chenega Bay

He prefers younger otters because the fur isn't discolored yet. All the older ones have white heads. He says, "we let them go. The young ones are still black. They haven't gotten into fighting and aren't scarred up." R didn't know if other hunters felt the same, "I'm assuming that's what the others do --you'd have to ask them." R said there were no customary "rules" or beliefs governing the take of sea otters. He does not salvage sea otters.

Sea Otter, Biology, Chenega Bay

Sea otters don't sink. According to R, that's because each of their hair follicles has an air pocket at its base, which contributes to its buoyancy.

Sea Otter, Disease, Behavior, Abnormalities, Prey, Chenega Bay

He remembers two animals with either strange behavior or deformities. One was a sea otter that hung around the harbor, eating starfish off the dock for a couple of weeks. Something, which appeared to be his umbilical cord, was hanging out of its stomach. In another incident he saw a sea otter out in Bainbridge Passage which was having trouble breathing. Every time he came up he would snort, more often, and louder than normal. He had a big scar on his face.

Sea Otter, Harbor Seal, Sea Lion, Population Levels, Oil Spill, Chenega Bay

He says the populations of sea otters, harbor seals and sea lions are continuing to decline, and there's still oil on the beaches, still goeey, and still sheening in some places.

Seal, Use Areas, Seasonality, Harvest Levels, Chenega Bay

He and Ch2 went to Icy Bay this year in spring and got 3 seals. Then they went over to Squire Island in August. They hunted outside of Squire Island, for deer and seal. They got one seal and lost one. He said his harvest was about the same as last year. They also went to Danger Island, which is normally a pretty good spot, but there was nothing there.

Chenega Bay, Respondent 23, May 5, 1994

Seal, Sea Lion, Harvest Levels, Use Areas, Oil Spill, Chenega Bay

Household harvested seal and sea lion in 1993/94. The seal was taken in Elrington Passage. R says his harvest was more than the previous year because "we were more successful." It was less than in 1988, however, because "we received less." He believes the difference is related to the oil spill, but does not know how.

Seal, Sea Lion, Sea Otter, Use Areas, Population Levels, EVOS, Chenega Bay

R says his use of Sawmill Bay, Evans Island, Elrington Passage and Montague has not returned to pre-spill levels. He says the octopus, clams, seals, sea lions, and otters, some have not returned. There are less seals, sea lions. There is less of everything. Some sea lion and ducks have returned, but not to the level they were before.

Chenega Bay, Respondent 12, September 29, 1994

Seal, Use Areas, Chenega Bay

This man could not remember where he hunted and harvested the seals he took in 1993 and January through April of 1994. He said his use areas were similar to HH 19's. He thought and thought. I compared the months in which he took seals and HH 19 took seals. Some of them were different.

Seal, Hunters, Taste/Preferences, Oil Spill, Chenega Bay

R says he hasn't gone out much this summer. He has been too busy and hasn't been that interested in going hunting. He got rather disgusted and commented, "Why? Why bother? People here turn it down. They look down on it. They don't want it. And then they whine about subsistence. I get disgusted. But it don't matter. I eat it." I asked if it had to do with oil in the environment or if it was the seal itself. He said he didn't know, maybe the oil had something to do with it, but also, "it's like they don't want to get dirty."

Chenega Bay, Respondent 0, March 31, 1996

Harbor Seal, Hunting Methods, Chenega Bay

There are two winter calls and a summer call for hunting harbor seals. The winter calls are generated by vibrating the lips to make a buzzing sound, or growling deep in the throat (the sound seals make when they're hauled out on the rocks). The summer call is the sound of a baby seal calling its mother.

Cordova, Respondent 139, January 27, 1993

Harbor Seal, Harvest Levels, EVOS, Cordova

He got 17 seals by the end of 1992. He says that's about the same as normal. He says about the EVOS "it hasn't affected us that much here." Down by Montague, we hunt seal there too. There are just a few there now.

Harbor Seal, Pollution, EVOS, Cordova

He was on the USS Juneau. He watched seals and sea lions die in the oil. He would have preferred to just shoot them right them to put them out of their misery. "You know," he said, "I kill them, we eat them, but I don't like to watch an animal suffer. They burned hundreds of dead oiled animals in the couple weeks after the spill, just to get the carcasses off the beach. The oil spill killed more than us subsistence hunters ever in my lifetime, my grandpa's whole generation."

Harbor Seal, Sharing, Customary Rules, Cordova

He does not give expecting to get something in return. "It's the Aleut way. I give. No trade." He mentioned how he gets seals on the way to Chenega to give to the Chenega Bay people.

Harbor Seal, Skins, Trade, Economy, Cordova

[Does subsistence take of harbor seals or sea lions supplement any cash income you use to buy food?] Yes, definitely.

Harbor Seal, Management, Regulations, Cordova

[Do you have any concerns about the way harbor seals and sea lions are being managed today?] Not yet. But he is concerned about possible restrictions. "We're used to going out and getting them. We don't overshoot. Let things work themselves out. Once you start restrictions seems like you get more and more. Limits could be a problem."

Harbor Seal, Management, Regulations, Cordova

[Do you feel that harbor seal and sea lion researchers are keeping you adequately informed about what they are doing?] At first he said no, because he'd just heard about this from Gilbert. Monica [Reidel] is his main contact about these things. She used to live in Fairbanks. Now that she is here he hears more about what's going on. He kept emphasizing, "let things work themselves out. If you start restrictions, it seems like you get more and more." He says if they put restrictions on hunting seals he'll probably hunt anyway. But, if they put regulations on harbor seals, "yes, we'd like to have a voice, too."

Harbor Seal, Management, Cordova

[Do you think Native people can manage sea mammal hunting effectively in your area?] "I think so."

Harbor Seal, Skins, Trade, Commercial Hunting/Bounty, Cordova

He says hides don't have a big market. There are only a few people, men, who hunt them here in Cordova.

Harbor Seal, Harvest Levels, History, Cordova

I asked about the largest harvest he could remember. He recalled when there used to be 1000s on Afognak. Guys would go, get 100s. The last 30 years they haven't been doing that.

Harbor Seals, Commercial Hunting, Hunting Methods, Harvest Levels, Cordova

Now they are going out in PWS to get food for people. They're not going out making money. The hides might bring 30 to 60 dollars a piece. It barely buys fuel for the boat. He also commented that the price of fuel helps limit the harvest. Because of this people hunt in bigger groups, "as many as the boat can handle."

Seal, Hunting Methods, Technology, Cordova

He goes on a 48-ft. seiner, a friend's boat. He uses a .243 Winchester rifle, which is a small caliber rifle they can use for deer as well as seals.

Seal, Birds, Ecology, Cordova

I asked about changes in the kinds or quantity of birds and fish, other marine life where he goes seal hunting. "On the western side of the Sound there are no birds. On the eastern side there are birds. He hasn't noticed a drastic change here on the Cordova side.

Cordova, Respondent 0, March 18, 1994

Harbor Seal, Skins, Processing/Preservation, Commercial Hunting/Bounty, Cordova

I arrived in Cordova about 1950 or 1951 and started buying seal hides around 1953. My wife started sewing parkas a few years after that, about 1958 or 60. Then the Marine Mammal Protection Act put us out of business, but the state still wanted me to be able to buy skins from the Natives, so they got me a permit. I used to send all these seals to Reebers of Norway to get them dressed because they did such a wonderful job, but the MMPA put an end to that too. There's a lot of problems with seals. They oxidize and turn yellow and you can't get it out if you wait around. So you have to keep them under 100% brine. Oxidizing is caused by the blubber touching the fur, and its being exposed to oxygen. We used to market completely oxidized skins as "Alaska Golden Seal" or "rare Alaskan Golden Seal", and that worked for a while.

Sea Lion, Skins, Pups, Non-food Products, Commercial Hunting/Bounty, Cordova

We used to handle a lot of baby sea lion skins for coats. They make a beautiful coat when they're less than a month old. Their back hair is curly. The mothers handle them so roughly that they bite holes in them and leave little scars. All the skins went to Europe or Germany over the (North) pole on Lufthansa.

Harbor Seal, Sea Lion, Commercial Hunting/Bounty, Hunting Methods, Pups, Cordova

One time I bought 400 or 500 sea lions. I had friends who hunted sea lions on the rookeries in the Barren Islands. You can't even kill those pups with a baseball bat. Seals are simple. One tap crushes their skull. But sea lion pups, you can knock them 20 feet, and they'll get up and look at you. The big bulls will come after you when you're trying to get those pups. A friend found out that if you shoot them right through the nose, they'll leave you alone.

Harbor Seal, Skins, Commercial Hunting/Bounty, Processing/Preservation, History, Cordova
1960 might have been the peak year of seal skin buying. About 50,000 or 60,000 seals were sent out of Alaska to Germany during the years 1960-1965. I've bought as many as 4,000 in one day--a combination from here and Kodiak, all over. I'd grade the skins from \$5 to \$50. We used to put them in totes, 500 lbs./tote. I sent them to the Pacific Seal Company in Anchorage, which was run by Danes. They washed them, fleshed them, took all the fat off them, and then shipped them to Germany and Norway. Perry Green, the son of David Green also had a big seal skin tannery in Anchorage. Today hunters from Tatitlek and Cordova send most of their pelts to Frontier Tanning in Anchorage. There is also another fur buyer in Wasilla.

Harbor Seal, Skin, Selectivity, Pups, Commercial Hunting/Bounty, Cordova
There are hundreds of different colors of seal skins. The black ones are fairly rare and are the most valuable. I had one pure white one, real rare, just pure silver. There are some pelts with very dark coloration known as leopard seals, even though they are really just regular harbor seals. There is a big difference in the density of the spots and their colors. The pups are the best because of their soft fur and more durable pelts. Their hair won't break off. They only have one per follicle. In the spring the seal hair gets really brittle and springy and loses its gloss pretty quick. The same thing happens in summer. The best colors are in December and January. The guys can get them easy and they float better.

Harbor Seal, Commercial Hunting/Bounty, Hunting Methods, Prey, Struck and Lost, Retrieval Methods, Cordova

Everybody used to hunt with a salinometer. You'd go into a bay and test the salt content. And if there wasn't enough salt in the bay, you don't shoot seal, see? Because they'll sink. Most people that were professional hunters didn't want to shoot a seal and lose it--a waste of time. If you get a lot of fresh water in a bay, they'll all sink, unless you shoot them in shallow water. And a lot of guys had poles with fishhooks or something so they could reach down and get them. Those guys who were really on the ball had salinometers to test the water. Another thing that will sink them is if they're feeding really heavy on herring.

Sea Lion, Commercial Hunting/Bounty, Hides, Non-food Products, Cordova

I've done a lot of sea lions for full mounts. Big bulls and stuff and sold them to museums years ago. I hated to do them. Some of those hides weighed 3 or 4 hundred pounds, just the hide on a big bull. It's a big job doing their feet and all their little bones.

Harbor Seal, Skins, Commercial Hunting/Bounty, History, Cordova

When I first started hunting bounty it was 6 bucks apiece. You cut the mask off the face. We used to salt them down but some people dried them. We used to take them to Gilson's Store in Valdez in 1949 and they'd throw the scalps down under the counter and use them for money. It was 6 dollars and then it went down to 3 dollars.

Harbor Seal, Commercial Hunting/Bounty, Hunting Methods, History, Harvest Levels, Cordova

There were guys who hunted seals professionally with powder that weren't probably supposed to do it. You throw it every 10 seconds. You get a blow torch tied down to the seat rail of the skiff, and you just start sticking the fuse on the blow torch, and as soon as it starts you throw them overboard, and if you've got a speed skiff, you're really moving. It was really risky because sometimes those guys would hit a sand bar, and those things were going off right on top of them. It wasn't public knowledge that they were using powder. The concussion was what got them. It used to blow their eyes out and everything. The water was beet red from that. Out on the Copper River Flats they killed them by the thousands.

Harbor Seal, Skins, EVOS, Harvest Levels, Commercial Hunting/Bounty, Cordova

We probably averaged about 200 to 300 skins per year until the oil spill. But since the oil spill it's been down to nothing, maybe 20, hardly any. The whole year of the oil spill I don't think we got more than 4 or 5. Mainly because the seal population is gone.

Harbor Seal, Habitat/Haulouts, Rookeries, Oil Spill, Cordova

One of the best places to find seals during the 1980s was up at the head of Port Wells, around Chenega. At Seal Rocks over by Green Island and Crafton Island there were big rookeries. There used to be a herd of seals in Orca Inlet, and there was a rookery in Nelson Bay, at the head of Orca Inlet. There were these little rookeries all over, but that side of the sound was really the place where there were lots of seals, but that's where all the oil blew. It just decimated them about the time when they were pupping.

Harbor Seal, Ecology, Behavior, History, Cordova

I still get a few seal skins from up in the arctic, too. I get more from up there than I do from around here anymore. After the earthquake (1964) there wasn't any more seal. They would only swim around on top of the water and wouldn't sound. There were so many aftershocks that they just stayed on top of the water to avoid the concussion.

Harbor Seal, Skins, Commercial Hunting/Bounty, Seasonality, Management, Cordova

Several of us fur buyers got together and came up with a state law to protect the seals while they were pupping, when the skins weren't any good. We buyers got a doggone season on them, and then after we did all this, they came up with the MMPA.

Harbor Seal, Rookeries, Selectivity, Cordova

Hunters used to get more female seals than males because they used to get them on the rookeries. The males would sink. You can't really tell them apart, although the females are usually bigger.

Harbor Seal, Hunting Methods, Pups, Behavior, Cordova

Seals will come to music, and you can call them, "maw, maw". And if you try to shoot pups the mother will try to come up and grab them and take them away even if they're dead. Those pups will float.

Harbor Seal, Disease, Cordova

Seals have bad diseases. You can get horrible infections from seals and sea lions, too. Did you ever hear of "Spic finger"? When you get this infection, it usually comes from a little scratch. And they claim you can get something from the seals' teeth. It heals up, then it hurts and gets in around the bone and starts decaying your bones. It'll go right up your bone. In the old days the only way they knew to stop it was to amputate.

Harbor Seal, Skins, Selectivity, Commercial Hunting, Weather, Use Areas, Cordova

The best seal skins come from outside of Montague Island, but you can't hunt them there because of the weather. The worst ones come from up in the bays, except for Port Wells, where you get everything. I can tell the difference, like day and night.

Harbor Seal, Skins, Folklore, Cordova

One fisherman here in Cordova used to drink a lot, so he had us make him a wallet out of sealskin, so that when he passed out on the bar, pickpockets wouldn't be able to steal his wallet.

Kenai, Respondent 1001, March 9, 1993

Harbor Seal, Use Areas, History, Kenai

She goes seal [for harbor seals] hunting out of Homer across the bay and has been doing so for thirty years. She moved to Homer when she was a teen-ager. She is originally from Golovin, "up north" as she calls it.

Harbor Seal, Seasonality, Hunting Methods, Kenai

There is no traditional season for seal hunting for food, she said. Just whenever they need or want seal for food, they go out. But when harvesting seals for hides as well as food, they go when the water turns cold at the end of October and quit harvesting by March.

Harbor Seal, Hunting Methods, Kenai

They shoot the seals with a gun. They use it all (all of the seal), so they do not worry about what they harvest. She said none of the seal was wasted. She mostly goes seal hunting with family (four sons and a daughter) but sometimes they go with friends.

Harbor Seal, Struck and Lost, Retrieval Methods, Kenai

At certain times of the month, a struck seal will sink but they take along a hook and hook them because they don't sink too deep. She said that they do not have a struck and loss problem.

Harbor Seal, Population Levels, Abnormalities, Nutrition/Health, EVOS, Kenai

The only change she has noticed in the abundance of seals was after the Exxon Valdez oil spill. She said that there are not as many seals around ("there were plenty before that"), and now they look at the livers very closely. She has observed a lot of spotted livers and they will not eat spotted livers. "After the oil spill we looked at the liver real closely, a lot of them were spotted. We haven't gotten any from here this year. People are being careful...so damn much cancer around you have to be."

Harbor Seal, Population Levels, Abnormalities, Fat/Oil, Selectivity, Kenai

1992: It wasn't a great year for hunting. "Something happened with that oil spill." Since the oil spill the seal population is down and they are real careful about eating them. "We had some skinny ones we didn't dare eat because they're always fat. Never get skinny ones - maybe one, but part of them last year were. Funny looking livers."

Harbor Seal, Meal Preparation, Taste/Preference, Kenai

She likes the oil, meat, and liver of the harbor seal. The intestines are the first part they eat, they boil them. The meat and the liver they fry and boil, "just like any other meat."

Harbor Seal, Taste/Preference, Fat/Oil, Nutrition/Health, Kenai

"Oil is our delicacy -- take all the cholesterol off your body. I got my teeth cleaned yesterday." The dentist said that she must eat a lot of her own foods because she didn't have any gum disease or plaque. He said that there is a lot of gum disease in this area. He worked in the Bethel area and noted that there wasn't a lot of plaque up there. She also said, "Our body don't function right without the oil--the oil is real important to us."

Harbor Seal, Internal Organs, Processing/Preservation, Kenai

They leave the lungs and main stomach at the butchering site. Only take the small intestines.

Harbor Seal, Sharing, Kenai

She makes sure older people have seal by sharing hers with them. She mostly gives seal away but doesn't usually receive. She sends seal to her sister in Seattle.

Harbor Seal, Beluga, Sharing, Kenai

She said the Natives in the community (Kenai-Soldotna area) have get-togethers once a month and eat things such as seal and beluga. She estimated that 100 or so families in the Kenai area use seal or beluga and suggested that we talk to people at the Dena'ina Clinic or Kenaitze Indian Tribe to find out who. She also said that the number of families using has been growing as more families move down here from up north.

Beluga, Hunters, Use Areas, Kenai

She doesn't know of anyone in the local area that hunts for beluga, but her brother out of Anchorage does in Cook Inlet. He goes every year.

Harbor Seal, Management, EVOS, Kenai

"If they check them, I'd like to know what they found after the spill. If they are testing them once in a while I like to know. [She is very interested in any seal research especially regarding the effects of the oil spill]. She said they never get information about anything.

Beluga, Walrus, Abnormalities, Kenai

My brother got a beluga and brought it into researchers because something wasn't right. When you're eating then you wonder. We don't eat the walrus liver anymore because something was wrong." [She couldn't remember exactly what was wrong with them, only that they haven't eaten them in a while].

Harbor Seal, Management, Kenai

She thinks the seals are being managed just fine.

Harbor Seal, Skins, Harvest Levels, Whiskers, Division of Labor, Kenai

She learned to work with furs from her parents. "My garments are my living." She uses the hides to make parkas, toy seals, and coin purses. She doesn't use the whiskers or teeth but said that men do when they carve. Because the seal hunting has been down for her family lately [see section on abundance and quality of seals], she is having to buy more seal hides from up north to make her crafts. She buys seal hides from up north -- out of Teller.

Kenai, Respondent 1003, March 10, 1993

Sea Elephants, Kenai

He said a sea elephant washed up on shore just north of Wildwood about 20 years ago. It was huge: made a sea lion look like a puppy.

Walrus, Habitat/Haulouts, Kenai

He said he has seen walrus going up the west side of Cook Inlet on occasion.

Beluga, Hunters, Hunting Methods, Kenai

He claims he is the last of the beluga hunters from Kenai itself. He told me a story of coming back from the west side (of Cook Inlet) in his dory and seeing belugas in the mouth of the Kenai River. He had his wife with him. He decided to herd them up into the shallow water. After he did this, the whales were thrashing around so much with them in the dory in the middle, his wife

got scared and then very angry with him for doing that and said she would never go beluga hunting with him again. He thought it was pretty funny.

Beluga, Ceremonies, Meal Preparation, History, Kenai

He remembers when Kenai celebrated "Beluga Days." He would help harvest belugas for beluga hamburgers for the celebration which were prepared at a restaurant in old town called Bookeys. This apparently ended years ago-- in the early 1970s.

Kenai, Respondent 0, March 9, 1993

Seal, Sea Lion, Sharing, Population Levels, Kenai

Hunters from Port Graham used to drop off seal and sea lion in English Bay when they were returning from fishing trips on the outer Kenai Peninsula. The Nanwalek people only had skiffs and they couldn't haul much for a long distance. Plus they didn't have many skiffs. Today they get what they need for themselves, and there aren't the quantities of animals there used to be.

Nanwalek, Respondent 3, May 15, 1993

Seal, Sea Lion, Seasonality, Habitat/Haulouts, Nanwalek

Sea Lion hunting usually starts in November and goes through March. Seal hunting can go on year round and is opportunistic, as they are available. When sea lions start eating fish, they get a fishy taste and are avoided. In the spring, seals typically go to pupping areas so they just aren't around very much.

Seal, Sea Lion, Use Areas, Alutiiq Terms, History, Nanwalek

Flat Island, "Qikertauwaq", which means island, is a traditional hunting place. It is also a haulout site especially for sea lions, but seals also used to be abundant there. Russian Point at English Bay is also a favorite spot for shooting from as animals swim past. Passage Island used to be a good place to hunt seals, but not any longer. Typically, and historically, seal and sea lion hunters went to Elizabeth Island (at some time of the year). Hunters still go there, but there aren't as many animals around. Yukon Island also was a favorite spot (when there was an abundance of animals.)

Sea Lion, Seal, Population Levels, Nanwalek

Sea lions are still around in some numbers, but seals aren't around much any more. Passage Island was a good place for seals, but it is no longer. About two years ago he really noticed a big decline in seal numbers.

Seal, Sea Lion, Use Areas, Nanwalek

The Nanwalek Tribal Council has been in the process of developing a very comprehensive map of place names. Households 60, 62, and 73 helped develop and (know a lot about the names). The school also has maintained a list of names. See S.A.

Seal, Hunting Methods, Nanwalek

Since he has been hunting, it has always been with rifles. (This has usually been with smaller caliber, high-speed bullets like the .222, 223, .22 Hornet, etc.) He doesn't recall any other traditional methods being used.

Seal, Beliefs, Nanwalek

People couldn't see wasting any meats or over-killing animals. They often got large numbers of animals to last them through the winter months or until they could go hunting again, but all of what they harvested was used.

Marine Mammals, Hunting Conditions, Weather, Nanwalek

Usually hunters get together with just about anybody who is interested. When the weather is good. Weather is a very important factor in hunting marine mammals. Some young kids are learning, and they often go along with the hunters. His son likes to go once in awhile.

Seal, Sea Lion, Sharing, Processing/Preservation, Division of Labor, Nanwalek

Usually the shot animal is brought to the beach where it is either cut up and given out or, in the case of sea lions, people take what they want. It always disappears immediately. Everything goes. People come and get it and the amount they want, but you better be quick. Seal are usually distributed by the hunters themselves so that everybody can (be assured) of getting some.

Seal, Sea Lion, Internal Organs, Division of Labor, Ceremonies, Taste/Preference, Nanwalek

The use of intestines is coming back after having been missing for some years. There are a number of older women who really know how to make braided seal gut, and they are teaching younger people (mostly women) how to do it. In school they have even been using rope and rags to practice braiding. The liver of sea lion isn't used much; he feels it leaves him feeling hungry after awhile. Seals are used a lot during birthdays and name day celebrations (dinners). These meals are of the highest importance, and seals and sea lions are the first to be used. He worked on the elder/youth brunches this winter (A.K.); has tapes of these events, and on how the foods are prepared. Usually looking at the sex of the animal isn't important, however, some persons like eating the breasts of seals and sea lions and they like using the milk.

Sea Lion, Hunting Methods, Struck and Lost, Retrieval Methods, Nanwalek

You should try to shoot a sea lion at the high water part of the tide so you can get it at low water. You won't find it if you shoot it between low and high water, but between high and low is ok. Sea lions don't "pop" up after they are shot so they are often lost, seals usually do pop up and wash ashore. "Pop-up" refers to the animal bloating and rising to the surface whereupon it can then be found. Hunters often come back to an area to search for a pop-up.

Sea Lion, Retrieval Methods, Nanwalek

To retrieve a sunken animal, they use a rod and reel with a large, weighted snagger hook. If you can see it in the water you can often hook it. You don't want to shoot sea lions just anywhere along the shoreline. You need to do it a place where, if it sinks, you will be able to find. Areas of swift currents, heavy kelp beds, etc. are easy to loose an animal.

Sea Lion, Population Levels, Use Areas, Nanwalek

In 1992, you hardly saw any sea lions. This year they are passing by all the time. Seals just weren't around much this past year, although he did see some around Johnson Slough in March and April this year. He has tried for weeks to get a seal, but there has been nothing. He has even gone to Elizabeth Island and found nothing there.

Sea Lion, Disease, Abnormalities, Nanwalek

He hasn't observed any diseased animals or shot any abnormal animals.

Sea Lion, Management, Weather, Seal, Prey, Nanwalek

He doesn't feel there is anything you can do. Close management would be the worst thing. It would be too restricted. There would have to be seasons, openings and closures, which would conflict with good weather. He relates this issue to the experiences with land mammal (moose and goat seasons) and salmon and halibut seasons. He feels that hunters and users can seal with managing their efforts without interference from agencies. He fears seeing people's names in the paper, and the interference of animal rights groups. They have been getting information from Federal biologists. He was interested in reports about killer whales getting seals at Halibut Cove. The report about Clem Tillion's observations. N. suggested that having an informational poster regarding the marine mammal project would be helpful in getting out the word.

Nanwalek, Respondent 76, April 23, 1993

Seal, Harvest Levels, Internal Organs, Meat, Sharing, Ceremonies, Nanwalek

He got a seal two days ago, and had given his dog the head to chew up. He was keeping the intestine to have braided. The person who usually did braiding for him had just died. He was thinking of having someone in Port Graham (PG) do it. There are several others around Nanwalek who know how to do it, but his aunt is the person in PG. He gave some meat to his mom and brothers in PG. Some of the meat was given to the feast for the person in 088 [Chignik Lake?] who passed away.

Nanwalek, Respondent 76, April 28, 1993

Seal, Internal Organs, Division of Labor, Nanwalek

While in Port Graham, I talked to female partner in 076. She learned today from 071 how to braid seal intestine. Note that last week the person who usually braids seal intestine for the hunter in this household, passed away. She described the dexterity required to braid the gut together, whereby you hold the intestine between four fingers in one hand and braid with the other.

Nanwalek, Respondent 53, April 24, 1993

Seal Products, Flippers, Fat/Oil, Processing/Preservation, Nanwalek

She had been given a hind quarter with backbone, leg, flipper, and tail by 076. She cut the fat and skin and fat away from the meat, remove the meat from the bones, and fat from the hide. The fat was cut into strips about eight inches long and one inch square, and these were in turn cut at one inch intervals but left attached together by about 1/4 inch of fat. The strips of fat were put into a jar, which would then be placed in a warm place to be rendered. Note that this technique requires some specialized knowledge of how long and at what temperature to leave it. Other people who aren't skilled with this method, are wary of rancidity and spoilage.

Nanwalek, Respondent 61, April 30, 1993

Seal, Sea Lion, Population Levels, Nanwalek

Hasn't seen seal or sea lion in good numbers for a long time. He goes out fishing for cod and halibut regularly, and has been a commercial fisherman for years so he has a good long-term perspective of the relative numbers of animals.

Nanwalek, Respondent 55, May 8, 1993

Seal, Population Levels, Use Areas, Nanwalek

There used to be seal all around the vicinity of the village. He also used to go to Elizabeth Island for seals, now there are few seals around there. Now he has to go up to Kachemak Bay.

Port Graham, Respondent 4, April 27, 1993

Seal, Sea Lion, Seasonality, Selectivity, Port Graham

004 doesn't recall any particular time for hunting, he was told he could go any time. He usually hunts year round for seals and sea lions. However, after shooting a female seal with a pup this spring, his brother has decided not to take any more in the spring.

Seal, Sea Lion, Use Areas, Port Graham

004 has hunted seal and sea lion most recently, the last few years, anywhere along the shoreline from Homer Spit to Elizabeth Island, but usually as far as Koyutolik (Dogfish) Bay. He has hunted at China Poot, Sadie Cove, Tuka Bay most frequently. He has not gone to the east to the head of Kachemak Bay to the Fox River flats. He would like to go there for a few days to look around the area.

Seal, Habitat/Haulouts, Population Levels, Port Graham

004 has always seen and heard about seals hauling out at Yukon Island. There used to be (5-10 years ago) lots of animals on the sandy beach on the southwest side – several hundred at a time. Now he doesn't see anywhere near as many. He has always heard about people going here to harvest seal, he has never been able to find seals there.

Sea Lion, Population Levels, Use Areas, Port Graham

Sea lions have decreased on Flat Island, which has always been a haul-out location. Sea lions used to out east of Point Pogibshi, but he hasn't seen any there in a long time. There seems to be fewer animals around since he first started set netting in 1975. There used to be a lot of both species moving through the bay. Maybe the numbers of animals are going down because there are more people using them. Especially, there has been an increase of people from other communities. At Tutka Bay this year he met a man who operated a charter boat, and who had taken out a woman from Anchorage on a seal hunt. They went to the head of Kachemak Bay.

Hunting Methods, Retrieval Methods, Customary Rules, Port Graham

Harvest is simply by shooting with a rifle -- .22 magnum. He then uses a snagger (weighted treble hook) with a rod and reel to retrieve animals that have sunk. He is not familiar with customary rules of taking the animals. He has been advised not to over-hunt (harvest) a particular area.

Hunting Methods, Division of Labor, Customary Rules, Port Graham

Usually goes with brother. Last year was unusual since his boat was being repaired and he didn't have it here. They sometimes ask other people who might like to go or who have not been out. He hasn't hunted with any elders, since all his passed away he doesn't have anyone to teach him. When other elders were asked to teach him, they said it wasn't their place to do it since they were not related.

Harbor Seal, Customary Rules, Sharing, Port Graham

He often delivers it to households who his mom tells him should have some - he asks her who ought to have some - she is also the chief. He also tells people (over the CB) to go to the beach and get some. With a limited amount, distribution is first to kin. Whatever is left over goes to anyone else, but this is usually left up to him. Most distribution is along kinship lines. Usually the sharing groups are made up of kin and close friends. To him, sharing is the most important aspect of this activity (of taking seals).

Seal, Struck and Lost, Behavior, Port Graham

Seldom does he lose any. The longest he waited to retrieve one was one day when he didn't have hook along and had to go home for one. The animal was stuck in a rock and he got when he came back the next day. He noted that sometimes seals will push other shot ones into the water or out (into deeper water).

Seal, Sea Lion, Selectivity, Port Graham

Size isn't usually a deciding factor in the seals he takes. He takes whatever is available. With sea lions, people like the medium-sized ones. Big bulls are like a boar pig or any other big, old, tough animal. They are strong smelling, tough meat, and a huge thing to deal with.

Seal, Salvage, Skins, Non-food Products, Port Graham

There is no salvage that he does. He was not aware of salvage being a big thing. He doesn't get involved in the commercial sale of seal hides. There is no one else around here doing either.

Harvest Levels, EVOS, Port Graham

In recent years the community harvest has dropped off. Hunters haven't taken as many since the spill, but also have been unclear until recently. Discounting the above two reasons, he couldn't estimate what the harvest or use might be in the future.

Fat/Oil, Internal Organs, Processing/Preservation, Taste/Preference, Skins, Whiskers, Non-food Products, Port Graham

He usually uses all part except the esophagus, which is cut out and thrown away. He likes all parts of the animals. He usually makes sure the elders get the internal parts first. Those people know how to prepare the internal parts for food. They know how to braid gut, for example. Braided gut is stuffed with strips of meat and chunks of fat (to taste). The gut is braided around the strips of meat. Parts of the "innards" are also stuffed in. The whole thing is then hung for 3 days, then smoked for 2 days, and again let hang for 2 more days after which it is boiled. Oil is made of the fat - he heat renders his since he hasn't learned the other methods. He used the hide, whiskers (for decor). He is learning natural tanning methods, but doesn't yet have it down to working consistently. He would like to learn brain tanning.

Seal, Sea Lion, Beliefs, Customary Rules, Ceremonies, Port Graham

Using these animals is part of the lifestyle. Subsistence gathering is what he has left of his ties to his culture. Since he doesn't speak Alutiiq, he currently has only subsistence. Some people don't eat seal or sea lion products during the Lenten holidays. He doesn't follow that edict.

Port Graham, Respondent 4, April 28, 1993

Seal, Sea Lion, Management, Port Graham

He would like to see more sharing or reciprocation of information - not just seals and sea lions, but also other activities of agencies. He would like to see more local input into management decisions, because he see seals and sea lion management going the same way as sea otter management. He feels Native people could manage the resource (in cooperation with agencies).

Seal, Abnormalities, Port Graham

The fat was found to be the consistency or texture of cartilage, which is not normal.

Port Graham, Respondent 4, April 26, 1993

Seal, Skins, Processing/Preservation, Port Graham

004 has saved the hides of several seals and sent some to Shishmaref for tanning. He even saved the hide of an unborn pup he took from a female he and his brother killed. The hides he had tanner in Shishmaref, came back in very satisfactory condition, and the price was much less than the cost of tanning in the Lower 48.

Port Graham, Respondent 10, April 27, 1993

Seal, Meat, Flippers, Skin, Fat/Oil, Taste/Preference, Port Graham

This group of hunters has really never hunted sea lions. He and his wife never acquired a taste for the meat. However, she used to like to eat some special parts like the flippers, and the skin with fat. They do now, and always have gone out for seals.

Seal, Hunting Conditions, Seasonality, Taste/Preference, History, Port Graham

A long time ago (1960s and 1970s), they used to hunt in October and November, and then again in February and March. Also, during fishing season, when they were ready to come home from Port Dick (down below), they would bring home seal for the community. In the 60s, they went anytime in the winter months. People like fresh seal any time. Long time ago (60s and 70s), they would go when people were low on food. In the 80s, it's not done much.

Seal, Use Areas, Seasonality, Commercial Fishing, Port Graham

They used to go as far as Rocky and Windy Bays (on a regular basis) and the Chugach Islands. In these areas, they would get a lot of seals (on each trip). Especially in February and March. Elizabeth Island was good place in the spring. To a lesser degree they hunted at Nuka Bay, near Nuka Island, and near Delight and Desire Lakes. Today, they have to go toward Kachemak Bay around Yukon Island in order to find any. Rocky Bay was (is) a particularly good place to hunt because there are so many different rocks and islands. His favorite place used to be Windy and Rocky Bays. There were lots of seals and they were easy to get. They also hunted in Iniskin Bay while crab fishing during the early 1970s. Hunting usually took place in January and February.

Seal, Population Levels, Use Areas, Seasonality, History, Port Graham

There used to be lots of seals in Windy Bay, and close to the river mouth in Rocky Bay. Especially in summer (when salmon were moving into the streams) there were lots of seal in Windy Bay. Hunters would stop on their way home from fishing down there to get seals to bring

back home. Nuka Bay and Nuka Island, Delight and Desire Lakes area also had lots of seals. During the last few years, he hasn't seen many seals in Windy and Rocky Bays. During the halibut season in May and June, he hasn't seen any. They went to Chugach Is. beach two years ago, but there were no seals. He doesn't know about Elizabeth Island. There used to be lots of seals on Yukon the Island beach, however, today there are very few to be found. Last year they saw maybe 30 seals, whereas there used to be 200-300 at one time. Now you often have to go to the heads of bays like Sadie and Tutka in order to [find] seals.

Seal, Hunters, Birds, Population Levels, Seasonality, EVOS, Port Graham

At Koyuktolik (Dogfish) Bay, their group of duck hunters used to hunt and find lots of seals in October and November. When there used to be lots of dog salmon in July and August seals were abundant. Even though there has been a lot of salmon in recent years in Rocky Bay, there are no seals. The decline in seals was gradual until the oil spill, then there was a rapid drop in numbers.

Seal, Hunting Methods, Retrieval Methods, Seasonality, Port Graham

Used to shoot with shotguns when the seals were on the rocks, so they wouldn't lose it in the deep water. They would also hunt in shallow water so if they shot one it could be found and retrieved with a snagger. Starting in April, a shot seal sinks really fast. In the winter they float. Hunters used to try for seals on the rocks and sandy beaches. One time on Chugach Island, the seals were so thick they didn't want to shoot so they used the butts of their guns to club them. R broke his gun. While running on the beach to catch the seals, he was out of breath. He noted later that his partners too were out of breath, but it wasn't because of running too hard. They thought it was due to all the oxygen being used up by the seals. After all the seals were in the water, a lot more were shot. When seals were on the rocks, hunters would always try to sneak on them rather than shoot them in the water.

Seal, Retrieval Methods, Sea Lion, Selectivity, Port Graham

Sinking seals were retrieved with a 3-pronged, weighted dragger hook. If you could see it in the water you could snag it, otherwise they had to drag for the seal. Large sea lions were not taken because people had small skiffs and the animals were too large to get into the skiff.

Seal, Selectivity, Taste/Preference, Port Graham

Hunters tried not to shoot small animals. The larger ones brought in more meat, but often were not as good tasting as medium sized. Larger animals are often very strong tasting. The taste of each animal must be unique to the individual.

Seal, Behavior, Pups, Habitat/Haulouts, Port Graham

Female seals with pups inside just float lengthwise in the water like an otter, whereas the males just pop their heads out. Females are usually in a cove or bay by themselves when they are pregnant.

Sea Lion, Population Levels, Habitat/Haulouts, Port Graham

Sea lions used to be abundant on Elizabeth Island and at Gore Point. Animals would climb way up the grassy slopes at Gore Pt. In the summer they were seen off Chugach Island, Nuka Bay, and Anderson Beach.

Seal, Meat, Internal Organs, Fat/Oil, Taste/Preference, Processing/Preservation, Sharing, History, Port Graham

In recent years he keeps a couple of meals of ribs, and tenderloin. The liver and heart are his favorite parts and first choice. The fat is rendered for use with boiled humpy (pink salmon) and

dryfish. They like to boil the fat to get out the oil. Fat is placed in a pan and heated on the top of the stove until the oil comes out (like bacon fat). Today they feel they are using more seal oil since they found out it was low in cholesterol. They used to give away intestine to many people. Today, few people know how to use it, and there isn't much demand for it. Lungs used to be given to older people. Pieces of fat, and meat and rice were stuffed inside. Some people smoked the stuffed lungs and would then bake it. Not much of this any more. Kidneys, too, were once used by many people, not much any more.

Port Graham, Respondents 119 and 19, April 28, 1993

Sea Lion, Seal, Population Levels, Behavior, Prey, Port Graham

This year has seen more sea lion in the mouth of the bay than in the last few years. Just about every time he goes out to check his subsistence salmon setnet, there is a sea lion around. Other fishermen have told him about seeing sea lions around their nets too. Sea lions play crazy games around the net (when you are there and they are wary of you). They hide by swimming under water with just their nose sticking out. Sea lions hang out where there is feed. There are few kings, herring, etc. around this year, so maybe that's why there aren't so many as in the past. There are lots of bullheads (sculpins) and these may be an alternate feed. Years before, when his net was "fishing" (catching fish) (this expression means there were lots of fish around) then he saw lots of sea lions around picking fish out of his net. Now (it seems) all the animals are medium to small animals.

Sea Lion, Seal, Population Levels, Prey, Habitat/Haulouts, Port Graham

The feed has been declining in the bay so seal and sea lion are also declining. There used to always be a seal hanging around the beach by the village, but he hasn't seen this in about four years. However, there was one seal shot near the dock this spring. It was hanging around the hatchery pens. Normally, W. would get seals up the bay (Port Graham Bay), he hasn't recently. Large numbers of seals (and sea lions) will hang around where there is feed. The same animals will occupy an area over the period of food abundance. Around this area (lower Kenai Peninsula) the animals may be changing to cod, since they are now very abundant. About 1-1/2 months ago he started seeing sea lion regularly at his subsistence setnet site at Coal Mine (at mouth of Port Graham Bay). Years ago while fishing cod and halibut at Gore Point, he observed sea lion hauled out on the steep, grassy slopes, but there were no pups.

Seal, Biology, Prey, Habitat/Haulouts, Port Graham

This last winter, seals have had thin layer of fat, and the texture has been "chewy", i.e., it was a little like cartilage. In the winter of 1991 the fat was only about $\frac{3}{4}$ to 1 inch thick, which is a lot thinner than normal. In Coal Mine and Johnson Slough, there used to be lots of flounders and bullheads. Now there aren't as many. This is evidenced by the few of these caught in subsistence setnets today as compared to years before. This year there were lots of big seals, there used to be many medium and small, there weren't as many this year at Tutka Bay - mostly large ones.

Port Graham, Respondent 19, April 28, 1993

Seal, Use Areas, Population Levels, Port Graham

He never had to go very far to find seals - usually to the head of Port Graham Bay. The last few years he has had to go to Tutka Bay, Sadie Cove, and China Poot. Even in these places the animals are declining.

Seal, Prey, Habitat/Haulouts, Port Graham

Seals dig candlefish out of the gravel -- he saw this happening in Tutka Bay and Sadie Cove.

Birds, Fish, Ecology, History, Port Graham

He feels that Port Graham Bay is really lacking in food (for many different animals). Species other than marine mammals such as shags, and loons, are on the decline in the bay. This is a sign of no food. Murres haven't showed up here like they should if there was food for them. Herring used to be very abundant in Duncan Slough --you could get all you needed. This year there are few herring and that is why no king salmon. At Tutka Bay last winter there were lots of murres-- one that he saw was sick and he watched it die. Oldsquaws calling in the bay was a very significant part of the springtime animal activities which people here noticed. They used to be in big bunches singing in the spring. They were always the first to show and the last to leave. Now they are not around, maybe a few, but there is no food for them.

Seal, Hunting Methods, Technology, Port Graham

He often uses a shotgun for seals, especially in rough seas. Otherwise, he uses a .22 or .222. His father used a .22 Hornet.

Seal, Disease, Selectivity, Port Graham

No one has seen or shot any diseased animals, only those with thin fat condition have been reported.

Seal, Customary Rules, Beliefs, Economy, Port Graham

Cultural teachings in schools and elsewhere, plus the increased cost of living are motivating people to learn about old ways of doing things with seal products.

Seal, Prey, Birds, Hunting Methods, Hunting Conditions, Seasonality Use Areas, Port Graham

He usually goes out in October and November. At the head of Port Graham Bay, the salmon wash out of the stream at that time and the seals feed on those. He usually goes seal hunting while he is duck hunting. They used to take seals while duck hunting between here and Rocky Bay (there are several bays along the lower peninsula where they hunted ducks and seals). They also hunted while cod and halibut fishing near Gore Point.

Seal, Sharing, Skins, Internal Organs, Processing/Preservation, Division of Labor, Port Graham

Usually distributed to immediate family members. Skins are usually cut up with the fat left on. There has been growing interest in doing something with the hides. A few people are drying them and getting them tanned. Stomach and guts are not used much by anyone, but D. is trying to use it by drying. The intestines are cut into pieces 5-6 feet long, then short slits are made lengthwise along the gut. The material inside is then squeezed out. Gutted seals are taken around house-to-house and people are asked what they want. They have someone along who knows how to cut up the animal.

Seal, Sea Lion, Management, Regulations, Port Graham

It should be left the way it is where people can go anytime to get the animals.

Port Graham, Respondent 15, April 2, 1993

Seal, Population Levels, Harvest Levels, Habitat/Haulouts, Sea Lion, Port Graham

His observations are that seals have increased around Port Graham Bay this year. Seal numbers have been down for several years. He hunted last September, and killed two animals.

He hasn't gone much after that, but has seen seals in the bay. This year seemed to be an average year. He watched them in the water while he was fishing, and has seen seals headed up Kachemak Bay toward Tutka Bay. He has seen sea lion around Pt. Pogibshi.

Port Graham, Respondent 119, April 27, 1993

Seal, Commercial Hunting/Bounty, Port Graham

Many people from Port Graham used to hunt seals for bounty. W, Sr., said they used to get \$3.00 per face.

Port Graham, Respondent 0, April 28, 1993

Sea Otter, Prey, Port Graham

W is seeing many otters around Homer, and those people are now starting to complain about it (now maybe they understand the problem in this area). Otters are also eating the big octopus.

Seldovia, Respondent 57, May 7, 1993

Harbor Seal, History, Seasonality, Commercial Fishing, Weather, Seldovia

He said that historically, seal hunting occurred year-round. Now, most hunters, including himself, go primarily in the fall and in the winter when the weather is decent. They are too busy other times of the year with activities such as commercial fishing.

Harbor Seal, Population Levels, EVOS, Habitat/Haulouts, Commercial Fishing, Behavior, Prey, Seldovia

He has noticed a notable decrease in the harbor seal population in the Seldovia area. He said that this decrease began about ten years ago, before the Exxon Valdez Oil Spill. One of the local haulouts is Yukon Island and about ten years ago he would see 200 - 300 seals hauling out on this island. This past year he only saw six or eight seals haul out there. He said the other haulouts were China Poot Bay, and Indian Island. He believes that all the haulouts have decreased populations but that the closest one (Yukon Island) has the most marked decrease. He has thought about the possibility that the seals may be moving to new haulout areas but he hasn't seen any. He thinks that there is a lack of feed for the seals in the area; there has been an increase in commercial, sport, and subsistence fishing over the last few years.

Harbor Seal, Use Areas, Prey, Seldovia

He has noticed more people from Port Graham in the Seldovia area hunting for seals and clam digging. He thinks that there are probably less seals and clams in their areas thus they are moving into the Seldovia area.

Harbor Seal, Hunting Methods, Struck and Lost, Retrieval Methods, Seldovia

Hunting methods: Usually two people go; himself and whoever is available - often his grandson. One person drives the boat and the other does the shooting. They go full speed in the skiff and shoot the seals on the beach. He doesn't like to shoot the seals in the water because nine times out of ten the seals sink. He prefers to take them on the beach. If he does happen to take one in the water, he uses an oar to push the seal into shallow water to make retrieval easier.

Harbor Seal, Meat, Taste/Preference, Seldovia

Most of the seal gets used. His favorite part is the back - loin meat - dark meat.

Seldovia, Respondent 1016, May 7, 1993

Harbor Seal, Hunting Methods, Pups, Selectivity, Seldovia

He shoots the seals in the water with a gun. He usually goes out by himself and slows the boat down before he shoots a seal. He prefers to shoot three-year olds because they don't have so many tendons in the fat. He can tell a male from a female in the water by the head size. He also prefers to take males so he doesn't have to worry about taking a female with pups.

Seal, History, Seldovia

He shot his first seal when he was eight years old. He is 42 years old now

Harbor Seal, Use Areas, Seldovia

Tutka Bay, Jackalof Bay, McHune Flats, Iliamna Bay, and Chititna Bay, are places where he hunts for seals.

Harbor Seal, Population Levels, Disease, Abnormalities, Ecology, Seldovia

In the last seven or eight years, he has noticed a decline in the seal population in the Seldovia area. He has also run into skinny and sick seals, which he did not notice before. On the Discovery Channel, he saw some program on marine mammals that said distemper from domesticated animals caused sickness in marine mammals. He also said that the feed for the seals is just not there. He has no idea where the feed has gone.

Harbor Seal, Habitat/Haulouts, Hunting Conditions, Seldovia

The old haulouts are barren. Before, you used to see 150 to 200 seals hauling out on Yukon Island; now you are lucky if you see one or two. China Poot Bay and Jackalof Bay are also barren now. On the ice in Tutka Bay, you used to see 200 or so seals; now do not see nearly as many. It used to take him an hour to go out and get a seal. Now it may take him up to two or three days.

Harbor Seal, Taste/Preference, Skins, Seldovia

He likes every part of the seal except the head. He said that he even eats the hide. They scrape the hide and leave some fat on it and then boil it.

Harbor Seal, Fat/Oil, Processing/Preservation, Seldovia

He renders the seal oil by putting the fat into jars and storing it in a cool place - but not too cool. They use the oil for dipping dried fish, kelp, bidarkis, and clams. They also use the oil to preserve meat in. They cook the meat, dunk it in the oil and leave it in the freezer. Apparently, the oil helps preserve the meat longer in the freezer than if it weren't dunked in the oil.

Harbor Seal, Seasonality, Hunting Conditions, Seldovia

He goes seal hunting in December, when they float. Also there are no pups to worry about. In the fall, the seals sink because they don't have any fat.

Seldovia, Respondent 66, June 7, 1993

Harbor Seal, Sharing, History, Seldovia

He began hunting seals 40 years ago for his mother and grandmother. He hasn't hunted them himself in the last few years. His household receives seal meat and parts from Port Graham hunters.

Harbor Seal, Seasonality, Weather, Commercial Fishing, Pups, Seldovia

September and October were the months that he used to go seal hunting. The weather in the winter was too rough and he was too busy with commercial fishing activities in the summer to go seal hunting. He also did not want to hunt when the seals were pupping.

Harbor Seal, Use Areas, Seldovia

Areas he used for hunting: Rocky Bay, Port Dick, Kachemak Bay, and Windy Bay.

Harbor Seal, Hunting Methods, Retrieval Methods, Struck and Lost, Seldovia

They hunted seals in the water out of a boat and shot them with a rifle. They tried to get them in shallow water since the seals did sink once in a while. They used a pipe pole to retrieve them.

Harbor Seal, Population Levels, History, Commercial Hunting/Bounty, EVOS, Seldovia

Since he began hunting (40 years ago -- early 1950s), he has seen a decrease in the seal population. He blames pelt hunting in the 1960s for the decline but said the seal population is starting to take an upward swing. He also thinks that the Exxon Valdez Oil Spill probably got a lot of them.

Harbor Seal, Meat, Internal Organs, Fat/Oil, Seldovia

His favorite parts are the ribs and liver. The liver is prepared just like beef liver - fried with onions. He doesn't like the oil.

Seward, Respondent 157, April 22, 1993

Harbor Seal, Hunting Methods, Retrieval Methods, Technology, Seward

R has recently changed his harbor seal hunting tactics. He now hunts only at low tide, when he has better luck. At high tide the seals all head for deep water and he can't find the range with his gun. R hunts from a canoe and paddles out (apparently alone) in his neoprene chest waders with rifle and a halibut-fishing pole. After he shoots a seal, he snags the animal with his treble hook and lets out line as he paddles to shore. Once on shore, he reels in the seal with his 50-lb. test halibut line. When the seal reaches shore, he tips over his canoe and rolls the seal inside. Then he rights the canoe and paddles back to where he came from.

Harbor Seal, Seasonality, Behavior, Habitat/Haulouts, Use Areas, Prey, Weather, Seward

R hunts in Resurrection Bay only on calm days in January and February when the water is glassy calm and harbor seals are hauled out or swimming in shallow water. They like the shallow water because they are safe from killer whales. Seals make an early appearance during the silver salmon run in August but don't haul out then. They really start hauling out with the coming of cold weather in November. They like to haul out at Northern Stevedoring and the airport. Afognak logging is another good place. There are some seals at Bear Glacier in the summer and some also at Lowell Point. Has hunted in Resurrection Bay since 1987.

Seal, Processing/Preservation, Sharing, Internal Organs, Taste/Preference, Seward
R is a "Utah Eskimo" whose mother is from Nome, but he was raised in Utah, where he always got a Christmas box from up north with dry fish, seal oil, and berries. He is fond of what is called "black meat", dried seal meat. Formerly lived in Kenai but didn't hunt seals there. For drying, wind is more important than sunshine. Sunshine sours the meat. He gives a lot of his seal meat to his mother and aunt, who live in Anchorage. His mother and aunt both like seal intestines.

Seal, Fat/Oil, Processing/Preservation, Taste/Preference, Seward
R prefers a very mild clear seal oil, which a lot of Natives don't like. Most Natives like a yellow oil that is strong tasting, but he doesn't. He grinds up the seal fat and melts it in a frying pan, then drains it through a dish towel into a jar. He stores it by freezing. His favorite way to eat it is as a salad dressing. He adds vinegar and salad dressing seasonings to produce vinaigrette.

Harbor Seal, Management, Regulations, Seward
R feels that in the Seward area harbor seal hunting is more like sports hunting than subsistence, and a season is needed to regulate the take.

Seward, Respondent 13, April 28, 1993

Harbor Seal, Hunting Methods, Seasonality, Selectivity, Struck and Lost, Seward
Harbor seals are hunted from the fall through the spring. They stop hunting in March because it gets too close to mating time. Males usually would get too strong. In the summer, males would not have enough blubber and sink when shot.

Seal, Habitat/Haulouts, Seward
There is a place in Resurrection Bay called Stinky Rock, where the seals defecate, and it really stinks.

Seal, Sea Lion, Population Levels, EVOS, Commercial Fishing, Seward
There has been a noticeable reduction in the numbers of seals and sea lions since the Exxon Valdez oil spill in 1989. There is more hunting pressure, more fishing boats, and more recreational boating in recent years. Haven't seen very many seals at all lately.

Seal, Hunting Methods, Seward
Trickery is used. We usually send someone away on a skiff, and while the seal is watching the skiff go, the hunter left on the beach will shoot it.

Seal, Harvest Levels, Customary Rules, Seward
We use self-regulation and do not take more than we need. We don't shoot at every one we see or can get. This is very important. We never waste any of the seal.

Seal, Hunting Methods, Division of Labor, Seward
We take out family members that we know hunt, or close family friends.

Seal, Sharing, Trade, Meat, Fat/Oil, Seward
We cook the seal and invite the family over. We make seal oil and distribute it to family members. We trade seal oil and seal meat for other traditional foods such as dried fish and berries. We bring seal oil to the AFN convention for friends as a gift.

Seal, Hunting Methods, Retrieval Methods, Technology, Seward

We seldom lose a seal because we usually carry a fishing pole with a hook. Where I hunt it is fairly shallow and I can see to the bottom. I use a seal hook, gaff, or fishing pole with a hook attached.

Seal, Selectivity, Pups, Taste/Preference, Population Levels, Seward

I try not to shoot pups and really don't see them. Lately, I will go after any size animals, but if there are plenty available it is good to shoot smaller ones. There are not many medium and small seals any more.

Seal, Oil Spill, Pollution, Seward

We quit eating seals after the oil spill. I didn't trust eating them. I had a stomachache after eating salmon right after the spill, so I didn't trust anything else.

Seal, Flippers, Internal Organs, Skins, Processing/Preservation, Meal Preparation, Seward

We take nearly everything on the seal--liver, hides, meat, blubber, small intestine, ribs, shoulders, and flippers. We leave behind the heart, lungs, kidneys, wind pipe, and seat. We clean out the intestines and boil them with meat--they are a delicacy.

Seal, Processing/Preservation, Fat/Oil, Sharing, Seward

We freeze some seal meat but eat it mostly fresh. It doesn't freeze very well, except for the oil. We give most of the meat away after it's cooked.

Seal, Meat, Fat/Oil, Taste/Preference, Seward

Seal meat and seal oil are more of a luxury now. It is something we think about all the time but is not easily accessible. Seal oil is a traditional delicacy.

Seal, Skin, Non-food Products, Division of Labor, Seward

Family members skin, sew seal slippers, vests, Eskimo yo-yo's, purses, and other items.

Seal, Weather, Behavior, Seward

Lots of stories! Having to take long shots, dragging seals. Sometimes the seal will fart in the boat and you will stink like that for a long time afterwards. Dangerous weather--barely making it home after a seal hunt.

Tatitlek, Respondent 4, June 8, 1993

Seal, Population Levels, Tatitlek

They come around here in the herring time. I wonder where the heck they come from. Sometimes 500 to a herd, nothing but seals. All of a sudden they come from out of nowhere. Some people think they just moved out somewhere. They can just come out from nowhere. All of a sudden they're there, then they're gone. Last year, the seal population was declining from the year before.

Fish, Oil Spill, Pollution, Disease, Fish, Tatitlek

R12 said after the oil spill, one fish, a chum, had a tumor, all the way into its meat. She threw it away.

Seal, Sea Lion, History, Ecology, Population Levels, Commercial Hunting/Bounty, Selectivity, Skins, Tatitlek

In this area here there has been a drastic decline in the seal's population, and sea lions, as far as that goes. There are a lot of sea lions, don't have to worry about them. Quite a few years back started noticing the decline. 40 some years ago we used to go all over and see herds of seals, especially in Columbia, that area. We'd go over there and shoot seals for their nose, snoots. There were thousands, then, hundreds anyway. Now you could go all the way to Fidalgo, all around, and maybe see two of them. I don't know what the cause of the decline is, because even then, when they were hunting them, there were still lots of them. You were only getting 2-3 dollars then for the nose of the seals for the bounty. Now, you have to go a ways to get them, and they're real scared, too. Don't blame them do you, since they're getting real scarce. Watch their hides, before you got in strange places you could just go ahead start shooting, around these areas, around here, you shoot once at them, and that's about it and they're gone.

Seal, Hunting Conditions, Use Areas, Hunting Methods, Division of Labor, Tatitlek

We have our own skiffs. R12 and I do a lot of traveling, and hunting together. R12 has his own skiff, I have my own. Sometimes we go together, sometimes we don't, depends. We'll be travelling someplace, and stop traveling and start hunting. We used to pick 'em up quite regularly around here. Down in Chenega area, too, they're saying they're real scarce. It's not like you used to see them. You used to see them all over in Fidalgo, Landlocked, Jack's Bay, Sawmill Bay, in the rocks. If you see one or two anymore in the rocks....

Seal, Pups, Sea Lion, Sea Otter, Pollution, EVOS, Behavior, Tatitlek

R12's wife feels the seal pups were killed during the oil spill. R4 reinforced her feelings. "It certainly had an effect," he says. "During the oil spill, you could see a seal, or seal lion just hurting. Just sitting up there in that thick oil. Imagine," he says, "the oil getting in their nostrils, ears, eyes full of sores, mouth, and they can't get it out. They say it didn't kill very much," he said, "but it looked like anything that was in its way, had pretty much had it. Ducks, seals, sea otters, land otters. They crawl in their holes and die." He saw one covered with oil go to its burrow.

Birds, EVOS, Ecology, Pollution, Seal, Tatitlek

Birds, there used to be hundreds, thousands. The oil spill killed them. When they get oiled their insulation is gone. When animals get soaked with oil, they get heavy.

\Seal, Sea Lion, Use Areas, Hunting Methods, Tatitlek

{How do you know where to go hunting for seals or sea lions?} We know this area pretty well, What room number, how many to a room. What time they get up and go to sleep. I go there and wait for them sometimes and they pop up.

Seal, Customary Rules, Internal organs, Meat, Flippers, Fat/Oil, Tatitlek

[How do you know how much to go hunting for?] How many we could eat. People here eat a lot of seal. Throw away lungs. They take oil, flippers, They took the insides, guts, flippers, oil, meat.

Seal, Flipper, Processing/Preservation, Tatitlek

Seal flipper is prepared by burning and scraping the hair off, then slitting the skin between the toes then boiling it.

Sea Lion, Disease, Abnormalities, Selectivity, Tatitlek

Showed him the target lesions on the sea lion shot 4/29. He said he would not eat that. He would not think that was safe to eat.

Seal, Internal Organs, Abnormalities, Tatitlek

R4 and R12 say they are leery of eating seal (livermeat? unclear) these days. R4 caught some liver that had what appeared to be parasites. Small worms. He showed it to a friend. R4 had never seen anything like it. It was ugly, his friend wouldn't take any and he wouldn't either. R12 saw livers with some with sores in them, on about 10 seals he got this year. Reminded his wife of volcano rock. Hard where the sores were. One liver was a grayish color. R12 says stuff like that is starting to show up, as a reason for not being eaten. These abnormalities showed up this winter.

Seal, Abnormalities, Disease, Internal Organs, Tatitlek

R4 says the seals are abnormally small this year. He thinks something's stunting their growth. Seals are the ones with sores on their livers, not sea lions. R 12 and R4 say they don't kill many sea lions. R12 and his wife got a seal with a liver, with what they described as hard white sores in the middle of it. R12's wife was reminded of a volcano rock - porous. The liver was a strange color, kind of a grayish, not rich purple, like hepatitis. R4 said he'd seen some like that. He said some of the seals he harvested had livers, which had parasites that look like little worms. Some didn't have parasites. He saw 5-10 like that. He says he didn't keep track. R12 says he also saw that, some 10. "We notice stuff like that especially when it causes us not to eat." A couple of times R12's husband got seals with very small kidneys. She says the kidneys did not develop. Some had lungs that didn't look right. They weren't good rich-looking. They were plain white in some areas, says, R12's wife, like they had collapsed or something.

Birds, Shellfish, Abnormalities, Pollution, EVOS, Disease, Sea Lion, Tatitlek

R4 has never seen herring like the herring they had this year, that did not spawn and had lesions. He's lived in Tatitlek all his life, but he did not go to pick spawn even once. "There were no birds, spawn. Used to be full, now no more. Could have been poisoned. Remember all the starfish and cockles that opened up at the dock. And not an oil drop touched them. It cleaned the hair off the dock pilings. Looked like it scrubbed her down. Starfish were turned upside down. Boy that's poison. This whole area. There were no birds, nothing around. Looked like there was totally deserted." R12's wife: "The herring spawned at the point and died. The seaweed died. All the mussels died. It smelled like fish were rotting on the beach. The whole beach stunk like that the year of the oil spill." R4 added "and there wasn't no oil here, see, but I tell you that poison in the water...There was a lot of sheen in the water." R12's husband was out there in his skiff and saw animals dying. R4: "I'm going to kill a sea lion and cut all the spots off it and boil em up and send them to you."

Fish, Beliefs, Disease, Tatitlek

R12's wife asked, "To me, when somebody has a virus and they're sick, can they really say that it doesn't affect other fish species?" R4 wondered that the herring pounding was allowed to go on, after he saw how they looked.

Seal, Management, Commercial Hunting/Bounty, Tatitlek

"We never overhunted them, period. We didn't hunt them to that extent. I didn't see no decline cause of years and years and years before even when we hunted and hunted and hunted them and by God they just come back stronger and stronger. They were all over. You'd see piles of them on the rocks, now you don't see them like that. They were being hunted then quite regularly because people depended on them for the bounties. The bounty stopped quite a few

years ago. An old Aleut trick. You put all the snoots in a barrel, and let them get real real rank. You take them over to the Fish and Game guy come over and want to tag them. But he don't want to touch them, see. He tells this old timer, how much you got? "Oh, 75," when you might have 25." They get real stinky, see.

Seal, Management, Tatitlek

He has no concerns about the management. He thinks something else is causing the decline, because they don't catch any more seals than they used to before.

Seal, Management, Tatitlek

He is interested in information about current research, because "that's our diet." I mind the ignorance of some high up Fish and Game people. They're so smart that they're dumb. We should have a local Fish and Game committee made up of local people. We don't want any of Hickel's appointed people. [Carl Hild: If there was a seal commission for PWS, that's something you'd be interested in?] You betcha, anything that pertains to a subsistence Fish and Game commission.

Customary Rules, Sharing, Hunting Methods, Tatitlek

These guys, if they can't use it they give to the people, they take care of their people. They send it in to people who can't get it in Anchorage. When they're done, they're done. They don't go out and keep doing it. [Carl Hild: What you're talking about is a Prince William Sound Subsistence Commission.] R4 and R12 and his wife responded "You're darn right."

Tatitlek, Respondent 12, June 8, 1993

Use Areas, Seasonality, Hunting Conditions, EVOS, Tatitlek

We used to go to Fidalgo early in the spring for bear hunting.... F used to get his bears in the spring. There was an island in Landlocked and we go there and wait for the bears. After the oil spill...forget it. There used to be fish up the yang-yang. Fidalgo was busy in the summertime, now it's like a dead sea. Last year we didn't even see any silvers in Irish Cover, did we?

Sea Lions, Hunting Methods, History, Seasonality, Tatitlek

Her husband was born and raised here. R says he used to hunt all the time with this uncle. "There was an abundance of wild game. 12 years ago, when we moved here we had an open skiff. We used to travel all over with him and go hunting and fishing. R says, "everywhere you went you would see game. We used to go in all the bays and hunt. He and his cousin used to go in April and get their bear. They hunted for the whole village. They got fish, seals, sea lions, bear, deer, and goat if they could get it."

Seal, Hunting Methods, Use Areas, Seasonality, Commercial Hunting, EVOS, Tatitlek

We'd stayed one day at a time, sometimes stay over night. They never came back empty-handed. He made a pretty good living with seal hides in the wintertime. That one year he must have made close to \$4000. After the oil spill there's just nothing. [When?] 1985,86,87. All those years he made pretty good money. And in January and February 1989 there was still hides around. I took pictures of his hides. He had them all rolled up and brined. I had them all lined up out in the snow. That was the year of 1989. In 2-3 days he'd have twenty hides. Otter, land otter. He used to see mink, marten. You don't see none of that no more. Last summer we went up to Fidalgo pretty near every day. We didn't see nothing.

Seal, Sea Lion, Seasonality, Commercial Hunting/Bounty, Use Areas, Tatitlek

[What are the main seasons that you go for seal and sea lions?] [What time of year?] You usually get your hides from the beginning of fall all winter. BT, LM, MV, they used to travel and go up to Fidalgo, Goose Island, they all noticed there's nothing. Usually in the springtime towards pupping time they quit taking them. They don't take them anymore. Usually some females would come in. You'd see them around. You don't even see that now.

Seal, Sea Lion, Selectivity, Meat, Fat/Oil, Taste/Preference, Processing/Preservation, Tatitlek

[What size for eating?] Years. Year old. [How long?] They're a pretty good size. [About 3-4 feet, she showed] They're not as big as the old ones. What do you do with the big ones, the ones you want for hides? He'll bring in the meat. They don't care. It doesn't matter. The people don't care. Then a lot of people will take the fat. I'll take the fat. I'll ferment it like my home. R is from the Kuskokwim. You take the fat right from the kill, where it's white, put it in jars, in a cool dark place. It'll make its own oil, just like Wesson oil. [Her husband said, "stink"].

Seal, Sea Lion, Processing/Preservation, Technology, Disease, Tatitlek

Does anyone ferment the meat? Long time ago they used to do that here, flippers and stuff. Some used to but now they don't. Botulism scared them. There's no more wooden kegs like they used to have long time ago, everything is plastic.

Seal, Sea Lion, Division of Labor, Hunting Conditions, Fish, Tatitlek

When you go out, is she your skiff man? "No," she said, "I'm the deckhand. Skiff man runs the skiff, deckhand does all the dirty work. I jump out, hold the skiff, make sure it don't bump the rocks, damage the skiff. Then we go out, and we handline for halibut. Time before last I caught two 110-lb. halibut apiece within a half-hour of each other.

Seal, Sea Lion, Hunting Methods, Sharing, Fish, Tatitlek

Seal and sea lion hunting is done in conjunction with lots of other things. They keep their red snapper, rockfish, rock bass, and any cod that looks good, for some of the old folks.

Fish, Abnormalities, Disease, Tatitlek

Respondents say this spring they saw some ugly cod, with big open sores on them. In other years they saw them, but they weren't as bad. They had big red ugly sores all over their body, even in the meat. That must have been in April when we took the skiff out. We were trying to get some fish to go to Anchorage. Got one halibut, 55 pounds.

Whale, Salvage, Disease, Tatitlek

They don't ever salvage dead animals. According to the respondents they become toxic. They're poisonous. They saw a beached whale near here during the year of the oil spill. It had baleen. It was one of the rare species according to her. We see these big whales in Landlocked. They don't have a dorsal fin.

Seal, Sea Lion, Population Levels, Rookeries, Use Areas, EVOS, Pollution, Pups, Tatitlek

Tatitlek 30 years ago they say seals were abundant. They used to have sea lions come right up here. Seals same way. On Glacier Island [south end] there is a rookery for sea lions. Seals didn't use Glacier Island. But Applegate and Seal Island were the biggest rookeries for seals. We were there. We saw the females coming up through the oil to have their pups. They couldn't see. They put sawdust down, made it worse for the poor seals. A guy took an auger, went down 4 feet. They told him to get off of Applegate. This was in '89 when she was out there beach cleaning. "It was thick, there was fumes, like rotten eggs. When you turned those rocks over it smelled awful."

Fish, Prey, Ecology, Tatitlek

Her husband caught a big halibut with tin foil in its stomach. When we open salmon, cod or herring, they see herring and small fish. Wolf eels have been seen in close to the dock. This is unusual. They have seen them out by the buoys before, but not in by the dock.

Seal, Birds, Ecology, Prey, Population Levels, Hunting Conditions, Use Areas, Tatitlek

R says the area used to be black with ducks. You see a few now. You can't imagine. It looks like a little island [when the ducks are here.] [Did you notice change in animals before the oil spill?] No. We had herring, spawn, seals. His uncle used to be able to get a seal from the point there. He'd pop it, then push his skiff and go get it. That whole year completely changed things around here. Every year before that we hardly got store bought meat. He'd go get deer. We'd get our turkey and stuff like that. We'd go hunting and I'd wait for him. I wouldn't climb up the mountain, 5 hours is good enough for me. There used to be lots of sandhill cranes flying around here. Used to be able to get geese near the end of the airport. There's a few, but not like it used to be. We used to have deer swim over here and run through the village. Bears used to be at the airport. We used to have to watch for bears. They used to come into the village. They came down by the school.

Use Areas, Oil Spill, Tatitlek

They burned the oil. The next day the smoke went right up Fidalgo. Seemed like after that you never see anything. Seemed like Fidalgo became deserted. Something happened during that oil spill.

Fish, Prey, Disease, Tatitlek

Look at the humpies. Fishermen say they never see fish stay out until they turn black then try to find their way back into a creek. These fishermen know what they're talking about. They live around here, you know.

Economy, Tatitlek

It things don't pick up this whole village is gonna be food stamps and welfare. The revenue is dropping. There's going to be no revenue in this village where people can make a living. [How long's the logging gonna go on for?] Two years it's done. Their contract runs out and I don't know if they're gonna renew it.

Seal, Commercial Hunting/Bounty, Meat, Economy, Tatitlek

[Were seals important income for people?] Well, you know, the thing is, when you live in a place like this you can't starve to death. It's a safe place to raise children. In 15 minutes you could find your kids. You don't have all the crime and stuff. When you're broke in a city, you're broke. Sure there's agencies to go to but what do they give you? A little flour, a little bread. Here, you can get, you used to be able to get your meat any time you want it. It's so expensive. One way to Valdez is \$133. So if you have a \$500 check you want to get grub with, you wind up with \$200 worth of grub.

Seal, Taste/Preference, Shellfish, Ecology, Sea Otter, Prey, Tatitlek

[Do children eat seal meat?] They all like it. It's getting hard to come by. The littler ones aren't eating it as much as the bigger kids and the old timers. So they're gonna lose that, their way of life. There's no more clams. They used to go down over here. He took me out, we used to fill 5 gallon bucket in 15 minutes. "Bucketfuls at a time we used to get. (Her husband added). Now you have to dig 5 hours to get 15 clams, the good butter clams. We don't even go anymore. I wanted to go into the gap and get some, over by Busby Island, but the sea otters are eating

them all. Exxon paying \$80,000/sea otter. It's stupid. I just don't understand it. It's a scary feeling. You don't know where your future's going.

Seal, Processing/Preservation, Meat, Internal Organs, Pups, Alutiiq Terms, Tatitlek

Do you ever dry seal meat, or braid the intestines? [Who braids seal guts.] I braid, most all of the women, some of the guys. They eat it whenever they want to. The younger ones don't go for it. You can do them plain or put fat in the middle. You boil it. It gets kind of hard. *Mungyuk* [barbecued] seal, you can't beat that. About 12 years ago we used to go get a seal in Fidalgo. We'd get a seal, get on the beach, and start *mungyuking*. There was him and his nephew and another kid. I was watching them. His nephew wanted to get a seal real bad. I had the *mungyuk* going, I forgot all about it. I turned around and there was flames like an oil rig, from the fat. I went back, it was shriveled up to nothing. You know those seal pups, and those flat rocks. Her daughter was just a baby. The nephew pointed at it. It was looking up at us with big eyes. It swam away. Right in Fidalgo they were pupping.

Harbor Seal, Hunting Methods, Tatitlek

Her husband calls seals. He cries like a pup. They'll come to you then.

Seal, Sharing, Meat, Skins, Tatitlek

We share the meat, the skipper of the boat gets the hides for the expenses, or the guy who shoots them if they go in a group. If one guy owns everything we'll give him the hides.

Tatitlek, Respondent 0, April 30, 1996

Harbor Seal, Sea Lion, Internal Organs, Meal Preparation, Tatitlek

Braiding seal or sea lion intestines is done in two ways--with the fat or plain without the fat. This is done to prepare the intestines for cooking. Sea lion intestines are always braided plain because the texture of the fat in a sea lion does not lend itself well to braiding. Braiding is done with the thumb and forefinger of the left hand serving as a pedestal or mount, which is actively wrapped or woven by the right hand. The precise technique, like tying sailor's knots, is not easily described on paper but is readily learned through demonstration and close observation. Sometimes a piece of rope and some clean rags are used for practice, with the rope substituting for the intestine and the rags representing the fat. Finished plain gut braiding looks something like the pigtails in a school girl's hair.

Harbor Seal, Sea Lion, Internal Organs, Processing/Preservation, Meal Preparation, Alutiiq Terms, Tatitlek

In preparing seal or sea lion intestines for braiding, the intestines must first be separated from the membrane which encases them. Then one-inch slits are made with a sharp knife about every three inches along the entire length of the intestine. When these slits have been made, the green bile inside the intestine is squeezed out by pressing the intestine between the thumb and forefinger and pulling along its entire length. The intestine is then rinsed in clean water, and the process of squeezing and rinsing is repeated two more times. Sometimes it is soaked in water and vinegar overnight. Before being braided with fat, the seal blubber is cut into a long continuous narrow strip resembling the letter "S". The length of the fat should match the length of the intestine to which it is braided. The finished braid (called *qiluryat*) nearly conceals the fat except on the very end, where it is tied off. With or without fat, the finished braid is boiled in a pot of water for a couple of hours, then sliced and eaten. Some villagers like to boil the braids with the seal's heart and the kidney.

Harbor Seal, Meat, Processing/Preservation, Cooking, Alutiiq Terms, Tatitlek

One of the favorite ways of preparing harbor seal meat in Prince William Sound is *mungyuking*--an Alutiiq word with an English suffix. *Mungyuking* is the process of barbecuing freshly killed seal over an open fire, and is generally conducted by men immediately after they return from hunting. The favorite parts of the seal for roasting are the ribs, but slabs of breast meat are also used, which determines how the seal is butchered. Instead of cutting the seal directly down the middle of the sternum and through the center of the stomach, Alutiiqs in the Sound prefer to make parallel cuts down each side of the seal's rib cage. To spread the meat open and expose it to the flames, short slender alder branches are poked through the slab in two places and criss-crossed. A much longer and thicker alder branch is then poked through the meat with the base of the branch braced into the ground on an angle, thereby suspending the meat over the fire (see photos). Alder is preferred over other woods because it is green and tends not to burn as fast as other species. To control the direction of the smoke when there is a breeze, a piece of plywood is often propped up on one side of the fire.

Harbor Seal, Meat, Internal Organs, Meal Preparation, Tatitlek

When making *mungyuk* (barbecued seal), the fatty side of the meat or ribs is roasted first. When this side is done, the slab is turned over to roast the meaty side. The ribs and meat are considered done after they turn black from the heat and smoke, a process that takes several hours and imparts a rich charcoal flavor. A good *mungyuk* requires tending the meat constantly to insure that it does not flame up and burn to a crisp. Besides the breast meat and ribs, the liver and kidney of the seal are also roasted over the fire in a shish-ka-bob style. That is, a piece of liver is skewered onto a stick, followed by a piece of fat, followed by a piece of kidney, another piece of fat, and so on. Yet another variation is to smoke the seal lightly on a stick, then wrap it in tinfoil and set it on top of hot coals. This way it will hold its juices and won't dry out.

Valdez, Respondent 0H, May 26, 1993

Harbor Seal, Commercial Hunting/Bounty, Seasonality, History, Valdez

The seasons were from mid-October to March when the prices slip again. That season was when the hides were prime. We had other things going in the summer, like fishing.

Harbor Seal, Meat, Internal Organs, Seasonality, Abnormalities, Taste/Preference, Valdez

We ate the seal meat too. I'm not too fond of seal. I ate more sea lion than seals. In late spring or early summer, seal liver's no good and I didn't want the meat then. The liver gets yellow spots or lesions.

Harbor Seal, Hunting Methods, Commercial Hunting/Bounty, Valdez

We hunted from a dory. We used it to get out, then we hunted off the beach in kayaks. We had 3-horsepower kickers. We'd live in tents.

Harbor Seal, Use Areas, Harvest Levels, Valdez

We hunted seals at Columbia Bay and Unakwik. The Indians still get them there. Other times we'd take the boat and go out all over the Sound. We'd go out a month or two at a time. It varied how many we'd get. Then, they were hard to come by.

Harbor Seal, Habitat/Haulouts, Hunting Methods, Skins, Processing/Preservation, Valdez

At Columbia Bay, the seals would pull up on the ice. They have shot them on the ice. But their preferred method of hunting was to pick a point, take their kayaks out to it, and sit on it and wait for the seals to go by. They were able to get a shot at every seal that went by. They would start

out in the morning at their base camp and each hunter would pick out his own point to sit at for the rest of the day. They would skin the seals as they killed them and bring them back to camp at night. There, they would wash the hides in detergent, salt them, and "terce" them.

Harbor Seal, Hunting Methods, Valdez

Most of my hunting was with one partner, household 362-DD. I have gone with as many as four on a boat. Most Indians take a boat and roar up in the bay, shoot till they get one. They got more seals than us [at a time]. We got more but we stayed out longer.

Harbor Seal, Hunting Methods, Commercial Hunting/Bounty, Processing/Preservation, Valdez

We'd start out in the morning from camp. You go to the same point every morning. Sometimes we'd go back to the tent for lunch. At night we'd split up the seals and use plastic bags to "terce" them in. [He explained that "terces" are something built into the boat.] We'd put them in plastic bags and put them in garbage cans with brine. We'd just put the hides in.

Harbor Seal, Meat, Flippers, Internal Organs, Processing/Preservation, Non-food Products, Whiskers, Valdez

For the meat, anything we didn't eat, we'd throw away. Most of what is in a seal is two small roasts. There's the flippers past the pelvis, ribs, and backstrap. We'd eat the liver, but not the flippers. Aleuts eat sea lion flippers. An old timer canned some seal and it was pretty tasty. We never did anything with the whiskers and teeth.

Harbor Seal, Struck and Lost, Retrieval Methods, Hunting Methods, Valdez

We had some problems with them sinking. In the spring when fresh water gets on top the buoyancy is different. They'll sink until the specific gravity is such-and-such. In mid-summer you seldom save one. To save them, we carried a stick with a halibut hook on it. If you got it out fast enough, and there was not too much blood in the water, you could pole them and bring them up with the hook. At low tide, you can prevent some sinking. If you shoot them when they're looking at you, the bullet in their face knocks their head up. If you shoot them in the back of the head, it drives them down in the water. If you see bubbles, you might as well not go out there. You won't get them.

Harbor Seal, Hunting Methods, Selectivity, Valdez

Most people don't hunt off the beach. Seals keep coming and the kayak doesn't cause a lot of disturbance. We tended to have bigger seals than the Indians. The bigger, older seals had been shot at a lot.

Harbor Seal, Prey, Nutrition/Health, Valdez

I have looked at the stomach contents. They eat a lot of octopus, hooligans, little immature codfish, and everything that's down there.

Harbor Seal, Population Levels Harvest Levels, Valdez

I haven't noticed any changes in populations of seals. I can't say what it is now. There wasn't that much pressure when we hunted. There wasn't a lot of hunters out there. Hardly anybody ran around in winter.

Harbor Seal, History, Commercial Hunting/Bounty, Valdez

362-DD and I bought a boat to harvest Dungeness crab. Both of us were working in Fairbanks. The earthquake came along, and we had no market. We had to do something. We seined that first year. I worked for the Highway Department in the fall. My partner went seal hunting. It was a comedy of errors, he ended up sinking the boat. We bought another boat. We learned

together and taught each other. Then we built the dory together. I'm sure a lot of what happened might have been considered exciting.

Harbor Seal, Sea Lion, Hunting Conditions, Use Areas, Hunting Methods, Struck and Lost, Valdez

Sea lions can be scary, when you're in the kayak and they're coming up from a dive. We were on Outpost Island outside of Glacier Island. We left the dory inside and took the kayaks around. You can climb down the rocks. 362-DD was several yards down, and he shot a seal and towed it around. A seal came up, and I shot it. It was sinking, so I hollered for 362-DD. I could see it going down, and there was blood in the water. I was pointing and he got there but couldn't see it. The head came up and I shot it--I didn't think--but it was a sea lion. It flopped around. I was a .243 [a lightweight caliber gun], my partner shot with a .22-250 [another lightweight caliber gun]. While we were gone, my wife was dusting and knocked my gun on the floor, so I couldn't shoot with it. DD had two .22-250s, so I used one. It had little effect on the sea lion. DD had some .22-250s loaded with solid bullets just for that kind of case. That was a big sea lion.

Sea Lion, Meat, Pups, Commercial Hunting/Bounty, History, Skins, Hunting Methods, Valdez

Once in a while we'd slaughter a sea lion for meat. There used to be a market for sea lion pups--but you'd have to go to the rookery to club them and you have to get past the bulls. By the time we did get them the market was gone. That was in the fifties. The market tapered off before 1960. The pup hides are thin and soft.

Sea Lion, Use Areas, Habitat/Haulouts, Hunting Methods, Selectivity, Struck and Lost, Valdez

For sea lions, we went out this side of the Cliff Mine. There's a place they used to use for a haulout. I went with 362-DD. There's not too much of a problem with a boat. You can roar past it with a kayak. The sea lions get excited about being on their rock. Eventually one that was the size you wanted came along--small, young. You'd have to get it when it was out of the water, because sea lions almost always sink. They almost always have rocks in them. Probably to make them not so buoyant. Also, I have read that it's to grind up food. They don't have any chewing teeth. All their teeth are pointed.

Sea Lion, Seasonality, Internal Organs, Abnormalities, Meat, Taste/Preference, Valdez

We'd hunt sea lions in late winter or early spring. I assume the liver is bad in the same months as seals [late spring and early summer]. We'd eat the ribs and two or three little roasts. We even ground some up into hamburger. It's not bad, but it's hard to bone it.

Sea Lion, Meat, Taste/Preference, Internal Organs, Processing/Preservation, Meal Preparation, Valdez

They ate the same parts of the sea lion as they did the seal - shoulder roasts, back to pelvis roast, and liver. They would also grind some of the meat up for hamburger. The liver was dredged in flour and fried with onions. It had a mild flavor. They also froze some of the sea lion meat.

Sea Lion, Prey, Nutrition/Health, Commercial Fishing, Valdez

I examined some sea lion stomach contents by accident. I've seen the rocks. I have seen them eat big starry flounders. I think they eat just about anything. I've seen them eat salmon out of gillnets.

Sea Lion, Population Levels, Commercial Fishing, Valdez

As for the population of sea lions, guys with gillnets claim there's a lot more sea lions than before. I haven't noticed a change.

Sea Lion, Hunting Methods, Customary Rules, Valdez

I learned to hunt sea lions by going along on a hunt. Butchering and gutting was easier because we knew how to hunt other animals.

Harbor Seal, Management, Valdez

As far as management concerns, T feels that it is unfair that he cannot hunt seals and sea lions anymore because he is non-Native.

Harbor Seal, Commercial Hunting/Bounty, Valdez

When T was hunting seals, this was the only time in his life he could make a living just by hunting.

Harbor Seal, Commercial Hunting/Bounty, History, Valdez

I hunted seals from '64 to when it wasn't legal anymore--'68 or '69. There was a bounty the first couple years we hunted. They paid \$2 or \$3 for the scalp.

Valdez, Respondent 35M, May 27, 1993

Harbor Seal, Hunting Methods, Customary Rules, Valdez

I learned about seal hunting when I went with my dad and uncle from the age of 8 on. That was around Cordova and Unakwik. I don't hunt now in front of tourists.

Harbor Seal, Hunting Conditions, Harvest Levels, Commercial Fishing, Valdez

Dad was a crab fisherman, and we had a gun on the boat. When fishing closed we'd go hunt some seals. We'd hunt whenever Mom was hungry for seals. On the weekend we'd go and get nine or ten.

Harbor Seal, Hunting Methods, Hunting Conditions, Selectivity, Valdez

I shoot them on the ice or on the rocks. When we did it, there was no bounty, no matter what the size. Nowadays the only requirement is being on the rocks. I'd take a male before a female.

Harbor Seal, Processing/Preservation, Meat, Internal Organs, Valdez

When Mom wanted a seal, we got one. We took all of the seal, from nose to rectum. Nose to hide, that is. We'd use every part. Gut them, take the liver and heart out, eat them fresh. We didn't do anything with braided seal guts. Ask my mom, 14-MM—she lives in Anchorage. She's the last full-blooded Eyak.

Harbor Seal, Skins, History, Valdez

She'd get the hides tanned. The last one around here was 20 years ago.

Harbor Seal, Taste/Preference, Processing/Preservation, Internal organs, Meat, Fat/Oil, Valdez

I like the liver, the heart, and the oil. What the Yup'iks call "coke" is the fat between the hide and the meat. We'd freeze the meat. Mom was in charge of rendering the oil.

Harbor Seal, Sea Lion, Struck and Lost, Harvest Levels, Valdez

I haven't got any this year. This is the first year the skiff's been in the water. Some say there's a technique to shoot them so they won't sink. I remember Dad killing some sea lions.

Sea Lion, Population Levels, Habitat/Haulouts, Valdez

Sea lions have bloomed big time. A policeman called--he said he has never seen as many sea lions as he did in Galena when bear hunting. There's a video of sea lions around Berth 4. The reported decline in seal lions in the Gulf of Alaska or Bering Sea means they must be moving to the Sound.

Harbor Seal, Use Areas, Seasonality, Commercial Fishing, Commercial Hunting/Bounty, History, Harvest Levels, Struck and Lost, Valdez

He said he started hunting seals with his father and uncle out of Cordova when he was a kid. He thought he was probably around eight years old. When asked the areas they hunted in, he replied from Unakwik to Cordova. When asked what seasons were the best for seal hunting, he said they went whenever "mom got hungry." His father was a crab fisherman and always carried a gun on the boat. He said they took seals whenever they were hungry. After the closures in the summer they took seals from Unakwik Glacier. On the weekends, they would sometimes get 9 or 10 on ice flows. He likes to shoot them on the ice or rocks because he said he has a problem with the seals sinking otherwise. He said that they used to take them for bounty, too - \$5 a nose.

Sea Lion, Nutrition/Health, Valdez

Feeding patterns of the animals: I haven't opened them up to see. There are more sea lions feeding on king salmon. There is enough food in this bay to sustain them all year long.

Harbor Seal, Habitat/Haulouts, Pups, EVOS, Valdez

He spoke extensively of Seal Rock -- just around the corner from the Alyeska pipeline terminal. He said he has seen 60 seals hanging out there and that the only thing protecting them is the terminal. He has watched them bloom over there; they have been pupping over there. He said that they can not be hunted there. He even insisted that we call Alyeska up and look at a video that was made of the seals (incidentally, he works for Alyeska and feels that Alyeska has taken a bad rap for the Exxon Valdez oil spill).

Sea Lion, Habitat/Haulouts, Population Levels, Management, Valdez

He also said that sea lions have "bloomed big time." He has seen lots in Galena, Jack Bay, and Shoup Bay - dozens at a time. He said you can go out anytime and see sea lions all over the Valdez Arm. He feels that marine mammal managers need to look at the seal and sea lion populations to see if they are really endangered and maybe open up the hunting a little more. He doesn't care who takes them (if they are Native or non-Native) - as long as they are for food.

Sea Otter, Prey, Population Levels, Hunting Methods, Processing/Preservation, Commercial Hunting/Bounty, Skins, Non-food Products, Valdez

On the Arm, I've seen hundreds of sea otters. Sea otters are cleaning out the crab beds. I learned to hunt them on my own, just last year. I go with a partner, 362-JJ from Southeast. We've been doing it together. We've got the skinning down to about 20 minutes. We've been salting the hides and sending them to get tanned in Shishmaref, and at New Method. I want to make gloves, hats and other things.

Sea Otter, Commercial Hunting/Bounty, Management, Non-food Products, Valdez

There's lots of interest in sea otter hunting. You can sell the raw pelts to another Native. KK, who now works for Fish & Game in Anchorage, says some guys are sewing together two otter pelts and calling it a handicraft. JJ has the idea to turn a sea otter pelt into a dancing cape--with the head.

Harbor Seal, Sea Lion, Management, Internal Organs, Meal Preparation, History, Valdez
I would like to see sea mammal hunting left in the hands of Natives. There is interest in taking seals among Natives and non-Natives. You can fry seal liver and heart like beef heart. The Eyaks might have eaten sea lions.

Sea Otter, Non-food Products, Skins, Sharing, Customary Rules, Valdez
Other sea otter hunters give him the heads. He is going to mount the good skulls, as other people want them. His son wants the teeth to make necklaces. His fourteen year old daughter, who is part Athabaskan and Eyak, also wants to go sea otter hunting with him and get her own hides. He took his children moose hunting last year.

Sea Otter, Skins, Non-food Products, Valdez
I have a bunch of sea otter heads bleaching out. The good skulls are going to be mounted. A, Valdez Haida/Tsimshian/Tlingit guy living with me is pulling the teeth and making necklaces. A lot of people want the hides for doing handicraft work.

Sea Otter, Meat, History, Valdez
A Norwegian named George Fleming used to eat sea otter meat. He used to live on Fleming Island in Prince William Sound but has since died.

Sea Lion, Harbor Seal, Sea Otter, Management, Valdez
You should talk to tour boats about sea mammals. There's a anti- hunter deal, some group that considers itself the "Savers of the Sound."

Valdez, Respondent ODD, May 28, 1993

Harbor Seal, History, Commercial Hunting/Bounty, Commercial Fishing, Valdez
I used to do seal hunting in the past. We started when we were fishing for the summer. At the time there was a bounty, \$3 a face and \$20 a hide. We sold them to the Pacific Seal Company in Anchorage.

Harbor Seal, Use Areas, Valdez
We hunted on this side of the Sound. Not past Unakwik Inlet because we were in an open boat. There are plenty of seals in Columbia Bay. Sawmill, Shaup Bay, but never Jack Bay or Galena - mostly west of here. Columbia, Wells, and Unakwik. Unakwik is particularly good.

Harbor Seal, Seasonality, Struck and Lost, Valdez
This was wintertime. You should know that if you allow seal hunting before October 15 you lose a lot of seals. They sink, then and after March 15. The best hunting time is October 15 through March 15. I imagine the loss is terrific at other times.

Harbor Seal, Struck and Lost, Hunting Conditions, Valdez
To prevent sinking, you have to hunt at high tide, where the seals will be uncovered at low tide. There's no way to enforce it.

Harbor Seal, Commercial Hunting/Bounty, History, Valdez
I have hunted with Natives in Tatitlek. In the bounty days, Natives were involved in seal hunting for the hides as well as for the noses.

Harbor Seal, Commercial Hunting/Bounty, History, Valdez

I hunted in the winter of 64-65, 65-66, 66-67, off and on after that. They quit the bounties, probably in 1967.

Harbor Seal, Internal Organs, Flippers, Taste/Preference, Valdez

Seal liver's excellent. We ate quite a bit while we were out hunting. Seal liver is not fishy. It's like the best calf liver you could buy. I ate flipper from the shoulder on up.

Harbor Seal, Hunting Methods, Selectivity, Valdez

We didn't do like Natives who would shoot at seals from a moving boat a lot. They would get small seals, which are better eating anyway. We hunted from the shores with kayaks. We'd crawl on a rock and wait for the seal to poke his head up.

Harbor Seal, Prey, Commercial Hunting/Bounty, Valdez

Seal was considered a predator then. That's why there was a bounty.

Harbor Seal, Processing/Preservation, Valdez

As far as butchering the carcass, normally no. We'd just leave the carcasses for the eagles.

Harbor Seal, History, Hunting Conditions, Valdez

My Native partner's aunt was from Tatitlek. We were there six weeks. So we ate seals.

Harbor Seal, Hunting Methods, Seasonality, Valdez

You can only get one at a time--hook a line, stash it on shore. Wait for another seal. We never tried hunting before October 15 or November 1. We knew it wouldn't do us any good. Before that the hides are not prime, and it coincides with the time they sink.

Harbor Seal, Commercial Hunting/Bounty, Skins, Selectivity, Valdez

We looked for big ones because we got more for the hides. The man at the Pacific Seal Company asked where we got them. He didn't believe Prince William Sound. He was getting young seals from Natives. The difference in the price depended on the size and if they were scarred.

Sea Lion, Taste/Preference, Selectivity, Valdez

362-H and I killed one sea lion, butchered it up and put it in the freezer. It was the youngest one we could find. It tasted a little fishy.

Harbor Seal, Nutrition/Health, Abnormalities, Biology, Valdez

When we hunted, we saw that seals were eating nothing in winter. They never had anything but a few half-starved-looking worms in their stomachs. Seals must go through a period of the winter when they eat nothing.

Sea Otter, Fish, Prey, Valdez

Smelt used to be around here, now they're gone. Cod is taken incidentally to halibut. There's no more crab or clams since the sea otters made it difficult to dig them.

Harbor Seal, Hunting Methods, Struck and Lost, Valdez

If a seal sees you and you shoot him then he will sink. You have to shoot him without him seeing you. I don't know why.

Valdez, Respondent ODD, May 28, 1993

Harbor Seal, Commercial Hunting/Bounty, Fat/Oil, Valdez

He said that some Natives are selling the blubber of seals on the commercial market for \$50 a gallon. Someone in Anchorage is buying it and then turning around and selling it for \$100 a gallon. He seemed to indicate that these Natives were from the Prince William Sound area but he did not want to give any names. He is very concerned about this practice and fearful that the seals are being killed for the market.

Harbor Seal, Meat, Fat/Oil, Processing/Preservation, Nutrition, Valdez

K has eaten the seal meat. He said his favorite part is the arm flipper -- not the flipper itself, but the meat in the shoulder. He pointed out that seal meat doesn't have cholesterol -- it is not a saturated type oil. He prefers the way Eskimos render their oil to the way Aleuts render oil. The Eskimos put the blubber in a container and leave it just below room temperature -- they ferment the oil out. "You probably wouldn't like it the first time you tried it but you probably didn't like cheddar cheese the first time you tried it." The Aleuts heat the oil out of the blubber.

Harbor Seal, Sharing, Processing/Preservation, Valdez

He sometimes gave whole seals to friends in Tatitlek. The seal would be pulled up onto the beach and everyone would come down to the beach with their butcher knife. The seal would be gone in ten minutes.

Harbor Seal, Hunting Conditions, Weather, History, Valdez

Once he and a Native friend were out hunting seals in his seiner at Unakwik. He had pulled up into the rocks and his friend took the skiff to go get a seal. Ice was calving in the inlet and it cause a tidal wave, which sent him crashing back onto the rocks. He lost his rudder. They were able to fashion a rudder out of a tree and they attempted to head back to Valdez. They were stuck out in Prince William Sound due to poor weather. It got so bad that friends from Tatitlek came over to help and he ended up losing the boat. All in all, they had waited six weeks for the weather to clear up. In the meantime, he and his friend were taking seals for food.

Harbor Seal, Population Levels, Commercial Hunting/Bounty, Commercial Fishing, Valdez

He admits he could be wrong about this, as he hasn't been out a lot lately. But he has noticed at least a decline in the Valdez Bay. Two possibilities for the decline he thought of were (1) a lot of commercial herring fishing and (2) commercial hunting by Natives.

Harbor Seal, Hunting Methods, Struck and Lost, Seasonality, Management, Valdez

Management concerns: He feels that there is a tremendous loss of seals and sea lions due to sinking. He had some suggestions for new regulations but he wasn't sure that they could be efficiently enforced: (1) Natives should have to shoot sea lions on the rocks instead of in the water; again he admitted this would be hard to enforce. (2) Natives should have to utilize the entire resource. Using parts instead of the whole (i.e., selling the blubber) tends to maximize loss of the resource. He wondered about enforceability. (3) Establish seasons - not allow hunting in the summer time. He said that when seal hunting occurs in the summertime, one out of ten struck seals is recovered. In the wintertime, he estimated that five out of six struck seals are recovered. Overall, he is highly concerned about the waste of seals. He also said that the history of commercial use is customary but not traditional.

Sea Lions, History, Sharing, Valdez

R said that sea lions are very intelligent. Once a Native family living in Old Valdez asked him to kill a sea lion for them if he saw one. He did see one as he was paddling back in his kayak from

the tanker terminal area. It was about 30 feet away and he shot at it and missed. The sea lion came back up and headed towards him. Two shells jammed in his gun and he was feeling quite vulnerable in his kayak that was much the same size as a sea lion. The sea lion popped his head up so close that he could have patted him on the head from the kayak. The sea lion started straight at him for a full minute with a look on his face like "You son of a bitch, make a move." R felt like a kid caught with his hand in the cookie jar. Then the sea lion left.

Valdez, Respondent H, May 26, 1993

Harbor Seal, Skins, Pups, Commercial Hunting/Bounty, Valdez

There was more bounty for the bigger ones. Black hides had the best price. Some years they wanted those silver ones. There's no way to tell the males from the females when you're hunting. There was sometimes a market for the lanuga, the white pups, but that was late in the spring and we never got around to them.

Valdez, Respondent O, May 28, 1993

Seal Population Levels, Commercial Hunting/Bounty, Valdez

Within a few years of the closure of seal hunting, he noticed an increase in the population for a while. He attributes this to the stopping of the commercial harvest. Now he says there are less seals than there were when he was engaged in seal hunting (1964-67).

Southeast Alaska: Materials from Alaska Native Hunters on the Ecology, Hunting, and Use of Harbor Seals and Sea Lions

Southeast Alaska covers the islands and coastal mainland of Alaska from Dixon Entrance in the south to above Yakutat Bay in the north. This area of forested archipelago and coastal water is the traditional homeland of three Alaska Native groups who hunt and use marine mammals – the Tlingit, Haida, and Tsimshian. During the 1990s, the Tlingit, the largest group of hunters, resided primarily in fifteen communities -- Angoon, Craig, Haines, Hoonah, Juneau, Kake, Ketchikan, Klawock, Klukwan, Pelican, Petersburg, Saxman, Sitka, Wrangell, and Yakutat. The Haida primarily hunted from Kasaan and Hydaburg, and the Tsimshian from Metlakatla. Interviews with marine mammal experts in these eighteen communities were conducted primarily in the late winter-early spring of 1993. A few additional interviews were conducted in subsequent years.

Angoon Respondent 139, March 23, 1993

Seal, Seasonality, Selectivity, Biology, Customary Rules, Fat/Oil, Angoon

Taken as needed. Because prefer seal for making oil, seal taken when fattest--Nov. to March. Hunting during late May and June is not preferred because of pupping. Seal are skinny June-Sept. Seal oil desired for dry fish and herring egg time.

Seal, Internal Organs, Processing/Preservation, Angoon

Wash intestines, 4-5 times cut into short pieces and cook with kidneys, liver, and heart. Mother braided intestine, sometimes hung in smokehouse. Braided around a piece of seal fat. Do not use lungs, stomach, and spleen.

Seal, Fat/Oil, Processing/Preservation, Angoon

Seal cleaned in field, allowed to cool, remove blood. Within a couple of days the seal is skinned, leaving fat attached to the meat. Chunks of fat are cut from the carcass, taking care not to include pieces of meat which would discolor oil and change its flavor. Fat is cooked without water. If done right, product is clear and not strong tasting. After rendering seal, remaining fat pieces can be fried to a crisp.

Seal, Trade, Fat/Oil, Nutrition/Health, Angoon

At XIP, white man used to trade butter for seal oil, which he used as a remedy for constipation.

Seal, Technology, Harvest Methods, Division of Labor, Angoon

.243 Remington for seal. Many seal are taken on deer hunting trips. Also used a bull-barreled .222 (target barrel). Used to prefer this rifle when he was more of a serious seal hunter. Generally drop designated shooter on shore. R has reputation of being a good shot. Hunter shoots and skiff partners retrieve before it sinks.

Seal, Retrieval Methods, Angoon

No special gear for retrieval, although can use a grappling hook to get seal that sink in shallow water.

Seal, Selectivity, Angoon

No easy way to determine age, gender in hunting situation. Typically only nose and head are visible. Young seal have small head and nose; females in late pregnancy float higher because of lots of body fat--rear stays a bit out the water. Prefers younger animals around 2 years old. Old bulls (large and scarred) not preferred.

Seal, Trade, Fat/Oil, Angoon

One lady in town gets about \$15/quart. No big trade with other communities. Angoon people mainly hunt for own use.

Seal, Sea Lion, Population Levels, Commercial Hunting/Bounty, Angoon

Seal are stable, were even during bounty and commercial harvest which apparently did not affect the harvest. Sea lions appear to be down.

Seal, Harvest Levels, Angoon

Fewer guys go out for seal. Many seal taken on deer hunting trips.

Seal, Ceremonies, Fat/Oil, Angoon

Seal meat and oil a must for native parties. R one drank 2 glasses of seal oil at a party, gave him immediate runs.

Fur Seal, Use Areas, Angoon, Hoonah

R remembers someone shooting fur seal near Inian Islands. E released one from his net near Hoonah, too, around 1964.

Elephant Seal, Behavior, Angoon

R has seen elephant seal near Angoon, got close to one; seal did not seem to mind when he approached.

Angoon, Respondent 0, November 8, 1995

Seal, Hunting Methods, Use Areas, Angoon.

Seal blinds are traditionally constructed in two kinds of places. Some are located on an island near a shallow spot where there's lots of tidal action. There is one of these blinds on Long Island where hunters hide behind a big rock and shoot seals as they swim by. The other kind of blind is built "in the flats" on a spit where the fresh water from a river meets the salt water. These kinds of blinds are built out of small rocks and are about 6 feet wide and 3 to 4 feet high, generally L-shaped. Seals are shot while they are swimming by in the water and then retrieved with a skiff.

Seal, Hunting Methods, Behavior, Angoon

When you're out hunting on the boat, you can call seals to come toward you by using a radio or tape recorder. They seem to like opera and country and western, but they don't like rock 'n roll.

Craig, Respondent 100-T, March 17, 1993

Seal, Processing/Preservation, Fat/Oil, Craig

My grandparents used to preserve food in seal oil. We ate everything with seal oil, including seagull eggs, dry fish, and corn meal.

Seal, Use Areas, Seasonality, Craig

We used to go to Wood Island near San Lorenzo Islands. From Craig it takes only an hour and half, it is only 12 to 14 miles.

Seal Hunting, Seasonality, Craig

We used to go in June. Fall is not a good time to go seal hunting because they are leaner and they sink faster after being shot. We hunt seals in the spring time as early as May 15 and in June because their fat is the thickest then.

Seal, Use Areas, Hunting Methods, History, Craig

Long ago they used to hunt seals with clubs along Wood Island. When the seals were in the Wood Island basin they had only one way to escape and hunters used to wait for them and clubbed them when they swam through the passage.

Seal, Hunting Conditions, Ecology, Craig

The seals feed in shallow waters. We used to hunt at low tide.

Seal, Biology, Selectivity, Craig

The female floats horizontally in the water while the male stands up.

Seal, Taste/Preference, Internal Organs, Selectivity, Craig

I prefer to hunt the females. For eating I prefer the young ones, it is tender and the meat is cleaner with no mercury. The older the seal is the stronger the meat taste. You eat the all seal, including the intestine, the liver and the heart. To make oil it does not matter if it is a male or a female.

Seal, Habitat/Haulouts, Use Areas, Craig

The seals have favorite spots. By St. Ignite Island there are hundreds of them right now. They like rocky areas. There are many seals in Rocky Pass, north of Keku Strait. Another good area is Hole in the Wall by the San Lorenzo Islands. I shot many seals in that area.

Seal, Hunting Methods, Craig

I shot seals when they are in the water or when they lie on rocks. To get closer to a seal I shut off the motor and use my oars. I also call them. If they have some doubt about your call they snore. When you call them if you are good they come up to you.

Seal, Hunting Methods, Behavior, Struck and Lost, Craig

You shoot a seal preferably in the head when it is facing you. I prefer to shoot them when they are in the water because their lungs are full and they float longer. If you shoot a seal on a rock many times they jump in the water and it is impossible to retrieve them.

Seal, Retrieval Methods, Craig

I pull into my skiff by holding the flippers. At first you push the seal down and quickly lift it. I let the head hang overboard to keep my boat clean from blood.

Seal Habitat, Habitat/Haulouts, Craig

There are many seals by Baker Island, St. Ignace Island and on the east side of Lulu Island by Arrecife Point.

Seal, Retrieval Methods, Craig

To retrieve a seal I use a long gaff. Some people use a lead with sharp hooks on either end. You have to pull the seal slowly or if you pull too quickly you lose the seal.

Seal, Processing/Preservation, Division of Labor, Craig

Yesterday we processed one seal. My younger son and my son-in-law processed it. I told them what to do.

Seal, Retrieval Methods, Struck and Lost, Craig

If the seal sinks you can still see it because the water is shallow enough, between 8 and ten feet deep. Anything over 12 feet is impossible to recover.

Seal, Hunting Methods, Craig

I try to be the closest as possible when I shoot a seal. I shoot them when they float 10 to twelve feet from me. When you call them they come right up to you and you can hit them with an oar.

Seal, Hunting Methods, Craig

I used several rifles, a .22 Hornet, a .218, a .222 magnum and a .22. My favorite gun is the .222 magnum because it is so accurate.

Seal, Processing/Preservation, Selectivity, Craig

When the seal is dead you gut it quickly. At first you cut it open from the throat down. You then get the intestines, the stomach, the lung, the liver, the heart and the bladder. Everything comes out in one shot. You cut the windpipe and the tissues attached to the spine, then you pull. With my ax I cut the pelvic bone. I only leave the stomach, the lungs, the bladder and the large intestine behind. I bring the kidneys, the liver, the heart, the small intestine and all the meat and fat home.

Seal, Processing/Preservation, Craig

Back home I do not process the seal until the next day. If you process it right away the oil tastes like Wesson oil. In Hoonah they leave the seal for four or five days until it starts to turn green.

Seal, Processing/Preservation, Fat/Oil, Craig

The next day I separate the fat from the meat. You then get the fat off the skin. I cut the fat into 8-10 inch cubes and I put the cubes into a pot with salt water and start to boil for about 20 minutes, half an hour. The fat gets hard and it is easier to slice it very thin. Then you put the fat back in the pot and cook it to make the oil for 45 minutes to an hour. When it starts to change color and becomes amber it is cooked. Some people prefer the oil a little darker. If you don't cook it enough it can make you sick. I got 6 gallons of oil with the seal we processed yesterday. It was a full-grown male seal and weighed about 140 pounds. I will have enough oil until next year. After cooking it you put the oil in containers and let it sit overnight.

Seal, Skins, Meat, Internal Organs, Processing/Preservation, Cooking, Abnormalities, Craig

We use the carcass for wolf bait. We clean the hide. At first you clean the small intestine. You split the intestine with an oarlock, then you wash it, cut it into 3-4 inch pieces and boil it. Sometime before you cut it you braid it. It is more attractive and easier to handle. After it is cooked you cut it. It cooks in its own fat, you add some salt, pepper and some spices. You cook it for two or three hours. The liver is very tasty but the livers of the big males have much mercury. I guess because they eat fish with much mercury in it. I cut the liver in small pieces and fry it.

Seal, Internal Organs, Meal Preparation, Craig

In the old days they used to clean the stomach and they filled it up with fat, meat, liver and intestines. They tied up the stomach and they hung it in front of an open fire for several hours, five or six hours. They kept rotating the stomach to roast it on each side.

Seal, Meat, Processing/Preservation, Craig

You cut the meat and hang it in the smoke house. You smoke the meat for 3 to 4 days, then you cook the meat with water for a while, hang it to let it dry and put it up with oil. We do the same with deer and bear meat.

Seal, Meat, Internal Organs, Sharing, Customary Rules, Craig

When we get a seal we cook a big pot of seal meat and intestines, and we invite friends and family for a dinner. We invite up to 30 people. We also bring some cooked seal to elders who cannot come over. I have some friends in Metlakatla who give me hooligan and I give them seal meat or halibut to show them my appreciation.

Seal, Flippers, Meal Preparation, Craig

We used to cook the flippers by the fire. With a sharp knife I take all the hairs off until the flippers are white. You then boil them in fresh water for two to three hours. Meal preparation

Seal, Nutrition/Health, Beliefs, Craig

My grandfather cured this old man who was dying by feeding him with boiled seal meat (the front part of the seal). It is a good medicine.

Seal, Sea Lion, Skins, Whiskers, Non-food Products, Craig

We use the whiskers of the sea lions to decorate ceremonial hats and clothes and the seal skin to make ceremonial clothes like capes, hats and shoes.

Sea Lion, Hunters, Craig

I never did hunt sea lions. I don't think my father did hunt sea lions.

Sea Lion, Nutrition/Health, Selectivity, Flippers, Internal Organs, Craig

There was one guy here he used to eat sea lion. After he killed a sea lion he tasted the blood. If the blood did not taste good he did not eat the sea lion's meat. This man ate the sea lions' flippers and kidneys.

Sea Lion, Population Levels, Prey, Craig

During fish egg time, in March, beginning of April we have many sea lions around this area. They follow the herring.

Seal, Commercial Hunting/Bounty, Population Levels, Craig

The bounty did not have any effect on the seal population levels in this area. However, a bounty hunter from Klawock used to live here. When he died six or seven years ago the population of seals, wolves and eagles started to increase.

Seal, Selectivity, Skins, Craig

If I have a choice I try to kill the lighter color seals, almost white. With my son we once shot a brown one.

Seal, Killer Whale, Prey, Craig

One time when I was with my uncle in Rocky Pass we saw some killer whales chasing seals. One killer whale grabbed a seal and shook its head off. Part of the seal's head flew in the air while a second seal ate the rest of the head.

Sea Otter, Sea Lion, Population Levels, Craig

I saw an increase of sea otters and a decrease of sea lions in this area.

Sea Lion, Fish, Prey, Craig

The sea lions feed on salmon, bullhead, codfish, red snapper and other fish.

Craig, Respondent 101-T, March 18, 1993

Seal, Hunting Conditions, Seasonality, Craig

I mostly hunt in winter, December. Sometimes I also hunt in spring if I am doing something else out there. I don't like to shoot a seal if I am fishing because I am scared the oil will spread on my fishing line. I don't like any seal oil or seal blood on my boat when I am fishing. I could be sport fishing but not fishing with nets.

Seal, Population Levels, Selectivity, Craig

There are plenty of seals out there. I generally choose a medium size and avoid the big and small size. Small seals don't have enough meat. Medium sizes are easier to handle and the meat is tender. The smaller ones have more fat than they have meat.

Seal, Use Areas, Craig

I generally don't go very far away to hunt seals. I hunt just right out of my house, just around the point. I mostly hunt around here in Port St. Nicholas Bay, Trocadero Bay and Dall Bay that is a smaller bay.

Seal, Population Levels, Selectivity, Craig

The last times I was in this bay there were about 50 seals in one area. I got one with a lighter color, light beige, more towards gold. They are more rare than the darker color seals. Usually you get the darker color around here.

Seal, Population Levels, Craig

The seal population has not been decreasing, it is about the same.

Seal, Habitat/Haulouts, Ecology, Craig

They gather along the shore, in rocky areas with kelp. They feel as if they are hiding in the kelp.

Seal, Hunting Conditions, Hunting Methods, Craig

I generally go hunting at low tide. If they sink it is easier to retrieve them. I like to get them when they lie on a rock. They would be sitting on warm rocks and they just be lazy. Mostly I try to get them when they are lying on rocks. If the rock is big enough you can beach on one side and approach the seal from behind.

Seal, Hunting Methods, Behavior, Craig

You have to be quiet because they are aware of any noise. I usually have a hunting partner. If the seal you just shot jumps in the water your partner who is standing in the boat can retrieve it before it sinks. If somebody is out there in the boat they are curious and attentive to any noises or

motions out there in the water. The seals will not hear if somebody is walking towards them from the opposite direction and you can shoot before they even get aware of your presence.

Seal, Hunting Methods, Behavior, Craig

I have a call I bark or growl at them. They respond to your call and poke their head farther up to get a better look.

Seal, Selectivity, Hunting Methods, Craig

I generally do not recognize a male from a female when they are in the water. I look for the size I want regardless of the sex.

Seal, Hunting Methods, Technology, Craig

Usually I use a .243. It is a high caliber gun. My rifle is sighted for 100 yards. I usually shoot them from 150 feet, sometimes a little farther. If you shoot from too far away, you start taking chances.

Seal, Hunting Methods, Craig

I shoot them in the head. I usually like when they are looking at me. If you shoot them on the top of the head they do not lose the air stored in their lungs and they will float a little longer than if you shoot them lower. For example, if you shoot them in the neck they lose all the air in their lungs and they sink.

Seal, Hunting Methods, Retrieval Methods, Craig

When I pull the seal up in the boat I like the head to be hanging outside. The blood is draining in the water and not inside my boat.

Seal, Processing/Preservation, Craig

I do not gut the seal right away. I like to leave the seal I shot with the guts in for a while because it is easier to skin them. Usually I get home and have a cup of coffee before I take the skin off. After I skin it I take the guts off.

Seal, Skins, Processing/Preservation, Craig

After you got the guts out you roll it on the stomach and cut it down its back. You cut all the fat away from the meat. If you do not want holes in the hide it takes about an hour and half to skin a seal. If you want to make something out of the hide it takes time to scrape the fat off.

Seal, Internal Organs, Skins, Flippers, Taste/Preference, Craig

I do not use the intestine, the flippers or the stomach and the liver. The liver is a little too rich for me. I eat the meat and the fat and do something with the skin.

Seal, Sea Lion, Behavior, Habitat/Haulouts, Craig

Seals and sea lions keep some distance from each other. There are some sea lions in this bay right now.

Seal, Retrieval Methods, Craig

Generally you hunt in shallow waters and to retrieve a seal it is not too hard. It is not too deep 10 feet sometimes 15 feet. I use a snag with a triple hook and a weight on it. As long as you can see the seal you can retrieve it.

Sea Lion, Biology, Craig

I never did hunt sea lions, it is too much to handle for me. They weigh around fifteen hundred pounds.

Seal, Prey, Craig

I never really open the stomach of the seal I shot. I am not sure of their feeding habits. Usually they eat sea urchins and abalone, herring and bottom fish. Yesterday I was watching a sea lion eating rock cod.

Seal, Population Levels, Seasonality, Craig

Sometime you observe more seals around than some other time. They move around. Sometime when I go out in the winter there are only few seals around, two or three.

Sea Lion, Population Levels, Beliefs, Craig

I do not know what is the population level of sea lions. When I was living in Ketchikan I did not go out very often. It seems that there are plenty of them. One time I was out by Fox Island there were fifty to seventy-five sea lions in one area. If I knew a little more about using sea lion and preparing it I probably would hunt them. If the knowledge is not there the people do not know how to use the resources.

Seal, Sharing, Fat/Oil, Nutrition, Craig

I do not eat the liver but I give it away. Sometime I make oil but mostly I give the fat to a friend of mine. He would give me some seal oil. I like the oil but my kids don't like it. If I want some oil for my personal use I know where to get it. I give whatever I don't want to my friend Jeff and if I want some oil I can get it from him.

Seal, Processing/Preservation, Meal Preparation, Craig

I freeze part of the meat and the rest we eat right away. I fry the meat with potatoes. My grandparents they used to smoke the meat. That's something I did not pay attention to. My grandmother used every part of the seal. She used to boil the fat. It becomes crispy like potato chips.

Seal, Sharing, Meal Preparation, Craig

I do not invite people every time I get a seal. I put the meat in the freezer and the parts I do not want I give them away. I have also friends who never have seal meat before. You cannot give them some meat because they would not know what to do with it. You have to invite them when you cook it. If you know how to cook sea lion, it tastes very good.

Seal, Meat, Meal Preparation, Taste/Preference, Craig

The part we eat first is probably the back strap, it is a good piece with not too much fat. I like the meat when it has been in the smoke house and then in a jar with oil. It is delicious. However, I get heartburn when I eat it.

Seal, Harvest Levels, Population Levels, History, Craig

1992 was a good season. However I do not need so many seals. In 1992 I got one and it was plenty for our household. There are plenty of seals in this area. People do not hunt seals as they used to. If they get one seal it is plenty.

Seal, Commercial Hunting/Bounty, Population Levels, Craig

I think the bounty probably affected on the population levels of seals. However, the number of seals probably started to increase when the bounty ended.

Seal, Management, Craig

I have never heard about any research on marine mammals. I definitely think Native organizations should have some input in managing marine mammals.

Seal, Sharing, Meat, Fat/Oil, Craig

I ask my friend before I go out if he wants a seal and if he has time to process it. He is the one who makes the oil. He has relatives way up to Hoonah and he sends seal meat and seal oil to them.

Seal, Fat/Oil, Sharing, Craig

When I give the fat to J., he makes the oil and puts gumboots and oil in a jar and gives it to me.

Seal, Nutrition, History, Craig

Seal hunting is part of our lifestyle and part of our diet. We maybe do not hunt as many seals as we used to in the past but seal meat and seal oil is part of our diet. I want to be able to get a seal if I want to.

Seal, Processing/Preservation, Division of Labor, Sharing, Craig

My grandmother, who passed away, used to process seals. When I brought a seal to her she worked 24 hours with the meat, the fat, and making fat chips. When she was alive I used to bring her some seal and other subsistence food.

Seal, Fat/Oil, Nutrition/Health, Craig

I like the oil almost white, amber, the lighter it is the better it is for me.

Seal, Skins, Craig

You have to have an area to work on seal skins besides your house because the smell is quite strong and will stay forever.

Sea Lion, Flippers, Cooking, Craig

It seems that when I was younger more people were harvesting sea lions. It is the same thing with seals. My grandmother used to cook sea lion flippers by the smokehouse. She had a fire as big as this table.

Seal, Flippers, Cooking, Craig

My grandmother used to take the flippers of the seals and put them in the fire until the skin gets all black. When the skin was black you could peel the flippers. It looks like when a hot dog gets burnt and starts splitting. Then you eat the inside. It takes a long time to cook because the flippers are leathery and are tough to cook.

Craig, Respondent 102-T, March 18, 1993

Seal, Hunting Methods, Seasonality, Craig

I generally go seal hunting once a year. It is all I need to supply my household. I usually go around springtime, in April and May.

Seal, Hunting Methods, Hunting Conditions, Habitat/Haulouts, Use Areas, Craig

It is such a long run by skiff, I try to combine it with other activities. I usually go to harvest seaweed and gumboots and on my way back I shoot a seal. There are plenty of seals around

here but I like to get my seals in a special place called Cabbage Pass. It is thirty miles by skiff from Craig.

Seal, Hunting Conditions, Habitat/Haulouts, Use Areas, Craig

Now I have a pound for the herring eggs on kelp and if I see a seal around that area I will shoot one.

Seal, Hunting Conditions, Retrieval Methods, Struck and Lost, Craig

I never shoot a seal right in the middle of a bay because I would not be able to retrieve it. I shoot seals in shallow water near the shoreline. If they sink I use a pole with a hook to retrieve them. I never shoot a seal if I know I will not be able to retrieve it.

Seal, Population Levels, Habitat/Haulouts, Taste/Preference, Selectivity, Craig

They are generally in groups of 40 or 60 on a reef. You can choose the one you want to shoot. I look for the silver ones or the white ones.

Seal, Hunting Methods, Craig

Usually when I call a seal it comes right to me.

Seal, Selectivity, Craig

When I am hunting I cannot tell if it is a female or a male. When they are in the water you only see their small heads sticking out. You can tell if it is an adult or a pup. I don't shoot the pups. I only shoot adult seals.

Seal, Hunting Methods, Craig

I usually go at low tide and the seals lie on the rocks. They like areas with kelp. If they hear a noise they jump in the water. When they are in the water you stop your engine, call them up and they come to you. I can call a seal within 20 feet.

Seal, Hunting Methods, Beliefs, Craig

When a seal comes close, I shoot it with my .223. The .223 is a small rifle that does not damage the meat or the skin. If you shoot with a higher caliber the seal has a better chance to sink. Then I start the engine and go to retrieve it. Generally I have a partner who takes care of the skiff when I am shooting. I try to shoot when the seal does not look at me. I shoot when I see a seal in profile. If you shoot a seal when it looks at you it will lose all the air inside the lung and will sink right away.

Seal, Hunting Methods, Retrieval Methods, Craig

You shoot a seal in the head. A dead seal floats for a short time; just enough time to retrieve it before it sinks. You grab it by the flippers and pull it inside the skiff. If it sinks I use a gaff hook with a long line on it for retrieval. It is about 10 feet deep.

Seal, Hunting Methods, Internal Organs, Processing/Preservation, Craig

I then try to reach the best beach to gut the seal. I have an aluminum skiff and I don't want to get off at a rocky place. I keep the small and large intestines and the liver. I leave the stomach, the lungs and the kidneys on the beach.

Seal, Flippers, Processing/Preservation, Craig

I also keep the flippers. I smoke them in the smokehouse for a couple of days.

Seal, Processing/Preservation, Fat/Oil, Skins, Craig

When I am home I skin the seal. I let the fat age for a while, from four to three days, it is tastier. It is better to butcher a seal right away as you would do for any other animals. When a seal is still warm the skin comes off easier. You can skin a seal in about 20 minutes, half an hour. If you butcher a seal right away instead of letting it sit for a while you get less fat on the skin. I work on the skin later.

Seal, Fat/Oil, Processing/Preservation, Craig

I make two different kinds of oil, two different flavors. I do it myself because my wife is Haida and they don't eat seal or seal oil. However, my kids like seal meat and seal oil. If you want dark grease you leave some meat attached to the fat. If you want a clear grease you make sure there is no meat with the fat. I cut the fat in small sections and cook it on the fire. It takes time to cook all the fat. When the oil is boiling I put it in jars. You can keep it forever that way.

Seal, Meat, Processing/Preservation, Meal Preparation, Sharing, Craig

I freeze part of the meat and I give some away. I immediately make a stew with fresh meat. I let it cook for three hours. I clean the intestines by introducing a rock inside it and then you push the rock all the way through. You then turn the intestines inside out and wash them. When the intestines are cleaned you braid them up and they are ready to be fried in a frying pan. You also can braid them and smoke them in the smokehouse.

Seal, Fat/Oil, Processing/Preservation, Craig

Recently I preserved some meat, smoked deer meat, in seal grease.

Seal, Sharing, Beliefs, Craig

I gave some seal away to my parents who live in the city, my grandparents, my aunts and my uncles. I also give some to the elders in Craig and Klawock, people who cannot go out anymore. It brings you good luck to share your food.

Seal, Prey, Seasonality, Craig

I opened the stomach of few seals and they had been feeding on herring and salmon. I mostly shot seals in March and April, the time when the herrings are coming.

Seal, Sea Lion, Commercial Fishing, Craig

Seals are a problem for a commercial fisherman like me who is trying to make a little money. You spend your day on the water to get some salmon and a seal or a sea lion comes up and damages all your gear. It is very costly. Sea lions are the worst.

Seal, Sea Lion, Population Levels, History, Craig

There are many seals and sea lions in western Prince of Wales Island. The population did not really increase in the last 20 years. It is about the same.

Sea Lion, Taste/Preference, Meat, Craig

I have hunted sea lions before, but not in 1992. Only a few people like to eat sea lions. The texture of the meat is different. The meat tastes stronger and is tougher.

Sea Lion, Management, History, Craig

I thought it was against the law to hunt seal lions in those days. I was not aware you could still do it.

Seal, Sea Lion, Killer Whale, Prey, Commercial Fishing, Craig
Sea lions move with the herring. Sea lions, seals and killer whales follow the herring. A sea lion can eat more herring than we can commercially harvest in a day.

Seal, Management, Craig

I don't want limits on how many and when we can hunt seals. I think Native organizations should have some input in managing sea mammals.

Seal, Population Levels, Commercial Hunting/Bounty, Craig

I don't think the bounty affected the seal population levels. I was flying from Ketchikan the other day and I saw anywhere from 50 to 100 of seals swimming.

Seal, Sea Lion, Habitat/Haulouts, Craig

Seals and sea lions are always in the same areas. They keep some distance from each other.

Seal, Skins, Non-Food Products, Ceremonies, Craig

Seal is part of our diet and with the skin you make slippers. We use the meat for potlatches. Between one hundred to a thousand people usually gather for potlatches. You have to gather a large amount of subsistence food. When I went to the last potlatch in Hoonah I brought some subsistence food with me.

Seal, Management, Use Areas, Craig

The main reason for the potlatch in Glacier Bay was that one hunter from Hoonah was arrested by Fish and Game because he shot a seal in Glacier Bay. Glacier Bay was traditionally the main location for Hoonah subsistence harvesters. Now they turn it into a national monument and you cannot even get seagull eggs, you cannot fish or hunt over there. Everybody else is making money in Glacier Bay, including the State of Alaska.

Craig, Respondent 103, March 18, 1993

Seal Processing/Preservation, Customary Rules, Craig

We are very cautious about having the time to process whatever we hunt or fish. We don't want to waste anything. It is easy to go ahead and catch many seals and let them rot. You need to process it fast because it does not take very long to rot.

Seal, Taste/Preference, Craig

If you have not eat seal for 10 or 15 years you still have a taste for it.

Seal, Skins, Craig

If we had time to make something with the skin we would even kill a few more. I would like to work the skin. We don't have a shop to work the skin and you cannot do that inside your home. This place is small enough with the kids and all the fish we put up. Maybe next year we will have a shop across the street and we will save more seal hides to work on. I like to learn about tanning hides.

Haines, Respondent 100-T, February 9, 1993

Seal, Fat/Oil, Processing/Preservation, Meal Preparation, History, Haines

Seals were harvested historically, primarily for obtaining oil, which was used to preserve other

foods. Dried meat, especially mountain goat, moose, deer, also duck, was kept for winter use in seal oil. After cooking, dry out the meat, then put it in oil. All traditional foods are eaten with seal grease.

Seal, Skins, Non-food Products, History, Haines

Seal skin was used for moccasins, hats, pants. It's waterproof. Designs on the moccasins represented Eagles or Ravens, was a way to identify people you didn't know.

Seal, Sharing, Harvest Levels, Haines

Two or three is not enough. I used to bring out twelve seal, I divided with the people.

Seal, Flippers, Internal Organs, Processing/Preservation, Fat/Oil, Meat, Haines

Flippers were used. Also the stomach was blown up and dried for a buoy for halibut fishing. Also used sea lion stomach that way. Seal intestine was used to carry seal fat: The fat was put in the intestine; hunters carried that fat to eat with the dry meat they carried in their pockets. They could chew on it as they walked.

Seal, Internal Organs, Nutrition/Health, Disease, Haines

The seal bladder was used. When the meat was boiled, people drank the seal bladder. Old time doctors tested what the people were drinking and told them it was the best medicine they could have, good for TB.

Seal, Fat/Oil, Nutrition/Health, Beliefs, Haines

Bark is scraped on the inside, dried, and is reconstituted and eaten with seal grease. It was believed to "clean up" one's intestines. Now the Forest Service doesn't allow us to take the bark off trees.

Seal, Pups, Skins, Seasonality, Haines

Seal float best during winter; after the hooligan come, in early summer, they sink. February, March, it floats. But seal are still harvested during March, April, May. In May it's real fat, but the pups are in it then, and we shot just a few at that time. Used the pup skin for trim on all clothes and on hats, and for inside shoes.

Seal, Commercial Hunting/Bounty, Haines

During the days of commercial hunting R went to the dump once when he saw ravens, sea gulls, eagles there. Found there were 20 skinned seal carcasses in there. Natives don't do this. Natives have to use the seal.

Seal, Beliefs, Customary Rules, Haines

"We respect everything. We don't waste it. If you kill a seal, you cut some off, so much, put it in the fire, and you talk to the fire, you tell him 'thank you for the seal.' It comes from the wood, everything, the wood is watching us, the wood is taking care of everything, the wood taking care of all the animals. So that's the reason why we got to thank him, give him the meat and the fat right in the fire to thank him."

Seal, Sea Lion, Prey, Ecology, Pollution, Haines

R sees the bark stripped from logged hemlock at the local sawmill and believes that the rain leaches properties from the bark into the water at the beach; the crab, clams, flounder, halibut will be polluted and the seal that eat those shellfish, will also be spoiled. Seal eat cockles if there's no fish. Sea lions also. R also notes that clear cutting in general in Southeast "poisons" the soil, which leaches onto the beaches and spoils the resources.

Seal, Prey, Ecology, Haines

Seals eat sardines, cuttlefish, hooligan. When the winter run of hooligan comes the seal come in. Then they come back with the spring run of hooligan.

Seal, Sea Lion, Porpoise, Fat/Oil, Internal Organs, Meat, Pups, Nutrition/Health, Haines

Small sea lions were eaten, historically. You get sick if you eat the big ones, or the liver, or pup. You get headache and nose bleeds. Meat is edible, the backstrap, ribs, and another part; cut all the meat off, leave the fat alone; leave the meat in running water, squeeze all the blood out. Don't eat the liver. The meat is real tender. The blood is "real strong" because the animals (sea lions and porpoises) dive straight down and deep. Squeeze out all the blood from the meat. Don't make oil from sea lion fat. Just from seal.

Seal, Sea Lion, Whiskers, Non-food Products, Fur Seal, Sea Otter, Folklore, Haines

On sea lion whiskers: "We use it for our head gear, but there's a story about it. They used to use it [not whiskers, R means sea lion, probably strips of skin] for anchor line. You know how thick are they. Real thick, real big one. The people, they jumped out, that's from Sitka, on canoe. They, what they do, they hunting some uh, fur seal for furs. Then they got rid of the sea otter. They went way out. Just when they got way out, they see one of them, they try to get it, hit it, it just go right through that, that's where they using it. So they keep falling. The other boats are way back yet. When the wind start blowing out, when they turn around they can't even go ahead, they keep drifting out. Well they give up, threw his oar in there, lay down in the boat. Brand new canoe. No water in there. They just laying down and rest. Finally they wake up, just like kid, boat don't move. And they hear some, all kind of noise, so they look up, there's all kind of seal, sea otter, fur seal, sea lion, seals, everything on that big island. [Continued in next document]

Harbor Seal, Sea Lion, Fur Seal, Sea Otter, Folklore, Haines

[Story continued from previous document]: That's where they got in, when they coming in all the seal moving, out of the way, while they helping pull the boat up. This is a Sitka story. And they got no water to cook with it. I was wondering where it was. Bamboo, a real big half of it. That's the one the waters on, that's how they cook it. Then they wash the boat. When the rain comes they cook on it, using the water, drinking the water. So that man, the man named (Tlingit name). That's the man they drift out. (I just started from in the middle. It's a big story.) So he goes out, sit there watching how that sun comes up, where he's landed. We don't got no compass, nothing to go by. Finally, he told his nephew, "Cut some of this sea lion [skin] all the way, all the way." That's with anchor line. And they use to use it for boat too. So when they cut it, they just said, "Gonna try to go back home." He study already, and he dream about his home. He got lonely, so that time, quite a bit they got. Back in the front, when it's getting, they says, "OK, throw that one over, we gonna throw that one over." "It's not deep," they said. And that was the big ocean, they sleep. Soon as the daybreak coming, they start pulling it up [the anchor line]. And they start going, almost a week. Finally, they come, they see sea gulls is out there ahead of us. "Well let's go by it, coming this way, we go by that sea gull." He know what is it. It's the mountain. That's Yakutat Mountain. So they coming. It's getting bigger and bigger. Then they row night and day. Sitka, below Sitka, that's the way they came in.

Sea Otter, Seal, Skins, Non-food Products, History, Haines

Sea otter fur is used for trimming, goes with seal. Russians used to buy it.

Seal, Commercial Hunting/Bounty, Beliefs, Haines

There used to be a lot of seal. But during bounty days it decreased. "All the white people, all our Tlingits shooting it, but us, we used to keep the skin, everything. Like I said, what I've seen in the dump."

Seal, Bear, Harvest Levels, Sharing, Haines

Used to harvest 2, 3 brown bear, start boiling it in a cast iron pot, and invite everybody. Then have a feast, a good time together, talk to each other, respect each other. This was done with seal, too; that's why three seal is not enough. Also, after we dry seal meat, if we know the other person doesn't have any, we come together with them, eat together. This is traditional, but not done much anymore.

Seal, Flippers, Meat, Processing/Preservation, Haines

They used to put the whole seal in the fire, scraping the hair off. Keep doing it til all the hair is burned off. Then they wash it in fresh water, and start cutting it. That gives it a different flavor. Cut the ribs out. Also use the seal flipper. We put some sticks right the the [?] finger here til it dries. When dry, singe and scrape off the hair over a campfire. Wash in fresh water again, then cook. Set for 3 or 4 hours. Also pickle the flippers in vinegar, like pigs feet. Put that in oil too, for the winter. We don't waste anything.

Seal, Meal Preparation, Processing/Preservation, Nutrition/Health, Haines

Dried berries were eaten after a meal of seal meat and fat. A plant like fireweed was cooked and stored in oil. Everything goes in oil. The fireweed was brought out to eat after "that big fat stuff we eat"; was used to help digestion.

Seal, Seasonality, Haines

February is a bad month for our people long time ago. The food is gone. So you've got to pack some for February.

Seal, Retrieval Methods, Struck and Lost, Haines

Seals start floating in February; float well in March, April. Until they eat hooligan [May], then start sinking. Know where to go when it sinks. Shoot seal at high tide, so seals can be retrieved as tide goes out. Sometimes, when it sinks, if you have no way to get it, you have to keep watching, after two days, it's going to float up. You see it's under water, it's all right, so we took that out. We know how to handle everything. Tells this to his son now: "you look around, it's going to float up now." They shot two of them. They went and they found it.

Seal, Technology, Hunting Methods, Tlingit Terms, Haines

Long ago, before guns, seals were harvested with spears or bow and arrow. With spear, sat on a rock, in particular places. Got ready; when the tide was going down, hunters would get up on a rock, and could hear the seal calling, so then hide behind the rocks. When the seals start playing, they don't watch. Then the hunters get them. Seals' voices when they start playing sound like a person burping, which sounds like *T'saa* [Tlingit word for seal].

Harbor Seal, Folklore, Weather, Haines

[Story about a seal hunter]: So he want to get some seal, he went out to the island. He just got enough lunch for one day, he's gonna come right back. But when he got there, here comes the north wind. He can't go back again. He knows he's gonna get stuck there. At home he's got all the wood for his wife. The way they used to tell me, if you got no wood, you can't eat, you got to cook on that wood. When you have the fire, when you get warm, you're gonna [be satisfied], but if you get cold, you're not gonna be satisfied what you eating. So this man got all the wood for his wife, that's when he went out. But when that wind came down, while he was still strong, he start cutting wood, piling it up. Big pile. He goes look for seal, everything gone because of that cold weather. No seal. So he just keep cutting the wood. And with that lunch, he took just enough, finally he got run out of food. But he didn't give up cutting that wood, he still got pile and still go up. Finally he can't walk on his feet, got to go crawling with his hand, feet, to get wood. When he

got through, he lay down by the fire make a big pile, when he was laying, he hear somebody talk to him: (in Tlingit) "I come to help you". Who's that talking to him? He's got that pile of wood across him, he can look up, he's pretty weak now, starving. And here that seal was, came up, sitting on top that wood. That's the one that talking to him to help, because he's dying. That seal give his life to that man's life. The way he treat everything. So I got up, when he look, open his eye. Now that seal, he give his life to save the man's life. After when he come up, that seal just close his eye, he hit him, he kill that seal. When he cut it open, like I said, he cut some with the skin and all, meat and all, put it in the fire, thanking him. Thank the fire. Then he start cooking, getting stronger, the wind calm down after that, he went back home. Through the woods, like I said, the wood is watching us, the shelter we are in it, they watching us. They report to everything, what we gonna get it. That man he's not good, but he'll move away. If I'm good enough he says, let a better man help them. That's the way it goes. When I'm freezing out there they keep asking me "How come you're catching lot of fish, we don't catch nothing." You got to know how to handle that. Every summer, soon as the snow going away I'll get the wood, and summer time, I don't worry about wood, I got enough wood. That's how come I getting the fish. My wife got enough wood to use it.

Haines, Respondent 101T, February 10, 1993

Harbor Seal, Seasonality, Weather, Struck and Lost, Haines

R usually waits for late December or January to hunt seals, or February, because towards the end of February the females are carrying their pups. A lot of people also hunt in fall time but R doesn't because they don't have enough fat until the weather gets really cold to keep from sinking. In R's experience they sink in the fall (before December) and he has lost a few.

Seal, Selectivity, Haines

R has hunted enough to be able to distinguish males from females when all you see is their head. The female's head and neck is wider than males when they're carrying pups, males' heads are higher out of the water and narrower necks.

Seal, Use Areas, Beliefs, Hunting Methods, Haines

R lived in Wrangell for a couple of years and found that no Indians there hunt seal. There's lots of seal, and they're all real big. Then also hunted at Angoon. Saw that seals are very smart. Calls them "fox of the sea." They learn your boat, they know when you're coming. The whole pack will know your boat. When you get to the concentration area to hunt, you have to sometimes make a long shot, about 100 yards is standard, and even your heart beat makes a difference to your aim. When they get away you say, "Go eat more fish, you won that one."

Harbor Seal, Hunting Methods, Technology, Use Areas, Weather, Ecology, Haines

R has a 14-foot skiff with a 25-hp Johnson. You pick your day [to hunt], when the weather's good; and you know where they hang out. At high tide they'll be around some rocks that have grass and small trees; at low tide they'll be around areas of lots of exposed rocks, in shallow water, and some of the bays, like Pyramid Harbor, corner of Pyramid Island, Alexander Island, south end of Sullivan Island. Pretty good chance of seeing seal in those places. Usually anchors the boat, has about 30 feet of line with a ball on the end, you hit the beach and get out, pull the line up [onto the beach] and drop the ball, then sneak among the rocks to the seals. At Alexander Island for example, bring the boat up around the outside [south or southwest side] and hug the beach until you see where they are. One time R and partner caught them there sleeping up on the rocks. That doesn't happen very often, usually they're in the water. They had anchored the boat that time and had crawled over the rocks to the seals.

Seal, Behavior, Hunting Methods, Beliefs, Haines

One hunt, R and partner: We were both standing right in the open; in seal packs there are guards, sentries; three guards came up and we froze; they were really checking us out, watching us close, and then went down; we crept forward, and he got one and I got one, because we came right over the rocks and the seals were right there, just pick your shot, "I got the left, you got the right," that's good, that was a good hunt. But they're smart. A lot of times you don't get them. It's a small target, usually a long range, and they want to live too, they know exactly what's going on, you feel it; you know, they know.

Seal, Hunting Methods, Technology, Beliefs, Haines

You have to know your weapon too. Exactly what it's doing. R has only shot one time standing up in the boat. If you know there's seal around, hit the beach, get a good spot, a good rest [for the rifle], because they'll come up again, probably farther out, but with a good weapon you have a chance. "That's what I love, they have as much chance to get away as I have to make the shot, you know, it's pretty equal."

Seal, Hunting Methods, Retrieval Methods, Haines

One hunt, R with partner, snuck down the rocks, the seals were not on the outside, so crept over to the other side and there they were, made two shots, have to decide which hunter is aiming at which seal, then have to run around back to the boat, that's why the seals have to float a long time. You know when you make a hit because there's no splash. If you miss, there's a splash where the bullet hits the water. When you make a hit, the seal rolls over, belly up; you confirm the shot and leave one guy there to watch it. Other guy brings the boat around and the one on shore can point to where the seal is. Then when you get the boat close you see the water is red; hopefully the seal is still floating. After you shoot the seal you have to run back to your boat, that's five minutes, then have to get to the seal. In winter seals float a long time; R doesn't know how long because he's always gotten to it in time. Seals float longer in winter.

Seal, Hunting Methods, Retrieval Methods, Selectivity, Taste/Preference, Haines

To get the seal in the boat you grab the tail and pull up on it and push it way down a few times until the momentum and buoyancy of the seal in the water is enough to hoist it over into the boat. This is with big animals. A lot of the elders prefer medium sized seal because they're more tender. R says he likes to go after the big males, the guards.

Seal, Hunting Methods, Use Areas, Haines

After shooting a seal in one location, such as Alexander Island, the rest of the seal move to another, such as Pyramid Island. If R is going to harvest another seal, he follows the seal to the next locale. Never really waits for the seal to come back, but tracks them to another spot.

Seal, Habitat/Haulouts, Hunting Methods, Hunting Conditions, Haines

At Pyramid Island sometimes the ice forms around it (located at the mouth of the Chilkat River), and you go right on the ice and among the seal, that are lying on the ice floes.

Seal, Hunting Methods, Haines

R believes the seal herd can identify him from the sound of his boat and they know him also. The guards will alert the seals if they sense his presence, slap the water with their tails and the seals dive.

Seal, Killer Whale, Prey, Haines

Killer whales are predators of seals here. Has never seen an encounter, just heard about it.

Seal, Population Levels, Behavior, Haines

Thinks there are a lot of seals in this area. Sees a lot of females floating high in the water in spring. When he harvests a female and can see the pups she's carrying, thinks there are a lot of pups coming along for the next generation. Mothers and pups hang together. In 1992 only made one hunting trip, and didn't see as many seals as usual. Where there should have been a dozen there were only three.

Seal, Retrieval Methods, Seasonality, Use Areas, Hunting Conditions, Haines

Hunters take a weighted snagging hook to retrieve seals in the spring. If you can see the seal you can hook it and bring it back up. R tries to avoid hunting in the spring. Also here in upper Lynn Canal it's shallow at the shoreline and then real deep, too deep to retrieve a seal. Not like in Wrangell where in the middle of the bay you can put your paddle down and touch bottom. Here, once the carcass rolls over in the deep water it's gone. So whether or not you can retrieve a seal here depends on where you hunt. Also if you shoot in fresh water, and there is a lot of fresh water here, the seal is likely to sink. Best spots are Alexander and Pyramid islands and the southern end of Sullivan Island, where there are rocks and it's shallow, but you also lose a lot of props. Has hunted in Lutak Inlet and Taiyasanka Harbor, up in the harbor by the river. Doesn't like to hunt at either of those places: Lutak has a lot of homeowners along the beach now, so you have to be careful where you're shooting, and also feels everybody watching him hunt. The seals there are like their pets, so he avoids hunting there. At Taiyasanka he has lost seal. That's not one of his preferred hunting places.

Harbor Seal, Hunting Conditions, Hunting Methods, Weather, Technology, Sharing, Haines

When R goes hunting he has a quota (to distribute to people in Haines), so he doesn't wait around for the seals to return to same place after he has made a shot; keeps running. Tries to take as many as his boat will carry. When he wants to go hunting, he walks around town to people who he knows eat seal meat and asks if they could use any; they might say they could use a medium one. Another local hunter does the same thing. So he goes to that hunter and asks if he also has orders. Then they go out hunting together. Sometimes has orders for five but only gets one. Often chooses the day to hunt by the weather. Makes a big difference. Clear skies and 20 degrees is good. Weather changes fast in the winter here. Only have a day or two if it's good. Snowing is often good, because the water is calm and sound is "dead." His .223 sounds like a .22. Can also sneak up on the seals closer.

Seal, Trade, Harvest Levels, Haines

When R hunts for other people, says he mentions gas and bullets to them. There are some hunters that charge (cash), but R feels he is an artist, he hunts because he loves to make the shot. Trains for it, gets qualified. For every hit he makes, there are 3 or 4 misses.

Seal, Skins, Processing/Preservation, Fat/Oil, Haines

R renders own oil and tans hides. Make a fire pit outside. Work on oil and tans skins in a woodshed. Set up a Coleman stove for doing oil also. Sometimes just throws the skin away after the kill. A lot of hunters do that.

Seal, Salvage, Haines

R doesn't salvage dead seals. Saw one once on beach by Angoon. Just left it.

Seal, Processing/Preservation, Internal Organs, Sharing, Haines

After getting a seal, slit belly right at kill site, gut it out. R doesn't eat the intestines but a lot of people do. Brings it home for them.

Seal, Skins, Non-food Products, Processing/Preservation, Haines

Uses the seal whiskers in his artwork. Uses tanned hides in dance regalia; gives hides cousin in Sitka who makes purses, lighter covers, moccasins and stuff. All the women who sew are pretty happy with my hides. Hides he has shipped out for tanning come back smaller, thinks they don't really know how to tan hides. A friend of his once sent a hide out for commercial tanning, cost him \$150 and came back yellowed. It takes a lot of work, three weeks every day. When he's teaching [art] classes and the students are feisty, he puts them to work on the hide.

Seal, Skins, Processing/Preservation, Customary Rules, Haines

Tanning seal skin: You take the hide, and flesh it just like anything else; first decides at the kill site whether he'll use a hide, goes for large hides (4 or 5 feet long, largest he ever did was 6 feet) and pattern, such as dark fur with silver rings. Then slits it only a little bit; don't want any oil to touch the skin, makes the fur yellow, and you can't get the oil out once it gets on the skin. So get the hide home and clean it, flush it, with Joy detergent. Save one or two brains. Build a wooden frame. Let the skin dry, lay it flat, loop it all the way through. When the skin is almost dry, put the brains in a bucket and let his boys pee in the bucket, children's urine is supposed to be better, that's what he was taught. Mix this with a little water and cook it on the stove, not boiling, just warm, then put it in the blender and it looks like a chocolate milk shake. Think. Then spread it all over the hide, then roll it up and put it in a plastic bag for about two days or just till it starts really smelling. Then lash it to the frame and stretch it tight, and take the "hooch" (a long blade) and start "breaking" it. It starts getting real loose, expanding. You can take out all your stress on the hide in this process. This takes about two weeks. Keep tightening it up on the frame as you go. Has had to make frames bigger in the past, because skin expands so much. Then when you can grab a handful of the hide and it's pliable, you hang it in your smokehouse for a day, put light smoke on it, for the smell, and it's all done.

Seal, Fat/Oil, Skins, Haines

R's wife is from Angoon, says her mother there cooks seal fat in big black pot outside. There's a woman in Angoon who collects skins, tans all of them. Annie Turnmire.

Seal, Population Levels, Haines

In 1992 there weren't as many seal around, it seemed, as usual. Doesn't know what the other hunters are saying. A seal herd packs, just like a group. In the example of one hunt where there were only three seal, R thinks the seal could've been somewhere else. That was at Alexander Island; and he didn't look at Pyramid Island.

Seal, Sharing, Internal Organs, Fat/Oil, Processing/Preservation, Haines

Seal oil: You get a reputation for making "good grease." Then you're in demand. R learned from the elders everything about seal hunting; feels he keeps tradition going. They need him to go out and get a seal for them; don't really need him to butcher it too. Takes the skin off if he wants to tan it, but otherwise delivers the seal only a couple hours after it was killed and they can do the processing. Takes out the liver and heart when he cleans the seal, though, and gets chewed out for it. Keeps the intestine in there, 'cause somebody will eat it.

Seal, Skins, Processing/Preservation, Haines

Takes a couple of hours to skin off the hide. Lay it on a sheet of cardboard on plywood, oil gets everywhere but gets scattered if you roll the seal back and forth a lot, so you try to get the skin off to the back bone on one side, roll it once to the other side. That way you don't get oil all over it. Then roll the carcass right off the flesh and lift it up; your raingear is covered with oil, seal in the winter is really oily.

Seal, Technology, Division of Labor, Hunting Methods, Sharing, Haines

R feels that the odds of actually harvesting a seal are better for the seal, they have a pretty good chance of swimming away. Sharing between hunters: it's his boat (a skiff) so the way he organizes the harvest is that even if he ran the boat, got the gas and made all the shots, he'd still give the crew something to take home. That's standard. They know that even before they get in the boat. If he ran the boat but they make all the shots, he'd end up with some seal meat. The skipper is the boss. Maybe some hunters run their boat differently. If he shot the seal, he'd ask the person going along if they wanted it, if they had somewhere to take it [not to waste it] and if so, then they can have it. Even if it's the only seal harvested, because he'll go hunting again. The others going with him are spotting for seal; also if R knows his partner's gun is off [the scope], or he's not shooting, R would tell him to watch the boat while he went to make the kill. There's always something to do. R uses a scope, fine tunes it at a shooting range, considers his gun "pretty sacred."

Seal, Hunting Methods, Haines

Once in Wrangell when R had no money or credit, had five rounds and a can of gas, went hunting, kept missing, finally beached the boat for a cup of coffee, a seal popped up and he got behind a log, got a good rest, and shot, and hit. Then "we ate, yeah, we ate good."

Seal, Abnormalities, Haines

Hasn't seen any diseased or deformed seal here. All seem pretty healthy.

Seal, Sharing, Biology, Hunting Conditions, Haines

In Wrangell not many Natives really eat seal. Once R shot a "whole bunch of them" and brought them back ready to give them all away, and nobody wanted them. Noticed a real big, 6-foot, seal around Wrangell. Not many seal around Ketchikan. One big hunter he knows of in Ketchikan agrees that the seal at Wrangell may be bigger than in other areas because of low hunting pressure. For example, at Angoon you have to go far from the village and sometimes make 300-yard shots. The seals around villages where they're hunted are foxier than otherwise. Thinks the range of seals is small, at one place they get to know you. They come up just out of range.

Seal, Hunting Methods, Haines

Once when shot a seal on the rocks: you want to shoot them in the spine, so they don't roll off and sink. You have to freeze [paralyze] them, so don't shoot them in the head. In the water you have to shoot the head.

Harbor Seal, Harvest Levels, Retrieval Methods, Struck and Lost, Weather, Haines

Rs reviewed the 1992 harvest level for Haines (30.5 harvested; 7.9 lost); thought 30 seals was too low. Also in comparison to other SE villages, seemed too low. R thought, "Haines people have gotten away from using it"; R also thinks people don't admit to losing seals. R pointed out that Lynn Canal is deep and has steep shorelines, not conducive to retrieval in many areas if seal sinks. If water is shallow, hunter can still see seal after it sinks; he used to use a long pole, water is also clouded with blood, so long pole was used to feel around for sunken seal. Also that the weather and water can be very rough. R points out that Pyramid Island has wide shallow beach, and ice freezes thick there in winter; hunters get the seals on the ice, and if they do fall through, water is shallow.

Seal, Habitat/Haulouts, Population Levels, Fish, Prey, Ecology, Haines

R suggests that survey should be done for more than two years, because seal population varies over time and that affects harvest level. R is not saying that seal population was low in 1992, however. On the contrary, it has been increasing locally over the last 10 years. This is because

ADF&G closed the commercial herring fishery in upper Lynn Canal about 8-10 years ago, and finally last year the local herring spawn increased; herring spawned in Mud Bay (Flat Bay) in 1992, and in Portage Cove in 1993. Spawning has been spotty and location variable the last 10 years. Seals are present at Pyramid and Alexander islands (Chilkat Inlet) year round, and in the other known haulout areas; in general, seals are more visible in the inlets when the spring feed comes in (hooligan, herring, needlefish and other small fish; and then salmon through the summer and through October). During winter months seals are more dispersed (November through March); spring concentrations of seal occur where the feed is, i.e., on Chilkat Inlet in Cannery Cove (Letnikof), or Pyramid Island, but also in Lutak when the hooligan go up there. Seals from Berners Bay may come up here in the spring when the hooligan come in.

Seal, Biology, Sea Lion, Pups, Rookeries, Habitat/Haulouts, Haines

Females have pups in same places year after year. We call the pupping places and haulouts "seal rocks." Pupping places for sea lions we call rookeries, those rocks are higher up out of water than seal rocks. Seal rocks for pupping are high and sheltered, protected from high tide and bears; they're little rock islands; one place is rocks at north end of Sullivan Island, a haulout and pupping place; not Pyramid Island, too shallow, need more water and steeper approach. Seals don't go in the water for a week after pupping. Seal pups only nurse for 6,7 weeks, but stay with the group for longer, not sure how long. Females with pups do come up into the bays, Lutak, Chilkat at Pyramid, for feeding.

Sea Lion, Rookeries, Haines

Sea lion rookeries here include Sea Lion Rock, south of mouth of Katzehin. This is one unusual place because it's on the mainland, not an island; it's a point of land. Also Benjamin Island down by Juneau.

Seal, Killer Whale, Prey, Haines

Seals climb out on rocks when killer whales come by.

Seal, Sea Lion, Commercial Fishing, Prey, Haines

Seals and sea lions have been bothering sport fishermen here lately (trolling from boats). Take the fish off lines, sometimes get hooked. They don't eat the whole fish, just bit[e] the stomach. Commercial gillnetters here, Native and non-Native, shoot nuisance seals. The Native gillnetters keep the seal they shoot to use it for subsistence. In the Chilkat Inlet coves it is very hard to get away from the seals when the salmon are running.

Seal, Internal Organs, Non-food Products, Processing/Preservation, Haines

Seal bladders were dried and pulverized and made into tea, also made rattles for kids or if you didn't have a wooden one for dancing. Dry the bladder, put pebbles in it.

Seal, Trade, Haines

Cost of a seal when paying cash for it to a hunter ranges from \$20 to \$75, depending on availability.

Seal, Skins, Haines

Hides are used from all seals here, but Rs don't know of anyone who tans their own anymore. They all send them out for commercial tanning. Seals are never harvested only for their skins, only shot if you're going to use the whole thing.

Seal, Skins, Internal Organs, Flippers, Taste/Preference, Haines

Rs think that seal fat, meat, liver, heart, kidneys, intestines, and skins are always used from all

seal harvested. Flippers and lungs may be sometimes used. Most of those internal organs are delicacies to the elders. An elder, when asked if he wanted some seal recently, replied, "only if you bring the heart and kidneys."

Haines, Respondent 1101, June 17, 1993

Seal, Use Areas, Habitat/Haulouts, Haines

Most seal hunting takes place by boat, that is, even though there are roads, hunters access seal by boat. Lutak Inlet, which has a road along one side, does not have many seals along there; most seal in Lutak are taken at Taiyasanki, across from the ferry dock (Lutak). Lutak has no particular seal haulouts.

Hoonah, Respondent 254, March 31, 1993

Seal, Sea Lion, Population Levels, Hoonah

R notes that there has been no decrease in seal and sea lions in his observation. Sea lions are not used by Tlingits; had not eaten or tasted oil.

Seal, Fat/Oil, Processing/Preservation, Herring, Use Areas, History, Hoonah

Everyone needs oil. Discusses oil—hooligan, herring oil. He has seen people make herring oil in a dugout canoe with hot rocks. His family generally did not rot the herring although some people would allow the herring to ferment before rendering oil. He renders seal oil immediately after butchering the seal. emp on fresh product.[?] There were seal processing camps at Pt. Carolus, Beartrack Cove, and Fingers Bay in Glacier Bay. R's grandfather was head of the Snail House and would make a trip each year to visit various camps of friends/relatives. Camps were still in operation in the 1930s.

Seal, Population Levels, Commercial Hunting/Bounty, Behavior, Harvest Levels, Fat/Oil, Hoonah

R affirms that there always has been a good abundance of seal, even in days when there was a bounty and commercial hunting. Seal were more wary when the hunting pressure was high but they were always available. They couldn't get all the seal because the seal would dive as soon as they saw or heard a boat. Commercial seal hunters would take 2-300 seal on a trip. K had as many as 300 seal. Household uses about 5 gallons of seal oil a year.

Seal, Management, History, Tlingit Terms, Hoonah

H suggested getting National Park Service seal hunting records from the time when NPS gave out permits to Hoonah residents. H's grandmother was born in Glacier Bay. States that NPS told everyone to leave Glacier Bay about 60 years ago. AJ got \$ for land when they moved. Her GM was *Dakdeintaan*. R's grandfather would put up 365 fish for a year at XIP. Hoonah elders including Pete Hopkins took Muir up to Glacier Bay. Loss of Glacier Bay changes what it is to be an Indian. 1955 while working for Fish and Wildlife Service, R was placing a stream guard in Berg Bay. NPS staff told him that his stream guard could not camp on the beach but also stated that we have no jurisdiction over the water.

Seal, Harvest Levels, Processing/Preservation, Meat, Fat/Oil, Hoonah

Seal hunting is down a bit. R butchers seal / deer for family members. He especially uses seal oil for herring eggs, dried fish, creek salmon.

Seal, Fat/Oil, Meat, Internal Organs, Skins, Hoonah

Talked about previous times of braiding seal intestines, smoking them, and storing them in seal oil.

Seal, Seasonality, Hoonah

Late spring is the best season for hunting.

Seal, Sea Lion, Habitat/Haulouts, Hoonah

N. Inian Pass, haulout for seal and sea lions. Near light.

Seal, Fat/Oil, Processing/Preservation, Seasonality, Hoonah

R did not notice a difference in amount of fat from season to season. R skins seal and then cuts off blubber, often 2.5 " thick. Oil—get a maximum of 5 gal. from a large seal.

Seal, Harvest Methods, Sharing, Beliefs, Hoonah

Not really community hunters- more that people hunt for friends and extended family. R discusses Snail house that had 4 families, 2 kitchens and 4 upstairs bedrooms-- lots of food would be needed for such a house. Younger kids are losing touch with their traditions. They do not know the fun in digging clams or roasting a fish tail in the smokehouse. Younger kids are not in touch with culture, they don't realize how much fun it is to harvest.

Harbor Seal, Hunting Methods, Use Areas, Behavior, Hoonah

Seals are generally shot from the beach. Refers to pills of rocks that are seal blinds. There is a blind at the entrance to Berg Bay. Other seal blinds at Game Creek, Neka Bay, Salt Lake Bay. These are found all over in Glacier Bay. R gives a seal call. Seals also like country western music. Spears were used at Pt. Carolus for halibut. On the outgoing tide, halibut come close to the surface. Camp there was for smoking halibut.

Seal, Use Areas, Hunting Methods, Tlingit Terms, Hoonah

Discussion of Inian Island laundry. Place there *calles tsa'a tukde*, seal spearing. Seal would surface in the fast tide and be speared by hunters there.

Seal, Commercial Hunting/Bounty, Sharing, Hoonah

Their son K hunted seal commercially. Would save the seal shot at the end of the trip for distribution to the community.

Seal, Fat/Oil, Meal Preparation, Processing/Preservation, Internal Organs, Hoonah

I can't imagine eating herring eggs or dry fish or boil fish without seal oil. Clean intestines by running a rock through it a couple of times—new method. Used to store cooked seagull eggs, gumboots, and intestines in seal oil.

Seal, Hunting Methods, Hoonah

We used to leave on boat trips without any food (and get things as we went along).

Seal, Flippers, Processing/Preservation, Hoonah

Take flippers, burn off the hair and smoke, store in seal oil.

Hoonah, Respondent 184, April 1, 1993

Seal, Commercial Hunting/Bounty, Hoonah

R grew up in Tenakee and hunted seal extensively with his father both for subsistence and during the 1-year commercial hunt in about 1965.

Sea Lion, Taste/Preference, Hoonah

He does not know of any Tlingit use of sea lion for food. From Cordova up people eat sea lions.

Harbor Seal, Meat, Meal Preparation, Selectivity, Taste/Preference, Biology, Hoonah

He generally boils seal meat for 30 minutes or so, discards the water, and then fries up the seal meat. According to R there are two types of harbor seal—those with red meat and those with very dark meat. He prefers the red-meated seal for eating. Generally he keeps only the fat from the dark-meated seal. Learned this from his father. This difference is not related to age or sex of seal; R did not speculate that these were different subspecies.

Seal, Selectivity, Biology, Hoonah

R can tell a male from female seal in the water from the shape of the head. Female head is sharp-pointed, male head is more flat (blunt). He also notes that pregnant female seal bob up higher in April.

Seal, Commercial Hunting/Bounty, Harvest Levels, Use Areas, Biology, Ecology, Population Levels, Sharing, Hoonah

He and his brother A were very good shots (best in AK). They averaged 380 seal per 6-day trip. Their commercial hunting lasted from Jan through Apr.15 and they cleared \$18,000 @ for 3 men after expenses. They hunted throughout northern SE with a maximum harvest of 1200 from a trip to Hoonah Sound. They stopped hunting because there were starting to be a lot of pups--too much killing. He and A did not want to kill the pups. They also passed up a chance at a white seal, just watched it and did not shoot. The Js took special care of their commercial seal and got top price from the buyers. R went back four years later to some areas where they had taken large number of seal. He found the population to be fully recovered with abundant seal. R believes that seal have 2 pups when the population is down. Did not specify mechanism for this. Commercial hunt was a 1-year only hunt. Also R referred to a case between Canada and US. US wanted to put some tax on seal taken; Canada objected and won. There may be court records of this case. The Js brought back skinned seal from the commercial harvest for distribution. Even though there was a major commercial take, people were able to get subsistence seal during and after the commercial harvest. All seal were not taken.

Seal, Behavior, Hunting Methods, Hoonah

They came to know seal behavior and where seal would surface after diving. Hunting procedure would be to approach a seal in the 15' glassply. As soon as the seal would dive, the shooter would be dropped on the beach. The boat would then circle further down away from the sounding seal. Usually the seal would surface again right in front of the shooter. Other techniques included dropping a shooter at the entrance to a bay and then herding the seal out of the bay in front of the hunter. Seal would approach a shot seal, perhaps sensing blood in the water.

Seal, Hunting Methods, Technology, Hoonah

Used .222 mag and .243 (long shots).

Sea Otter, Biology, Ecology, Population Levels, Skins, Hoonah

Son saw 2 sea otter at Whitestone Harbor. R has noted that there is much more kelp after sea otters have moved in; he believes that this is due to decrease in marine invertebrates that feed on kelp. Also notes that marine invertebrates clean the water—bad effect of sea otters might be less clean water. J did some sea otter hunting near Yakobi Island; tanning in Oregon costs \$100.

Seal, Seasonality, Customary Rules, Hoonah

R does not hunt seal April-June because seal have pups. He notes that not all people observe this closure.

Seal, Harvest Methods, Seasonality, Hoonah

Some seal harvest was tied to other harvests—need to get seal oil before herring egg harvest in March and before salmon are in the streams in June.

Seal, Seasonality, Selectivity, Fat/Oil, Meat, Processing/Preservation, Hoonah

Seal are skinny in summer, start getting fat in late September; poor oil in summer. They used a big steel pot for rendering oil. Blueberries were packed in seal oil in barrels, shaken to get all the air out. Berries were ladled out for use and remained fresh. Stored in smokehouse but did not freeze. Seal meat was boiled, smoked and stored in oil, same process for deer meat. J did not have electricity until 1952. A good seal has about 2.5 inches of fat, a medium sized seal should yield 15-20 qts. of oil. Medium seal is better quality for eating. Prefer medium seal no gender preference.

Seal, Sea Lion, Disease, Behavior, Biology, Hoonah

Bad seal--he has never seen any diseased or sick seal. I told him about a seal I had cut with yellow fat--he said that this was a bruised seal probably had been beaten up by sea lions. Sea lions beat seal on rocks.

Seal, Harbor Seal, Selectivity, Biology, Hoonah

Cannot really tell seal ages beyond pup, 1 yr., 2 yr. Other seal are indeterminate age. R got 2 seal that looked like harbor seal but had fur like fur seal. Old C said they were harbor seal.

Walrus, Prey, Ecology, Hoonah

R once watched 2 walrus at Morris Reef, apparently eating clams. He is positive that they were walrus.

Seal, Harvest Methods, Retrieval Methods, Hoonah

Sometimes shoots seal from boat, most examples are hunting from land. Used leaded hook and 25-ft. line for retrieving seal that sunk. Seal sink in a circle (spiral).

Seal, Processing/Preservation, Internal Organs, Skins, Meal Preparation, Hoonah

Open them up and put them in the water. Throw away gall bladder and spleen also stomach (previously used for floats, making coho egg cheese and for roasting seal innards over a fire). Clean intestines with a stone. Seal are skinned, then fat is cut from carcass. Camp cooking--stuff a seal stomach with intestines, heart, kidney and some lung. Place in a skunk cabbage lined pit, over with more skunk cabbage, sand and build a fire. Come back later and dig out.

Seal, Flippers, Tlingit Terms, Hoonah

Keep hind flippers for eating. *Tseek*.

Seal, Fat/Oil, Trade, Hoonah

R does not believe in selling seal or oil.

Hoonah, Respondent 28, March 31, 1993

Seal, Use Areas, Hoonah

His family had 2 places in Glacier Bay that they claimed, one at Dundas Lake and one on Garforth Island on shore side (cabin).

Seal, Seasonality, Selectivity, Behavior, Biology, Hoonah

Winter and early spring are the best times for hunting seal. Right now is prime hunting time. Seal are fat, esp. females although they may have developed fetuses. R stated that males might be thin after mating; he believes they mate in Feb. There is no sure way to tell gender of seal in the water. About all that can be determined is approximate size. You can tell something about how fat a seal is by how high it floats. He generally does not bother seal in the summer months when fat is not so thick; shows fingers -- 1.5 inches of fat. Prime female seal have about 4" of fat. A fat male could be the same.

Seal, Hunting Methods, Technology, Use Areas, Retrieval Methods, Struck and Lost, Hoonah

R hunts alone or occasionally with others when they invite him. He shoots from shore except when waters are very calm-- no ripples. Uses .222 or .22-250; .243, also has used a .17. Retrieves with a skiff; does not use a retrieval hook. If seal sinks, he does not get them--typically hunts where water is deep.

Seal, Processing/Preservation, Internal Organs, Meat, Skins, Hoonah

R field dresses seal. Discards gall bladder and spleen. Cleans intestines for later use. Seal are skinned and then the fat is cut from the carcass. R once shot a seal with an Eskimo friend near Teller. Eskimos he was with ate pieces of raw fat. R did not do this.

Seal, Internal Organs, Fat/Oil, Hoonah

R was familiar with intestine braiding but has not done this for some time. In general not too many people seem to be doing this these days. Medium seal might yield 3-4 gallons of oil; large seal may yield 4-6 gallons.

Seal, Commercial Hunting/Bounty, Trade, Customary Rules, Hoonah

R did some bounty hunting and also sold pelts to Canadian market when it was open in the 1960s. R first says that he has never traded; later discussion gets into balanced reciprocity, such that people who have accepted seal oil or other subsistence foods from him might give him money in return. We discuss how things must be balanced in Tlingit SE.

Seal, Harvest Levels, Hoonah

He notes that seal harvests are probably down. Families used to use 20 seal [per year].

Hydaburg, Respondent 100-T, March 13, 1993

Seal, Customary Rules, Seasonality, Hydaburg

In almost all hunters' minds first comes the preservation of the animals. We make our own rules. Hunters usually did not take seals in summer because they eat too many fish and the meat and blubber taste like fish. Unless it was very necessary, our hunters did not hunt then (summer). I grew up when many old people in this community relied on seals as part of their diet. I never see anybody harvesting seals after December or January. The reason is that the females are pregnant.

Seal, Biology, Pups, Habitat/Haulouts, Hydaburg.

Females have their pups the first week of June. Every year they give birth the first week in June. Anywhere between the 5th and the 10th of June. I have seen many seals around Forrester Island. I used to go to Forester Island to gather seagull eggs. Seals are in abundance around Forester Island. They get together on the calm side of the island.

Seal, Behavior, Pups, Hydaburg.

They come five to six feet from us; they are not afraid. The little seal is riding on his mother's back. They cling to the mother's neck with their flippers. Sometimes you can touch them.

Sea Lion, Harbor Seal, Ecology, Habitat/Haulouts, Hydaburg

At North Rocks, on the north side of Forester Island there are thousands of sea lions. Five or six females are around one male. The seals and sea lions stay in two different places; they are on a different side of a rock; they always separate from each other; they use different areas.

Seal, Seasonality, Customary Rules, Selectivity, Hydaburg.

From September to late November, and early December you can shoot all the seals you want after which we don't shoot the females. Generally we don't shoot the females anyway.

Seals, Habitat/Haulouts, Use Areas, Hydaburg

They are not only in one place. We have quite a few places around here. Wherever they can find some feed. They stay in one place where they can rest and eat fish. The largest seal population is located on Forester Island. There are many seal rocks near Hydaburg, in the inside waters and way up to Craig. The coast along Dall Island is very rich in seals, the inside and outside waters of Dall Island. McFarland and Barrier islands are also good harvesting places.

Seal, Hunting Methods, Retrieval Methods, Technology, Hydaburg.

As far back as I can remember we only used guns. Not too big guns that would damage the meat and the hide. Usually I use a 2.22. If you shoot them on a rock you have less chance to lose them. Generally you get one or two like that, because they get in the water very quick. After you shoot a seal you have to retrieve it fast. You have to get there quickly to pull it out of the water. A seal hunter is well equipped to retrieve seals. They attached two rocks (maybe four to five pounds each), one on each end of a rope. You can see the seal in the bottom at low tide. You lower the rocks in the water, one rock on one side of the seal and the other rock on the other side. Then with a quick pressure, the seal comes up to the surface.

Seal, Sea Lion, Habitat/Haulouts, Hydaburg

There is a rock between Dall and Forester islands, it's called Seal Rock, it's 200 feet wide, it's not very deep there, the seals come up there. The water is warmer in that area. There are no sea lions on that rock, only seals. The sea lions respect this area they don't come on that rock. The seals and sea lions mix in the water when they feed but when they get on land, they separate. On the other side of Sukkwan Island and by Dunbar Inlet there are quite a few seals.

Seal, Hunting Conditions, Hunting Methods, Hydaburg

You go down there at low tide; It's not easy to get them; you have to approach them according to the wind directions; I sneak up from down wind.

Seal, Internal Organs, Processing/Preservation, Hydaburg

We butcher them right there, where we shot them. We leave very little behind us. We use the guts for food. What we leave behind the birds eat it very fast, nothing gets lost.

Seal, Processing/Preservation, Internal Organs, Hydaburg

When we shoot a seal we open it right away. We cut it on the stomach, and let it bleed. Then you take the inside out. Sometimes you save the stomach, and the intestines. We don't use the lungs and the bladder.

Seal, Internal Organs, Processing/Preservation, Meal Preparation, Hydaburg

The intestines are very delicious. When you clean up the intestines you get a piece like a foot long. You cut the intestines lengthwise, and lay it flat in the water, in the salt water. Then, you cut it into pieces, about four inches long. The liver is also very delicious, it's very rich. We don't use the lungs. I know one person who takes the stomach and cuts it up into pieces. People cut special pieces of meat with some fat and they wrap the intestines. They make a kind of sausage. You let it roast by the fire. I cook the intestines with an onion. You part-boiled [parboil?] it twice. Some people soak it over night and the blood comes out. The third time when there is no more blood you put salt and an onion and boil it. You do the same for the stomach. After you skin the seal and cut the fat out.

Seal, Commercial Hunting/Bounty, Skins, Population Levels, Hydaburg.

In the late forties there was a bounty, we had too many seals. Hunters would go out and in one week they come back with thirty and forty seals. I think they got like thirty dollars a skin. It did not seem to bother the seal population. The population increased.

Seal, Taste/Preference, Fat/Oil, Meat, Hydaburg

We are not big seal eaters. I only need to eat seal a couple time a year that's all. We are not using the oil that much, we prefer hooligan oil. We eat seal oil when we harvest herring eggs. We eat the meat when it's fresh.

Seal, Fat/Oil, Processing/Preservation, Hydaburg.

We know how to make oil. You take the fat and cut all the meat off. You use only the fat and cut it in small cubes and put the cubes into a pot, on an open fire, and boil it. You put the pot aside, pour really cold water and the oil comes on top. You also put a little bit of salt water for a better taste.

Seal, Processing/Preservation, Sharing, Fat/Oil, Hydaburg.

Some of the old people used to give us deer meat preserved in seal oil. They used seal oil to preserve berries. We use seal oil with boiled potatoes and with dried fish.

Seal, Nutrition/Health, Fat/Oil, Beliefs, Hydaburg

We also used the seal oil as a medicine. If you have a cold you put a spoon of seal oil in a cup of tea, or something very hot and drink it. You can also just drink the oil by itself. I drank hooligan oil since I was a kid and never got a cold until I was fifty.

Seal, Taste/Preference, History, Hydaburg

They probably used more seals fifty years ago than we do today. Today, when you are hungry for seal, you just go out and harvest one. The change in use is due to store-bought foods. Young generations do not have a taste for seal like older generations.

Seal, Management, Customary Rules, Hydaburg

I don't want to see the day when the seal harvest is going to be controlled by regulations. The Indian people should not be bothered in their lifestyle, or food preferences. Our own people regulated the harvest by themselves. We don't kill animals just for killing, only when we need food.

Seal, Processing/Preservation, Skins, Non-food Products, Hydaburg

We used the seal hide to make moccasins, vests and hats. My mother used to dry the hide on a frame, a wooden frame, by tying the hide to the frame. Then she took the fat off the hide with a knife. Then she let it dry. It turned out very soft. They used some powder to wash it and to kill the smell.

Seal, Trade, Hydaburg

We traded the meat and oil for other food. When I was a little boy I remember watching the boats coming to Hydaburg. They arrived the latter part of May with hooligan oil. They traded for dried salmon, dried halibut and herring eggs.

Sea Lion, Taste/Preference, Flippers, Meal Preparation, Hydaburg.

Maybe three times or four times in my lifetime I tasted sea lion, and I am seventy-two years old. The only parts we used to eat were the flippers. We used to cook it on an open fire, you did not boil it. We just roasted it on an open fire. It is one of the most delicious food I ever ate in my life.

Seal, Sea Lion, Whiskers, Non-food Products, Hydaburg

We also used the sea lion whiskers to decorate our ceremonial hats. The whiskers are long. We preferred the sea lions' whiskers to the seals' whiskers to decorate our hats. They are longer and thicker. I never have ate seal's flippers.

Seal, Hunting Methods, Customary Rules, Division of Labor, Hydaburg

I used to harvest by myself. A seal weighs between 60 and 100 pounds. You lift the seal by the flippers. You could go with anybody; you did not need to go with somebody from your own clan. Generally women did not harvest seals.

Seal, Processing/Preservation, Taste/Preference, Hydaburg

You want to get the blood out of the seal as fast as you can, so it's not in the meat anymore. If you bleed it right away it tastes really good. When you cook it there is hardly any foam.

Seal, Prey, Ecology, Hydaburg

Seals feed on many bottom fish and on salmon. They get all their fat in summer and in winter they feed on smaller fish. They move wherever the feed is.

Seal, Selectivity, Hydaburg

I recognize a male from a female because the male is generally bigger. When I hunt seal I generally choose a male instead of a female.

Seal, Selectivity, Skins, Hydaburg

They are mostly gray, sometimes light beige; occasionally you see one all white. Coloration varies from gray to light beige or pure white. The later are rare. Some have white spots.

Seal, Selectivity, Customary Rules, Hydaburg

We don't bother the little ones only the adults. I never did see a hunter get a little one.

Seal, Pups, Biology, Hydaburg

First week in June the pups are sixteen inches long. They stayed for two to three weeks on their mothers' back. Then, they get on their own.

Seal, Meat, Fat/Oil, Ceremonies, Hydaburg

We used the seal meat and oil for special ceremonies and potlatches.

Seal, Processing/Preservation, Ceremonies, Sharing, Hydaburg

Today it is a delicacy to eat seal meat because very few people are harvesting seals. Some families go in the winter, they bring back a seal and they have a big feast. They invite all their relatives and friends. This year I went to one or two dinners where they served seal. Two weeks ago my friend brought me some seal meat already cooked. We don't eat seal meat all the time. Maybe once or twice in a year. We use almost every part of the animal. We freeze the meat, we canned, salt and smoke it.

Seal, Population Levels, Commercial Hunting/Bounty, Management, Customary Rules, Hydaburg

The seal population is not decreasing in Southeast. The seal population is increasing. However, we should not have another bounty on seals. The simple reason is that there are too many people going after the money. You should harvest seals only for food and not for the skins or noses. A bounty today will have some effect on the population, because there are too many people coming from outside.

Seal, Disease, Hydaburg

I never noticed any disease. I ever heard or saw any seal with disease.

Seal, Population Levels, Hydaburg

The seal population is higher than it has never been. The Native harvest of seal is very small and can't endanger the seal population.

Seal, Ecology, Struck and Lost, Prey, Hydaburg

Sometimes you lose a seal because it sinks. It does not go to waste, other fish eat that seal in a couple of hours.

Seal, Hunting Methods, Hydaburg

You shoot them on the back of the head and the head falls forward, thus the air stays in the lung. Between the air in the lung and all the fat they are easy to retrieve. You shoot them in shallow water, and you use the rope with the two rocks. It is effortless.

Harbor Seal, Hunting Conditions, Weather, Hydaburg

You don't go out when the weather is too bad and when the winds are too strong. We hunt seals when the tide is small, at low tide.

Seal, Processing/Preservation, Hydaburg.

If I get a seal I butcher it myself. It takes about an hour to butcher a seal.

Hydaburg, Respondent 101-T, March 13, 1993

Seal, Seasonality, Hydaburg

We hunt seals in winter, November, December, January and February. They have more fat on them during these months and their skins are also nicer. They have their pups in June. After February we do not hunt seals anymore.

Seals, Habitat/Haulouts, Use Areas, Hydaburg

Generally we are not traveling very far away. There are seals almost everywhere in this area.

Corlies and Nichols islands are very good places. They are easy places to access by skiff. Dunbar is another place.

Seals, Habitat/Haulouts, Behavior, Hydaburg

They move around, along the shores, especially when they are feeding. They follow the feed. When they are fed they generally come back to the same haulout.

Seals, Sea Lions, Use Areas, Hydaburg.

Meares Passage is another traditional area for seal harvest. Forester Island is an excellent place for seals and sea lions harvest. However, it is too far away and we do not go out there anymore.

Seal, Hunting Methods, History, Technology, Hydaburg

Before guns, people used to hunt with clubs. I used a .22 or .243. It kills them immediately.

Seal, Selectivity, Hydaburg

It is difficult when the seals are in the water to recognize a female from a male. However, males are bigger than females.

Seal, Hunting Methods, Retrieval Methods, Hydaburg

I don't bother with the wind. I know some people approach down wind from seals. Otherwise they can smell you. I don't bother with it. When I shoot a seal I try to get close to it. I shoot from 100 yards; sometimes you can get really close 50 feet or 100 feet. I target the head; I shoot them right in the head. I try to retrieve the seal quickly. They float only for a short time. If by the time I arrive the seal had sunk I retrieve it generally easily. The water is not very deep and I use a gaff. I gaff it to bring it to the surface.

Sea Lion, Harbor Seal, Habitat/Haulouts, Hydaburg

I do not harvest sea lions. People around here don't bother with sea lions. Seals and sea lions don't use the same haulouts.

Seal, Habitat/Haulouts, Ecology, Hydaburg

Seals are generally on coastal waters. They gather on offshore rocks and reefs. Then they rest on a large rock they could be twenty seals, sometimes more; on smaller rocks they are less, eight or ten maybe. They choose a place where they can feed and where they protected themselves against strong winds.

Seal, Customary Rules, Pups, Selectivity, Hydaburg.

We don't shoot seals when they have their pups. Generally we don't shoot the young ones.

Harbor Seal, Hunting Conditions, Weather, Hydaburg

If the weather is too bad, if it is rainy or windy I choose not to harvest.

Seal, Hunting Methods, Division of Labor, Hydaburg

Generally I get somebody with me, one of my nephew or a friend. It is dangerous to go by yourself. You have to be careful. If you get hurt or fall overboard somebody can help you. Many times your skiff is going to blow away, you drift away. If you have a partner he can take care of the boat while you are shooting; then drive the boat to retrieve the seal. I also took my wife with me.

Seal, Salvage, Internal Organs, Processing/Preservation, Hydaburg

It is really too dangerous to salvage a seal washed on shore because you don't know for how long

it has been dead. The meat will spoil fast if you don't remove the intestines as soon as the seal is killed. Birds get it before we do anyway.

Seal, Processing/Preservation, Internal Organs, Meat, Hydaburg

I open it right away on the stomach and take the guts and the liver out. I leave the guts for the seagulls. Some people used the intestines, but we don't. We leave the intestines and the stomach for the seagulls also. People used to use the stomach. We keep the liver, the meat, and the heart. We return home and let the seal set for a day. The next day we butcher the seal, we skin it and cut the meat. You carve the blubber from the skin and the meat. Then, we cook it.

Seal, Retrieval Methods, Hydaburg

They can weight 200 pounds. If the seal is too heavy you tow it.

Seal, Trade, History, Hydaburg

We used to trade seal meat or seal oil; not anymore.

Seal, Population Levels, History, Hydaburg

I did not have time to go seal hunting very much last year, because my mother died and we had to go to Seattle for my wife. However, there are plenty of seals around. I never saw any variation in population levels from one year to another. Seals have not decreased in number through the years around this area.

Seal. Prey, Behavior, Hydaburg

They feed on any kind of bottom fish, rockfish, rock cod, herring. I did open the stomach of some seals. I found crabs, herring. They digest so fast sometimes it is hard to recognize fish.

Seal, Disease, Hydaburg

I never observed any disease.

Seal, Commercial Hunting/Bounty, Hydaburg

The bounty did not have any effect on the seal population.

Seal, Management, Hydaburg

We are not informed about any research done on that subject. I never heard about any research on marine mammals.

Seal, Management, Hydaburg

It seems that every time some agency steps in to manage something, it goes straight downhill. Native organization should have an impact on management. Native people have more knowledge of the wildlife.

Hydaburg, Respondent 102-T, March 13, 1993

Seal, Hunting Methods, History, Hydaburg

I used to go out with him before I hurt my back. I did not go every time. Women used to go seal hunting before. I think Violet might have gone when she was young. She used to go and get whatever she wanted. If she wanted a seal she would have get one.

Seal, Processing/Preservation, Fat/Oil, Hydaburg

I freeze it and smoke it; some people canned it. I cut the blubber in small pieces and I cook it really slow to get the oil out. Then, I strain it. I pour the fat as it is cooking and becomes liquid and we strain it to eliminate all the impurities. When it is done I pour the oil into jars.

Seal, Skins, Non-food Products, Beliefs, Hydaburg

You have to be careful when you carve the skin to take all the blubber off. The hide has to be clean with no blubber attached to it. The seal's whiskers are spiraled. They are pretty; you use them to decorate hats. One of these days I will use them for something. In the old days they used to burn the noses and polished the spoons with it. It had some spiritual meanings. I can't remember the meaning of it.

Seal, Nutrition/Health, Fat/Oil, Processing/Preservation, Hydaburg

I don't remember using the oil for medicine. I use it on potatoes or sometimes when I do some canning I pour oil to preserve the meat.

Seal, Meal Preparation, Sharing, Hydaburg

Generally you invite relatives and friends and they come right to your house to eat some of the fresh cooked seal. Maybe seven or eight people come, sometimes more, and you have a feast with boiled potatoes and seal meat. When you cook it, you cook a lot and then you take a little pot full for the old folks who cannot leave their home. Some of the people we used to share with are dead now. Young people do not eat seal like the elders. There are not to many young people who enjoy seal meat. Few young people still eat seal meat

Juneau, Respondent 204-T, June 3, 1993

Seal, Use Areas, Hunting Methods, Hunting Conditions, Seasonality, Selectivity, Prey, Juneau

Eagle River is a wintertime hunting place, because during summer months there are a lot of people recreating here. It is road connected to Juneau. The hunting area is north of the river mouth, along the "beach area" or rocky shoreline, not so much in the sand flats at the mouth of the river, because the seals can see you. Little Island, Ralston Island, St. James Bay, Boat Harbor (the salt chuck north of St. James Bay), and Berners Bay: these are places Juneau residents have hunted. St. James and Berners bays are places people did go specifically to hunt seal, even though they are distant, 40 to 50 miles north of Juneau off Lynn Canal; seal hunting here was not necessarily in conjunction with other activities. They went there in March, April, and May, when it was cold and the seals had more fat. Heavy fat content carries into early part of May. R points out that at that time you can't hunt deer or moose. Favorite Channel area: very little hunting here by anybody, except if able to shoot away from road; but Favorite Channel, and especially Tee Harbor to Auke Bay was traditional hunting area, because of herring and early fishes that came in there in early spring and bring the seal. Less hunting there now, because of human population there; but same number of seals there.

Seal, Commercial Hunting/Bounty, Hunting Methods, Beliefs, Juneau

During Bounty Days saw more evidence of hunting when he was a kid, whites, Indians, Filipinos, all had walls covered with the face of the seal, drying on piece of cardboard on the wall; got \$3.00 for each; R was young then; for himself, he never shot any seals as a kid; he hunted, but doesn't like killing them, or other things. Learned hunting seal from his grandfather. His personal opinion is that seal is a beautiful creature. Went hunting with his dad. He was good at calling seal, they'd come up close and look at him right in the eyes.

Seal, Use Areas, Seasonality, Juneau

Other areas: Barlowe Cove, Oliver's Inlet, Youngs Bay, Pt. Hilda, Pt. Bishop: these were places where hunting took place in winter months. Hunted here with his dad.

Seal, Beliefs, Customary Rules, Ceremonies, Sharing, Juneau

Respect: It's not worship of the creature, but an expression of "appreciation to the Creator for the creature that was provided to us as a resource; there's a traditional ceremony in a kill that is not in my personal opinion heathenistic or paganistic..." It involves expressing appreciation to the Creator for the creature that was given to us to be responsible for, and as well as to the spirit of the seal, of the moose, or the deer, being able to say thank you for giving yourself for us, we really appreciate it, like whites saying grace before eating; We want to maintain the traditional harvest of our resource that God gave to us. When we go to harvest what we go to harvest, whether I shoot one, or my brother shoots one, or my grand uncle shoots one, or an in law shoots one, the respect that we have for each other is to share with one another, and not in a greedy fashion, where greed is the rule, and being number one is the effort; all throughout mythology you will find where there is pride, arrogance, self-centeredness, those lessons will always be there for us, not just so that we can have a nice bed time story, but so we can share with one another like the way we would. And it shows how when a body of people look to one individual and cause that individual to feel like he's the god, he's the head honcho, the bigwig, when you go to our potlatches, the wealthiest man that's holding these potlatches, 28, 40,000 dollars, he will give it away; that's contrary to your culture, very contrary to your culture; and even the poorest in his family will come and give til it hurts.

Seal, Habitat/Haulouts, Tlingit Terms, Juneau

Berners Bay: *da x'a ná*, means twin points; the points (each side of the mouth of the bay) are right across from each other; St James Bay, Point Howard, Couverden Islands area; R doesn't know the names "without looking them up."

Seal, Biology, Flipper, Internal Organs, Tlingit Terms, Juneau

Names for parts: Same as for human, except flipper (*akgeenei*); *dugeenei*, *dukayei* (not translated), *dunasei* (intestines).

Seal, Taxonomy, Pups, Customary Rules, Hunting Methods, Selectivity, Juneau

Categories for ages of seal: A yearling is up to a year old; there's a Tlingit term for it, but R can't remember it; a pup is one that is recently born, still needs its mother; if a mother is shot and the baby is there, hunters do not leave it there to suffer, they kill it, it's the humane thing to do. Doesn't recall eating meat of pups; fur was saved; was never taken in order to make a particular item, like his daughters' pup fur hat; but that came from a series of kills with unborn or young pups; no one went out to look for mothers with pups; R's father who was avid seal hunter would be able to tell that it was a female with a little one, he wouldn't shoot it; avid hunters could not necessarily tell male from female, but if they saw a little pup with the mother, it was obvious. Some kills would be on beach or on rocks, and pup might be behind rock out of sight when mother was shot; the good hunters can tell male from female; they're out to determine what kind of seal they want; and the bulls... they're bigger, it's not hard to tell, their heads, skulls are bigger; female has smaller skull, smaller features. A hunter can tell a yearling, too; may be similar to size of female though, that's where confusion comes; so sometimes they're let go, but sometimes they're not; just depends.

Seal, Population Levels, Juneau

There's a lot of seal around; there were a lot down at boat harbor this spring; you could do a tagging program there.

Seal, Use Areas, Ceremonies, Internal Organs, Processing/Preservation, Fat/Oil, Harvest Levels, Juneau

Biggest hunting trips took place in Glacier Bay, R never went on those; hunts were done there because of plentifulness of seal there, and to be part of a traditional ceremonial party that would take place in Hoonah, maybe in Juneau, and as far as Klukwan. Those were done by the tribal in-laws; sometimes they might come back with 15 to 20 seal; and they would prepare it in different ways; sometimes harvest for a September or October party ahead of time; this would be a "harvest", not just a hunt; they would make different items: stuff stomach with seal fat, smoked meat; also use stomach to put in coho salmon eggs, called "cheese" and hang to smoke, it would turn beautiful rich pink color, just pack it in there; you could take a small bit of it; was a real delicacy; same with intestines.

Seal, Flippers, Internal Organs, Fat/Oil, Trade, Processing/Preservation, Ceremonies, Juneau

Flippers: smoke and put in its own oil; liver used also. For a potlatch, they'd divide it, the host would say how much he would need, and give the rest on out to the community; maybe somebody would come in with a whole bunch of salmonberries or blueberries, and then trade would take place, like somebody with a bigger family and needing more seal oil (than they'd get in the equal divisions at the potlatch] would trade for things: herring eggs, nagoonberries, blueberries, salmonberries, strawberries, dry fish, or smoked deer meat, for the oil. The oil is something we've used for thousands of years, not just recently.

Seal, Customary Rules, Ceremonies, Beliefs, Tlingit Terms, Prey, Use Areas, Juneau

Hunting parties in Glacier Bay would mostly be from Hoonah, sometimes from other communities or clans; for e.g., I'm [R is] a Thunderbird [from Klukwan], and having a party, or someone married into the Thunderbird clan is going to say our brother in law's going to have a party, we want him to have the best delicacy of the seal served at his potlatch, when he calls everybody together in October, so we'll get together and hunt; it isn't at my [R's] request, it's just basically the tradition and custom; they know how to make the seal oil, they may put the oil in little jars, in the old days they'd bring it in big wooden boxes with the meat in it; so it isn't that Klukwan people come over to Glacier Bay to hunt, because of the tribal rules, laws, and so forth . I'm not going to go into an area where the *Chukaneidi* hunt, it's their traditional area; but if they invite me I'll go with them, or I might ask if I can go with them; In Juneau area, the clan area was basically the *Auke kwaan* people, the *Leineidi* people, (Dog Salmon); the *Taku* people, called that because they lived in Taku... but the area from Pt. Bridget down to Admiralty and Holkam and Taku was Dog Salmon; Taku people were allowed to live in *Auke kwaan*. There was a big village at Point Bishop, and a lot of harvest of seal, still a lot of seal there. The seal follow the food, come in to the bay; Pt. Bishop is a concentration area; other concentration areas are: Lincoln Island, Barlowe Cove, Couverden, St. James, Berners Bay. Certain rocks they like.

Seal, Seasonality, Prey, Ecology, Juneau

At Eagle River, hunting is in winter because of fewer people around and also in the spring, March and April, the fingerlings up in that river are coming out; seals wait around for the trout and cod that are waiting for the fingerlings to come out; same way with Berners Bay. Earlier in the winter the seals seem to be more out in the islands and rocks; but there are still locals, like geese, that stay around in the area, not super-migratory, R thinks not to Pribilofs or that far; and coming back; because there are enough year round resources here; the major ecosystem problem is the commercial harvest of herring, one of the major food source of the seal.

Seal, Population Levels, Commercial Fishing, Prey, Juneau

About the same number of seals as earlier, especially in the Taku area, there are more than used

to be; notes shredded commercial gillnets. Seals have become capable robbers of salmon in nets, and tear them up. R used to be a gillnetter; carried a shotgun, usually shoot to scare them, but they don't scare. And don't want to shoot around other gillnetters because so many boats.

Sea Otter, Population Levels, Rookeries, Juneau

Sea otters: haven't seen many. I've seen them in Lynn Canal during last 20 years, seldom in Juneau area, more up out in the middle of Lynn Canal, adjacent to Berners Bay.

Sea Lion, Population Levels, Habitat/Haulouts, Juneau

Sea lions: seem to be growing population; seen them from ferry coming back from Haines, saw tons of them on Sentinal Island.

Seal, Sea Lion, Population Levels, Ecology, Prey, Habitat/Haulouts, Rookeries, Juneau

Seals and sea lions may not be increasing in population, but are about the same. You learn how to assess population. For example, some years seems like not as much as before, but then the following year seem to be just a big in number; the way you assess it is by going someplace where you know how many seals hang out somewhere, example at Eagle River you can see the number of seals around there, usually 3-6 seals, and if you only see one, then there's a difference from before. Same time of year. Eagle River doesn't have a whole rookery, there's more at St. James, Berners Bay, Lincoln Island; moderate number at Eagle River; a lot at Pt. Bishop, too, and Midway Island, and Limestone Rock (near Limestone Inlet). And seals are like fishermen: they fish just like a human fishes, they fish the tides; you don't hunt them at mid-tide, you're not going to see them, and if you go out there and try to count the seal at mid-tide, they'll climb up on their rock when it's not time to be fishing, and lay around on that rock for awhile.

Seal, Selectivity, Beliefs, Customary Rules, Juneau

Shoot mostly bulls at Limestone Rock area, be very selective on that, because they are big; especially down in that area, selecting for big animals. They're kind of small in the Juneau area, almost like a yearling. In upper Lynn Canal the seals are big too, notices these size variations among these areas. If you have a big family you target bigger seal. It's an individual thing. Natives have strong teachings about not making sport of what God has given us. Handed down generation after generation. Sometimes non-Natives have invited him to go hunting with them so they could kill the seal, give R the meat and skin. They just wanted to kill a seal. That was wrong for R, killing it just for the experience of killing it.

Seal, Commercial Fishing, Prey, Herring, Ecology, Management, Juneau

Thinks commercial fishermen, in Southeast and anywhere else, are killing more seals than subsistence users. And biggest killer of seals is the commercial herring fishery, taking food supply away; seals aren't the only creature that eats the herring, a lot of other sea creatures do to. With respect to pollock fishery up in Kodiak area, where stripping of all the resources; and then Natives look at scientists and say you have no common sense: you have wiped out all the food supply and now you're wondering why the animals are dying. You've made the balance of nature all out of whack. Then what happens to us (subsistence users) is we get blamed for it. We're politically expedient to the system, and it's very discouraging.

Seal, Sharing, Seasonality, Selectivity, Customary Rules, Beliefs, Division of Labor, Juneau

We don't shoot seals at any old time of the year, we shoot when we know they're going to float, not when they're lean, early summer into early winter, November, December...well, Sept. through March is best time. And don't hunt them all the time, only when you need them, not because you just got to get as much as you can, not the mainstream concept that you get all that you can right now; because seal oil will get rancid, and if you get too much it will go to waste, and that goes

against our value system. Also, our value system is to share; but we're not going out so we can shoot everything so we can give it to everybody and his uncle in the family; every person who has a family, within an extended family, has a responsibility to provide for their family; if they're unable to do so, then it's a responsibility of the sons, nephews and nieces to provide. Like the other day, somebody came that's a relative from Yakutat, a Thunderbird, they harvested red ribbon seaweed, called my mom to come to the airport to get the seaweed; my mom didn't say ok, here's 25 or 50 bucks, she just had to go out there and get the seaweed. So that's one type of sharing, as well as sharing to elders, which is where young men come in.

Seal, Hunting Methods, Selectivity, Juneau

Shooting a seal is hard, not like a moose, deer, or mountain goat; Especially if you're on a boat; afraid of missing. The majority of seal hunting is where the hunter is on land, although there were and are some who were good at shooting from a boat. One scenario is when seals are on the rocks, hunter is down wind and hiding; another is to ride by on your boat, seals jump off the rocks; you come back around, anchor the boat, and climb along the reef; meanwhile the seals have come back; that's how his father would select a seal (riding by in the boat to get a look).

Seal, Hunting Methods, Behavior, Beliefs, Taste/Preference, Juneau

R is good at calling seals with his voice. Two sounds are good: (1) sound like a little pup; and (2) sound like a sea lion. Seals also like music. R tends to go along with hunters, spots and calls seal, but doesn't shoot; once when about 5 years old saw a photo of people clubbing seal pups (on the Pribilofs he thinks) it was ugly; tempered his attitude about killing; loves seal meat and oil though.

Seal, Use Areas, Harvest Levels, Ceremonies, Juneau

There was only one time when we went out and shot more than one or two seals: got three, that was at Pt.Couverden; once got two at St James Bay; that was for a potlatch; usually just get one.

Seal, Meal Preparation, Division of Labor, Juneau

Culinary art of preparing seal is a unique art; certain individuals specialize.

Juneau, Respondent 205, April 22, 1993

Seal, Sharing, Division of Labor, Processing/Preservation, Juneau

R said everybody knows when a seal is harvested [i.e., Juneau Natives] women keep track; women, the ones who prepare seal, will tell men when it's the best time to harvest; his grandmother used to tell his father where and when to go for fish; women tell what kind of wood to get, alder wood: If they're smoking food to store, get keishish (beach alder), then apply a little hemlock; if using immediately, it's different wood; this kind of knowledge is dissipating fast in Juneau, Ketchikan, Wrangell, Petersburg.

Seal, Beliefs, Processing/Preservation, Juneau

Seal, like deer at the ankle, have a little "button" [gland?] like a liver, traps residue from the body, so the hunter cuts it away to keep the meat good.

Seal, Internal Organs, Processing/Preservation, Customary Rules, Juneau

This time of year, squeeze rocks through intestines, then run stream water through it to clean out, where stream is running hard, or where salt water runs hard; never touch it, as kids, they did this, grandmother made them carry the clean intestine on a stick; then braid and smoke it; might put smoked fish in it; had to be taken out of fresh water right away to smoke.

Seal, Technology, Retrieval Methods, Juneau
Used to retrieve seal with a gaff hook [single hook on a 20-foot pole].

Juneau, Respondent 205, June 4, 1993

Seal, Customary Rules, Management, Hunting Methods, Juneau
Born and raised in Angoon. R said when he lived in Angoon and they went to Tyee for hunting seals, they'd fire a shot in the air to scare the seals into the water; then harvest the slow ones while still on the rocks. This was done purposely and served to cull out the weaker of the species.

Juneau, Respondent 36, April 23, 1993

Seal, Use Areas, Seasonality, Juneau
Juneau residents go to Icy Straits to hunt seal, most of those who go there are originally from Hoonah. About 30 boats, with 2-3 people each go over there. R shot a seal 4 years ago by Funter Bay, this was last time he hunted. Most people hunt sporadically, not every year. Go back to village in fall for salmon and often get seals then.

Seal, Fat/Oil, Sharing, Herring, Juneau
But oil comes in from villages; for example, his family eats Indian food 2, 3 times/month; got herring eggs, dry fish from people here; seal oil comes from villages.

Juneau, Respondent 3, April 27, 1993

Seal, Processing/Preservation, Internal Organs, Fat/Oil, Sharing, Juneau
Never cook wild meat the same day you harvest it, except the liver. Sharing: out of a harvest of seven seals in 1992, his wife kept enough to make fresh oil, and kept some of the meat, each time. Gave the rest of fat and meat away. Gives seal to elder women in Juneau. Elders do not ask you for something, out of pride, but if you have, and they know you have, they'll be insulted if you don't give it. (Born in Hoonah)

Seal, Hunting Methods, Juneau
Call a seal, wait til it looks at you, shoot it on the front, it pushes air into itself and floats better; shoot when it's been up and breathing [not when first rises and is out of breath]; make a noise and they look; he's never lost any.

Seal, Commercial Hunting/Bounty, Juneau
R remembers that a Canadian firm had bounty on hides, and before that the state had a bounty, \$3.00 per nose.

Juneau, Respondent 4, April 27, 1993

Seal, Fat/Oil, Meal Preparation, Flippers, Processing/Preservation, Juneau
Usually eats seal oil with smoked salmon; flippers: Burn hair, boil long time and cool, cut in pieces, a special way to cut on the joints, keep in seal grease; R's mother made it, he also made it, but his kids don't know about it; [R is] About 50 years, [of age] born in Kake.

Seal, Commercial Hunting/Bounty, Commercial Fishing, Juneau
Bounty hunt made no dent in seal populations, it's the high seas trawlers.

Seal, Beliefs, Customary Rules, Juneau
Remembers seeing his dad put a couple of teaspoons of seal oil in a camp fire and talk to spirits, when out on a hunt.

Juneau, Respondent 206, April 28, 1993

Seal, Customary Trade, Juneau
R age 67, used to hunt seals out of Klawock, when he lived there; now get it shipped in; about 3,000 Natives in Juneau, most depend on food from villages. The ANS camps in Juneau have a lot of sales, they know where the food comes from. (Lived in Klawock at one point [born?])

Juneau, Respondent 30, May 28, 1993

Seal, Sharing, Harvest Levels, Skins, Juneau
R is originally from Hoonah; now lives in Juneau; commercial fisherman, goes seal hunting 3, 4 times/year; usually gets 10-15 seals; gives away, looks for dark skins, gets them tanned in California.

Seal, Skins, Sharing, Internal Organs, Juneau
Uses all parts of seal; don't waste anything; elders chastise you if you don't bring them the organs, liver, etc. Also, the better you scrape the skin, the more fat you get and the less you have to do to tan the skin.

Seal, Trade, Sharing, Juneau
It is getting harder to feel positive about giving seal to people, they are particular, have to have it cut a certain way, want certain parts; thinks it's ok to receive some cash in return, pays for gas and expenses; wants to think about the ability to sell skins to a friend of his in Sitka who makes crafts and things from them; wants to sell on international markets; wonders if we would define that as subsistence.

Seal, Ceremonies, Juneau
R was high seal harvester for Juneau in 1992, according to survey. Hunted for and contributed seal to 40-day and pay off parties, ANB/ANS functions.

Seal, Biology, Seasonality, Juneau
Females are fat in March, males have skinnier necks. Peak of fat is March; by March, females have visible babies in them.

Seal, Sea Lion, Population Levels, Habitat/Haulouts, Prey, Juneau
Thinks seal population is high, especially a couple of spots in Seymour Canal, at Pleasant Bay, and on the Stephens Passage side of the Glass Peninsula, about 200 seals at each place. Point Hugh has a tide rip, there's good feed there, they stay there all year. There are a lot of seals around Juneau; have to go up as far as Aaron Island or so, to get away from residences and people, but thinks better seal access here than in Hoonah, where they have to go into Glacier Bay, some in Port Frederick, or over to Point Adolphus on the flats, where it's uncertain that you'll find

seal. Has seen that seal leave Aaron Island, by March they're gone, they are there in winter. Sea lions winter by Shelter Island, probably feeding on herring.

Seal, Hunting Methods, Retrieval Methods, Technology, Juneau

Try to shoot where tide's going down, pick them up in shallows, don't miss much. Uses .223 (small caliber), 55 grain. Is usually 100 to 150 yards away from seal when shoots, usually within 100 yards. Hunts in a 14-foot skiff towing an inflatable raft, which he uses to run to pick up the seal; also casts a treble hook to drag them in.

Seal, Skins, Selectivity, Hunting Methods, Juneau

R is collecting skins. He targets for skin color, likes dark seals; with seal hunting it's relatively easy to get your mark, not miss, because of good rifles and he shoots from land, and can take your time, seals don't run away, can take good aim.

Juneau, Respondent 17, May 3, 1993

Seal, Technology, Hunting Methods, Juneau

It's rare to harvest a seal when it is on the rocks; R uses a low caliber, high-speed rifle, need precision, a .22-.250 Remington; also, .220 Swift is popular, or a .243. R doesn't hunt seal during other activities; "a seal hunt is a seal hunt; it's messy, oily, dirty;" can't combine with other things (Age 20s or 30s, born in Hoonah).

Seal, Selectivity, Pups, Juneau

No way to tell females from males, unless you see the pups.

Seal, Taste/Preference, Meat, Juneau

R considers seal meat very rich, gamey, elders are the ones who like the meat.

Seal, Fat/Oil, Harvest Levels, Processing/Preservation, Juneau

The main reason for harvesting seals is for the oil; it's used with herring eggs, with smoked or half dry fish boiled with potatoes, with boiled humpies; usually get 3, 4 gallons oil from one seal; R usually gets one seal or less per year. Went hunting twice in last 4,5 years; elders used to use seal oil with salmonberries, jar it up (berries in oil), lasts a long time.

Seal, Fat/Oil, Sharing, Juneau

R also uses hooligan oil in his household, his wife likes it; and also receives some seal oil; gives away oil, but gives away meat only to elders who can't hunt it; gives them some of the harvest, lets them fix it the way they like it.

Juneau, Respondent 12, April 30, 1993

Sea Lion, Seal, Selectivity, Juneau

Never used sea lions; seal serves the same purpose and you don't have to deal with such a large quantity (#12: age unknown, male).

Juneau, Respondent 12, January 25, 1999

Harbor Seal, Selectivity, Harvest Levels, Juneau

R would prefer to get a seal that is not "huge" because there are only three people in his household, but he usually just takes what he can find. One seal a year is enough for the household.

Harbor Seal, Selectivity, Juneau

R said that around Juneau "you just shoot the first thing you see." Interference from large numbers of boats and people make hunting difficult and he doesn't have a lot of time to spend hunting. He spent about four days hunting in the fall and didn't get any seal.

Harbor Seal, Skins, Juneau

R assumes that there are skin sewers in Juneau, but doesn't know any or anybody who hunts for a sewer.

Harbor Seal, Behavior, Juneau

R said that seals are "pretty wise," but also curious, especially the younger seals. If he spent more time hunting, he might try to use calls or music to attract them.

Sea Lion, Hunters, Juneau

R doesn't hunt sea lion or use. "All my life, I've never encountered sea lion as...a food item."

Harbor Seal, Selectivity, Juneau

R can't tell the difference between male and female seals in the water or when they are hauled out. He said that the only sure way to tell is if there is a fetus inside.

Harbor Seal, Selectivity, Juneau

R speculated that hunters take more males because they are larger, making them easier to shoot. He noted that it is very difficult to shoot a seal, particularly as many taken around here may be in the water and moving.

Harbor Seal, Folklore, Beliefs, Juneau

R didn't know of any traditional stories about seals. He speculated that because seal was such an important source of food, people "didn't take the trouble to give it mythic form." He pointed out, however, that although salmon was also an important food source, it appeared in stories.

Sea Lion, Behavior, Juneau

R learned that sea lions swallow rocks which they spit at people who get too close. He remembers being scared for people on a beach with sea lions because he thought they would get rocks spit at them.

Juneau, Respondent 13, May 5, 1993

Seal, Harvest Levels, Juneau

Not very many families in Juneau hunt seal, more hunters in the villages, but a majority of Natives will go out to get seal. [i.e., Native population in Juneau is small compared to non-Native]; Harvest is about 2, 3 seals per family per year.

Seal, Retrieval Methods, Juneau

Seals will swallow water if head goes back when they're shot, so try to hit them so they fall forward.

Seal, Processing/Preservation, Meat, Juneau

R doesn't like to freeze seal meat; his household keeps one case of seal meat (jars) per year from what he harvests.

Juneau, Respondent 9, May 3, 1993

Seal, Internal Organs, Fat/Oil, Trade, Processing/Preservation, Juneau

Seal intestines cooked with fat and liver; cut it in pieces and preserve in seal oil; smoke deer, then preserve in seal oil; five-gallon can of this would be worth about \$500. (About 50, born and raised in Hoonah).

Seal, Sharing, Harvest Levels, Population Levels, Juneau

Grandparents used to take R to Glacier Bay from Sitka. Specifically, he remembers three trips in 1950s. Shared seals from Glacier Bay with folks in Hoonah and Angoon. Never hard to get 200 or so, they were very plentiful.

Seal, Sharing, Non-food Products, Skins, Juneau

Gave skins to grandmother for making moccasins.

Seal, Beliefs, Customary Rules, Division of Labor, Juneau

Grandparents pass on knowledge, instruct sons and grandsons with knowledge which prevents abuse.

Seal, Skins, Pups, Juneau

Can't tell if seal is pregnant female. Chances of getting one is one in 200. But fur of pups is prized and would need five or more...[?]

Juneau, Respondent 8, April 30, 1993

Seal, Pups, Skins, Biology, Molting, Juneau

Pups are weaned when 6 to 7 weeks old, then scatter a bit; by next springs' pupping season they have rusty colored fur; seals molt after their third year. Molt in summer, skin best in winter (from October to summer). Pups group with "babysitters" allowing mothers to feed. Pups don't disperse at sound of gunshot, that's how R harvested them. (About 50 years, born in Kalskag)

Seal, Harvest Levels, Trade, Juneau

R thinks there are few seal hunters in Juneau; most seal come from villages.

Seal, Sharing, Skins, Meat, Fat/Oil, Juneau

R doesn't eat seal himself; he gives skin to his wife for sewing (she used to run store she sold seal products in); meat and fat to others: at harbor to whoever shows up; also to people who ask him to hunt for them; to Russian Orthodox Church.

Seal, Commercial Hunting/Bounty, Hunting Methods, Harvest Levels, Juneau

R is originally from Kalskag, been in Juneau since 1967; used to hunt seal commercially from Kodiak and Aleutians for the hides; before that did bounty hunt (1964 to 1967). Learned to hunt seal by trial and error. Two years ago got 4 seals locally, 3 years ago got 14; plans to get about 6 in 1993.

Seal, Use Areas, Juneau

Locations for hunting seal: reefs on north tip of Sentinal, Mab, and Benjamin Islands, Ralston, Shelter, and Little islands, St. James Bay, south end of Lynn Brothers Islands, and up in Berner's Bay when the salmon run.

Juneau, Respondent 8, January 25, 1999

Harbor Seal, Commercial Hunting/Bounty, Population Levels, Hunting Methods, Behavior, Juneau

R participated in commercial (and bounty) hunting on Tugidak Island (and other Trinity Islands) from 1964 to 1966. Most of the other hunters there were not Native. They hunted mostly off the beach or from sandbars, using guns or clubs. During this period, he observed that many pups died because they were under too much stress to feed.

Harbor Seal, Commercial Hunting/Bounty, Juneau

R said that because the non-Native bounty hunters did not use the seals, sometimes they would just stun them and take the scalps. Sometimes he would see these live, scalped seals around the island.

Harbor Seal, Behavior, Hunting Conditions, Juneau

R said that seals feed at high tide and rest on the rocks at low tide. For best biosampling data on what seals are eating, hunters should take seals right after high tide. When seals are hauling out on ice, however, the tides are not important.

Harbor Seal, Selectivity, Hunting Conditions, Juneau

R is "not that selective" based on sex of a seal. His choice depends more on the depth of the water, which determines whether or not a seal will sink. "Sometime I just want a small seal. I shoot a yearling or something."

Harbor Seal Selectivity, Seasonality, Juneau

Female seals have the thickest fat, but all seals are thin in the fall. Large male seals sink the fastest when shot. The way he tells them apart in the water is by size. In the winter, he hunts by the creeks and shoots the one that floats the highest, which is usually a big, fat female.

Harbor Seal, Hunting Methods, Pups, Skins, Non-food Products, Juneau

R believes that Yakutat hunters hunt when the seals are pupping. They hunt up on the ice and use the pup hides for skin sewing.

Sea Lion, Population Levels, Juneau

R thinks that the use of seal bombs may be related to the decline in sea lions. He speculated that the loud noises produced by the bombs impair the sea lions' sonar, preventing them from finding food. He hopes that somebody will compare the sales of seal bombs with the patterns of declines in sea lion populations.

Harbor Seal, Behavior, Ecology, Juneau

R said that seals are very adaptable. They can eat almost anything and live any place, so they are probably not as susceptible to disturbances as biologists think.

Harbor Seal, Behavior, Seasonality, Juneau

R said that there are few males around during pupping time. After pupping and weaning, when seals are mating, there are many males. During the winter, "they're doing something else that we don't know anything about."

Harbor Seal, Pups, Behavior, Juneau

"I think the older ones are a lot smarter, naturally. The big ones, they hear an outboard and they leave." R also said that seal pups may cause their mothers' deaths because they are curious about hunters and approach them. The mothers don't want to go near hunters, but usually stay with their pups.

Harbor Seal, Seasonality, Behavior, Juneau

R said that in the winter, seals spend a lot of time in or near freshwater creeks because the water is warmer. They hunt in the salt water and then return to the creeks to warm up.

Juneau, Respondent 10, April 30, 1993

Seal, Sharing, Juneau

R gets seal he needs from his mother in Haines, so hasn't needed to hunt this year. But he gets a craving for seal meat and will get some [locally?]. R went to Catholic School in Skagway. Moved to Juneau later. Father's family is from Haines. (#10: age unknown (has son in 20's), male, born in Haines, youth in Skagway)

Juneau, Respondent 11, April 30, 1993

Seal, Sea Lion, Processing/Preservation, Fat/Oil, Sharing, Juneau

Don't use seal much anymore. Used to hunt in fall; put up in jars, last 2-3 years, put oil in freezer. No use for sea lion. Nuisance, gang up on us fishermen. Received small jar of seal oil as gift, from Kake. (R is in 70s)

Juneau, Respondent 16, May 3, 1993

Seal, Hunting Methods, Ceremonies, Customary Rules, Sharing, Meat, Juneau

Everybody in Juneau assists each other; usually in village, the opposite clan provides food for pay of or 40-day party. Go hunting for deer, look for good seal spot; seals float in Nov, Dec., shoot seal just before it takes a deep breath. Difficult to hunt seal around Juneau. R has a boat. Seal is important to the old people, like herring eggs from Sitka. Grew up in Juneau. Like Hoonah and Angoon, a little different -- clan situation is different. My Dad liked deer, seal, turkey; when he died, my brother and I got things together, turkey here and took it over to Hoonah. 40-day party, serve food that he ate last; Let white man know what we do, to help them appreciate our ways more. We share, seal meat is like T-bone for some people; (guess 50s-60s)

Juneau, Respondent 19, May 7, 1993

Seal, Internal Organs, Processing/Preservation, Habitat/Haulouts, Juneau

Use seal stomach: dry it for one year, then use it to age fish eggs, Indian cheese. Sumdum: breeding area for seals. (guess 50s-60s)

Juneau, Respondent 57, May 11, 1993

Seal, Sea Lion, Meat, Fat/Oil, Skins, Sharing, Ceremonies, Juneau

Plenty of seal in Southeast; crawling with sea lions too. Eats some seal meat but mostly uses oil; gives hide to lades that sew; can always find someone who wants the skin. If harvest, share within family; Mother takes care of distributing food to potlatches.

Juneau, Respondent 66, May 11, 1993

Seal, Hunting Methods, Sharing, Juneau

Hard to harvest seal now, sank his boat; now depending on others to give seal to them; has skiff, but motor in sick shop; and no way to pull skiff (no trailer) and no oars. (About 50, from Ketchikan or Saxman)

Seal, Internal Organs, Non-food Products, Juneau

Grandfather made raingear out of intestines, by stretching it; don't waste anything; intestines are best part.

Juneau, Respondent 203-T, May 13, 1993

Seal, Processing/Preservation, Fat/Oil, History, Juneau

Seal is very important throughout the Southeast Tlingit region for food; without it you cannot eat dried salmon, or prepare nagoonberries or blueberries; you cannot preserve smoked deer meat, or moose meat, or smoked bear meat. There is a special preparation method of seal oil for berries, different from the way of preparing it for preserving meat. Oil will keep for a year, keep the meat good without refrigeration (but in the shade). In the old days they had a dirt cellar. In the tribal houses they'd dig out a place and line it with hand made boards; some of these cellars were walk-in size; some houses had kegs and kegs of oil and food, when R was growing up, in her own family, they couldn't go without seal oil.

Seal, Fat/Oil, Processing/Preservation, Meat, History, Juneau

Especially prior to buying meat in a store, they ate a lot of dry meat; they'd boil their fresh meat [of any kind, not seal] in ocean water to give it a little salt taste and prepare it for smoking, then put it in the smokehouse for two to four days to dry it out, then soak the smoked pieces in seal oil, completely covered, with a board on top to make sure the meat and bones are entirely submerged. They take the meat out somewhat before eating, up to about three hours, to let the oil drain off (catching the drained oil to replace into the keg).

Seal, Fat/Oil, History, Juneau

Another use for oil in the very olden days was as a mirror; it reflects your image.

Seal, Fat/Oil, Meat, Taste/Preference, Juneau

Not sure about how the Haida's use seal oil or meat, but R sees "a lot of Haida when we get together, how they go for the seal oil also."

Seal, Meat, Processing/Preservation, Meal Preparation, Juneau

Smoking seal meat: use alder; smoke it after you get as much oil and blood out of it by washing, then hang it in smokehouse. You quarter the carcass; let it hang until crusted; then open up the parts again, slice the thick parts, then hang it again propped open with twigs of alder or birch, or whatever wood you have handy. Smoke for about five days; then boil the meat until it is tender, for about two and a half hours; while it is boiling for the last hour and a half, you throw big chunks of seal fat into the pot.

Juneau, Respondent 94, May 15, 1993

Seal, Sharing, Meat, Fat/Oil, Internal Organs, Taste/Preference, Meal Preparation, Juneau

R lives on a homestead at Excursion Inlet, comes into Juneau once a month or so, mother lives in Juneau. Gives portions of seal to his neighbors at Excursion, all non-Natives. Mostly gives seal fat to female relatives in Hoonah and Juneau; he makes soup from bones and intestines, his dog likes the ribs; he doesn't eat the heart; usually boils piece of fresh fat in stew.

Seal, Seasonality, Hunting Methods, Technology, Juneau

January to March is main harvest time, likes to hunt them, hunts from canoe or rowing skiff; doesn't use outboard, as his landing beach is too rough, has SW exposure. He harvests when he travels in canoe or rowboat to Excursion cannery, his dog runs on the beach and seals are curious about the dog.

Seal, Struck and Lost, Retrieval Methods, Juneau

One year he struck and lost six seal but ended up retrieving five of them by snagging, they sink and the tides are strong and really move the carcasses.

Seal, Selectivity, Juneau

R is able to target male rather than female as he gets more experienced; males taste better and are easier to call.

Seal, Biology, Habitat, Seasonality, Sea Lion, Juneau

Seals are up in Excursion Inlet to pup now, this time of year; neighbor up there says saw about 50; Seals sink easily up there, especially from April to August, they start floating again in August; they say out by the islands they float better; during trolling season (summer - R is commercial troller), they're out on rocks a lot. There are hundreds of seal by Porpoise Island; and sea lions out by Cape Spencer.

Sea Otter, Habitat/Haulouts, Juneau

Sea otters are moving in to Excursion Inlet but R thinks there is plenty of feed (sea urchins, codfish).

Seal, Harvest Levels, Juneau

R harvests more seal when there are fewer alternatives in any given year; alternatives to seal include moose, grouse, deer, ducks and geese in winter, clams and cockles; he might get 12 seal if not much other food.

Juneau, Respondent 201, May 26, 1993

Seal, Sharing, Technology, Juneau

R hasn't seal hunted in 14 years. Has no boat now. When he needs seal he calls someone. R born 1920 in Hoonah; male, moved to Juneau when 9 years old; was in Juneau until went into military service during WWI, ca. 1941 or 2; until 1945; then stayed in Seattle and Oregon until 1960, when moved back to Juneau. Has been here ever since.

Seal, Sharing, Meal Preparation, History, Juneau

All resources were used when he was boy; no welfare; lots of sharing within families; ate seal oil all winter; two or three people drop by and they'd get out some Indian food; eat together; small parties like that all year.

Seal, Use Areas, Retrieval Methods, Harvest Levels, Hunting Methods, Juneau

Hunted seal on land, was surest bet; grandfather would go out to rocks he knew, always knew where to find the seal; such as Skull Rock; R didn't know exactly where he used to go, except to Auke Bay, and somewhat north of that; I asked if they went as far as Berner's Bay, he said only if they had other things to do there, wouldn't go that far just for a seal; they also went down as far as around Douglas, and over to a bay on Admiralty.

Seal, Hunting Methods, Harvest Levels, Juneau

The surest way not to lose a seal was to shoot them while they were on land; you could land the boat, and pretty soon they appear, they're curious, they come right back and you can call them, some with voice, also one guy used violin; if you wanted more than one seal, two or three, you just wait a little longer; shoot one, soon they come back and you get another.

Seal, Processing/Preservation, Juneau

Smokehouses: he has one out on N. Douglas where he lives; he used to live in the village; moved out a while back; smokes seal in it.

Seal, Hunting Conditions, Hunting Methods, Trade, Juneau

Do most of the seal used in Juneau come in from other villages? Didn't used to but now it does, especially from Hoonah; men have jobs; also development of houses along beaches has discouraged hunters, in Auke Bay and along the shoreline north, at North Douglas; people don't like to see a seal being killed; also access to a boat hinders some; because of shoreline development, have to have a boat to get out from shore to hunt seal.

Seal, Management, Harvest Levels, Sea Otter, Skins, Juneau

Is use of seal at the same level as it was 20, 30 years ago? It's less for all subsistence foods, because of regulations; makes it harder and harder to obtain enough subsistence food; e.g., when Marine Mammal Protection Act got started, they came and asked us about our resources; like a survey; then we got closed on being able to sell sea otter pelts, not even to Natives.

Seal, Seasonality, Retrieval Methods, Hunting Conditions, Juneau

How do you not lose the seal after you shoot them? Only hunt during the time of year when they float best; not May and June; or in summer; also in shallow water; the seal swim along shorelines in 2, 3 feet of water and this is good place to shoot them; understand the tides; current can sweep them away very fast.

Seal, Management, Harvest Levels, Juneau

What age group eats most of the seal brought in to Juneau? Elders; younger people have not

grown up with it so much, because of regulations making subsistence harder; many have jobs and go to the store to buy beef and pork.

Seal, Harvest Levels, Sharing, Juneau

Are there some hunters who supply several households with seal? Don't think so; because I get some from variety of people, whoever has it; my nephew; or someone else, will call when has extra; hunters only get one or two; not many; [I tell him my observations on other communities, where most hunters only get a few seal, but one or more hunters get several over the year, and share them;]. He doesn't think this applies to Juneau.

Seal, Commercial Hunting/Bounty, Customary Rules, History, Juneau

Bounty days in Juneau (1960s): There was more seal meat and oil used then; hunters got 50 cents for nose; used all the meat; didn't waste; so there was some harvest over and above what was usual; also there were three or four "entrepreneurial types" here [Natives who shot seal for the bounty].

Juneau, Respondent 202-T, May 26, 1993

Seal, Use Areas, Processing/Preservation, Fat/Oil, Cooking, Juneau

R raised in Juneau, from Coho Clan of Yakutat. Used to see seals in Gastineau Channel, (section south of Juneau) and at the mouth of Fish Creek on north Douglas Island: at Fish Creek, several families had a summer camp used mostly for harvesting and drying salmon; there was a sand bar at the mouth of the creek, and she remembers seeing seals come inside the sandbar, following the salmon. People harvested the seal there, dried the meat, and also: "they cooked it, and then they soak it in the seal grease; the best." Just a very few people had smokehouses in the Juneau village (when she was young); people from Juneau and from the Auk Village went to summer camps such as the one at Fish Creek, for putting up their food.

Seal, Ceremonies, Customary Rules, History, Trade, Sharing, Juneau

People used to harvest more seal here than they do now; "No seal comes here this time; so we have to get it from "out of town." She pays cash for seal, most of which comes from Hoonah people. "I don't put up food, I'm too old to fool around with it; I buy it; and then I have some friends that give it to me." Seal was part of funeral and clan gatherings; "that's our food." People would go out specifically to harvest seal and other foods for the gathering. People who came to the "potluck" would bring food. "When my dad had a party in Sitka 1904, all the *Kagwantans* from Yakutat, Haines, Hoonah, they come, each bring something, so you can't say they each brought so much, so many pounds of this and that; because so many people bring different things; all the Eagle tribe was present, all come together when they have a party, same way with the Raven side."

Seal, Skins, Juneau

R used to work with seal skins; fur is better in wintertime; sheds in the summer.

Seal, Internal Organs, Tlingit Terms, Ceremonies, Meal Preparation, Juneau

Tlingit words for parts of seal: intestine: (*na sei*); stomach: (*a kluut*); flipper: (*gee nei*); brains were not used, but word is *kla gee*; ribs: (*atsokoh*); backbone: (*todeklei*). They make a soup or broth from the backbone; R remembered having it at a tribal house gathering some time ago.

Seal, Beliefs, Non-food Products, Fat/Oil, Juneau

Seal has a spirit, which is known "in the way you use it. You know we use the pitch of a tree, certain times, for medicine, and you need a fresh, fresh seal grease to mix it with, to make it sort of soft, so you put it (rubs wrist); you put it on a cloth, and you put on your corn (points to foot); and two, three, four weeks, the roots and all, it's going to come out, we don't need a corn patch (laughs)."

Seal, Seasonality, Juneau

There was no time of year that you could not get seals.

Seal, Fish, Sharing, Juneau

Seal was shared. "The Indians always pass things out, they share it with other people, they don't hog it, when they get something, they share it." When seal was given, people took some fresh parts and cooked it themselves the way they wanted, rather than receiving prepared meals or coming to share a meal. There were some seal hunters who tended to harvest a lot and gave a lot to other people. Same with fish. The first king salmon, you share it.

Seal, Population Levels, Juneau

There was never a time when there wasn't enough seal. No, there's always seal.

Seal, Trade, Sharing, Population Levels, Juneau

"Let's see, you talk to Hoonah people, they're the ones [who got the most seal]...All the men who had big boats...I remember one time [one of the big boat captains from Angoon] he brought in lots of seal, and he called the people you, to bring a bucket, you can take all the fat you want, and we went down, we took a little bucket... If you stay in Juneau right away, where you gonna kill a seal? They don't come up this way anymore...And some of the guys have outboard motor [on a skiff]..."

Seal, Use Areas, Beliefs, Customary Rules, Juneau

And they go to the point, Bishop Point. Also, they didn't shoot anything right here in the channel (Gastineau). "Those Indian people are careful. They don't run around with guns and shoot just anyplace, for sporting. They shoot it to use. ...Indian people are good shot... but they shoot only things they're going to use. We have respect for things. You have fish, you don't throw the bones any old way, you put it in the creek, kind of cover it with sand. They respect everything. There's a wishbone in the seal too, just like we have in the turkey...a certain way you throw it, you're going to have your wish, it stands up; you're not going to have your wish, it falls."

Sea Lion, Whiskers, Rookeries, Non-food Products, Juneau

People used to use sea lion whiskers. They gathered them where the sea lions gather; sea lions shed their whiskers. You can see an island going to Haines, where sea lion gathers [probably Benjamin Island]. Doesn't know of any other use for sea lion.

Seal, Meal Preparation, Processing/Preservation, Taste/Preference, Trade, Fat/Oil, Meat, Internal Organs, Juneau

R likes seal fat fried with potatoes, with onions in it. It is best when stirred with certain wood. O used to go to north Douglas, when we have seal meat, to get that certain wood to stir it when it start to boil; it gives it a good [flavor]". R doesn't like seal liver, just the meat. Her mother used to make a sausage with the intestines; mother-in-law used to know how to put the fat inside, and smoke it, and just slice it off. Fifty dollars now, you buy a can from Hoonah. The price went up. Just in a quart jar, 25 dollars. R used to get a jar of the seal meat, with the flippers inside, fixed that way it should be fixed. People are learning new ways of fixing it now, even pickling it now.

Seal, Fat/Oil, Beliefs, Nutrition/Health, Juneau

"Indian celery, it's good for stomach ulcer, when you have stomach ache, stomach trouble, but then you have to use a lot of seal grease with it. You dip it in there, you don't take like a tablespoon."

Juneau, Respondent 23, June 1, 1993

Seal, Hunting Methods, Harvest Levels, Seasonality, Juneau

Is an occasional seal hunter, mostly incidental to "subsistence" fishing or deer hunting; takes 2 weeks off from job in May every year to fish for salmon; also goes deer hunting in fall. Generally does not harvest a seal every year. R will harvest a seal if it presents itself and he can shoot it during fishing or deer hunting. He'll also make a special trip to harvest seal if he needs to get one for a 40-day party, where traditional foods are required. (Age 43, born in Juneau)

Sea Lion, Beliefs, Customary Rules, Struck and Lost, Juneau

Does not hunt sea lions for subsistence. When R is out (sport) fishing in the Juneau area, sea lions come around; he pulls his gear and goes the other way until he is out of their way. His young son asked why they don't shoot the sea lions, and he has told him that this is the sea lion's home, and humans on boats are just temporary intruders. But now and then a sea lion will bite his hook, and then his only recourse is to cut the line. He hopes the hook will rust quickly and work itself out of the sea lion's mouth. Feels bad when that happens.

Seal, Beliefs, Taste/Preference, Fat/Oil, Processing/Preservation, Technology, Juneau

R is 43 years old; he and his two brothers, also local, learned about subsistence harvesting and use mostly from one aunt; feels this is part of his lifestyle even though he works a full time job in Juneau. Likes to eat seal, likes the oil, and likes smoked and roasted seal meat. Uses the oil with boiled fish a lot. People smoke seal meat in Juneau, no ordinance against smokehouses, although most use "Little Chiefs." His cousin has a smokehouse at his house in the Valley (Mendenhall Valley neighborhood), and R wants to build a walk in smokehouse at his own place in Auke Bay.

Seal, History, Beliefs, Ceremonies, Customary, Rules, Juneau

R says Juneau Natives have been overrun by newcomers and now have lost their subsistence rights; have become so-called "urban Natives" and it's not fair. Seal is important, as are other subsistence foods, especially for 40-day parties where Indian food is traditional and required by custom.

Juneau, Respondent 112, June 2, 1993

Seal, Beliefs, Customary Rules, Juneau

Respect: we're taught to say a prayer, give thanks when harvesting resources; you're taking its life but we consider it's giving itself to you; telling his 9-year old daughter collecting seaweed: don't fool around, don't make fun of the animals; all the other rules are based on this fundamental idea; that everything has a spirit and we have to be respectful; It crystallizes how we operate in this world: there is a real relationship with the land, whether it's cutting a tree or digging clams, the value of respect applies.

Juneau, Respondent 86, January 11, 1999

Harbor Seal, Selectivity, Juneau

R and another hunter agreed that they would prefer a larger seal because they would want to get as much meat and oil at a time as they could. Larger seals are also easier to shoot.

Juneau, Respondent 14, January 25, 1999

Harbor Seal, Killer Whale, Customary Rules, Juneau

R talked about orcas chasing seals onto rocks. He was taught that when this happens, hunters are supposed to leave the seals alone out of respect. "Hunters don't want to take advantage of the animal." Shooting a seal which has been chased onto the rocks by an orca is one of a number of hunting taboos which will cause bad luck. His brother did this once and had bad luck hunting seals for some time.

Kake, Respondent 101, March 31, 1993

Seal, Hunting Methods, Technology, History, Kake

R was born in 1912. Seal hunters used to use spears and hunt from canoes. Spear was about 6 feet long, detachable point, long line attaching point to shaft; he hasn't actually seen one. Also described an implement with a shorter shaft, hunter lets go completely, seal tangles in the line, as the line shortens because the seal gets tangled, the shaft gets in the way, clubs the seal as it struggles [not clear]; the line from the point had to be fastened precisely in the middle of the shaft, the hunter also clubs the seal, pulls it in by flippers. [This is incomplete, see 176-14-033093 for description of similar, possible same, method.]

Seal, Trade, Skins, Non-food Products, Kake

Skins were used for moccasins; used to be \$1.50 a pair. People don't make any here; they do in Haines. Here in Kake the old people have died off, now too much welfare and unemployment. One hunter in Kake began selling seal to people recently. One of the big harvesters. Before that, no one used cash in exchanges much.

Seal, Retrieval Methods, Technology, Kake

If a seal sinks, tie three hooks together, make a jigger out of it; a jigger like the Norwegians make is good, made out of real shiny chrome-plate, a triple hook, and real heavy. You can tell where the seal is underwater because of the stream of blood coming from it. Also use a trolling line, less than 100-pound test, seal is not too heavy, buoyant under water. R got one once in a shallow spot with 30-pound test. Has also used gaff hooks to retrieve seal.

Seal, Hunting Methods, Technology, Biology, Kake

Outboards did not change seal hunting method much, just get there faster. Chase the seal, kill motor, when seal comes back up, it looks at land first, will see hunter; so wait til he turns his head, then shoot; hunter is getting ready all the time, watching. Seals take a breath before going down, makes them rise up (as they breathe in), can see that they're about to submerge. This is good time to shoot.

Sea Lion, Selectivity, Taste/Preference, Cooking, Kake

People used to eat sea lions, only ones with grayish colored skin; Tommy Austin told me; sea lions

are not fat, cook the meat in seal grease; it's tough like ham hocks; they don't float well, easy to lose them; don't eat them much, only once in while; never heard of eating the organs.

Seal, Prey, Taste/Preference, Kake

Seals were considered better food than beef or than bear because seals don't eat garbage; mostly eat fish: herring, salmon, smelt, needlefish.

Seal, Hunting Methods, Behavior, Kake

Tide doesn't make any difference in hunting seal; the first thing seals look at is land, when they rise for air when they're sleeping; big seals stay under half an hour, longer than smaller seals; Native hunters know where they are on the rocks, stay downwind, club them, can get seal anytime (not only at incoming tide).

Seal, Processing/Preservation, Taste/Preference, Cooking, Nutrition/Health, Fat/Oil, Non-food Products, Kake

Old people slit the seal, cleaned out the guts, then tied it to boat to tow it home, let water wash it clean. But you don't want to take all the blood out, it will lose flavor if you skim off the blood while cooking it. Seal broth made from cooking the meat in water is good to kill children's [intestinal] worms. Drink it. Seal oil was not used to season canoes by rubbing it in. But R thinks it was used to harden sharp wooden spear points; the point was carved, seal oil rubbed in, and then point was heated over fire.

Harbor Seal, Sea Otter, Sea Lion, Folklore, Kake

Story in Sitka: Long ago they hunt sea otter, uncles would take nephews out; a southeast wind came up, blew them offshore, out into gulf. They stayed all winter, lived on seal, maybe sea lion. In spring, time to go home; they cut sea lion skin for rope, used for anchor line so they didn't drift at night, and they made it back; thought they saw sea gulls, it was Mt. Edgecumbe with snow on peaks (laughs); brought back sea lion whiskers for wife, had two wives. R said he heard the story many times but doesn't know if this is right.

Kake, Respondent 53, March 30, 1993

Seal, Use Areas, Habitat/Haulouts, Kake

Seal Point in Hamilton Bay: An LTS and road go there; R doesn't think there has been any impact on the seal population there. It's one of the big seal concentrations for Kake.

Seal, Use Areas, Kake

Horseshoe Island oyster farm: R has heard that the guy operating it has told people not to use the area for hunting.

Seal, Hunting Methods, Processing/Preservation, Retrieval Methods, Internal Organs, Kake

We sit on rocks and wait for seals to drift in with the incoming tide; has never missed a seal; lost one once for awhile, but R came back at low tide and jugged [jugged?] it with a triple hook. Saves heart, liver, intestines. Not lungs. Gut it out there, right after shooting, or bring it home and clean it on beach. Then next day skin it and butcher meat; render fat and cook the meat same day.

Seal, Processing/Preservation, Sharing, Tlingit Terms, Kake

If we're going to smoke it we lay the meat in oven for half an hour, then smoke for two days; smoke keeps the maggots off; then cut it up and boil it in its own grease. Then we jar it, get gallon jug to hold grease, bits of fat (called popcorn), intestines, and meat. We put that popcorn back

into the grease and freeze to use when we have boiled fish or *Naiyadi* (half-smoked fish). Also can the meat (in cans), send it to sister in Juneau, nieces and nephews and cousins in Seattle. Also might add smoked deer meat to jar. Occasionally freeze the meat: Cut it up and vacuum pack it; this is rare.

Seal, Sharing, Kake

We use up a seal within a week; give a jar of grease to in laws or other family members if they're in need of any (no one ever says no).

Seal, Sharing, Meal Preparation, Ceremonies, Customary Rules, Hunting Methods, Kake

Within the family, gives seal fat to sister in law who rendered it and distributed grease; sometimes process it in own household. Meat and organs eaten freshly cooked at family gathering. What's cooked and left over is canned, that's sent out. If smoke it, save ca. half a seal to smoke, eat the other half fresh. Feels his family follows traditional customs. One of the more traditional families of Kake. They have a "family potlatch" when a seal comes in. Plan to hunt seal for father's memorial potlatch in fall 1994. The seal he listed as given away in 1992 were shared within his extended family. Hunts with brother or brother in law.

Seal, Use Areas, Kake

Notices that the Haida don't hunt or use seal in Massett.

Seal, Selectivity, Pups, Biology, Beliefs, Customary Rules, Kake

R tells his sons, in June or July don't harvest seal that are floating, back out of water; that's a female carrying pups. Teaches sons not to hunt females, especially during those months. Pups stay with mother up to 2, 3 years, R thinks. As long as pups are with mother, call them pups. Can tell male from female by head size; big head is adult male, small heads are young male or female. Target on big heads. Females take pups in summer to mouth of salmon streams. Bulls will stay out in the islands.

Seal, Hunting Methods, Hunting Conditions, Technology, Kake

Uses .222 or .22; aim for nose if seal is looking at you; at water line, or side of head at water line. Hunt with two people, one guy in boat who runs right to it; sinks in 2 or 3 minutes in summer, or if shot right when pops up and is out of air; Distance: If sitting and waiting for incoming tide, shoots at as little as 50 feet; longest shot is usually 50, 60 yards. Call them by making noise, radio, any noise. Doesn't shoot them while seals are hauled out. Some hunters do. The guard seal is like a mother with kids; he's in the water or on shore, while pod is hauled out. One reason we stay in ground to shoot is because they'll see us; some go after them in the water, but we wait on shore. The seals disappear when we arrive, but they come back. Tie off boat to bull kelp; with grandfather, he'd take skiff or rowboat, before incoming tide, wait, then shoot from boat. Even if wind blowing SE, among Keku Islands it's flat calm; if need more than one seal, wait, they'll come back.

Sea Lion, Seal, Habitat/Haulouts, Kake

Sea lion at Entrance Island, in same area as seals (mouth of Hamilton Bay, Rocky Pass), but populations don't mix.

Kake, Respondent 102, April 1, 1993

Seal, Seasonality, Hunters, Kake

When he was a boy, 8 years old, father used to do logging, certain time of the year and on Sundays, they'd go out seal hunting.

Seal, Skins, Non-food Products, Technology, Flippers, Division of Labor, Cooking, Kake

Long time ago they used to kill everything and make clothes out of it, seal skin was used for shoes, dad used to wear them to go hunting; also pants, shirt. Those things last a long time, too. Father used to tell him a lot of things. Used deer sinew to sew pieces together, mend tears. When he was a boy, father bought him the smallest gun, .25-20, for hunting around Wrangell. Women knew how to sew shoes out of the skins, not men. Used sea otter skins too, for hats. Can make anything, vests. A vest costs \$1,000. Made drums after they dry it. Make slippers. Use seal skins for everything, and the oil and the meat. Ate the flippers. Just like pigs' feet. After they dry it they burn the fur off, the scrape it, then fry it off again, cut it in pieces and fry it in the oil. It's like the hard part of a king salmon's nose, chew on it.

Seal, Seasonality, Hunting Methods, Kake

Did most hunting at the time of year when there was low water, usually in the fall time. When seals sit on the rocks. Hunters sit on the rocks, when the seals get off the rocks, they call the seals. His dad used to do that. R used to sit in the boat, he went out to get it.

Seal, Meat, Processing/Preservation, Fat/Oil, Trade, Kake

Used to dry the meat, smoke it. Put the meat in the oil to preserve it. Used dried fish, grandfather used to use it, now nobody knows it. Never used seal oil for rubbing into canoes, only for eating and preserving dried meat. A lot of people don't know how to use it; we have some, we bought it.

Seal, Biology, Use Areas, Selectivity, Kake

In spring the seals are the fattest. Father used to know, winter time they get fat. Spring time it gets kind of skinny. Pups are born in June. Dad used to kill only some seal, Mom used to cook it up, fry it, [or maybe put it up, dry it?] used to do this in the camp, 2 months he used to stay there; whole family came to the camp; Port Camden; dad had three houses to supply.

Seal, Harvest Levels, Sharing, Kake

Used to harvest 10 seals at one time; on the way to Klawock to fish, on the way got 12, for a whole family, not just one household. Can kill as many as you want, it's up to you. It's to share, can't use all that for yourself. If you want the meat, if you want one seal, from a hunter, they'll give it to you.

Seal, Internal Organs, Non-food Products, Kake

Use seal stomach, dried, blow it up and make a buoy for chicken halibut. It's kind of long and narrow. Tie a line on it, and if fish bites, buoy moves. Today everything is all different. You couldn't buy anything from a store. Couldn't buy a buoy in those days.

Seal, Skins, Folklore, History, Kake

Seal skin clothes were waterproof. One story his dad used to tell, in the creek, big creek, long time before the people were born, they wear anything. They don't use just one kind of skin, seal skin, bear skin, brown bear skin, and deer skin. All kinds.

Seal, Technology, Hunting Methods, Division of Labor, Beliefs, Kake

Used to like hunting seal, went all over, used rowboats, dad was sharpshooter; Sometimes shot

seal from boat, sometimes from shore. R hasn't hunted in 21 years (since 1972). Used to occasionally get seal while trolling. Put the seal in the boat. Cut it open in the water, take everything out, keep the parts you want, put them in the boat; lots of blood comes out. Can cook parts any way you want, my wife cooks it. When you shoot at one seal, the seal all disappear. You can call them back, not all, just one, then you can get another one if you want it. It's up to you. Make a low growling sound to call the seal back. Any seal, male or female, will come when you call them, as long as they hear you. Seal will come right to you.

Seal, Commercial Hunting/Bounty, Division of Labor, Kake

Used to sell the nose for the bounty, that's the only way we made money. R taught his sons to hunt. One son got a seal when he was only 6 and a half years old.

Seal, Trade, Sharing, Fat/Oil, Kake

When they run out of oil they have to buy it from somebody. Sometimes gets some from son now.

Kake, Respondent 12, February 18, 1993

Seal, Hunting Methods, Sharing, Kake

R does a lot of seal hunting. Harvests mostly for other people. Gets requests. Can smell if seal are in vicinity when out on boat. Wait on a rock, see the gulls, means feed is around; pretty soon seal head pops up.

Seal, Meal Preparation, Kake

People drink the broth right after boiling the grease, as a special treat.

Kake, Respondent 12, March 30, 1993

Seal, Selectivity, Seasonality, Kake

Female seal necks are wider than males; that's how R identifies males from females, when females are carrying pups and he doesn't want to shoot them (in spring).

Kake, Respondent 12, April 1, 1993

Seal, Hunting Methods, Pups, Selectivity, Kake

R doesn't specifically hunt for females, but will take one if convenient. April to June, females buoyant, necks stick out of the water. A few times shot one and had to throw pups away, as no one eats pups.

Seal, Hunting Methods, Technology, Use Areas, Kake

Most important thing in hunting is rifle. R uses .243 Winchester, 80-grain bullet (flatter); can shoot at 250 yards. Some use .22-250's, but those being small caliber are affected more by wind and rain. R's grandfather used to use a .22, so he wouldn't scare them away; Keku Strait gets a lot of hunting. Boat is a 16-foot Lund with 40-hp Suzuki and 6-hp backup, goes across the strait at 30 mph.

Seal, Killer Whales, Prey, Kake

When killer whales are around the seals stay close to the rocks.

Seal, Sharing, Processing/Preservation, Division of Labor, Kake

R distributes all his seal; not as many people use it now as used to; never wastes any. Gets some grease back from person who processes some of his seal (uncle); that is, he gives his uncle, who is old but likes to process, some seal, and gets back some grease in return. R doesn't otherwise use much seal in his own household. Gives away all seal he harvests. Whole seal. Will skin them if he has to, but doesn't like to work on butchering.

Seal, Pups, Biology, Selectivity, Kake

A juvenile seal is less than a year old, small, curious in the first months (June to September), round faces. Pups are born June 15, same as deer. Pups stay with mothers 3, 4 months, then break away. A yearling is about 4-5 feet long; a pup at 3, 4 months is about 3 feet long. "A seal is a seal and a small one is a small one; we don't categorize and just try not to shoot the small ones less than a year old, or females with pups."

Seal, Hunting Methods, Behavior, Kake

Try to get within 100 yards. I get lucky because I wait on the rocks; first check wind drift to see if the seals would be moving through (as in through a pass), or eating in the area. Seals only stay under water 10 minutes, they go down in kelp beds; pick your spot and be patient. Rest the rifle on a rock to be steady. R has called seals by moving his arm real slowly. Usually makes hunting trips specifically for seal, but has also harvested seal while trolling for salmon.

Seal, Trade, Hunting Conditions, Sharing, Beliefs, Kake

R reports he never takes money for seal. Likes to hunt. A lot of challenge: distance, wind, swells (try to shoot when on top of swell), tides. Hunting got boring for awhile, then got requests and started again.

Seal, Hunting Areas, Struck and Lost, Kake

Has lost seals at creek mouth: tide flats in head of Hamilton Bay; shot three: coming out of bay shot another, then another came out, then other. Went to look and they sank and couldn't find them; tide coming in and they rolled up into the flats and he lost them. That was July or August (not 1992).

Seal, Seasonality, Customary Rules, Kake

It's traditional to do seal (harvest and processing) at fish camps [fall].

Seal, Abnormalities, Prey, Ecology, Kake

Seals come in with the herring. Seals move with the feed. Over harvest of herring is more threatening to seal populations than subsistence. Has seen couple of seals with plastic around their necks. In last 5 years has seen two or three seals with big black sores or lesions on them, and others with worms in their livers. Feed is the same, doesn't know why he's seeing this.

Seal, Use Areas, Kake

Seals come into Gunnuk Creek at the bridge. No one shoots them there, bullets ricochet, a lot of people and houses.

Seal, Hunting Methods, Kake

Used to hunt with grandfather in rowboat; beach on island and climb over rocks to sneak up on them. Took a lot of strength to row across Keku Strait.

Seal, Retrieval Methods, Processing/Preservation, Internal Organs, Kake

Don't pull seal over into boat right after shooting; tie head and pick up [?]. Take the seal to a

beach, clean out, keep intestines, liver, and kidneys; let the birds or tide get guts. Cut off head at beach and throw it far out. Then seal weighs about 80 pounds; can kind of tip the boat in shallow water at the beach and lug it in.

Seal, Use Areas, Seasonality, Kake

Seal hunting takes place mostly among the Keku Islands and Hamilton Bay; there's no seasonal aspect to the seals Re: location within the hunting in the area.

Kake, Respondent 31, February 18, 1993

Seal, Beliefs, Skins, Non-food Products, Kake

Seal skin vest: R shows one he has made by a woman in Saxman, who did the beadwork on it also. His grandmother had a pattern depicting seal as the crest of the Chagwedi Clan (killer whale -- Eagle). Skins were also used for moccasins and drumheads.

Seal, Selectivity, Seasonality, Biology, Sharing, Kake

Seal are carrying pups now; R was out trolling yesterday and told brother not to shoot a big seal; likes young seal: silver-colored seal are 1, 2 years old, they are best skins; pups are white, leaves alone; big seals are darker, 300 pounds; doesn't need that much; if get a lot of any subsistence resource, invites people to eat, or if he knows of a family in need, go with food and say we have too much and would like to share.

Kake, Respondent 59, February 18, 1993

Seal, Seasonality, Harvest, Levels, Kake

R usually harvests seal before the salmon run in summer, but also occasionally harvests seal during summer. Usually harvests seal for the local culture camp, but didn't in 1992.

Kake, Respondent 100, February 18, 1993

Seal, Fat/Oil, Customary Rules, Seasonality, Selectivity, Sharing, Processing/Preservation, Cooking, Division of Labor, Kake

R came to Kake in 1964 and learned from her father in law how to render seal oil. January to July is pupping time so hunters don't harvest females then. Her husband doesn't even hunt then but will take others out. Male's fat is thin now (February). The best time to get seal for oil, male or female, is in late summer. Make 3 gallons, give to 3, 4 households in her family half gallon each, maybe 3, 4 times a year. R likes small seals: when you fry down the seal fat to crispy chunks called "pop corn" it is tender in small seals, tough in the big older males. To render oil, she uses big cast iron pot over a fire; slices the fat in thick chunks (about an inch thick) and boil it in salt water. Some people slice the fat very thin when it is raw, but she cuts herself less often if she slices it after it's cooked. Boiling in saltwater firms it up, then she slices it about a quarter inch thick. Then fry it down in the pot, pour off the top oil into jars, use the dregs in bottom to cook with fish.

Kake, Respondent 101, March 30, 1993

Seal, Trade, Fat/Oil, Kake

R gave current price of pint of oil at \$7.00. Too high. People advertise on the CB, which he thinks constitutes commercial advertising and therefore not legal. People don't sell the meat, just the oil.

Seal, Seasonality, Kake

January to March is best seal hunting time.

Seal, Meal Preparation, Kake

Boil grease down, then simmer meat in the grease to cook it.

Kake, Respondent, 14, March 30, 1993

Seal, Habitat/Haulouts, Pups, Biology, Kake

Find seals at Baranof Island at Falls Creek and Gut Bay (mouth of Red Bluff, south shore); hunt them in summer when over there sockeye fishing. Entrance Island is where females have pups; they're also there year round, but they move away from Keku Island for spring pupping; males stay out there; males are more transient, loners, except for young males with mothers. Females will hang together, pups and young males with them.

Seal, Hunting Methods, Kake

Shoot seals in side of head so they go over forward and keep air inside; if shoot front on, forehead, then seal flips backwards and loses air, breathes out bubbles and sinks.

Seal, Seasonality, Ecology, Biology, Pups, Prey, Kake

Do not hunt in May to July, because could shoot female with pups; Females float higher in water, head is further out; people try to go for males; bulls are by themselves in June and July; females have pups with them and make a lot of noise calling to pups to keep them near. In summer with pups, females go to heads of bays and tidal effect areas (sand bars in the bays, right outside where the seals fish), where fish are easy to catch, to teach the pups.

Seal, Tlingit Terms, Hunting Methods, History, Habitat/Haulouts, Kake

Tsaa hit is a seal house. It's at the end of an island where kelp is, seals tie in to the kelp, roll back and forth on the kelp, come up every 20 minutes or so to breathe; you can see them down there if look carefully; canoes used to drift over and wait til seal surfaced. Used to use atlatl to harvest seals; atlatl had jointed shaft, throw and hit seal in head, doesn't kill it at first; a part detaches and seal drags a float or another part of the implement, keeps coming back up, shorter and shorter times under, while hunter follows in canoe, soon seal tires out and hunter clubs it.

Seal, Habitat/Haulouts, Use Areas, Kake

Pybus Bay is rich area for resources: the "grand slam," where you can get deer, seal, salmon, shellfish. Saginaw Bay: seals at Sunshine creek, in May, during seaweed gathering time. Seals at Kingsmill Point where a lot of feed is; Pt. McCartney, a lot of rock bass, rock fish, seals are there year round. Security Bay by coho and chum areas, lakes, seals will stay in lakes because the sandbars are safe.

Seal, Harvest Levels, Seasonality, Hunting Conditions, Kake

Most seals R got in one day was 6; If you know tides and rocks and how the seals come out on rocks in certain places, get them while on rocks, not in water; can get seals in Keku Islands in

summer because they pup in the rookeries, so bulls are only ones in the Keku Islands in summer. Fat content is low in summer.

Seal, Killer Whale, Behavior, Kake

Fun to hunt seal when killer whale are around; seals will climb out on rocks, will "jump into your boat" to get away from keets; killer whale here 3 times in winter, 3, 4 times during rest of year, not any one season.

Seal, Habitat/Haulouts, Kake

Additional seal haulouts: (1) Rocks at mouth of Kadake's Bay; (2) Entrance Island and islands just south of Big John Bay (that's as far south in Rocky Pass as R has hunted); (3) head of Port Camden; (4) around rocks and Cam Island and mouth of Port Camden; and (5) Hamilton Bay, "Seal Point" named for haulout/rookery; road goes to it now and it has a log transfer station.

Seal, Ceremonies, Processing/Preservation, Internal Organs, Kake

R hunted seal for his father's 40-day dinner this year. Smokes the meat and intestines.

Kake, Respondent 16, March 30, 1993

Seal, Skins, Technology, Non-food Products, Kake

R is making drums from seal skin. Found recently that a Yup'ik ulu he was given as a present works best for getting fat off the skin; it's just a tourist one but it works; he sharpens only one side of the blade, takes the burr on the other edge. Make drum frames in different sizes; size plus quality of the skin affects the sound of the drum.

Seal, Commercial Hunting/Bounty, Skins, Kake

In the days of the commercial sales of seal skins, we went it out salted, got money for it; 25 years ago, sent somewhere down south, lasted only 2 years or so.

Seal, Behavior, Hunting Methods, Struck and Lost, Seasonality, Kake

Seals haul out on rocks at low tide; at incoming or high tide, they're looking for food; hunter sneaks to rocks, climbs out; shoots from land. No loss in winter when seals float; tends to lose some in summer.

Sea Lion, Non-food Products, Commercial Fishing, Whiskers, Kake

Used to shoot sea lions before there were fines, for wife who wanted whiskers; sea lions also get in the way of seiners.

Seal, Biology, Kake

A juvenile seal is one that is more than a year old. Not big then, but they grow fast.

Kake, Respondent 60, February 17, 1993

Seal, Sea Lion, Use Areas, Seasonality, Hunting Conditions, Habitat/Haulouts, Kake

R didn't harvest seal in 1992; was out trolling (sport) a couple of times but didn't take seal, didn't want to scare fish; guys ask him where he's seen seal, after he's been out trolling; saw some over on Baranof Island at Red Bluff and north up the shoreline. Five Fingers islands have seal and sea lion haulouts.

Kake, Respondent 49, March 31, 1993

Seal, Habitat/Haulouts, Hunters, Use Areas, Customary Rules, Kake

Seals move to the salmon streams towards late fall, November, for example, the stream right in front of the village [Gunnuk Creek]. No one hunts there, too close to people. When he was a boy and learning to hunt, his parents told them only to shoot as much as they needed to eat. "If you're going to kill it, you better bring it home" and this is what he teaches his sons about seal hunting.

Ketchikan, Respondent 1, February 27, 1993

Seal, Seasonality, Selectivity, Ecology, Ketchikan, Klawock

Seals not hunted when they had their young, early May. Young seal are born when conditions are right. Waves can kill them.

Seal, Use Areas, Ketchikan

Duke Island is a good place to hunt seals; it is shallow and has rocks for seals to haul out. They concentrate there. It is also easy to retrieve them because of the shallows.

Seal, Use Areas, Seasonality, Fat/Oil, Processing/Preservation, Internal Organs, Ketchikan, Klawock

On San Lorenzo Island on the west coast of Prince of Wales Island: All Klawock went there in may until the first part of July when salmon fishing started. People would harvest seal there before moving back to Klawock. They would render oil, preserve the meat, and braid the intestines.

Seal, Use Areas, Harvest Levels, Sharing, Ketchikan, Klawock

There was a bay on the outside of Dall Island where we used to get seal. We would swing in there and get 8-10 seal at one time. Occasionally still takes one seal, usually around Dall Island. Sometimes gives the whole thing away. The elders ask for seal.

Sea Lion, Seasonality, Ecology, Disease, Prey, Skins, Flippers, Ketchikan, Klawock

Sea lion was taken during herring spawn in March-April. People would take them at Fish Egg Island. The flippers were eaten (like muktuk). Seal off fur and prepare by smoking or roasting. The meat was not consumed, because it was full of worms. The hides were tough. Sea lions were hunted during this time because they were viewed as a competitor for herring and herring spawn.

Seal, Hunting Methods, Technology, Commercial Hunting/Bounty, Customary Rules, Ketchikan

Small caliber rifles, like the .22 Swift are preferred, especially by bounty hunters. The bounty had no effect on seal populations. Natives weren't really bounty hunters. They always used what they took.

Seal, Hunting Methods, Retrieval Methods, Division of Labor, Ketchikan

If you shoot the seal in the back of the head it will float. Try to harvest them in an area with shallows. A gaff or grappling hook may also be used as an aid to retrieval. Hunts were organized. 1-4 guys would go. One guy runs the skiff while the others are dropped off on shore or on rocks to shoot from a stable platform. Calls were used to lure seals. Skiff man was responsible for retrieval.

Seal, Internal Organs, Taste/Preference, Ketchikan
The liver is the best part of the seal.

Seal, Trade, Herring, Ketchikan, Klawock
People used to trade for seal oil and herring spawn. Herring spawn from Egg Island might be traded for hooligan.

Seal, Processing/Preservation, Division of Labor, Meat, Fat/Oil, Skins, Ketchikan
Always gut the seal at the site. Rendering was done by women, usually over an open fire. Cook oil right away. Smoked meat, also prepared by women, could be preserved in seal oil. Hides were usually given away. Certain women wanted them because they liked to work on the skins and make moccasins and other handicrafts. R's aunt stretched and tanned her own seals.

Sea Lion, Seal, Population Levels, History, Prey, Commercial Fishing, Weather, Dolphin, Killer Whale, Ketchikan
Sea lion populations have been increasing over the past 2-3 years. The increase is related to migrations of sea lions from western regions. There is a shortage of feed in those areas, so the sea lions move. The feed shortage is a result of overfishing by the pollock fisherman. R noticed an increase in sea lion at Benjamin Island in the early 1970s-1980s. Also an increase in Tenakee Springs. At Cape Addington in July 1992, R observed some 200 sea lions. One reason for the increase in sea lions and dolphins (100 in Clarence Strait last year) may be El Nino. There's no appreciable increase in killer whales. Seal populations have been stable over the past 30 years.

Seal, Selectivity, Salvage, Ketchikan
No specific types of animals were targeted except those most accessible. No beach salvage.

Sea Lion, Ecology, Prey, Herring, Behavior, Ketchikan
Sea lion follow herring, their favorite food. They have also developed net-seeking behavior. They recognize that fishing nets mean food and they know how to get in them. Gets 10-12 in his nets every year; most release themselves but can damage nets.

Sea Lion, Sea Otter, Population Levels, Management, Ketchikan
There is no problem with sea lion here. Sea otter are becoming a problem because of their abundance and impacts on shellfish and urchins on the W. Coast of Prince of Wales I. They should experiment with ways to increase the harvest. Native organizations could manage marine mammals. They are more aware of what's going on with these species and the best information comes from those utilizing the resource.

Klawock, Respondent 100-T, March 16, 1993

Seal, Seasonality, Fat/Oil, Biology, Klawock
We harvest seals during spring season, in March, just before the harvest of herring eggs. We also harvest seals in the fall. Because of their diet; in fall time they are bigger. In the spring we harvest seals to get fresh seal oil; we use the seal oil with the fresh herring eggs. We don't hunt seals in January. In December some people do. Mostly people would go in March, April, and then in October, November. By October people get hungry for it.

Seal, Sharing, Klawock
People tried to get enough seal meat and seal oil for their home use, for barter and for friends. They like to have enough meat and oil to give away to their friends.

Seal, Taste/Preference, Klawock.

My dad and my grandparents like the younger ones. The meat tastes better and the oil is nicer.

Seal, Seasonality, Taste/Preference, Nutrition/Health, Harvest Levels, History, Klawock

People used to hunt more seals in wintertime. Nowadays hardly anybody hunts in winter. It is easier to go to the grocery store than to harvest seals. I was raised on seal, seal meat and seal oil. However, I could never eat the fat. People used more seals before. One household used to harvest three or four seals. Today one out of five households might get one. Before almost every household would get seals. It is not a part of our diet anymore. A long time ago we were a lot healthier eating seal meat and seal oil.

Seal, Seasonality, Klawock

We never hunt seals in July. We are busy with some other type of harvest.

Seal, Commercial Hunting/Bounty, Skins, Klawock

We use to sell seal hides. We used to have a bounty. Maybe around the local area the bounty had some effect on the seal population but not way out.

Seal, Use Areas, Prey, Klawock

Big Salt Lake and Shinaku Inlet are two traditional areas. On almost every rocky island there are seals. Where you find seals you find birds because it is a good feeding area, like a herring area.

Seal, Prey, Habitat/Haulouts, Klawock

They probably feed on bottom fish, herring or needlefish. They feed on the fish coming out of the Klawock River. They feed on salmon. You find seals all year around in that area.

Seal, Use Areas, Klawock

When I want a seal I don't go miles away. Klawock people don't need to go very far to harvest seal. There are plenty of seals near Klawock.

Seal, Sea Lion, Habitat/Haulouts, Biology, Klawock

They don't move so much. They generally stay in an area where there is enough to feed on. I never heard about seals migrating; it is the same with the sea lion. I do not think they are migrating. If they do they don't go very far.

Sea Lion, Prey, Habitat/Haulouts, Klawock

There are not many sea lions around Klawock. They don't come around here too much. I guess because there is nothing for them to feed on. They feed primarily on salmon and herring. Up north they feed on pollack. They are plenty of sea lions by Noyes Island. However, sometimes you see one around Klawock; right now they are following the herring.

Seal, Behavior, Habitat/Haulouts, Hunting Conditions, Klawock.

Most of the time they like to lie on rocks, big rocks, 25 feet long. They protect themselves from the north wind. When the southeast wind is blowing we don't go out, we stay home.

Harbor Seal, Sea Lion, Behavior, Habitat/Haulouts, Klawock

Seals like to stay in their own domain, same for sea lions. They have different places. Seals and sea lions don't stay on the same rock. You find seals where there is kelp; they hide in the kelp. They protect themselves from predators in the kelp. Generally they are in shallow areas where there are a lot of kelp.

Seal, Hunting Methods, Technology, Klawock

I use two rifles to hunt seal: a 2-18 b, it has light bullet and I have to get closer to the target; and I also have a .22-.250, I use this one for long shot.

Seal, Hunting Methods, Klawock

I try to get the seal to face me and I shoot right in the neck. The head falls forward and the air inside the lung cannot escape. This way the seal floats for a longer time. You try to shoot when the seal just comes up and is taking a deep breath of air. I shoot seal mostly when they are in the water, not when they are lying on a rock. The best place to shoot a seal is the neck and after the head. One time I shot a seal in the neck and did not hit the vitals. The seal kept coming up. You have to hit a center of life. For that reason before we go out we fire our guns to practice. It is a good practice for anything you are hunting.

Seal, Hunting Methods, Klawock

I shot them from 25 to 150 yards. One time I got one from maybe 200 yards. It was my longest shot. You have to be quiet. I use my skiff. They become alert to any strange noise. I turn off my motor to get closer and I use my oars. On a big rock sometimes you can approach a seal with the motor on but we mostly approach a seal by using oars.

Seal, Hunting Conditions, Retrieval Methods, Technology, Klawock

We get our seals in shallow waters, no deeper than 25 feet. We hunt at low tide. If the seal has sunk you retrieve it with a snag or a spear with a barb at the end. They come up easily. You have to retrieve a seal within twelve hours because it spoils really fast.

Seal, Selectivity, Retrieval Methods, Klawock

They weigh between hundred and hundred and fifty pounds. My dad likes the younger ones and as a result I shoot the younger ones, they weight only 75 pounds. To get them inside the boat you grab both flippers and push the seal down in the water, your arms are in the water, and then you lift the seal up very fast.

Seal, Hunting Methods, Processing/Preservation, Klawock

When the seal is dead you have to gut it quickly. You look for a small rock where you can beach. You don't choose an area with sand because you don't want sand in the meat.

Seal, Processing/Preservation, Internal Organs, Klawock

We start from the neck and open the stomach from the neck down to the pelvic bone. The tissues of the seal are soft. You pull on the windpipe and the inside comes out very easily. Then you cut the pelvic bone. We take the small intestine first and save it and then the liver, if you want to eat it. I don't but I know some people who like to eat the liver. If you are in a hurry you just save the small intestine. Everything comes out in one shot. You leave the part you don't want on the rock or throw them in the water. You don't butcher it you just gut it. We butcher the seal at home. We leave the lung and the rest of the internal organs.

Seal, Processing/Preservation, Division of Labor, Flippers, Meal Preparation, Klawock

I never butcher a seal but both my mum and dad butchered them. You skin it first and you try to separate the fat from the meat the best you can. You then chop the blubber up into cubes half inches wide, throw them in a pot and cook them. You generally eat the intestine first. You clean it by splitting the intestine open by using an oarlock then you wash it, cut it and boil it. My dad eats the flippers, you have to get the hair off. I don't remember if they boil or roast them. I think he just boils them. Many people consider the flippers a delicacy. We cut the meat into chunks and we roast it or boil it. We freeze the meat. I never heard about canning seal meat.

Seal, Selectivity, Skins, Klawock

When we shoot a seal we try to look at the coloration of the skin. Generally we choose a seal instead of another because it's a better target. We generally prefer the lighter colors to the darker ones; the light-colored with black spots are beautiful. Once in my lifetime I saw a seal that was the same color as a deer, it was the prettiest. I have also seen harbor seals almost pure white.

Seal, Selectivity, Biology, Klawock

We can tell the difference between males and females. When carrying, a female floats on her stomach while the bottom flippers of the male are in the water. My dad decides if he wants a female or a male.

Seal, Hunting Methods, Struck and Lost, Klawock

I used to go with my dad. Nowadays I go with a friend; you have to have two peoples; one to shoot and one to retrieve. As soon as you hear that shot you take off to retrieve the seal. You have about thirty seconds before it sinks.

Seal, Sharing, Klawock

When we get a seal we invite people, family and friends and have a big feast. We also give some meat to the elders or relatives who don't hunt anymore. There are not too many choice cuts in the seal; it tests [tastes?] all the same. People bring to my mum and dad seal meat and seal oil. My cousin from Craig brought a seal to them yesterday.

Seal, Population Levels, Klawock

The seal population is stable. The population is increasing because I saw seals this year in areas where I did not use to see any.

Seal, Sea Lion, Management, Klawock

I never saw a biologist doing research on seals or sea lions.

Seal, Sea Lion, Behavior, Management, Klawock

Many time seals and sea lions are a nuisance for the fishermen. I use seal bombs to scare them away from the net; I don't harass them. Seals and sea lions get into the net and destroy our gear. We should be able to shoot them as the last resort to save our gear.

Seal, Sea Lion, Management, Klawock

I think Native organizations should have an input into the management of harbor seals and sea lions because marine mammals are part of the diet of the Native people. There are no Native people in our whole departmental system. To us it is a way of life we don't call it subsistence. Subsistence would be for people who are in depress areas.

Klawock, Respondent 101-T, April 29, 1993

Seal, Seasonality, Biology, Prey, Klawock

The best months for seal hunting are December, January and February; the winter months. Sometimes you can hunt until March. Seals are a lot fatter, the meat is more tender and they are not chasing any herrings or fish. In winter they lie around they feed less than in spring and summer. In summer they chase salmon and the meat taste fishy. During the winter months they occasionally eat few herrings.

Seal, Prey, Biology, Pups, Klawock

They have their pups in June, July. After March the seals get thinner, they lost most of their fat. They are skinniest in summer. They eat many fish in summer and move around. They get fatter during the winter months. The colder the winter is, the fatter they get.

Seal, Habitat/Haulouts, Behavior, Prey, Klawock

There are not particular areas to hunt seals. They are everywhere. They lie on rocks all around this area. They lie or feed in groups of ten, fifty or more. Sometimes you only see groups of two or three. It really depends of the feed. They follow the feed. They gather where the feed is. They like secluded areas. They feed on herrings, salmon. They don't eat cod because they are too deep.

Seal, Sea Lion, Habitat/Haulouts, Klawock

Seals and sea lions are not exactly in the same areas. They protect their own areas and stay away from each other.

Seal, Sea Lion, Population Levels, Prey, Commercial Fishing, Klawock

There are many seals and sea lions around here, too many. Seals steel the fish out of the commercial gear. There are more sea lions today than ten years ago. They are just a nuisance and the Federal government is still protecting them. They multiply like rabbits.

Harbor Seal, Sea Lion, Taste/Preference, Klawock

People do not eat sea lion today only harbor seal.

Seal, Hunting Conditions, Klawock

I am not going purposely seal hunting. I am always doing some other activities, for example deer hunting or fishing. If I see a good size seal and I need oil or seal meat I will shoot it.

Seal, Hunting Methods, Technology, Klawock

I use a .22 for shooting seal. With a .22 you don't damage the skin and meat and the seal does not sink.

Seal, Hunting Methods, Klawock

I do not take special precautions, it does not matter from what direction the wind is blowing. I try to shoot the seal from an average of 100 yards. If you shoot them when they are on a rock you try to shoot them when they are sleeping, before they wake up.

Seal, Selectivity, Klawock

You cannot tell if it is a female or a male. You cannot get close enough to them to recognize the sex. However, you can see if it is an adult or a young one. I always choose the bigger ones.

Seal, Hunting Methods, Retrieval Methods, Klawock

I try to shoot them in the head. I generally am alone when I shoot a seal but sometimes I have a partner who runs the boat. After you shoot a seal it takes only two seconds to retrieve it.

Seal, Processing/Preservation, Non-food Products, Klawock

I find a beach to gut it. I keep the liver and the intestines. People in Klawock used the stomach for buoys. The birds take care of what I left behind. It is a life cycle.

Seal, Processing/Preservation, Sharing, Internal Organs, Fat/Oil, Klawock

I go back home and start working on it the next day. I let the seal sit for about one day it is easier to handle. I first skin it and I then separate the fat from the meat. I fry the fat to make the oil. I part boil the meat. The liver is very tasty and you clean the intestines, braid them and cook them in the fat. I smoke the seal meat. I used to salt it. Generally I cook it and share the meat and fat with everybody, especially with the elders. There is little left. I don't really freeze any meat. I generally do not invite people for diner but give away the meat. I clean and cook the meat and fat outside because the smell is too strong.

Seal, Skins, Processing/Preservation, Non-food Products, Division of Labor, Klawock

I tan the skin and give it to my mother and she makes moccasins, hats and gloves with it. The skin is waterproof. Mostly the elder people know how to work the skin. It is a dying art. Only a few young people are still interested in working the seal skins. The whiter pelts are the most desirable. Everybody has a different taste. They make beautiful coats and jackets. Of course all the animal activists would frown at you if you happen to wear a seal jacket. A long time ago they used to soften the leather with their teeth.

Seal, Hunting Conditions, Retrieval Methods, Struck and Lost, Klawock

I generally hunt seals at low and high tides, it does not really matter. However, when they sink it is easier to retrieve them at low tide.

Seal, Population Levels, Habitat/Haulouts, Behavior, Klawock

There are seals all over but mainly they are on the shorelines. They are chasing feed all the time and they find much feed along the shorelines, especially in rocky areas. They also hide in the kelp. They protect themselves from the killer whales.

Seal, Nutrition/Health, Taste/Preference, Internal Organs, Klawock

Seals are not a very important part of our diet as far as quantities but I was brought up on seals. I like to show my daughters what we used to eat. I still enjoy eating seal. However, there are so many fish, shellfish and food to eat around here that we do not rely on seal as much as in some other areas. I like almost every part of the seal, the liver, the flippers, the intestines, the meat and the oil.

Seal, Disease, Klawock

I have never noticed any diseases among the seals. The seals are in good shape around here.

Sea Lion, Behavior, Klawock

Sea lions are not scared of hunters. Fifteen years ago, my brother who was salmon fishing was attacked by a sea lion. The sea lion was trying to climb on board.

Seal, Harvest Levels, Taste/Preference, Klawock

One household used to harvest four, five seals a year, sometimes more. Today people get their food at the store; it is much easier.

Seal, Commercial Hunting/Bounty, Commercial Fishing, Klawock

The bounty did not affect the seal population. Many people used to hunt for the nose they got two dollars per nose. In the fifty it was a lot of money. I like to see a bounty on sea lions. They are a nuisance for commercial fishermen.

Klukwan, Respondent 7-T, March 22, 1993

Harbor Seal, Skins, Processing/Preservation, Division of Labor, Klukwan

R first learned to skin and process seal in her twenties, by watching people work on it. Watched Alice Lee [her husband's grandmother] and her husband. When her husband got seal she tried working on it. Men and women all knew how to skin and butcher seals. Women did that work when men had something else to do. When R first tried skinning seal she left a lot of fat on the kin. Also learned to make dry fish by watching old timers. Most young people learn by elders teaching them. In her case, she thinks they didn't help her because she looks non-Native [her father was non-Native].

Harbor Seal, Skins, Processing/Preservation, Klukwan

R doesn't refer to working on skins as "tanning." Says she dried them and made them soft. Take all the fat off the seal, then was the seal skin in warm water with soap to get the grease off the skin, because if you don't it turns yellow. Then keep scraping the skin until it gets soft. Used a knife, not too sharp, a butcher knife was good. Nailed the skin against the wall on the outside of the house, didn't have a frame. People used to use twine for fish nets to tie the skin to frames.

Harbor Seal, Non-food Products, Trade, Klukwan

Used to sell moccasins she made with her seal skins. People can use seal skin for making vests and hand bags, etc. People made hats, vests, and gloves too. Hats and gloves are used in dancing. Most of the things she made were for herself. Seal skin hats were made for wearing in cold winter weather, fur side out.

Harbor Seal, Commercial Hunting/Bounty, Klukwan

During the bounty days, they used to go out and hunt for food and then keep the nose, when they got two or three, sent it in. They just hunted when they wanted seal for food.

Harbor Seal, Processing/Preservation, Fat/Oil, Meat, Klukwan

People would dry the meat in the smokehouse, cook the fat and make oil, then put the meat in the oil for winter use. People used to use wooden barrels. Now use 5-gallon plastic cans. When you want to eat some, just take off the lid and lift some out. The oil has to cover the meat to preserve it, so can't take oil out if it uncovers the meat. Processing: first they cut up the seal and hang it in the smokehouse, same smokehouse and poles used for fish. Then they put it in pots and boil it, then hang in the smokehouse again and drain the water out; this cooks the meat and also gets all the water out. If there is any water left, the meat will end up soft and mushy. Some bake the meat in the oven instead of or in addition to the smokehouse, to make sure all the water is out. After smoking the second time, about a day and overnight, it is put in the seal grease. Cut the fat off and cook that to make grease. It doesn't have to be cold to store; as long as the meat is in the grease it won't spoil. This can be done at any time of year. Smokehouse is fired up anytime of year.

Harbor Seal, Internal Organs, Sharing, Processing/Preservation, Klukwan

Heart and liver were cooked fresh, with the meat, either fried or boiled. Cook the meat and organs in the left over fat after rendering, or in pieces of fresh fat. With the leftover fat some people cook it til it is crispy and then put it in jars to eat with their dry fish. People invite others to eat it with them.

Harbor Seal, Internal Organs, Processing/Preservation, Klukwan

People also cook the lungs; they blow up the lungs before they cook it to get all the blood out of it. Got to be careful not to cut the lungs when butchering the seal or you'll get holes in them and you

can't blow it up. The blood comes out when it's blown up like a balloon; then they cut it up to divide the meat and fat and liver and intestines.

Harbor Seal, Internal Organs, Processing/Preservation, Meal Preparation, Klukwan

R cleans out the intestines before cooking them. Rinse it out and let running water wash it out. Then cut it up small and cook with meat and liver and kidney and heart. And lungs. Cook it all together, don't throw anything away; cook it all together so it won't spoil. Intestine is not tough when it's cooked. Old timers like grandma Lee used to braid the intestine, then cut the fat and put it inside the braid and cook it; then store it in oil along with the meat. When they want to eat it they just slice it up.

Harbor Seal, Flippers, Internal Organs, Klukwan

Flippers: people used to cook it; burn off the hair over a fire, then cook it, boil it. Just like with porcupine. Stomach: didn't use the stomach, although it was there when hunter brought a seal.

Sea Lion, Whiskers, Non-food Products, Klukwan

Sea lion whiskers were used for ornamentation. Never ate sea lion.

Harbor Seal, Sharing, Skins, Customary Rules, Klukwan

When R's husband harvested two seal he gave one to his parents. When you give seal away, the people receiving it have to skin it themselves. Unless you want the skin, then you skin it. Generally when a hunter brings in a seal to give away, he gives it to his closest relatives and then they pass it out to everybody.

Harbor Seal, Hunting Methods, Seasonality, Selectivity, Sharing, Klukwan

R used to hunt seal with her husband, had her own rifle. You can hunt seal any time of the year. There's no certain time, seals are good all year round. The fat is thicker in winter. When they hunted seal they didn't care if it was male or female, old bull or young, or exactly how fat it was, they were just glad to get the meat and eat. They hunted for seal when they were hungry for it, weather permitting. All men knew how to hunt seal, but people always shared seal to those who had none. When someone got two or three seal, they'd pass it around, or send word so people could come and get it.

Harbor Seal, Pups, Klukwan

The fur coloring of pups varies, it's not all white. Some are white with spots, some are dark.

Harbor Seal, Internal Organs, Non-food Products, Klukwan

People used to use the seal stomach for buoys and for water bags.

Harbor Seal, Sharing, Ceremonies, Klukwan

When R got a seal, she'd invite family, sometimes, to eat it. Her son invites her when they fix seal. Seal is commonly used at potlatches, people bring a whole batch of fresh cooked seal meat. Sometimes seal was harvested especially for a potlatch. Sometimes, less often, people brought seal meat that had been packed in grease.

Harbor Seal, Fat/Oil, Meal Preparation, Klukwan

Seal oil is used in cooking boiled fish and dry fish.

Harbor Seal, Skins, Trade, Klukwan

Seal skins were sold to elders who wanted to make moccasins. There was no work for a lot of the people who hunted seal, so that was a way to get a little cash.

Harbor Seal, Hunting Conditions, Klukwan

Klukwan is 22 miles from the ocean, but people used to take canoes down to hunt for seal. Everybody was raised on seal meat so they'd go down and get it. People used to walk a lot, too. It was nothing to walk down to Haines.

Harbor Seal, Fat/Oil, Taste/Preference, Trade, Sharing, Klukwan

A lot of people like seal oil better than hooligan oil, and vice versa. R says both are widely shared and traded. R doesn't exchange seal oil for other things, but says maybe some people do. R gives it away to people who need it.

Harbor Seal, Fat/Oil, Processing/Preservation, Sharing, Klukwan

Renders seal oil outside, or in the smokehouse. Use a big iron pot, cut up the fat into the pot and do not add water. It's not like hooligan processing. When fat is cooked into oil, pour the oil into jars to save it. People ask each other for oil, you give each other jars of oil when you run out. It's usually children who ask parents for oil.

Harbor Seal, Trade, Sharing, Meat, Ceremonies, Klukwan

Seal oil is traded for black seaweed; for clams and cockles R goes to Juneau to dig; goes to Sitka to get herring eggs, or buys from someone in Sitka; R doesn't trade at all; gives seal oil away to people, family and friends around Klukwan who need it. Doesn't give away smoked meat in oil, only fresh meat. Doesn't have much when you smoke it; it's a lot of work and a delicacy, specialty; when guests come they bring it out. Not used at potlatches, that's when you use fresh seal meat. Smoked meat in oil is mostly used at home.

Klukwan, Respondent 14, March 22, 1993

Harbor Seal, Seasonality, Prey, Skins, Non-food Products, Biology, Weather, Klukwan

R didn't hunt in 1992 because of work schedule. Hasn't hunted in a few years. Used to hunt with father, who hunted because he made jackets from seal skins. February was best time for hunting. By March seals are feeding on herring and they sink. Also the pelt is better in February, the fur sticks [doesn't shed off] better. Seals sink not because they're heavy with herring, it's just the time of year they are losing fat; by March have lost more fat; diet changes, and they eat more because they are losing fat [and extra weight, not fat, makes them sink?] Jan. and Feb. are bad weather; always hardest part of the year, but by Feb. weather is getting better, March better yet, more calm days in Feb. than Jan., more in March. By summer seals are losing longer hairs.

Harbor Seal, Biology, Ecology, Use Areas, Klukwan

Seals have different lengths of hairs, between the families, or I guess you call them pods. You can see that different pods have different characteristics; i.e., pods refer to different locations that we hunt them. R agrees that maybe they're breeding groups; does he mean hunting areas such as Pyramid, Alexander, and the Chilkat islands, Berners Bay? Seems to agree, and adds: towards Skagway: Paradise Point, or half way between Haines and Skagway, there's a place. Gillnetting there years ago slowed things down (for the seal population) for awhile. There were a lot of seal when there were a lot of fish there.

Harbor Seal, Internal Organs, Meal Preparation, Skins, Klukwan

Was his father hunting for the skins? That was a by-product; grandmother boiled seal meat; R's favorite part was intestines, she'd cut them up like macaroni, (becomes like macaroni after cooking); cook with the meat and organs, intestines take longer to cook so you separate them

from meat and continue cooking. Gives flavor to meat/soup. They cooked heart and liver with meat, not kidneys though.

Harbor Seal, Flippers, Non-food Products, Klukwan

Claws: People used the hard nail they have on end of flippers for ornamentation on regalia.

Harbor Seal, Hunting Conditions, Management, Regulations, Klukwan

R reports that seal hunting participation in the village varies a lot from year to year; all hunters not always able to go; some go one year, not every year; his brother went this year already, [for the first time] as R himself is unable to go out, working for oil company. People get involved [in seal hunting] based on what they're doing. It's different each year. There are a lot of differences in hunting conditions: each year is different in weather; the conditions of the seasons are always different. Regulations must take into account that subsistence doesn't happen with same percentage of participation every year, a lot of factors involved.

Harbor Seal, Sharing, Customary Rules, Klukwan

Give away: if you harvest more than you can use, find out who to give it to; give chunks of seal, half or quarters. "Before you go hunting it's already decided where it's going, so it's not wasted." In giving to another household: when someone says they have a craving for it; start with family, generally; word gets around quick [that you have seal], and people come get some; hunters are always watching out for those who need food; later they might do something in return.

Harbor Seal, Trade, Ceremonies, Biology, Klukwan

Also send meat to Sitka for herring roe; also freeze meat for potlatches, including to other communities; there's better seal up here, leaner, because it's colder up here and the seal don't feed as much. Potlatches are for other purposes than just deaths; e.g., for raising money, usually a clan in the village gets it started for the community, and then others pitch in.

Klukwan, Respondent 13-T, May 18, 1993

Harbor Seal, Weather, Seasonality, Klukwan

People hunt seal whenever the weather is right, and when they need a seal, or someone else needs one. There's no traditional season. It's common to hunt for seal during sport fishing, trolling for kings in the spring, if you're not catching any fish, go hunt for seal. The only thing that would restrict hunting is the weather.

Harbor Seal, Selectivity, Pups, Klukwan

R does not identify females until after harvesting. But very seldom harvests a female carrying pups. Don't shoot at small heads in the water, those are pups. Doesn't identify age of seal except that a very small one is a pup. Anything that's not very small is "open game."

Harbor Seal, Hunting Methods, Hunting Conditions, Retrieval Methods, Klukwan

Description of a hunt: To begin with, check the weather, take the gear and clothes you'll need down to the bay [to boat at Letnikof Cove or Haines]; take your skiff out, decide where to go, and start checking areas; if no seal at one island, go to another. You can see way ahead if there's any seal there, their heads shine when they come out of the water. So don't go roaring up on them; you slow down and cruise in, mostly to beach the boat. You have a better shot from the beach. You keep the skiff ready to go; they'll float for a while after you hit them; but you take off fast to pick them up because most of the time in this bay (Chilkat Inlet) when they sink you can't see them [it's too deep]. You have a fishing pole in the boat so you can hook the seal if you can see it.

You shoot the seal in the head because that's all that is out of the water. When you hit them they fall forward, their back is sticking out of the water.

Harbor Seal, Behavior, Hunting Methods, Klukwan

The seal know you're coming, they can hear and see you; but a lot of them are really curious, so they come bobbing around, checking you out, even though you're running the motor. Some seal are already spooked, those are ones that have already been shot at, they know what you're there for, they'll dive and go somewhere else. But a lot of them just keep coming up and you shoot at them. If you miss they dive and come up somewhere else. So a lot of them are already spooked.

Seal, Hunting Methods, History, Klukwan

Seals come around to the sound of babies; we've used baby toys that when you squeeze it sounds like a baby crying, and the older seals move in to see what it is. People used to make seal noises too, cover their mouth with their hands, make a call that sounds like another seal. We still do that.

Harbor Seal, Hunting Methods, Klukwan

If you want to harvest more than one seal, you take one, then wait in the same place, stay out of sight, and they might keep coming back up there, if they don't know what's going on. Recently harvested three seal that way.

Harbor Seal, Technology, Hunting Methods, Klukwan

R uses a .222 or .223 rifle. Used to use a .222 long time ago, started using a little stronger rifles; .222 and .223 have smaller bullets but faster. Can be 150 yards away, but closer than that is better. You can get seal with a .22, also; it's not a fast bullet, but it's possible. The high speed is better so the seal will be hit before it dives, and also has enough power to penetrate, where a .22 would bounce off the seal's head.

Harbor Seal, Hunting Methods, History, Technology, Klukwan

Only difference in hunting today compared with when R was young was that they used to row the boat to the islands, no outboards.

Seal, Retrieval Methods, Klukwan

Can hunt alone, don't have to have more hunters. You can shoot the seal, run to your boat, and yank it in and go back home. Heavy seals you just keep hauling til you get them in the boat. Some of the big seals are 5 feet long. Seals are all different sizes, males and females, both can be big.

Harbor Seal, Salvage, Abnormalities, Klukwan

Never salvage any found washed up on a beach. Never noticed any diseased seal, though.

Harbor Seal, Killer Whale, Prey, Behavior, Klukwan

Seals try to get out of the water when killer whales are around, climb on the rocks. Our people always told us to get out of the way when killer whales are around, because they're after the seals; let the whales get what they want. They can flip a small boat over.

Harbor Seal, Sea Lion, Behavior, Commercial Fishing, Retrieval Methods, Klukwan

Sea lions do not spook at guns or seal bombs. R is a commercial gillnetter; shoots over sea lions to scare them off, but they only move a little farther away. Seals, on the other hand, take right off

at a seal bomb. If you're cleaning your net and a seal is taking fish out of it, if you shoot it, you just let go of the net, go over and pick up the seal, bring him home.

Harbor Seal, Hunting Conditions, Weather, Klukwan

1992 was a year of bad weather. The whole year was stormy, and that made some difference to seal hunting, compared to other years.

Harbor Seal, Hunting Methods, Population Levels, Commercial Fishing, Klukwan

R thinks there are more seal now than in previous years, looking back 10 years; R observes general seal populations while commercial fishing, since the seals are after his nets. 1992 seemed like the most seal R had seen; sees them on all the beaches of all the islands, Pyramid, Alexander, and down to Sullivan, especially in the early mornings. The red buoys he uses in commercial fishing have become like decoys to the seals; they come around when you throw the buoy in; now if you're hunting seal and don't see any, all you need to do is throw in a red buoy and the seal will show up.

Harbor Seal, Use Areas, Weather, Klukwan

Seal hunting locations: north end of Sullivan Island, and on the inside of the island down toward the south end coming off the mainland there is a reef with seal; the islands off Seduction Point and the islands between Seduction Point and Eldred Rock [Chilkat Islands]. These are the main hunting areas for Klukwan. Klukwan hunters also go in Lutak Inlet across from the ferry terminal [Taiyasanka Harbor]. But in winter try to hunt close, in Chilkat Inlet, unless the weather is nice, then in a covered skiff or cruiser you could run down to Sullivan Island, and anchor up if the weather gets bad.

Seal, Habitat/Haulouts, Klukwan

Seals, both males and females, stay in the upper Lynn Canal and Chilkat Inlet area all year long. The seal feed in the Chilkat Inlet area; move around within that area.

Harbor Seal, Hunting Methods, Use Areas, Ecology, Klukwan

At Pyramid Island the seal move up into the Chilkat River when the tide comes in, as far as Jones Point or a little farther, depends on how far the tide comes up, and they go out when the tide goes out. They fish as the fish are coming up the river. A lot of local hunters get seal at Pyramid Island when the tide is going out. You sit on the far side [opposite the highway on the mainland], that's where the seal will come; the side facing the highway/Haines has sandbars.

Harbor Seal, Hunting Methods, Customary Rules, Klukwan

R doesn't think that the hunting area for Klukwan and Haines [the same area] is crowded; hunters cooperate with each other, when you run into other hunters, trade information about seal locations, help each other out.

Metlakatla, Respondent 100-T, May 3, 1993

Seal, Hunters, History, Taste/Preference, Metlakatla

I am not what you would call a seal harvester although I did hunt seals occasionally. Only a few people in Metlakatla harvested seals. As far as I can remember seal hunting never was an important subsistence activity. People did not rely on seal meat or seal oil for subsistence. They generally preferred hooligan oil. Before I was born seal harvesting was more important. They did eat seal meat more often.

Seal, Seasonality, Biology, Metlakatla

We harvested seals whenever we needed meat or oil. There was not a specific time to harvest seals. However, seals are maybe more abundant certain parts of the year, spring, summer and fall.

Seal, Selectivity, Metlakatla

I never shoot pups but only adult seals.

Seal, Taste/Preference, Metlakatla

Today there is hardly anybody who hunts seals. People go to the supermarket. People do not hunt, trap or pick up berries anymore. Our lifestyle has changed.

Seal, Use Areas, Habitat/Haulouts, Metlakatla

I did some seal hunting when I was young. It was more a sport than harvesting for food. With my friends we used to go by Driest Point.

Seal, Hunting Methods, History, Metlakatla

A long time ago we used to spear seals. I used a gun myself. I shot seals in the head. It does not matter if it looked at me or not. When it was shot I retrieved the seal and gutted it.

Seal, Nutrition/Health, Taste/Preference, Fat/Oil, Metlakatla

We used to eat the intestines. We cleaned and braided them, then we fried them. I never ate the liver, but I remember my parents eating it. My mother used to make seal oil. However, we preferred hooligan oil. We got hooligan oil on the Nass River. I do not remember using seal oil as a medicine, only hooligan oil.

Seal, Selectivity, Hunting Conditions, Metlakatla

It did not make any difference if it was low tide or high tide. I would get a male or a female. I chose the medium sizes.

Seal, Retrieval Methods, Metlakatla

When a seal had sink I retrieved it with a gaff hook.

Seal, Flippers, Nutrition/Health, Metlakatla

We used to eat the flippers.

Seal, Commercial Hunting/Bounty, Metlakatla

I do not remember the bounty period.

Seal, Nutrition/Health, Meal Preparation, Metlakatla

The last time was in the late 1940s. However, ten years ago somebody shot a seal and brought it to the Senior Citizen Center. They cooked it for us. It was so rich food. When you have not eaten seal for a long time it is a little too rich. You only can eat a small amount.

Seal, Nutrition/Health, Metlakatla

I do not know anybody who harvests seals. Only a few people I imagine do it to feed a few elders.

Sea Lion, Behavior, History, Metlakatla

Sea lions come through the waters around Metlakatla. I never hunted or eat sea lions in my lifetime. I do not remember my parents hunting sea lions.

Seal, Beliefs, Metlakatla

I do not know any story about seals or sea lions.

Metlakatla, Respondent 101-T, May 3, 1993

Seal, Nutrition/Health, Taste/Preference, Fat/Oil, History, Metlakatla

When I was a kid it was a treat to eat seal. I remember my grandmother's smokehouse and the seal meat drying inside. I like the parts with no fat on. We used to render the fat and cover the berries with it to preserve them. Mostly, we used hooligan oil, but my grandmother used both seal and hooligan oil. When boats came in from the lower 48 with food we started to eat less and less of our subsistence food. We also ate less and less seal. Nowadays there are only a few people in Metlakatla who still render the oil and know how to butcher a seal. However, people who know how to do it prefer to buy their food in the store. It is much easier and much faster to get some food on the shelves in the market.

Seal, Habitat/Haulouts, Use Areas, Metlakatla

However, people in Metlakatla used to harvest seals. There is one particular harvest area around here called Percy Island. It is a resting area for harbor seals. There are many sandbars and people hunted seals along the shores. You can still see seals today in that area as you troll. Areas where the water is moving faster are better feeding areas for seals.

Seal, Population Levels, Ceremonies, Customary Rules, Metlakatla

There are not many seals around Metlakatla. Seals were not more numerous earlier than they are today. It was a treat for our hunters to bring one home. Seal hunting was not one of the main subsistence activities. When somebody got a seal he invited all his relatives and friends for a feast.

Seal, Birds, Ceremonies, Metlakatla

Beside fish and shellfish we mostly used venison, deer, bear, goat, elk and moose. Seal was still important. For potlatches for example, you would have all the sea food first, then seal, then the duck, the beaver, then the land mammals like deer, moose, etc., and the birds.

Seal, Seasonality, Habitat/Haulouts, Metlakatla

Seals are not around all the time; in wintertime you don't see them around here or at least you don't see as many of them. Twelve years ago, I saw about fifty seals when I was trolling around Percy Island. They come and go. I do not exactly know where they go. I suppose they move where the food is plentiful. Between here and Cape Chacon there is one big solid rock, not too much bigger than this kitchen table. At low tide, when the rock surfaces, there is always a seal on it.

Seal, Hunting Methods, History, Metlakatla

My uncle killed a seal once with an axe. He was deer hunting, going quietly along the shore. He was using oars and did not make any sounds. He thought he heard someone snoring. He drifted along this little bay and when he came around the other side he discovered a seal sleeping among the kelp. He killed the seal with an axe on the head. He said although it was messy he was able to save one bullet. A bullet was hard to find in those days.

Harbor Seal, Hunting Methods, Use Areas, Retrieval Methods, Metlakatla

Between Metlakatla and Point Davidson there is a little salt-water pond. The octopus used to have their little ones in there. My grandmother used to go there to get octopus. Once I went there and

discovered a beautiful spotted harbor seal. This seal was wounded by a harpoon. It stunk and was barely breathing. I grabbed a piece of leather attached to the harpoon and pulled it. I took the harpoon home and cleaned it. It was a hand made harpoon. Someone broke in my house and stole the harpoon. I keep thinking about this beautiful hand made harpoon.

Seal, Taste/Preference, Metlakatla

The taste of the meat varied depending of what they feed on and how much food they eat.

Seal, Selectivity, Metlakatla

I had no preference between male and female. I would not shoot the big ones because they could be the leaders of hordes. To be safe the seals need a leader. I only shoot the medium sizes.

Seal, Habitat/Haulouts, Behavior, Metlakatla

On the other end of the island, by Crab Bay, my uncle was hunting or trapping. When he came back to Metlakatla he told us that the seals had already left the bay. They had left behind a pup. Two weeks later when I was trolling in front of our community I saw the pup. It was sound asleep and was drifting with the tide. I told everybody to leave it alone. I never saw it again.

Seal, Habitat/Haulouts, Behavior, Metlakatla

In wintertime the seals do not stay around Annette Island, they move somewhere else. They follow the feed. Around West Devil Rock there are many salmon as well as many seals. They do not stay there. They only feed and come back along the shorelines of Annette Island. West Devil Rock is one of the best feeding areas. In summer time they will be just along the shorelines, especially where we have our fish traps. They come in, get their fish in the fish traps. They leave the traps the same way they came in.

Sea Lion, Behavior, Metlakatla

Sea lions damage the fish traps. They are like torpedoes and break everything. Sea lions come in earlier, early March, and then they leave. They already have passed Ketchikan by now.

Sea Lion, Walrus, Habitat/Haulouts, Metlakatla

Sea lions come at the point, by Smuggler Harbor. They stop there to feed. Somebody saw a walrus in that area. It was a lazy one, way behind.

Sea Lion, History, Metlakatla

I do not remember anybody hunting sea lions in Metlakatla.

Seal, Hunting Conditions, Behavior, Metlakatla

I have no preference as far as tide conditions. I hunt indifferently at low tide or high tide. I generally shoot harbor seals when they lie on rocks. You have to be quiet when you approach a seal. They are aware of any strange noises. If the tide is right, that is, the incoming tide, and the wind is blowing in the right direction, from the west, you drift right past the seals.

Pelican, Respondent 19, November 17, 1992

Seal, Sea Lion, Seasonality, Selectivity, Pelican

Seals were not harvested. Winter seals skins are the best, November to March. Spring seals are not as fat because they are carrying their young. In Pelican area, seals generally have their young in April. At other times of the year, seals usually are taken only incidentally to other harvest activities.

Seal, Use Areas, Pelican

All bays and inlets around Pelican both inside and on the outer coast, but especially Stag Bay, head of Lisianski Inlet.

Seal, Sea Lion, Population Levels, Prey, Behavior, Pelican

R estimates that there are presently 400-500 seal in Lisianski Strait and Inlet. The sea lion population is more fluid as they come and go with the herring. Seal also follow the herring but to a lesser extent. Sometimes 500-600 sea lion in the inlet in winter and early spring (with herring). Sea lion generally travel in pods of 10-12.

Seal, Use Areas, Pelican

Hoktaheen (a sockeye stream on outer Yakobi Island) is named for a kind of fish, originally rendered Kaktaheen. Takhanis (Bay) also a Tlingit name, but not sure of derivation. Both are seal harvest areas.

Seal, Hunting Methods, Technology, Retrieval Methods, Hunting Conditions, Pelican

A hunting blind was built from rocks in Takhanis Bay. The blind was located up near the entrance to the lake. Seals were always hunted with rifles during R's time, especially .22 caliber rifles, which were favored because the small bullet holes generated usually will not cause the seal to sink. Another technique to avoid seals sinking was to shoot them only after they had taken air into their lungs when surfacing. Shots were directed at the head. Best if could hit the back or side of the head because seal's head would be driven into the water before losing air, creating better buoyancy (middle of the body will float). Harvesting seal in shallow waters also helps to minimize loss due to sinking. Can retrieve them with hooks or gaffs. But R will shoot seal in deep water, and seldom loses them because he aims for the back or side of the head.

Sea Lion, Non-food Products, Pelican

Sea lion hide is no good split. In the old days hide was used for armor.

Seal, Pups, Seasonality, Selectivity, Customary Rules, Biology, Pelican

Seals seldom hunted during pupping time in spring, except when unborn seal are targeted for their hides, which are favored for making moccasins (light, white, soft, and woolly). Unborn seal can be harvested in March and April. Baby seals are born in April and May and nurse through June. Don't hunt them again until late June or July.

Seal, Selectivity, Non-food Products, Division of Labor, Pelican

Sometimes R tries to target males, which tend to be longer and thinner than females; but often cannot tell the difference. R also avoids old seals because their meat is usually tougher and their hides scarred from battles, etc. Young (juvenile or unborn pups) seals have the best skins, and R used to target them for his mother, who used the skins for beadwork.

Seal, Hunting Methods, Customary Rules, Pelican

Hunts are mainly carried out individually, but used to be organized along family lines, particularly maternal uncle and nephew (among the Tlingit).

Harbor Seal, Fur Seal, Salvage, Skins, Pelican

Don't do it with harbor seal because animals are usually too beat up to be worth salvaging. In the past R has salvaged skins from young fur seals which starved or became lost in the inlets and washed up on the beach during the migration north.

Fur Seal, Hair Seal, Harvest Levels, Seasonality, Biology, Behavior, Pelican

Occasionally used to take fur seal in February, when they venture into Lisianski and other outer coast inlets (to rest and feed and "play around") before moving north to their rookeries on the Pribiloffs. Sometimes fur seal pups would become lost in the inlets and starve. Would find them on the beach and salvage furs. R usually harvests one to three hair seals per year.

Seal, Sharing, Trade, Customary Rules, Pelican

Seals are shared widely. Anybody who asks is given some with no expectation of an immediate exchange or payment. Sharing and trade are balanced and generalized among families over time, depending on needs, supply, demand, etc.

Seal, Retrieval Methods, Pelican

R pulls on the back flippers and rolls the seal into his skiff. Typically, the head is bleeding profusely, so an effort is made to keep the head out of the skiff until the majority of blood has drained. A gaff hook might be employed to assist in retrieving a sunken or partially sunken seal or to assist in maintaining a grip on the animal as it is rolled into the boat.

Seal, Processing/Preservation, Meat, Meal Preparation, Pelican

R jars seal meat in seal oil. Can smoke the meat before jarring, or can bake the meat after smoking for immediate consumption.

Seal, Processing/Preservation, Fat/Oil, Pelican

R likes to smoke blubber for a half day before rendering the fat in fry pan. Smoking gives the oil a nice flavor.

Seal, Processing/Preservation, Internal Organs, Meal Preparation, Pelican

Liver and heart are eaten, typically baked or fried. The liver tastes much like Sitka blacktail deer liver. The intestines are also eaten, usually braided and turned inside out before boiling, frying or roasting. Intestines typically are not stuffed.

Seal, Harvest Levels, Sharing, Seasonality, Herring, Pelican

R typically takes 3 seals each year and shares them with his family and friends. Always gets a seal in late winter (February or March) in order to have fresh seal oil on hand for the herring egg harvest. But freezes some herring eggs and eats them throughout the year.

Seal, Commercial Hunting/Bounty, Hunting Methods, Division of Labor, Whiskers, Pelican

R participated in bounty to earn income also sold skins to a commercial buyer in Ketchikan during the 1960s(?). When trying to harvest many seals in a short time, R used different techniques. Typically worked with a partner to corral the seals. One partner would be dropped off on shore while the other tried to move the seals in that direction. Also found that you could make a little extra money on bounties by sticking seal whiskers on dark parts of the hide cut out to look like scalps or noses.

Seal, Sea Lion, Whale, Populations Levels, Ecology, Herring, Pelican

Seal populations have been stable throughout past 5 decades. Even the bounty had no apparent impact on their numbers. Sea lions have also been stable, although the seasonal populations swells during the spring herring spawn have increased. But R believes that this is not an overall population increase, but rather a case of the animals moving with the feed. It is analogous to the whales of Glacier Bay; the whale population is not declining, but rather the whales have simply moved out of Glacier Bay into Cross Sound, Lisianski Inlet and Strait, etc. because that is where the feed is.

Sea Lion, Prey, Herring, Biology, Population Levels, Behavior, Pelican

Sea lions are more dependent on herring than seal. They follow the herring everywhere. Last year (April 1992), the sea lions were so thick at Phonograph Creek at the head of Lisianski Inlet that the herring spawned outside of Pelican instead. After spawning, the herring tend to lay on or near the bottom before moving out of the inlet. The sea lions will work together in order to corral the herring. One pod (10-12) of sea lions drove hundreds of herring onto a sand bar right outside of town (42 fish boxes worth of herring according to the individual who gathered up the windfall).

Seal, Harvest Levels, Taste/Preference, Pelican

People are eating less seal than in the days of "Little Hoonah" (a settlement for Native labor, largely from Hoonah, at the processing facility) when there was a larger Native population around. However, seal hunting and consumption is "catching on again among the young people."

Pelican, Respondent 28, November 17, 1992

Sea Lion, Seal, Seasonality, Selectivity, Pelican,

Sea lions were not harvested. Seals were specifically targeted between December and February, when their fat content is highest. Best in spring (fat) and in fall time.

Seal, Use Areas, Pelican

All over, but good concentrations and especially good hunting geography (shallow, rocky) at Stag Bay, Junction Island.

Seal, Populations Levels, Pelican

Increase in seals around Pelican in last few years. Seals tend to feed closer to the harbor now than in previous years. During herring, R saw four in Pelican creek. Have also noticed increases at Stag Bay

Sea Lion, Population Levels, Behavior, Prey, Pelican

Populations of sea lions are increasing. R has noticed more in the last few years feeding in the inlet. Some stay year round. Hundreds move in during the herring spawn.

Seal, Hunting Methods, Retrieval Methods, Technology, Pelican

R uses a .270 rifle or a .44 Magnum pistol at close range. R hunts only in shallow waters where seal can be recovered with hook or after tide moves out.

Seal, Selectivity, Taste/Preference, Skins, Meat, Pelican

R targets only medium-sized seals, typically between 150-200 pounds, often 1-2 year old juveniles. These animals are easiest to handle and have the best meat and fat (in terms of both tasted and texture), and hides. A seal this size produces about 24 one-pound cans of meat.

Seal, Retrieval Methods, Pelican

R grabs the seals by the tails or with a gaff and pulls them on board. A rope around the tail might also be used. Harvesting in the shallows means that a seal can be retrieved even if it sinks; R sometimes uses a grappling hook to retrieve a sunken seal, or waits until it washes into shallow enough water to retrieve by hand. If seal is too heavy to drag aboard, R will tie it off and tow it, tail first.

Seal, Hunting Conditions, Customary Rules, Pelican

R will not hunt during pupping, but was unsure if this was a customary rule. Most important rule

was not to waste any of the harvest.

Seal, Hunting Methods, Pelican

R typically goes with a friend or family member. Has a small skiff, so more than 2 people in the boat are too many.

Seal, Division of Labor, Processing/Preservation, Skins, Pelican

Other residents of Pelican often bring seals to R for processing. To avoid conflict, R has a standard rule for dividing the processed seal: R keeps one third of seal; one-third goes to helper (often R's daughter); and the harvester gets one-third. If R has no helper, will split the processed meat and oil, 50-50. R hasn't worked hides in 10 years, used to send them out to Seattle for processing. Sometimes gives processed skins away as gifts.

Seal, Non-food Products, Pelican

Seal heads are sometimes mounted and displayed on posts outside of houses; the seal serves as a kind of symbolic "gatekeeper," not unlike the old house posts.

Seal, Trade, Processing/Preservation, Meat, Fat/Oil, Pelican

R has standard pricing for food products sold in town or shipped out of town. Dried seal meat: \$8 per pound or \$5.50 per half-pound can. Oil: \$6 per half-pound can. Fat: \$7 per one pound can or \$4 per half pound can. R's market includes out-of-town fishermen who frequent Pelican in the summer fishing season.

Seal, Processing/Preservation, Fat/Oil, Pelican

Trim blood from blubber. Then boil it to firm it up; dice it into 1-inch chunks. Cook fat in wok or oven or electric fry pan on low heat, skim off oil as it accumulates. Using this method, rendering takes one day. Canning takes an additional day. Can also freeze the diced chunks and render them later.

Seal, Salvage, Skins, Whiskers, Non-food Products, Pelican

R will utilize teeth, claws, or hide from a dead animal found floating or on the beach. Also keep whiskers for decorating regalia, especially ceremonial hats. Teeth and claws are sometimes used for necklaces or other jewelry (strictly personal use for R). Skins can be made into moccasins, or simply tanned and given as gifts.

Seal, Processing/Preservation, Flippers, Non-food Products, Pelican

Can singe the hair off flippers and roast or boil them, or can preserve them by brining, smoking, and drying, or canning. Sometimes cans smoked flippers to give as gifts. R also makes coin purses out of front flippers for gifts as well as own use.

Seal, Processing/Preservation, Meal Preparation, Internal Organs, Pelican

Liver is fried. Intestines not used by R, but can stuff them like a sausage.

Seal, Processing/Preservation, Meat, Ceremonies, Pelican

Meat is often eaten fresh, either roasted or boiled. Can be frozen. Often barbecue meat from a whole seal at special gatherings with friends. Family eats 1-3 seals per year

Seal, Sea Lion, Population Levels, Behavior, Pelican

Herring bait fishery around Pelican led to decline in seal and sea lion populations. But populations of both have rebounded in the past 2 or 3 years and are increasing. In addition to becoming more numerous, seals and sea lions have also become more bold in their interactions with humans.

Petersburg, Respondent 1, February 24, 1993

Seal, Seasonality, Selectivity, Petersburg

The traditional seasons for seal are in March in April in springtime; October in fall time. March and April harvest will last through the summer, then in October let another fresh one again for the winter. R doesn't hunt females in late spring when they are carrying pups.

Seal, Use Areas, Petersburg

Mountain Point, Sukoi Islands, LeConte Bay.

Seal, Hunting Methods, Retrieval Methods, Technology, Petersburg

.22 Magnum is all R ever used to shoot seals. It won't shatter the head (which causes the seal to sink or to be "bloodshot."). Uses a grappling (treble) or gaff hook in case seal sinks. Usually shoots seal from the beach, not boat. These hunting methods have been used continuously throughout R's lifetime (i.e., 70 years). Heard about clubbing of seals and knows it can be done. When R was a young man, he fired one shot and as soon as he did, another young man with him took off got among the seals, didn't know what to do, didn't have a club or a rock, but could easily have killed a bunch.

Seal, Struck and Lost, Petersburg

Sometimes lose seals due to sinking, especially in fresh water

Seal, Customary Rules, Petersburg

Not really any rules, but our people were always careful not to take too much. If you take too much, you're going to lose them [seal won't return to the traditional use areas]. Only take what you can handle.

Seal, Commercial Hunting/Bounty, History, Petersburg

Saw guys peddling seal noses in 1949 in Juneau to a guy from Skagway--\$3.00 per nose. That was a lot of money in 1949. But not aware of Petersburg people being involved in the bounty. To take just the noses is "no good" [wasteful].

Seal, Hunting Conditions, Use Areas, Petersburg

Down around Mountain. Point, you have to be careful which way you're aiming because there are houses down there now. So now if trying to shoot off the skiff, you must be careful not to aim toward the beach.

Seal, Hunting Methods, Hunting Conditions, Use Areas, Petersburg

At Mountain Point you can use the cover of rocks, deadfall, etc. as camouflage. Seals will come right into the creek to feed on flounders and bullheads (esp. when salmon are not running); it's a pretty safe place to shoot and to recover seals. At low tide there is a sand flat, so if the seal sinks too fast you can wait and pick it up at low tide.

Seal, Hunting Methods, Division of Labor, Petersburg

Hunting almost always done individually (sometimes goes with son, but only one shooter). Try to hunt seal with a bunch of guys, even 2 guys, it's pretty scary. If you call them and they come to you--some of the old timers can call up a seal right close (just like calling a deer, using their lips) [Don't want a lot of people in one boat].

Seal, Hunting Methods, History, Petersburg

I had my oldest boy with me, he was just a baby, crying in the skiff (a rowboat). I had my rifle in the rowboat but I had the rowboat up on the beach. So the baby was facing out (toward water)

way up in the bow. We were picking berries, and he was crying. Well, I let the baby cry and I got my rifle. Waited for that seal to come. I shot the seal, then I fed the baby.

Seal, Hunting Methods, Petersburg

Calls are often used to attract seals. One kind of call is demonstrated by M. The idea is to make a sound "like a long dragged-out fart". M notes that seals are curious about all kinds of sounds, including music.

Seal, Sharing, Petersburg

Distributes to family, including immediate family, cousins in Kake. Gets seal meat from friends and relatives in Kake and Sitka.

Seal, Hunting Methods, Selectivity, Petersburg

Don't want to shoot seals that are too big, then there's too much fat and the meat is tough. Most of our Indian people don't want to shoot a big old horny bull (meat too tough and stringy). They'd rather have good young buck.

Seal, Salvage, Petersburg

Don't do it.

Seal, Processing/Preservation, Meat, Fat/Oil, Internal Organs, Sharing, Petersburg

Gut the seal on site. Leave guts at site, but keep heart, liver, and intestines. With deer usually keep the head (to make deer head cheese-but a lot of work, all day process), Not done with seals though. Does own butchering or lets son do it. Oil processing, share with WN (neighbor, relative?) who comes down. Get a big pan and render the seal fat. Do it outside. Filipinos call it the "dirty kitchen"--That's the outside kitchen. There it doesn't matter if spill grease because you have gravel or sand floor.

Seal, Processing/Preservation, Fat/Oil, Cooking, Petersburg

Take the skin off first, then the fat. Cut up fat into real thin slices. Start boiling it real slow. Can't bring up the temperature too fast. Use a big pot on propane stove outside. Do 2 gallons at a time, use a big pot. To us seal grease is just like what Crisco and Wesson oil is to you. Use it for cooking and flavor. Some of our older folks used bear meat for cooking (black bear, shot in spring when first come out of den and diet not too fishy). Let oil cool, skim the grease off the top and put it in plastic containers in the freezer. It lasts all year. We call the fat crisps "seal crackles." Any time a guy feels like it, he takes a bunch and eats it like popcorn. Can't eat too much though.

Seal, Processing/Preservation, Internal Organs, Meal Preparation, Petersburg

Eat heart and liver fresh or can freeze it. Fry it up with onions. Good.

Seal, Processing/Preservation, Meat, Petersburg

R smokes some seal meat, but not too much. Freeze most of it for fresh cooking

Seal, Skins, Sharing, Petersburg

Give skins away mostly. Recipient does processing.

Seal, Trade, Petersburg

Trade seal meat for berries (blueberries, salmon berries), mostly within extended family in Petersburg and Kake.

Seal, Sea Lion, Commercial Hunting/Bounty, Population Levels, Petersburg

The population seems pretty much the same for both seals and sea lions over the past few decades. Even during the bounty on seal, it seemed like there were plenty around.

Sea Otter, Population Levels, Petersburg

Sea otter populations are increasing--getting out of hand.

Seal, Ecology, Prey, Habitat/Haulouts, Petersburg

Seals come into Farragut Bay around the first of May with the herring spawn--tons of herring in there then. If you shoot a seal there, you will find herring eggs all over its face and whiskers. Herring also spawn in Seymour Canal, Pybus Bay, Gambier Bay, Hobart Bay, and Port Camden. Seals come in there to feed on the eggs.

Seal, Sea Lion, Ecology, Population Levels, Prey, Petersburg

Nature balances itself. Seals and Seal lions in balance with herring and other food supply. Don't think either species takes too many herring or salmon.

Killer Whale, Seal, Sea Lion, Prey, Petersburg

Killer whales feast on seal and sea lion. Killer whale population has increased in R's lifetime. True of all whale populations, especially around Kake. R ran into a (humpback's) tail once, scared the heck out of him. Has encountered groups of killer whales around boat. One time son comes running up to pilot house, says saw a seal blown up in the air about 50 feet--it was a killer whale that did it, slapped it up in the air. They went to that spot where the seal fell-- there was nothing but blood. Killer whales had a big feast on that seal.

Seal, Disease, Petersburg

Once (many years ago) R harvested a seal which had foam inside the abdominal cavity. Has seen it in deer, too, at Little Pybus Bay (5-6 years ago). Not sure where the seal harvest occurred (long time ago).

Seal, Commercial Harvest/Bounty, Petersburg

No involvement by Petersburg natives as far as R can remember

Seal, Sea Otter, Management, Petersburg

R would like to see management kept the way it is. Should perhaps open up sea otter hunting so that Natives can sell raw skins without having to make handicrafts--should adopt this for one year trial. Now people don't hunt because they can't get rid of the hides on the open market. Otherwise, MMPA should be maintained. Native management of these species would probably be no better than State or Federal management. Should keep management with the State, they will listen to us.

Seal, History, Struck and Lost, Hunting Methods, Petersburg

Brother-in-law shot a seal one time and got it aboard the rowboat. But the seal came back to life. It grabbed a hold of the forward flipper, brother-in-law grabbed his .30-.30, was going to shoot it in the head. Instead he shot a hole through the rowboat--it sank! (Laughs). "Shakin' hands with a seal (laughs) and he shoots a hole through the rowboat instead (laughs)."

Saxman, Respondent 1-T, February 25, 1993

Seal, Skins, Meat, Fat/Oil, Selectivity, Seasonality, Molting, Saxman

No fixed seasons, depends on need. If you are primarily interested in the skins, you take it during fall time, right after fall fishing is over (Sept-Oct.) because that's when their hair is best--they've already lost their summer hair and they're growing their winter hair. But in late spring the molting begins and the hair is no good. If you want to use the meat, spring time (around May) is the best season (still fat but less salmon-fishy taste). If you want the oil, say for herring eggs, then October, November, December, or January are the best months to harvest. Only when the pups are being born, usually in April, will everybody leave them alone (not hunt).

Seal, Use Areas, Ecology, Prey, Herring, Saxman

R likes to go to Thorne Arm, but can hunt them almost anywhere around Ketchikan. Perhaps the best place is the Unuk River in April -- before the pups are born -- where the seal come for the hooligan; there's so many there you can take your pick. Other good areas include Carroll Inlet and Kah Shakes Cove. At Kah Shakes the seal and sea lion will gather just before the herring come in. R grew up in Haines and Juneau and used to hunt seal at Berners Bay--here inside the north point there is a creek with rocks at the mouth where seals and sea lions would congregate.

Seal, Hunting Methods, Behavior, Saxman

Well sometimes my uncle said he used to catch some in the purse seine; if they couldn't untangle them, they would bring the seals right on board the boat and keep them there--they're not afraid of people.

Seal, Processing/Preservation, Saxman

The way they did it along time ago before freezers was to skin the seal, cut up the meat, take the fat off, smoke the meat in the smoke house for three days, then cook it. After cooking, put it back into the smokehouse until all the water drains out (about another day and a half), then preserve the meat in seal grease. Deer meat was also preserved in seal grease this way.

Seal, Processing/Preservation, Fat/Oil, Cooking, Saxman

I just chop the meat up like my grandma did and then cut it up in small pieces like small bacon pieces, then fry it. After all the grease is fried (about an hour cooking time), you see that all that fat will float around inside, or right on top of the grease and you can take that off and put it in containers; after the grease goes you pull the fat crisps out and divide them evenly between containers. R usually cooks enough to make about 3 gallons and ages the fat before cooking for about 5 days, or until he sees the grease separating from the fat. Some people cook the fat right away; others let it age up to 6 or 10 days before cooking depending on their tastes. Can add a cup of water to make the fat float and to prevent burning under high heat.

Seal, Internal Organs, Sharing, Meal Preparation, Beliefs, Saxman

The liver is good to eat-- you can slice it up and fry it. Usually eat liver right away and traditionally had no way of preserving it. Can freeze it today, but it will only last a few weeks. In the old days the liver was typically shared because it was best eaten fresh and because it was considered a delicacy. R occasionally eats small intestines. Some people eat the heart and the kidneys, but R does not. To prepare small intestine you clean it outside and inside, wash it in saltwater, then, according to his grandfather, you braid it, wrap it around in alder stick, hook it on, burn (sear) it on the smokehouse fire and then hang it up for about three days (his wife says 3 weeks) and then chop it up in little chunks, cook it and eat it. You can add salt and pepper to it and boil it with onions. Then you make it like a stew and it tastes real good. Instead of braiding, some people

like to just wrap it around an alder stick. Take the bark off the outer sticks and then wrap the intestine right around it, then burn it on the fire like a hotdog, and then hang it in the smokehouse.

Seal, Processing/Preservation, Skins, Saxman

Processing technique for skins depends on what you're going to use the skin for. If it's just for moccasins, then you cut it right down the middle of the belly all the way up to its throat and take the skin off. I usually take the skin off before taking the fat off. I tried the other way and it was almost impossible for me to work on it. It's easier to take the skin off of the whole seal first.

Seal, Skins, Processing/Preservation, Saxman

Usually do the cleaning, skinning, and perhaps butchering right at the site or on a beach. That way I don't bring it home and make a mess. It takes time; if you have five or six seal to work on, you'll be down working eight hours a day, two days, maybe three. You have to be careful with the skin to avoid cutting holes in it. I heard the Eskimos are pretty good at it, some people up in Hoonah are really good at it-- they can skin out a seal in twenty minutes. It depends on how long you been hunting, and how long you been skinning them, and how many you've skinned. And what kind of knife you use-- if you use the wrong kind of knife, you'll cut holes in it; if you use too sharp of a knife, you'll cut holes in it. R still works on his own skins because the price of sending it out and processing it is about a hundred dollars for each skin (too expensive). And then they don't do a good job on it anymore like they used to years ago. By the time you get your seal skin back you won't recognize it! And sometimes you have to wait a whole year to get your skin back. After a while you have to call them up to find out where, what happened to your skin.

Seal, Processing/Preservation, Skins, Weather, Saxman

This kind of weather (rainy, cold) is the best kind of weather to work on skins--when it's freezing out. That way most of the fat comes out of the skin itself. And then you can scrape it right out. If I can't work on it, I put it in the freezer and then bring it out; [when it's frozen] you can actually scrape the fat out. Once the skin is scraped, stretch the skin out on a frame (square made of 1"x4" lumber). Then scrape off the fat using a scraping tool three and a half inches wide, like an adz blade. Must maintain the proper angle to avoid penetrating the skin. Next step is washing the hair. R uses Fels-Naphtha soap, ("you wash it, and wash it, and wash it, and it takes about three days of washing it"). You wash the hair side until you feel the skin has no more oil in it. Even then continue to wash it. At the same time you are washing the outside, continue to scrape the inside; in between scrapings dump flour on the inside and rub it in. The flour absorbs what's left of the oil. You keep scraping it off, rubbing flour on, letting it sit, scraping, etc., until you finally come to a point where the inside of the skin looks the same as when you put the flour on it. Then you know you got just about all the oil out. The skin will stay white. But when they get them back from the factory processor, the hair is usually red or yellow. This is because they keep them salted down too long. R does not use salt, but freezes the skin until he's ready to work on it. When freezing, don't fold the skin or it will crack; roll it instead (hair side out).

Seal, Processing/Preservation, Skins, Saxman

After you get the oil out then you just keep scraping it and scraping it and scraping and eventually it'll get soft. When it's freezing outside it's easier; the process will speed up. God, that skin is tough, you can use a number 36 twine on it to attach it to the frame. Each time you scrape it the skin stretches a little bit more. A little bit more, a little bit more and then, just keep on doing it... keep washing the hair side, keep tightening up the lines on the frame. The area around the flippers usually has a hole in it, which must be sewn up. It depends on what you're going to use the skin for. Some people cut it through the skin at each flipper. If you want the white skin for a vest, you cut the seal open from under the flipper; that way there's no hole on the belly side where the white skin will be. It is important to sew up the hole left by removing the flipper before the skin

dries because when it dries the skin gets very hard. After finishing cleaning and scraping, the next step is to cut the skin off the frame. Usually R cuts the center out leaving about 1 and ½ inches of skin on the frame because those areas usually harden and are difficult to reach with the scraper. Or else you can take the whole thing off the frame and you can sit there and rub it like this until it gets soft. To soften the skin you just keep washing it and rubbing it. R does not use any chemicals or appliances (such as a tumble dryer without heat) to soften the skins. You can also "pickle" the skins in a brine solution (water, rock salt, and sulfuric acid) for 2-3 days.

Seal, Processing/Preservation, Flippers, Meal Preparation, Saxman

If the seal is big enough R will utilize the flippers. Usually put sticks between the toes and roasts them over an open fire. As the fire singes the hair, you scrape it off. Next day you do the same thing and then you hang it in the smokehouse, scrape it some more; then you cut it up and cook it by boiling.

Seal, Use Areas, Retrieval Methods, Technology, Saxman

Can harvest seals in areas like Seymour Canal and take advantage of the minus tide to help you retrieve them. Also used to fish for sunken seals using a rod and reel with a three pound fishhook with twenty pound test line. If you can see the seal, you can just drop the hook down and get him. It's not heavy once you hook it, even if the seal weighs over 200 pounds; you ease him real slow, he'll come right out. For a floating seal, the typical method was to just grab the back flippers and pull the seal aboard.

Seal, Hunting Methods, Technology, Saxman

A long time ago everybody used .22 Hornets. Then they came out with the .243. I have a .220 myself which is real good. It's accurate all the way up to three hundred yards. Prefers a small caliber so "you don't blow his head clean off"; big caliber bullets also tear up the skin and meat, sometimes all the way down to the flippers

Seal, Biology, Ecology, Disease, Prey, Herring, Internal Organs, Retrieval Methods, Selectivity, Saxman

Now that we're running out of herring, no matter where you shoot a seal, they sink. They're running out of food. Maybe that's why there's a decline in the seals and sea lions, because the fishermen are harvesting too much herring, their main food. Now seals are having to eat more bullheads, flounder, and barnacles (doesn't think they are fast enough to catch shrimp). R notices because he cuts open the stomachs. R has also noticed that there are no longer seal in places where he has seen seal or would expect to seal based on the availability of food, etc. Seals in the area are getting thinner, which may be causing them to sink faster after they are shot. R also has seen some seals with diseased livers at Unuk River and around Juneau--purple and white spots on the liver. R believes that this comes from not eating enough, changing their diet, or eating something they're not suppose to eat because they're hungry. He would not eat such seal livers.

Seal, Selectivity, Behavior, Hunting Methods, Harvest Levels, Customary Rules, Saxman

R likes to get within twenty-five or thirty yards of a group of seal so that he can examine them and target one based on size (large, fat) and quality of the hide (dark or light, etc. depending on prospective use). R likes the big ones because they have a high fat content and because you don't have to shoot as many--two can feed the whole family. But you have to be careful about large bulls because they will often have scars on their hides (esp., on the back and neck) from jousting with other males. By the time you get done tanning the skin, all the scars stick out like a sore thumb. Usually the dominant male will take the uppermost position on a haulout. In the water it is possible to recognize females because they stick their noses and heads way up in the air (almost arching backward), whereas males will stay right on top of or level with the water. "I

don't know why the female does that." In the old days it was important to conserve bullets too, as they were expensive. Long ago when we only had one rifle (.30-.30), my grandpa gave me three bullets and said "this one is for deer, these two are for seal, and that's all you got, three shots." So you had to be good.

Seal, Salvage, Sharing, Saxman

Doesn't salvage beached animals, unless he knows who they belong to in which case he might gut the seal to prevent spoiling and then tell the person who shot the seal where to get it or retrieve it for him. The guy will thank him and hopefully return the favor some day. He might even offer me some fat, or the skin.

Seal, Skins, Trade, Sharing, Saxman

Because R works on skins and some harvesters do not utilize the skin (because to time-consuming or costly to preserve it) people often give him skins. Sometimes he will trade something for the skin. R asks people to give him skins that they would otherwise throw away. This is how he obtains most of them. R had 3 seal skins rolled up in his freezer and 1 on the rack on his porch. All of these skins were given to him by other harvesters. R notes that there is one other guy in Ketchikan who works on skins; otherwise people mainly don't use them, or a few send them out for processing.

Seal, Behavior, Hunting Methods, Saxman

When seal pups are around (spring-early fall), seals can be called by imitating the sound of a baby seal (makes baby seal sound!). That seal will stick its head way up out of the water, and will start looking around; then he'll go down and head right towards where he heard the sound, and then he'll come up again, start looking. Then I start calling again, and he'll go down, and he'll keep coming closer and closer. Seals are curious. Another way to call seal that I learned from my grandfather was to play the harmonica. Just walking along the beach playing the harmonica, seals will come. If it's high tide you can keep calling the seal until it surfaces close to the beach, then you can shoot it and the tide will go out and you can retrieve the seal.

Sea Lion, Whiskers, Non-food Products, Saxman

Use the whiskers for dance hats and otherwise for decoration.

Seal, Trade, Sharing, Processing/Preservation, Saxman

R gives seal meat or fat away to anybody who wants it. Sometimes gives away almost the whole seal that he has harvested. If nobody wants it R will process it into meal-sized portions by completely deboning the meat and cutting the meat and fat into manageable chunks. That way it can be frozen in plastic bags and it is ready to go without any additional butchering. Likes to have fresh seal fat in the freezer around herring egg time, because during that time the demand for it is highest. Sometimes will trade seal for hooligan grease (from brother in Haines) at rate of 2 quarts seal grease for a half quart of hooligan grease.

Sea Lion, Population Levels, Saxman

R believes that sea lion populations are declining. Recalls an incident several years ago where sea lions were found dead along the shores of Lynn Canal. Thinks that they starved due to lack of herring up in that area (used to be lots of herring up in Lynn Canal). Don't see sea lions around Ketchikan much either, except at Wards Cove (haulout?), because there is nothing for them to eat.

Seal, Hunting Methods, Beliefs, Commercial Hunting/Bounty

R participated in the bounty as a kid, but never made more than about ten dollars doing it. Recalls that some of the native community wanted the bounty stopped because they killing off part of the

Native food supply. And when they used dynamite on seals, they killed everything in the water! If the bounty had been continued there probably wouldn't be any seal today. R's uncle used to get mad at people who took just the nose, wasting the rest of the animal. Always believed that the whole animal should be used.

Seal, Killer Whale, Prey, Saxman

"One time I was fishing in Icy Straits and I saw a killer whale with a seal in his mouth. Really throwing it around; he grabbed that seal and he'd throw it up in the air. A big white seal he had in his mouth. He'd take and then he'd throw it up and then the seal fought him and got out. And then he jumped back down again and grabbed that seal again and he'd jump out of the water with it. He was just playing with it...before he killed it and ate it."

Seal, Management, Customary Rules, Harvest Levels, Saxman

They should not manage seals: "Just leave it like it is. If they leave it like it is the Tlingit people will manage it themselves; they'll take it when they want it and then they'll leave it alone when the babies are being born because we know when they are being born. And we know when they are losing their hair. "*Chaiyuka utch*" "Don't take anymore, that's it", or just take one, that's it...That's the way we've been doing it for years and years." "Even if they [the government] changes it [management] I'm still going to go out and get one." Don't need commissions or other organizations to manage seals. "Natives now when to get it and when not to get it, and when to give it up."

Saxman, Respondent 2-T, February 25, 1993

Seal, Seasonality, Selectivity, Saxman

We get seal whenever we can, but towards the fall time we don't get too much of use they're so fishy--they eat so much fish and you taste the fish right in the meat.

Seal, Customary Rules, Seasonality, Fat/Oil, Processing/Preservation, Taste/Preference, Tlingit Terms, Saxman

We try to get what we need, only when we need it. Beginning in late February and early March, we get seal grease because we have herring eggs (on kelp, spruce tree branches, and hair seaweed) coming up, you know the kelp kind, the branch kind, the hair kind and prepare, we don't eat any of those things without grease and so we have to prepare grease for that. I don't believe in selling food to somebody that's hungry for it. And other people use it with butter and with hooligan oil, but myself I like my fish eggs with seal grease. And then springtime again we need fish grease for dryfish or half-dried fish (*Naayadi*). We eat that and with all. And then in fall time again we need some more to preserve the foods (seal meat, intestines, and flippers, deer meat, fish, etc.) in the grease.

Seal, Use Areas, History, Beliefs, Saxman

All over (south) Kuiu Island (R was born at Port Beauclerc and her sister at Louise Cove--in January, we had log cabin there, and part of the cabins is still there). We claim all the way south to Kosciusko Island, and it's our trapping area. And we had a home at Shakan. 10 years old had to move to Klawock for schools (U.S. Marshals came to evict), finally ended up at Craig. Seal were harvested at all these places where we had permanent houses (log cabins). The government says we abandoned all of these places, but it's not true. I go back every year. The Indians don't stay in just one place. Main home was at Shakan, but had cabins at Calder Bay, Hole-in-the-Wall, and elsewhere. Still feels her mom's spirit at Shakan.

Seal, Division of Labor, Skins, Sharing, Non-food Products, Saxman

I used to help my grandmother work on seal skins and stomachs, but I 'm involved with so many things here, I just can't work on them. So I give them (skins) to the people that need it and want it, and can't afford to buy it, so you know I give it to them. So they work on it to tan it themselves. But R used to stretch them on square frames, scrape them, and tan them for use in making moccasins, vests, and other garments. R may go back to it because wants to make a vest for her son, but to purchase one would cost \$375 (from a woman in Barrow).

Seal, Processing/Preservation, Saxman

It is important to clean the animal right away because it's just like deer, if you don't clean it right away a funny taste gets into the meat and don't taste good. You should clean it right there (on site), especially with intestine, which should be cleaned with salt water from the beach. You got to really clean it over and over and over and over till it's clean. And wash it good with salt water.

Seal, Internal Organs, Flippers, Processing/Preservation, Meal Preparation, Non-food Products, Saxman

R uses the intestines, kidneys and the liver. Intestine is prepared by braiding it around a strip of fat and then hanging it to dry, then boiling it in salt water from the ocean. After its cooked enough then you hang it up again (in the smokehouse) and drain it. The same drying and cooking process is used for the flippers (hang them like pigs' feet after scraping the hair off). The liver and kidneys can also be boiled. A good stew is to put the liver, intestines, fat and meat all together in a pot with potatoes, onions, and broth. All parts can be frozen. Don't smoke the liver or the kidneys. R used to work on seal stomachs with grandmother at Shakan (Prince of Wales I.); it's a lot of work to scrape all the fat off the inside. Then you blow it up and dry it. When blown up, the stomach can be used as a buoy for Indian fishhooks (e.g., traditional halibut hooks).

Seal, Hunting Methods, Saxman

Use small caliber rifles because otherwise the seals sink too quickly. Also, never shoot a seal that is facing you because then all the air will go out, causing it to sink faster. If you shoot from behind, the head goes right down and air is trapped in the stomach; this way it floats better.

Seal, Retrieval Methods, Saxman

Uses a gaff hook to bring seal aboard the boat. Knows how to use a grappling hook to recover sunken seal.

Harbor Seal, Trade, Processing/Preservation, Saxman

My grandpa would take a bunch of seal grease and other foods (clams, cockles, gumboots--all preserved in five gallon containers--and bags of dried black seaweed), go up to Haines and Klukwan and trade with them. He'd bring back lots of stuff, like hooligan grease, moose meat, and different types of berries (esp. soapberries).

Seal, Selectivity, Saxman

R prefers young seals, one to two years old. In older seals the meat is tough and the liver tastes terrible. Sometimes used to target seals based on fur color when working on the skins. Has seen several white ones over by Kah Shakes, which she would like to get some time.

Seal, Fat/Oil, Disease, Nutrition/Health, Saxman

Seal oil and seal fat used in a broth is an effective medicine for eliminating internal parasites such as pinworms. Grandma used to make everybody, all the kids, drink at least a couple of mouthfuls. It was important to drink it hot. The broth consisted of 50 percent seal grease, which was boiled out of the fat. And that gets rid of pinworms in kids.

Sea Lion, Biology, Ecology, Prey, Use Areas, Hunting Conditions, Saxman

R looks for sea lions when fishing: "I really look for them because if I can see sea lions then by golly there has to be feed there. And if I see birds, I know there's feed there and I'll...head that way. I said, get out there, those things are where there's feed, and where there's feed, there's bound to be salmon. So I'd head there."

Seal, Commercial Hunting/Bounty, Sharing, Saxman

R's brother, father, and husband participated in the bounty, but still utilized all the seals they took. R's brother would bring all the carcasses in and give it to the people throughout Saxman and surrounding areas (used to live on W. Prince of Wales I.). Her father did it over in Craig. Before fishing time, he'd go out with his sons and get a lot of seals; then he would give them to the people that needed in Klawock and Craig-- the widows, people who had no boats, and so forth. Husband participated in commercial harvest of skins, worked with her brother--that's how she met him. Does not think the bounty had significant affect on seal populations ("There was lots of seal and sea lion around here after the bounties").

Sea Lion, Seal, Population Levels, Prey, Herring, Saxman

Sea lion used to be all around feeding, but not anymore on account of the depletion of the herring stock. Now most of them are way out in Clarence Strait or beyond. Recent population declines are attributable to declines in herring, according to R. Noticed the decline in seal and sea lion stocks beginning about 5 years ago, coincided with decline in herring. Tongass Narrows used to be boiling with herring, now there's almost nothing.

Seal, Management, Saxman

R had some concerns about management, specifically the harvest of some marine mammals either for the furs or for scientific research. R would like to see it dropped, or at least that the carcasses be donated to subsistence users. Otherwise it is a waste just like they were doing to that pollock fish [and the herring]... just taking the roe out of it, and dumping the carcass; they should be giving it to the subsistence users... Things like that have to be managed. Also sport fishermen waste or kill many fish with their hook and release. "This sports thing has got to stop."

Management, Regulations, Saxman

There should be no restrictions on Natives. I think we all manage each other. I don't want Fish and Game or anybody to start coming and putting a limit on it. If I'm hungry for something I'm going to get it. And if you're doing wrong [i.e., if somebody is harvesting too much or otherwise abusing their right] by golly you're gonna hear from me. Or you see somebody... they're going to hear from you.

Seal, Customary Rules, Beliefs, History, Nutrition/Health, Management, Tlingit Terms, Saxman

It's, there's a bad, let's see what do you say (*Tligaas*)...you don't do anything any old way, you don't make fun of things in the water. The word for it is *Tligaas* (=taboo), you don't waste food any old way, its a bad luck thing, it's a bad luck, its a bad omen. And this is word, you know pass the word on to each one. You don't just fall trees any old way for nothing, its respect to everything. A lot of respect to life. Trees are alive, our Indian medicines we get from the swamps all over the woods is alive. And you talk to it, you pray God to help you find what you need. Even the salt water is alive. We use some of that for medicine too. We were all trained to eat Indian food, to respect it, and not to waste it, only get what we need. [And to share] like in the Bible, or in church, you give ten percent of your money to the church [we give our food to those who need it]. So whenever I put up any kind of food always have extra, because I know somebody's gonna need it, sure enough. It's like our tithes. We always have extra--even when the kids are cooking make

sure you cook enough, somebody's gonna come hungry. It never fails, everybody comes here looking for something to eat, you know.

Seal, Customary Rules, Selectivity, Saxman

Grandpa [who died at age 108] said don't you ever kill anything you're not gonna eat. If you're gonna eat it, good. If you're not gonna eat, don't kill it. So we kill and get whatever we gonna eat, not just to be killing. We couldn't live sportsmen's life, and just kill to be killing...they don't even eat it. That's the only thing I agree with, Hickel... I said "You make sure there's sportsmen come up here and eat it where they kill it like you said on your news." I said "If I want to come up here and hunt for moose, I'm gonna take it home with me, but those bunch don't, they just leave it." So we don't, we don't waste anything. Even on fish, and seal, deer, the only thing we throw are the ones you just can't eat.

Seal, Sea Lion, Killer Whale, Prey, Saxman

R has observed killer whales preying on seal and on octopus, not sure about sea lions.

Sitka, Respondent 1-T, February 9, 1993

Seal, Seasonality, Selectivity, Biology, Retrieval Methods, Sitka

We didn't have any closed seasons, but we had noticed at times it's very difficult to retrieve a seal, especially after the pupping season, and most of the summer, where they have lost their fat and may go right down after a dead shot. The nature of the seal's ability to float after it's been shot regulated our attempts at harvesting. In fact many times we didn't want to fool with it if we didn't have any kind of treble or grappling hooks to try to retrieve it. About the latter part of September they begin to float again. Any time of the year seal is useful; we had no regulations or restrictions about when to get the seal, but we do know that the fat begins to build up after summer feeding season, and during the winter they probably carry the most fat and thus yield the oil. That's when we used to hunt them, before we had any kind of regulations at all in the territory of Alaska calling them a predator.

Seal, Commercial Hunting/Bounty, Sharing, Meat, Sitka

When the government began defining the seal as a predator and offering \$2.00 a scalp (that included the ear section, the mouth and eyes section), we used to salt and dry them and send them to U.S. Fish and Wildlife... during the Depression days. The bounty went up to \$3.00 after the war. The bounty was our means of earning pocket money, so we used get as many 30 seal, and I'm not talking about waste when we get that many. A seal was so valuable to the Native people that we used it all or shared it with the old timers in town (quite a few at that time); but every household had use for seal; we used a lot of seal at home ourselves, yielding the fat for oil and then smoking the meat. In fact we utilized the fresh meat just like any other type of beef, or venison.

Seal, Processing/Preservation, Meat, Taste/Preference, Sitka

Smoking was the traditional means of preserving. Either driftwood, hemlock, or alder was used (but never spruce because of the bitterness). After a complete smoking (several days), we hard boil it until its well done. Next we would let it cool naturally and drain until it appears to be drying, then we'd immerse it in the seal oil itself. We'd make sure the smoked meat was completely covered--and we'd do the same with deer meat. This process preserves the meat without refrigeration; it will not spoil for many months. In the old days this was done in bentwood boxes, which were sealed using a kind of waterproof glue made from fish skin. That kept the oil from leaking out. It was a delicacy to have smoked seal meat that's immersed in oil; the longer it's

been soaked the more desirable it is. That was our method. Now we use five-gallon cans not bentwood boxes.

Seal, Processing/Preparation, Internal Organs, Sitka

We used to eat the small intestine; again, it's a delicacy, but you can only use so much of it, because it doesn't keep. The intestine is quite a few yards long, and it was necessary to work the contents out by hand, starting close to the end first, getting what we can out, then moving back further, moving some more out until you reach the end. After we get rid of all the material inside, I'd take a smooth pebble (size of a marble), stick it in on one side and squeeze that on through to get rid of whatever was left. Then we'd take the intestine from the pot and loop it around our fingers; we'd put the next loop over the first one, and then we'd take the first loop then bring it over the finger and go through the next one, put another loop over the top, take the other loop, pass it over the finger, and keep doing that, keep going round and round. We always take the previous loop over the following (easier to learn it). And after you weaved the entire length on the intestine you get a tube about so long (about 12"), and [the finished product] resembles a Chinese love trap. Then take it and boil it—that's the way it's cooked. In order to preserve it a little longer, we'd hang it in the smokehouse and smoke it—that adds flavor to it. Sometimes chunks of fat would be pressed into the center of the tube, and then they'd start barbecuing over an open fire and that fire added special flavor to it. Would start cooking over a small fire moving the food back and forth. The dripping fat provides a built in fuel supply, which keeps the fire burning. That's a delicacy, I think also it could serve as a survival method.

Seal, Hunting Methods, Hunting Conditions, Prey, Killer Whale, Sitka

Another easy method, before we had firearms, was to head for the seal rookeries when there were killer whales in the area because then the seals will scramble up onto the rocks to get out of the water. The seals would just as soon die under a club then to be a victim of a killer whale. Seal is also a delicacy for killer whales. If I was out in a Hoonah Sound and I see killer whale heading up the bay, I will know where to run with a speed boat and that seal will not go in the water. I'd take what I needed.

Seal, Hunting Methods, History, Technology, Use Areas, Tlingit Terms, Sitka

In the early days they used a heavy-headed bow and arrow, they call *gwaalth*—it was a weapon that they used for seal. The arrow was blunt like a hammer. It was a way to stun the animals, which could then be speared or gaffed. I don't think it was very effective. Then there's places like Dry Pass out here, and back of Carolyn Islands; we would camp there and if someone was snoring it would attract seal right to the doorway of your camp. That kind of noise, or music, or seal calls--all attract seals. If you're anchored and you have a radio playing with a deck speaker or something like that, seal loves that.

Seal, Hunting Methods, Hunting Conditions, Use Areas, Commercial Hunting/Bounty, Sitka

In the days of bounty hunting, each seal was worth \$3.00 just for the scalp and the hide was also worth something, and the fat and meat were also valuable [to the natives]. Sometimes people took advantage of the ice: Patterson Bay, Fish Bay and some of those bays around Tenakee Inlet, they freeze over a mile out from shore... and seals love to congregate at the mouth of a salmon stream in the winter time. I take a rifle and fire bullets down on top of the surface of the ice. You can see them splashing, ducking out of sight, and what their doing is beating it for deeper water, and in the salt water bay and they don't realize it but were waiting out there. After they come out from under the ice they have swam about mile under water; they're pretty well exhausted and need a supply of fresh air. When they surface for a long breath, we take them. We get a bunch of seal that way.

Seal, Hunting Methods, Commercial Hunting/Bounty, Division of Labor, Sitka

Another method was to use one person as a decoy. If we were running on a outboard and we see a seal on the point, we know he's going to duck when we get too close. So when he goes down we slow down enough for one guy to jump ashore with a rifle and I take off; after I get a couple hundred yards down the seal will surface again and this time he's trying to stick his neck clear up to almost his flippers... trying to see where we went, but this guy waiting on the rock a few feet above him has a good clear shot at him. That was kind of a tricky method we discovered how to use. Another technique: when there is no ice and we see a some seal at the head of the bay, chasing the salmon around, we'd take probably a pot shot, maybe we aim at one and we might miss-- but we already have one fellow waiting on the point, and another one further on down at the mouth of the bay, so what they would do, is they would duck and they'd start making there way out, but they'll need air and they'll come eventually have to come up. When they do, the guy is waiting there too to pick one or two of them off; if they ducked again and they come up for a second time, this time it is not as far...by the time they get to the third person waiting, out near the mouth of the bay, they're so exhausted that it is easy to harvest them.

Seal, Hunting Methods, Technology, Commercial Hunting/Bounty, Sitka

The .22 Hornet, with its long, flat trajectory, was the rifle we used. Also the .218b. A small caliber rifle was preferred because it preserved the scalp. If you got too close and you used a .257, .30/.30, or a 30.06, you would blow the head to pieces and throw your 3 dollars away.

Seal, Retrieval Methods, Customary Rules, Fat/Oil, Sitka

Used to have treble hook. We marked the spot where the seal sank by observing the blood--we had about a 100 percent success rate retrieving sunken seal this way. You can also return to the spot that seal sank the next day and often it will have generated enough gas to float, and by following the eagles and ravens (which are waiting for the seal to drift ashore) you can locate the seal. The seal is still good; the meat is not tainted because the water cools it fast enough. We've been taught to work to retrieve seals, and we'd spend hours to retrieve a seal that sank. The seal is very important, even now we still use a lot of it. I was just telling my wife, "I have to go out and get a couple seal before the herring spawn," and that will get me probably five to six gallons of oil.

Seal, Commercial Hunting/Bounty, History, Ecology, Sharing, Sitka

The only time I've ever collected money from harvesting seal as a livelihood was selling the scalp, which is of no use to us as Indian people. When they were paying bounty on each scalp, there were a lot of non-Native seal hunters, that took only the scalp and maybe sold the hide, but the fat and meat was not of any use to them. Only once in a while would you find a [white] person who would ask if you wanted a seal carcass; it's never refused. A lot of Native people participated in bounty hunting. My 2 brothers and I, sometimes a fourth person, used to cooperate in the hunts, split the cost of the gas out of it, divide the rest of the money. It didn't amount to much money, but before we did that, my dad used too bring home the seal, turn in the scalps for the bounty--that helped put bread and butter on the table. Work was scarce and there was no other type of money to earn except from brief trapping periods-- and the seal was available year round. But the funny thing about it, in spite of all that pressure bounty hunters and traditional seal hunters, and some hunting them for just the \$3.00 bounty, the seal population never diminished. I think the food supply regulates all marine mammals. I think the pressure of fishing is what's causing the depletion, I don't think they're an endangered species; they'll survive. A lot of them die from starvation and hypothermia if they lose too much [food].

Sea Lion, Harvest Methods, Non-food Products, Sitka

When I was a young child I remember [Natives] taking sea lion. Most sea lion do not float, making them more difficult to harvest. But because they were considered such a destructive predator--

stealing your king salmon and your halibut off your hooks--we had methods of taking care of them. But they learned how to stay out of rifle range. In the old days sea lion hides were used for armor.

Fur Seal, Seal, Folklore, History, Use Areas, Tlingit Terms, Sitka

There is this story about this *Kiks.adi* Indian that sailed off shore and was gone for several years. His name was *Kaj' sh.gook*. In the story there was a description of him cutting a sea lion hide into strips and turning it until he got quite a bit of leather rope out of it, which he used for an anchor line. That story didn't sound logical when they said they dropped anchor every night; it might have been a sea anchor they were using, because I know offshore here, it is as deep as 2,000 fathoms, 12,000 feet. But it is a true story because it became sacred. When they came ashore over at Sitka Point, the name of the place where they have the rock carving is *Wat kesook geiyei* -- sometimes its up high and sometime the rocks pile up tide level, depending on the sea conditions. You can find that rock carving on this side of Cape Edgecumbe, Anyway very close is the place you called Sitka Point. *Watkasaa layuk* is the [Tlingit] name of it.

Fur Seal, Sea Otter, Use Areas, History, Tlingit Terms, Sitka

In the days when they used to harvest fur seal, and they got paid for the pelts, very little of the meat was used and very little of the fat was used. I don't think it yielded as much oil or meat as harbor seal. I've never seen it done, but they had sealing camps. They had one on the inside of the Biorka Island, in Biorka channel. It was quite a famous place where they had their canoes, though they had to protect their canoes from bouncing on rocks due to the surf. The name of the place in Tlingit is *Jonux*.... In that area there is also a nice beach which was used for sea otter hunting. The last sea otter taken in SE Alaska under that system was in 1910; it was one of those fur seal hunters that got the last one -- a thousand dollars in one shot used to be the famous saying.

Sea Otter, Hunting Methods, Technology, Tlingit Terms, Sitka

They can be approached without a motor, real close, and they used to use spears, I really don't know too much about how they did it. Later they used firearms. In some places they took them offshore. The term in Tlingit that describes the hunting method is *kaa shuk*, meaning get them winded (chase until tired)—like wolves out there chasing them in the ocean.

Sea Otter, Fur Seal, Division of Labor, Sitka

When sea otter and fur seal hunting was a profitable business, there was sometimes a high level of cooperation among people, like a coop.

Seal, Sharing, Sitka

My son living in Juneau mentioned some of his native friends there were talking about native foods and they were getting hungry, so I sent some of that smoked seal meat and seal oil over. Boy, those people had a feast fit for a king, or a chief!

Seal, Skins, Selectivity, Pups, Non-food Products, Trade, Use Areas, Biology, Sitka

This time of the year (February) we used to get seal with unborn pups. At this time the pups are still white, and they are not to a point where they can be revived and breathing on their own. We harvested them. The white seal was valuable for trimming moccasins; it was easy to tan, easy to salt, because the softness made it like working with a deer hide. Unborn seal pups were valuable in the early days before we had any kind of diapers and other garments for the infants. We used to trade a lot of our coastal resources with the interior Indians; the ground squirrel's hide provided another type of diapers, and they were used over and over until I guess they couldn't wash them clean anymore. But later on the seal pup becomes darker and begins to resemble a mature seal; when you cut the mother seal open it all comes up, you can see the pup in the bag (amniotic sac)

and it can be brought to life (which I don't like to do) by reaching down the throat and pressing to get them to breath. But I never get them to breathe, because then they think you're the mother. I never liked to do that and have to kill it again; I just make sure it never comes to life. Sea lion and seal skins made the best footwear. Sometimes my mother would request a black seal; white seal, is pretty if you can keep it natural color, but it has a very strong tendency to turn yellow and get stained; that makes it harder to sell. But I've seen some pretty seal pelts, made for the women -- light-colored and not yellow, so maybe they used a special product to keep it from yellowing, I used to get black seal from Crawfish Inlet; they were especially dark.

Seal, Processing/Preservation, Internal Organs, Tlingit Terms, Taste/Preference, Sitka

Begin dressing the seal by cutting under the chin, all the way down past the pelvis; the pelvis is not hard but pliable; with a good sharp knife you can cut a section out of the pelvis bone and remove everything and circle the anus and get everything out. Then take the seal and soak it in salt water. In fact we squeeze it, with our feet, until get all the blood we can out of the flesh. It is important to gut the seal and clean the intestine right away because the food is in the process of digesting in the small intestine. We start by squeezing the food out the end of the intestine, usually do it in the salt water. After we get it thoroughly cleaned, we take a little smooth pebble and squeeze it in there and we work it through from one end to the other. Sometimes it has a tendency to tear, they keep on moving until they get everything out of it. And then they would weave it. Next, we would remove the liver (*tl'og'u*) [don't know if the heart (*t_ix'*) was used]. The liver was fried. It's a delicacy rivaling any other liver. It should be eaten fresh.

Seal, Processing/Preservation, Meat, Skins, Flippers, Tlingit Terms, Sitka,

After we get the seal aboard the boat it is gutted, wide open and cooling. Then we take it home and cut a circle around the flippers and begin skinning. On a sizeable seal you can cut the back flippers off. To prepare the flippers you can build a fire--nowadays I use charcoal bricks-- and burn the fur off -- I can take a propane torch and get in between the spots and burn all the hair off. After I burn all the hair, I take a butcher knife and scrape it all off, whatever fur is burned right down to the hide. After that's all cleaned, then I can boil the flippers, and that's a delicacy we call that *tsaa geen_* (seal flipper). We have no use for the front flippers.

Seal, Processing/Preservation, Meat, Skins, Sitka

You can either take the fat off with the hide and then separate it, or just take the skin off. The meat is easy to butcher because the bones are soft bones, and the ribs are easy to remove from the backbone. The backbone was eaten--boiled or smoked by itself, or it could be immersed in oil -- that's a better way... because it's a delicacy. The whole seal could be smoked except the head and the flippers.

Sea Lion, Whiskers, Non-food Products, Hunting Methods, Behavior, Sitka

Sea lion whiskers were valuable [for dance hats]. It takes a man to get a sea lion on dry land. In the water, they often sink; they are one of the hardest animals to harvest; hunters had to prepare themselves and exercise so they could fight the sea lion, I don't know if you know the story about *Duktooth* (well-known on the W. coast of Prince of Wales). In fact, sea lions can chase boats with slow outboards (<8-9 hp) if you harass them too much. Now there's \$10,000 fine if you try to harass any kind of marine mammal.

Seal, Processing/Preservation, Fat/Oil, Sitka

We dice up the fat so it can yield more oil. There's different methods some people prefer. Some of them we will age for a week or more at room temperature. You can't tell the difference between the fresh seal fat and the old, but with hooligan you can tell -- hooligan yields more oil when aged, and you can taste the difference with aging (stronger taste). R prepares his seal oil right away: "I

never let anything lay around too long, same thing with salmon when I get it, like if I'm going to smoke it, in a smoke house, either that night, or early the next day." We used to have a big cast iron kettle; in the early days, we used to use smaller dugout canoes and throw hot rocks in there. What I use now is Coleman burners (camp stove), and I have large pots. Heat it until it begins to foam--like when you're pouring diesel into the car, diesel foams, it's the same way with a seal. When you're rendering seal oil, you scoop that foam, and gather it into a container. I remember a lady used to live down here, she should have known better, taken that foam and just getting rid of it. Finally I had to tell her: "You're dumping good seal oil away."

Seal, Processing/Preservation, Fat/Oil, Nutrition/Health, Sitka

The rendered oil should have a good amber color--this means it will keep well. Some people leave some flesh on the fat and render the oil out of it; this meat-in-the-fat is a delicacy food, something to chew on, and I like it too. But I don't like the dark colored seal oil, which comes from leaving too much meat on the fat or from overcooking (cooking too long or at too high a temperature). After the oil cools then you put it up in jars. Seal oil will keep if you keep it cool; this time of the year (Feb.) we never worry about oil getting rancid. We yield it with heat (let it cook a bit at lower heat before skimming the foam, etc.); some groups up north just let the oil drip out naturally. I think the reason why they did that is so they didn't suffer scurvy. If you over cook it, it will keep longer. We used seal oil a lot, probably as important to us as white man's butter. It's very flavorful, dip your dry fish into it. In fact, my son will chew the dry fish until its kind of frayed without chewing it too pieces, and then dip it in seal oil; it holds more seal oil that way.

Seal, Processing/Preservation, Skins, Sitka

A seal hide, after you remove the hair, has a different tone all together and you can make a drum out of it. It's more of a resonant sound than deer hide, but it is not used very often.

Seal, Ceremonies, Beliefs, Meat, Fat/Oil, Sitka

Sometimes at potlatches they cut off chunks of seal fat and boiled it and pass it around. Some people won't eat it at all; out of respect, I'll go ahead and eat it. Seal meat and seal fat is a very important part of our potlatches. I've never seen a potlatch without seal meat, or seal fat.

Sea Lion, Non-food Products, Sitka

Sea lion teeth, some people used to drill a hole in it, hang it around the neck (single tooth or a multi-toothed necklace).

Seal, Sea Lion, Behavior, Prey, Herring, Population Levels, Hunting Conditions, Ecology, Sitka

One thing I've noticed about seal now, sometimes you can run right by them and they don't seem to fear your presence. In the days when there were bounty hunters, it was hard to approach them and you had to have an accurate rifle to harvest them. Seals are very smart. Sea lion has always been considered a destructive animal. They used to come right in the harbor especially when the herring are running and in these bays when they're looking for herring spawn. When we know the herring will be spawning on upcoming small tides and we run around and start looking for first spawn, we see the sea lion chasing it--herring would pile up on the beach. That was nature feeding the ravens, because a raven don't like to get his feet wet.

Sea Lion, Prey, Herring, Sitka

I've tried to talk to the biologist about some of the things that should have been noticeable. Now you don't hardly find the larger herring-- they've been depleted. Herring will spawn year after year until they fall victim to predator. I've asked the biologist(s) how long do they spawn? They spawn for 12 years and there's one that is known to spawn for 18 years. So I can't rely on my own knowledge on that. But we do know that they don't die like salmon, and if every herring is allowed to mature, within 20 years we wouldn't have any ocean left [all herring]. But you can throw them

out of balance. When they first started sac roe fishing along Halibut Point, the first opening was about an hour, then 3 hours, and then all afternoon. Now they throw it wide open for two weeks. This last year I was just about ready to give up, and he (biologist) mentioned that he might get sued by these fishermen tied up here, because they got money invested. After all these seiners that are tied up here, and processors that comes in, probably several million dollars combined, just to wait for the sac roe fishery. Some of them well stay in a hotel, good for business of Sitka... But one of these days, it will be out of balance.

Sea Lion, Prey, Herring, Sitka

Last year they opened up the Goddard area to the commercial herring fishery. That could be the brood stock they are always talking about. So you see that a decline in the herring stock leaves a miniature herring in some areas. They also started experimenting by holding herring up in Hoonah Sound. Those herring are migrating to Sitka, their home spawning country, and what they did was hold them up there and forced them to spawn right there. Well, the next generation, I think Hoonah sound became their home spawning ground. ADF&G took pictures of what happened: at the head of Hoonah Sound there's a flats in the North Arm that's about a mile wide and about mile long. At high tide it gets only about two or three feet of water, and herring seek shallow water. They get up on the flats and the tide starts dropping; they don't have time to get off the flats, and thousands of tons of herring die up there.

Hair Seal, Disease, Abnormalities, Behavior, Sitka

The only time we ever seen any kind of parasites on hair seal was when we took one up in Prince William Sound when we were seining up there in the early 1950s; we brought it on deck and it started dressing it out and found it was wormy; everybody voted to throw it overboard, so overboard it went. R observed a strange behavior from a seal out on sea lion rock (inside sea lion cove near a white sand beach). We shot a seal and it appeared we hit it because there was no splash; the seal ducked and went round and round on the bottom; you could see him. And after a bit, he stopped spinning; then he took his paw and felt his head. It was OK; then it swam away. It was unusual to see something like that--it was comical to see him feel his head.

Seal, Selectivity, Sitka

Older seals are larger but may have less fat on them and the skins may be tough or beaten up. Still you can get a couple or three gallons of oil out of an old seal if it is big (350-400 lbs.). In addition to size, R may select seal on basis of hide color (dark favored, often) or quality.

Hair Seal, Sea Lion, Management, Sitka

With respect to aerial surveys--I don't know how much [biologists] could find out by flying over seal and sea lion, especially on the hair seal. They move around. All we ever read about is the depletion of sea lion here and westward... I don't think it's an endangered species at all. I think depletion doesn't necessarily mean that species is endangered.

Seal, Prey, Herring, Hunting Conditions, Sitka

I have noticed that after a heavy spawn, here in Sitka Sound--where the seal feed on herring and where we hunt them because we know we'll get seal there--I've seen a whole bunch of them there, with white faces. On a closer examination we see that they've been feeding on herring spawn and it's just embedded right in their head... look like white headed seal. Other than that, I know it doesn't take very much to make them wary. One shot is enough to educate them, and they stay away from you.

Sea Otter, Management, Fur Seal, Non-food Products, Sitka

I think there's been a lot of jealous feeling among the native people, not only in Southeast Alaska, but, westward, especially when they start talking about harvesting sea otter... killing more than the average native. I think there is just a sensible method of not overharvesting. Sea otter I think can be depleted in no time, if it's ever commercialized... so on sea otter I would recommend go slow; we all know they need to be some harvesting. If it turns out to be commercial greed, and there's a lot of jealous feeling over it [it should be stopped]. I've never taken sea otter myself... I would like to get a couple and make a handicraft out of it--my mother used to make fur seal hats. At a traditional sale [in Juneau] saw a sea otter coat, just a short coat--\$10,000 on the price tag.

Seal, Hunting Conditions, Hunting Methods, Use Areas, Technology, Tlingit Terms, Sitka

Hunters took advantage of geography. Where there were little narrow, tidal bridges or flats where seals could squeak through--such as at Dry Pass, Moser Island area (*Tsaa. ayu kuwat geyei* = where the seal takes a walk), Portage Arm, and Kelp Bay. Some Natives used to have a gillnet for seal and would block off one or both ends of the pass and then get the seal excited and try to squeeze them through the pass towards those nets that are strung across. So it was easy harvesting in the absence of firearms--those narrow passages are where we used to hunt. Between Moser Island and the mainland [in Hoonah Sound] there was a big sand spit. When the tide is changing, the seal would rather swim across the bar than to crawl across it. But when the tide moves out there is not enough water and their backs stick up out of the water as they try to sneak across; we'd wait there with the clubs and club them when they get in the shallow water.

Sea Otter, Use Areas, Tlingit Terms, Sitka.

Just off the head of Khaz Peninsula there are two islands that are joined together by a sand bar; sea otter hunters used to use it for camp there; in Tlingit, it is called *Kun nax'a doosh na* (walk back and forth between 2 camps?). Here you can walk back and forth between the camps on each island, hence the name.

Sitka, Respondent 1, January 14, 1999

Harbor Seal, Processing/Preservation, Fat/Oil, Meat, Meal Preparation, Sitka

Harbor seal blubber (fat) yields real rich oil, used for flavoring other foods. Its meat is usually tender and, when boiled to a well-done stage, is fully cooked. Seal meat is also smoked for two or three days of constant smoke. It is then fully cooked in vigorously boiling water. When cooled and cut into smaller chunks, seal meat can be immersed in its own rendered oil and the meat will keep indefinitely, so long as it is kept outside and not subjected to warming sunshine. The oil used for the preserving of meat must be yielded using heat, or spoilage will occur. Other meat, for example, venison, can be prepared in the same manner. Seal liver is a delicacy cooked in the same manner as other animal liver, for example: beef, deer, moose liver, etc.

Harbor Seal, Flippers, Meal Preparation, Processing/Preservation, Taste/Preference, Sitka

Seal flippers are also prepared in the same old-time method by burning the hair off and thoroughly scraping off the burned hair. After being thoroughly cooked by boiling, the flippers are cooled, cut into smaller portions, and immersed in seal oil for preservation or served immediately. This is a Tlingit delicacy.

Harbor Seal, Processing/Preservation, Internal Organs, Meal Preparation, Sitka

Also a delicacy are the small intestines from a small to medium seal. The intestines are cleaned by squeezing out the contents and then forcing a small pebble through the organ. The intestines are then woven, like a "Chinese love trap," by looping it around each of the five fingers of the

person doing the weaving. This weaving form a tube from the intestines. The woven intestines are then cooked by boiling or, if in camp, the intestines can be cooked over an open campfire (barbecued, and chunks of seal fat can also be inserted into the intestines).

Harbor Seal, Skins, Non-food Products, History, Sitka

The seal hide was used for the creation of moccasins that were more durable than deer skin moccasins. The seal hide was also used for other articles of clothing.

Harbor Seal, Biology, Behavior, Beliefs, Sitka

From time immemorial, the harbor seal has been a constant source of food supply for the Tlingit people as well as other ethnic natives of the Northwest coast, including the people of the Arctic coast regions. The harbor seal is a very smart animal. To outsmart the harbor seal, its habits, feeding areas, rookeries, and haulout sites must be known by those who hunt the seal for sustenance.

Harbor Seal, Killer Whale, Hunting Methods, Prey, Sitka

Before the natives acquired modern firearms they developed effective methods of harvesting harbor seal. The hunters knew that when a pod of killer whales are in an area that the seals will scramble onto available beaches and reefs for their safety. It always seems that the seal prefers death from humans with clubs rather than being a victim of the killer whale's teeth. At time, the killer whale will tease its seal victims by tossing them around. Killer whales will play catch with its victims and not actually kill its victim. No wonder the seal seeks refuge above the tide line and even after the fleet (pod) of killer whales have moved on, the seals are reluctant to enter the tidal waters for several hours.

Harbor Seal, Killer Whale, Hunting Methods, Beliefs, Customary Rules, Tlingit Terms, Sitka

Prior to Native acquiring firearms, seals taking refuge ashore would be a bonanza situation, an easy harvest for hunters. Occasionally, killer whales would toss a victim onto the beach of an Indian fish camp or, at times, the floating victim seal would be left in the path of a paddling canoe. I take these incidents as the killer whale's understanding of human needs. Old timer believe that it's a result of this custom: they would begin to sprinkle "Gunch" (Indian tobacco) into the water when killer whales are nearby, chanting prayerfully, "*Haa xei dei ay woo,*" which means, "Send us goodies."

Harbor Seal, Killer Whale, Hunting Methods, History, Customary Rules, Sitka

Another olden-day method of hunting seal is stalking the seal in their known haulouts where they go to sleep after feeding. The instruction used to be, "You know this is a regular seal haulout so, when you're stalking the seal, approach from downwind." No need to try and peek over natural blinds. Get as close as you can, then when you hear the rumble of the seals, hastily scramble, get your club, and start running. A person using this method can usually get one or two seals. The third or fourth seal, in self-defense, usually grabs the club and hangs on while, at the same time, wiggling to the safety of the sea. However, when killer whales are in the area, the harbor seals are reluctant to return to the ocean.

Harbor Seal, Hunting Methods, Sea Lion, History, Sitka

Another old-time method to hunt seals before firearms and even after rifles became common, was the use of a large mesh net made from narrow strips of sea lion hide. In this method, the dry passages were used--when the tidal conditions change, the dry pass turns into a shallow waterway for canoe passage. Some of these are frequented by seals. The large sea lion hide nets would be stretched across the passage. At the opportune moment, the seals are spooked and, in their haste to escape, they try to get through the mesh of the net, instead of going around

or over or under the net. This is an effective harvest method but, as soon as possible, the net must be pulled ashore and the seals clubbed before they chew their way to freedom.

Harbor Seal, Hunting Methods, Use Areas, Behavior, Prey, Sitka

There is a place known in the traditional territory of the *Sheet'ka Kwaan* by the natives as the place where the seals take a walk. Between Moser Island and Chichagoff Island there is a gravel bar that a person can walk across at low tide, or on the incoming tide. This gravel bar is an easy passage for seal but, on the receding tide, some seals decide to cross over to another feeding area when only less than a foot of tidal water is covering the sandy gravel bar. This is an opportune time to chase the seals with clubs. Sometimes the seals actually cross this place over the dry gravel bar. Brown bear also prey on harbor seal in these areas where the seal is at a disadvantage to escape.

Harbor Seal, Seasonality, Pups, Retrieval Methods, Sitka

From early fall until after the seal pups are born in late May and early June, a female seal will float when it is shot. After pup delivery season, most seals will sink as soon as it is shot. A treble snagging hook is handy to retrieve the dead seal. Sometimes retrieving is unsuccessful, especially if tidal currents drifted the carcass. The very next day, this seal carcass floats or drifts ashore. A summer seal has been reduced in the thickness of its fat and, therefore, sinks readily when shot.

Harbor Seal, Behavior, Hunting Methods, Sitka

In January and February, harbor seals will congregate at the mouth of salmon streams. This is usually at the head of some bays. Sometimes the bay is frozen for a mile or so and when these seals are spooked or frightened by firing a rifle, they will duck and try to escape under the ice. By the time they reach open water they are so winded they won't duck under and, if they do, it's only for brief moments. If the bay is not frozen then in certain locations, we hunters know where they will surface so one of us will wait for them to show their heads before the duck again. And we already know where they'll surface for air again. Another of us will also be ready for them. By this time, their need for air allows the second rifleman more time and more targets.

Harbor Seal, Hunting Methods, Behavior, Sitka

Another trick of the trade in today's modern seal hunting is when we spot a seal off a point of land as we are traveling by outboard motor. One man jumps ashore and positions himself, while the motor boat is driven on as if we had no intention to take the seal. After we have gone a short way and the seal thinks that human danger is gone, then it usually surfaces in the original spot of where we first saw it and usually it will stretch its neck and head out of the water to see where the boat has gone, not knowing that it is already doomed.

Harbor Seal, Hunting Methods, Behavior, Prey, Sitka

The harbor seal will also feed on fresh herring roe deposits from kelp and rocks. When they gorge themselves full of herring roe they will haul out to sleep. The herring roe on their face usually dries during their sleep and this makes them easy prey because the herring roe dried on their faces prevents their eyes from opening.

Harbor Seal, Behavior, Hunting Methods, Sitka

Seals love music. Especially if the volume can be heard coming from an anchored vessel. During the days when hand-trolling from hand-powered rowboats, it was necessary to camp in tents during the night. Snoring hand-trollers would attract a seal or several during their sleep time. A seal can be lured by snorting or growling like a seal. More effective is to imitate a young seal pup crying. A person snoring heavily at night attracts seal. At night this is spooky.

Harbor Seal, Behavior, Beliefs, Sitka

No doubt, harbor seals do travel to different geographical locations, probably due to over-taxing of local food supply. In our traditional Tlingit use of harbor seals we cannot help but to learn much about the seal, its habits, intelligence and its weak points.

Harbor Seal, Skins, Selectivity, Non-food Products, Sitka

The color phases are also important to the native women artisans who create clothing and seal hide moccasins made for the tourist trade. It is noted that the black seal hide phase sells quicker than the lighter phase. Therefore, the most desirable colored moccasins are usually priced higher than the lighter phase hide.

Harbor Seal, Skins, Use Areas, Biology, Sitka

From this difference it is known which areas produce the more desirable color phase. For example, Crawfish Inlet, Necker Bay, and on down the coast of the Baranof Island the more desirable darker-hided seals are more numerous. However, other areas are not totally devoid of the black phases of the seal. The lighter color of grayish seal tends to turn yellowish during tanning. It must be realized that seals are not solid black or grayish in their lighter portions. In other words, all harbor seals are speckled.

Harbor Seal, Commercial Hunting/Bounty, Sitka

The Territory of Alaska legislators established bounty on all harbor seal scalps, wolves' front paws, and bald eagle claws. For harbor seal it was two dollars (\$2) per scalp. Later it was increased to three dollars (\$3). This bounty system was appalling to the Natives, especially to think that the valuable harbor seal was considered a destructive sea mammal that must be exterminated or reduced to an endangered species.

Harbor Seal, Commercial Hunting/Bounty, Population Levels, Skins, Sitka

The bounty on these so-called predators continued even after Alaska was finally admitted to the Union and became a State. While the bounty paid on harbor seal scalps helped some Native families in purchasing a limited amount of groceries, it is doubtful that Natives became bounty hunters. The seal hides also entered as a commercial commodity. This type of exploiting of the harbor seal for its scalps and later for the commercialized seal hides increased the pressure on the harbor seals' populations but did not seem effective in the reduction of harbor seal numbers. A good indication that food supply regulates the sea mammal population.

Harbor Seal, Management, Internal Organs, Non-food Products, Sitka

Recent proposals by the Alaska Department of Fish and Game call for harbor seal hunters to preserve the head with its teeth and also the stomach and food contents. In the old time, use of seal stomach was for storage of traditional fire-building kits and fire-starter splinters of spruce and pitch. Other uses are many. Most famous is the storage of aged salmon roe. The seal stomach was also inflated for use as a buoy and dried as a stomach balloon.

Harbor Seal, Ecology, Prey, Commercial Fishing, Tlingit Terms, Sitka

The contents of seals' stomachs are usually smaller fish such as herring (*yaaw*), tomcod (*l.udei*), and other species of fish known as "*duk dei she gaak*." Also bottom fish, flounders (*tsunti*) and the larger flounder known as "*s'eh wun kush xee'*" and bullheads (*weix'*). Seals do prey on salmon and small to medium-size halibut. The halibut is usually taken from a fisherman's skate, better known as a ground line. Gillnetters for commercial salmon lose a lot of gilled salmon to the harbor seal.

Harbor Seal, Birds, Ecology, Prey, Sitka

We assume that the non-migratory ducks, along with smaller birds, gather at the mouth of salmon streams to feed on the salmon roe loosened by shifting gravel drifting seaward. Most likely, these are salmon eggs that were never fertilized by the male salmon's milt. Smaller fish attracted to the streams are also prey of seals.

Sea Lion, Behavior, Commercial Fishing, Population Levels, Sitka

A more destructive sea mammal is the sea lion. When sea lions start yanking hooked halibut off the halibut fisherman's ground line, one sea lion can remove a thousand pounds of commercial halibut in a very short time. The sea lion also learns the effective range of a rifle. To the westward of the Gulf of Alaska, the sea lion population is to the point of being considered an endangered species. The low populations of sea lions in this area is caused by the high seas trawlers over fishing the sea lion and denizens of other marine life's food supply.

Sitka, Respondent 3-T, February 9, 1993

Seal, Seasonality, Sitka,

All year round, we take it when we need it. Best in spring and in fall time because it's fattest.

Seal, Killer Whale, Folklore, Beliefs, Internal Organs, Sitka

"There was a village at Tenakee [Springs], where the native Tlingit people used to live. And they saw this big herd of killer whales going up the bay [Tenakee Inlet]. So they followed them with their canoe up [to the head of] Tenakee Inlet. And there's one place they [the killer whales] stopped, [a] nice beach. And they saw those people. All the [killer whale people] were alive. They were cooking some seal--seal meat. They act just like humans—people running around there, cooking. And pretty soon they [the Tlingits] notice that they were leaving, and they left that place, all those killer whales. And the people got inside of those killer whales. [It] looked like they were all alive. And they start going up [to the head of] [Tenakee Inlet. There's a portage there, combined with Hoonah. So they stop there and people got out of those killer whales. And they started pulling those boats over that portage. [The] killer whales, themselves, go through there, over to Hoonah. And the people stop at the camp where the [killer whales] stopped, and they find everything there [that] they've been eating. And they find [that] the intestines—seal intestines--was braided. It was braided like this (interlocks fingers). That's where we learned how to make that intestines, from those killer whales. They left it there. And that's the short way to go to Port Frederick. The killer whales walk right through there."

Seal, Processing/Preservation, Internal Organs, Sitka

I know how to braid seal intestines. I showed some of the young people how to do it. (Weave it around the fingers).

Seal, Killer Whale, Folklore, Beliefs, Customary Rules, Sitka

So they took that (braid made by killer whales) and they learned how it was done. That's what the killer whales left behind for the people to learn. So those people claim that the killer whales, it was the Tlingit people that gave them life (see story in Swanton 1909)

Seal, Killer Whale, Octopus, Folklore, Beliefs, Sitka

There was octopus, killing off everybody. So this man went to work making like a killer whale and give them a life, let them go. They start going. They didn't go very far, came back, drifted right in front of him. They were floating there. He used different kind of wood. Pretty soon he got a hold of yellow cedar. He made it like a killer whale. He let them go. They left his camp and they came

back. They're still alive, they came back. They stopped right in front of him. Then he told them. There's an octopus up there killing off my people. You go up there and kill that octopus. That monster octopus. You go up there and kill them off. So they started out, up to that place, where that monster octopus is. They claim that the Tlingit give that killer whales life. He made them out of yellow cedar. And not very long after, you hear that commotion going up there. They killed off that octopus for killing the Tlingit. And they came back, when he put his finger out, there's quite a few of them hanging out of their mouth(s) (the tentacles). That's how they kill that octopus. And then they came back. He thanked them for killing that octopus. And then he told them, "Now you're on your own." But he said, "Don't hurt any Tlingit." He told them what they're gonna have, what they're gonna eat. That's how come they kill seal for their own use. They don't waste it. Use what they can use. So clear up to this day, killer whales never hurt anybody, because they was made by Tlingit. [Doesn't know site where octopus was killed—south of Sitka].

Sea Lion, Population Levels, Sitka

Just like anything else. They live so long and then they die. R has not noticed any changes in sea lion population.

Harbor Seal, Hair Seal, Killer Whale, Prey, Herring, Population levels, Harvest Levels, Sitka

Used to take one harbor seal a year for our own use. But this year couldn't get one. And nobody else is using it that much. This year it seems like the population of hair seal is gone. Could be the killer whale--the only predator besides man that kills them off. Seal do chase the herring around [in spring], but there's always been harbor seal around here year round [but not this year].

Seal, Seasonality, Sitka

No seasons. Used to go get one anytime we need it. R family used to get one a year around February.

Seal, Killer Whale, Herring, Prey, Use Areas, Sitka

R's family used to go down to Necker and Crawfish bays all the time. Had a cabin there, grew up there. Whole family used to stay down there all winter long, come to Sitka for herring roe harvest. During the winter months, we used to trap down there. We used to see all kinds of seal there; they stay there all winter long. We never bother them. They just live there all winter long in the bay. Of course there was herring up in there all year round, too...But now they said, you don't see any seal down there. Killer whales got them all--I think that's what happened, or they followed the food somewhere else.

Seal, Processing/Preservation, Meat, Fat/Oil, Sitka

Some people used cook the meat, or dry the meat, and store it in seal oil.

Seal, Hunting methods, Technology, Selectivity, Sitka

.25-20 caliber or other small guns (.25-35) were favored, because the small hole created on impact will not cause the seal to sink right away. Powerful rifles take the head right off and the seal sinks right away. Sometimes R targeted smaller, adult seals or juveniles for eating.

Seal, Customary Rules, Sitka

Never take more than you need. We live on these animals so have to be careful how you use them.

Seal, Processing/Preservation, Skins, Division of Labor, Sitka

My mother used to dry the skins and make moccasins out of it, at Necker Bay. We would build a frame to dry the skin. After it's dry, scrape all that stuff (fat, etc.) off. Mother would use the back

of a knife. Would use something (doesn't know what the women used) to make it soft. My mother would make moccasins out of it. Just use them in the family, not for sale. Have a professional tanner in town now. Can get the skin tanned right here. Before people used to do it themselves.

Seal, Processing/Preservation, Internal Organs, Sitka

The intestines are cooked first (boiled 1 hr.), then smoke it, then dry it. Or can cook it then put it in refrigerator or freezer. Used to store it in seal grease, it would never spoil if kept in a cool place. They never freeze heart and liver. Use it right away, never put it up. Can also eat the backbone (boil it).

Seal, Processing/Preservation, Meat, Tlingit Terms, Sitka

Flippers, they use too. Burn all the hair off (using charcoal or propane), then cook it. Can boil it (called *Tsaa geení*) or roast it. Boy that's good. Same thing as pigs feet. Still makes these. Sometimes pickled like pigs feet too. Sometimes serve it with company.

Seal, Processing/Preservation, Fat/Oil, Sitka

After butchering, cut up the fat into small chunks--slice it real thin, let it sit out about 2 days (in a place that is not too hot or too cold—i.e., room temperature), and when the oil comes out, then start to cook it. You get more oil out of it that way. It doesn't smell bad either. When you cook it, the fat chunks start to become crispy and turn brown. The oil should be heated slowly until it displays an amber color. That means the grease is ready. And it never gets sour on you. Should cook it in a big pot. Be careful what kind of pot you use. Don't use aluminum-- enamel is best.

Seal, Processing/Preservation, Meat, Sitka

In the old days they ate the meat fresh, didn't preserve it meat very much. To preserve it they had to smoke it and dry it; otherwise it's too strong and not very good eating.

Seal, Hunters, Division of Labor, Sitka

In the old days (up to 1940s) hunted either individually or with one other relative (usually father-son, brothers, or maternal uncle-nephew). Now sometimes hunts with one friend.

Sea Lion, Whiskers, Non-food Products, Tlingit Terms, Sitka

Whiskers are used for *Shakee.ats* (Tlingit dance hats). Sometimes people make necklaces out of sea lion teeth.

Sitka, Respondent 5-T, February 9, 1993

Seal, Killer Whale, Habitat/Haulouts, Folklore, Tlingit Terms, Sitka

About half a mile northwest from the above island (*Kun nax'a doosh na*) is a seal rookery; one time way back in history killer whales were going after seals there, in spring time. One of the killer whales came up on that rock too far and lost its balance. Part of its head slid into that pool that was inside that rock, and [it] couldn't get away, and it didn't leave there until high tide. So then the people (*Kaagwaantaan* clan) reported it back to Pt. Slocum, where the winter village was. The *Kaagwaantaan* decided to honor that killer whale because it didn't harm the people when they were watching it; so they named some of the *Kaagwaantaan* afterward "behind the dorsal fin sticking up" and the other one it had two names, *Kaag gus teik*, *ees t'e*--those two names came from that incident.

Hair Seal, Sea Lion, Prey, Herring, Ecology, Sitka

The primary feed of the hair seal is different from the sea lion. Hair seal only eat pink salmon in season, when it's plentiful. On the stream flats and during the fall time after the salmon is all gone they feed on the flounders on the flats and also bullheads, and in rocky areas they feed on the octopus. There's lots of octopus up and down the coast, in all the crevasses and the rocky coast is full of them-- that seems to be the main diet, every time I've see seal out in the ocean side on the beach, they have an octopus hanging out of their mouths. So I don't think they bother the herring at all except during spawning time. But, the sea lion's main diet is herring and in season it seems like they also follow the silver hake as they migrate into the inside, through Salisbury Sound. Big herds [of] sea lions will feed on hake during this time.

Sea Lion, Ecology, Prey, Herring, Sitka

Now (February) there's a shortage of herring eggs, but there's a lot of smelt in Silver Bay. I see some of the ones the sea lions wound (the sea gulls are picking up)--it's not herring, it's slim, so I know it's smelt.

Sea Lion, Population Levels, Prey, Herring, Ecology, Sitka

There are not as many sea lions now as there used to be because the herring stock is being depleted by the herring roe fisheries. When seiners make a set around spawning herring they wipe out that stock. There used to be a lot of herring in Katlian Bay, but now it's wiped out. There used to be a lot of herring across from Sitka and at Camp Coogan Bay--all the way down to Crawfish Inlet. But they've been fishing it pretty heavy (for sac roe) and the herring have disappeared. Also the spawn, which Natives harvest for subsistence, used to last as much as two weeks; now the herring spawn in patches in these bays and in one tide the spawn is gone. So it's hard for the subsistence fishers and to get any eggs on the branches; fishers have to move from place to place trying to get enough spawn. Years ago we didn't do that. We put the branches in one place and we get all we need. Today we chase the spawn and get nothing. And the sea lions are missing in those areas; they used to be so plentiful that they chased all the herring up into the shallow waters along with other birds, like ravens and crows. You don't see those big spawns anymore.

Herring, Population Levels, Management, Sitka

R questions the Fish & Game figures on spawn that calculate the number of miles of spawn --"a small spawn there they put it how long it is, different places how long it is, but they are not taken into consideration that it's only spawning one time." What I noticed is that a certain amount of those herring spawn and they leave, and another group comes in and spawns; that way, they keep spawning in an area for a length of time. But this is not taking place any more.

Harbor Seal, Population Levels, Rookeries, Commercial Hunting/Bounty, Sitka

I don't think that harbor seals are affected by anything here in Southeastern, even when the federal government had bounty on them, we didn't have any problem getting all we need. No matter how severely those bounty hunters hunted them--even using dynamite to kill off all the seals and their rookeries—they re-populated those areas.

Sea Lion, Biology, Rookeries, Sitka

There are sea lion rookeries in West Crawfish Inlet (used to get sea gull eggs there), at White Sisters, and one on Sea Lion Island.

Fur Seal, Habitat/Haulouts, Prey, Herring, Harbor Seal, Population Levels, Sitka

There used to be a fur seal population that would stop over in Crawfish Inlet before moving on to the Pribiloffs. They would rest in the inlet and feed on the herring, which gathered there in late

winter and early spring. That was before they start fishing the herring in West Crawfish; you don't see it like that anymore. The fur seal diet is different from the harbor seal; the fur seal is more dependent on herring.

Seal, Prey, Commercial Fishing, Ecology, Porpoise, Sitka

Seal love king salmon meat, but they can't catch them, so they learned to steal it off the trollers. R also had problems with seal when the pink salmon "got small" up in Slocum Arm. The seals would tear the salmon out of the net. They tore holes getting the salmon out of the net; when they bite it they roll with it and they take the lead and all with the fish. But R solved the problem by moving to a smaller [mesh] net. Seals are smart--like porpoises. Once R got a porpoise in his net; a crewmember lifted it out and let it go. Next week when they came back that porpoise recognized the boat; it floated, waiting for them. When the tide changed, it came around the skiff. R told crewmember that the porpoise had just come to say thank you to him. Also rescued a little seal among the fish. Oh that seal had sad eyes, tears, coming down his face. I reached in there and picked him up and put him in the boat. The seal didn't bite or anything. They let it go. It was just a baby.

Humpback Whale, Prey, Herring, Sitka

Today those humpback whales that come into Silver Bay don't stay, they leave because the one year old or two year old herring stock is absent on account of the herring roe fishery. To try to get them to school up into a ball they stick their tail out of the water and flap; it sounds like gun shots. And when the herring boil up, the whales stick their nose right up to the middle, they come out on the half way with all that herring raining down around their faces.

Killer Whale, Seal, Sea Lion, Herring, Prey, Population Levels, Sitka

Killer whales feed on seals and sea lions. When the herring were plentiful, the killer whales did not affect the sea lion population, but now that the sea lion population is going down (due to lack of herring to feed on), the killer whales may deplete it completely. The killer whales are just like the wolves in the woods-- they prey on all animals in the water; they even go after salmon.

Sea Lion, Hunters, History, Sitka

Years ago Tlingits used to take sea lions; now they don't bother them.

Harbor Seal, Seasonality, Selectivity, Weather, Sitka

Traditionally, harbor seals were taken only in the wintertime; after March they weren't bothered. The reason for this is that as the weather warms, the fat quantity and quality decreases; the fat becomes stringy and you hardly get any oil out of it. R takes his seal in fall when he goes to his fish camp/allotment in Deep Bay to dry halibut. The seals come right into the river there during the fall dog run. Also make take during spring and dry the meat along with halibut.

Seal, Use Areas, Technology, Hunting Methods, Hunting Conditions, History, Customary Rules, Sharing, Sitka

People hunted all over, but one area that really provided for Sitka Indians was Low Island. There are big tides there, and when minus tides come, the seal are a long ways up on land. Hunters would stalk them by foot and kill them with clubs. This was a custom they used for years, before any kind of weapon was brought up here by the Westerner. Even in my time when I was boy I still saw it that way. Just the young fellows hunted, and when they brought it in, everybody helped themselves. They knew exactly how much to take so everybody got a share. Most of the time the hunters brought back two canoe loads (big canoes, what whites call war canoes). R has always hunted in Deep Bay because his family has had a fish camp (now an allotment) there.

Seal, Use Areas, Hunting Methods, Processing/Preservation, Division of Labor, Sitka

In addition to clubbing, Sitka Tlingits traditionally harpooned seals on the rookeries. One of the most important hunting methods was to take advantage of the minus tide--it's two miles to salt water at minus tide, and no seal is going to run that two miles in a short time. The young warriors would kill the seals and the older men would follow them and dress the carcasses.

Seal, Processing/Preservation, Internal Organs, Sitka

It was important to dress and cool the seals right away because if the intestine is left inside it will spoil the meat. The intestines of younger seals (not older ones) would be cleaned and eaten. Sometimes the intestines were braided before cooking. The liver was eaten, but the heart was not.

Seal, Skins, Processing/Preservation, Sitka

All the skins were hung and tanned. And the older women would sew for the tourist trade.

Sea Lion, Seal, Processing/Preservation, Meat, Internal Organs, Sitka

The sea lion meat and the seal meat was soaked in salt water 24 hours before cooking. The intestine was soaked too, but not the liver. Next the meat would be cooked or smoked. Usually it was smoked for two or three days and then cooked. After it's cooked, it would be dried on a rack, then dipped in seal oil and put it in containers. After the container is full, then seal oil would be poured in, until the meat is covered. The meat can keep a whole year without spoiling that way. You can eat it right out of the jar, cold. And the leftover oil could be used for cooking. The Indians made charcoal and used the charcoal to purify the oil. They would put just a layer of charcoal on top of the jar and let it soak up the oil and sink to the bottom; the charcoal would take the blood and other particles down with it and only pure oil would be left on top. Snow could also be used to achieve this. This oil could then be skimmed off and used for cooking. It had no taste or color, just like Wesson oil. This reconstituted oil could also be used for preserving fruit, meat, and other foods... Before western man brought the pots among us, bentwood boxes were used for rendering and processing oil and for storage. These were so tightly constructed that nothing leaked out. Now I use one pound cans to put up the oil and meat. After two years it's just as fresh as when I put it up.

Seal, History, Fat/Oil, Sitka

There was a Norwegian boy who fished with me. He said, one thing he'll never eat was seal oil. His father was divorced from his mother and married an Indian woman from Wrangell, and I guess she didn't prepare the oil like we did. One day we gave him some meat, which had been packed in seal oil, purified using snow. He didn't believe it was seal oil. I had to take him up to the house to settle the bet. After that he quit saying that about seal oil.

Seal, Selectivity, Fat/Oil, Sitka

R always targets a large female because they have the thickest fat. R can tell the females by looking at their faces. Also, females have shorter necks than the males. A large female will yield a case and a half of one pound cans of seal oil.

Seal, Fat/Oil, Sharing, Trade, Skins, Herring, Sitka

I never sell seal oil, I give it to my friends. Many natives are not fortunate enough to go out and get it (too old, etc.). Sends it to Haines, Seattle, California, and even Ohio where daughter lives. Daughter sends the finest eastern chocolates in exchange. Sometimes used to barter or "horse trade" with friends. R had a friend in Haines who he would send a container of herring roe on branches. "I never asked for anything back, but when the hooligans was running, the same container came back down full of hooligans. That's the way we traded, [we] never asked for anything." R's family does not work on hides anymore, so gives them all away.

Seal, Sharing, Ceremonies, Customary Rules, Tlingit Terms, Sitka

In Deep Bay when we were smoking fish, after we get all that we want, then we'd go out and get some more. And my grandfather always said, *Yaa na tloowoo wees*, that means people are going to come smiling and visiting. So we give them dry fish and next time they bring something good, from the bakery or from the store. Without exchanging money, things would travel back and forth.

Seal, Fat/Oil, Herring, Processing/Preservation, Sitka

Herring oil and seal oil could be mixed with berries to make a kind of dessert (like Eskimo ice cream). Seal oil was not used like that, but it was used as a sealer (like wax) for jars of berry preserves and jams. Deer meat was often preserved in seal oil. You smoke the deer meat and then cook it, dry it, dip it in oil and pack it in the container, then fill the rest of the container with oil. This way, the meat keeps the whole year without spoiling. Few do it now because we have freezers.

Seal, Technology, Hunting Methods, Retrieval Methods, Sitka

R has used a harpoon to harvest fur seal. Tlingits used a regular harpoon with a toggle or detachable head. The harpoon "is flat where you have your line attached to it." And the pole is wound with copper wire. Some of the harpoons were also made out of copper. The one we used when we took the fur seal in Crawfish Inlet (see Natural History article, June 1955) was made of copper—it was very slim. I don't know how they hardened it because when we tried to sharpen it with a file, the file just slipped; so we used a whetstone to make it sharp. You don't have to aim anywhere in particular. Just like poling a log--you don't let go of the harpoon just poke it; sometimes my grandfather used to use just a gaff hook. You see one swimming by, gaff it and another guy clubs it. When shooting with a gun, I used a .22 hornet when they came out. It was pretty accurate, so I liked it.

Seal, Retrieval methods, Sitka

R would retrieve seal with a gaff hook. Then clean it (gut it) right away.

Seal, Sea Lion, Management, Sitka

I can't speak for the other communities, but in the Sitka area, Natives are only taking what they need, so I'd say, kept it about the same.

Sea Lion, Seal, Processing/Preservation, Flippers, Sitka

In olden times they used to use sea lion--smoke the meat and put it up in oil. They would also eat the flippers, which were prepared by throwing them on the fire and then scraping the rest of the hair off. Old-fashioned copper soldering irons work best for burning the hair off of seal and sea lion flippers. In terms of preparation and taste, flippers are kind of like pigs' feet.

Sea Lion, Killer Whale, Folklore, Sitka

[Version of the story *Naatsilinei*, see Swanton 1909]. One of the sea lion hunters was abandoned by his brother-in-laws on the rookery. When they came back to the village they said their brother-in-law was killed by a large sea lion; it flipped him off the rock. But actually they abandoned him, you know, and on that rock, he stayed there so long that some, some forces came to him to help him. The legend says it was these forces that allowed him to create the killer whales, carving them. And those killer whales brought him ashore from the shelf of the rookery-- they claim it happened at Hazy Island. When they brought him ashore, he saw that his brother-in-laws were going on a hunting trip and so he told the killer whales that he created, go after them, they chewed it up. And the way things are, he created a female for the killer whale, and when he got them together to set them free, he told the killer whales to never hurt another human as long they live! And the legend says to this day that they never harm a human. That's the Indian legend.

Sea Lion, Whiskers, Non-food Products, Tlingit Terms, Sitka
Sea lion whiskers were used for decorating dance hats (*shaake.áats*).

Sitka Respondent 112, January 14, 1999

Harbor Seal, Selectivity, Sitka

The bad thing about it is that you can't tell whether it's a female or a male in the water because there's no... Like a deer, you can always tell a doe because she's got white (on the neck/chest). But a seal, you can't tell. All you see is the head in the water. I can't tell them apart. Maybe somebody can, but I've never been able to.

Harbor Seal, Hunting Methods, Selectivity, Skins, Division of Labor, Sitka

I usually target the bigger ones with the good hide. What I'll usually do is I'll get up on...At least where I go, there's anywhere from 20 to 40 of them in the water. They're either on the beach, hauled out, or they're in the water. I just get up on a rock and look at them for a while. Just get up there and you're not posing any threat to them, right off the bat. They kind of get used to you and start milling around. You look at them for a while and pick out the hide you want's what I do. So I usually shoot 100-200 pound seals that are real pretty hide markings. My sister sews skins and people I give things to, they sew skins and do a lot with the hides, so I try to pick out something with a real pretty hide.

Harbor Seal, Sea Lion, Habitat/Haulouts, Behavior, Seasonality, Sitka

I don't know if they segregate at all, to tell you the truth. I know increase in population and decrease in population in certain areas at certain times of the year because of what they're feeding on. In the springtime, around March and April, you'll get the herring spawn in. Man, the sea lion and the seal are everywhere. You see a big increase in sea lion. They start running in packs, 50 to 100 to a pack. They get really heavy around here, really heavy. Some of the places you see them is right over here by the Sugarloaf Mountain, across from Silver Bay, that Whale Park. Look across at the couple rocks over there, and they just get thick right over here by Sugarloaf Mountain, that little bite right there. They just get thick right there. Then over here on Hayward, by Guide Island, these rocks inside of Guide Island, they just get thick, really thick there, too. That's probably the thickest concentration of seals out here by Guide Island, these rocks between Guide Island...You go over there and there are 200, 300 at a time, just podded up in there. Flippers out of the water, just thick, just a big brown cloud of them.

Sea Lion, Behavior, Sitka

They're big, yeah. You've got to watch them. That's lot of animal in the water. It can do a lot of damage.

Harbor Seal, Use Areas, Habitat/Haulouts, Pups, Behavior, Sitka

Some places they get pressured more than others. Like this place I was talking about out here at Gagarin Island. There's a lot of seals out there. They know my boat now. I pull up in there and they're off the rocks and they're scattering. There's other places...You go down by Kita Island. It's probably April or May, and I think they're having their pups now because you see a lot of little guys running around with them. You'll go into this one spot, Kita Island, the rocks there, and you'll see a hundred seal. You can pull your boat up there and stop and they'll pop up all around the boat, from here to the end of the table. Twenty, thirty feet away, they're everywhere. I think the reason for that is because their pups don't know any better and so they're trying to stick with their pups. It takes them a while to kind of nudge them away from the boat. The pups, they're just real curious. They're just little guys and they'll come up all around the boat and they're looking at you and the

mothers are all flipping out. But if you don't do anything for a while, you just sit there, after a while, they'll just start swimming. They won't haul back out, but they'll just real calmly swim around the boat. I'm sure if you just went right in there and picked one off and shot it, they'd be moving, they'd clear right out of there.

Harbor Seal, Behavior, Sitka

(Younger seals are) curious and stupid. They're not educated in the ways of the boats, yet.

Harbor Seal, Population Levels, Sea Otter, Habitat/Haulouts, Use Areas, Sitka

This is a real big haulout, this Low Island down here. That's not only seal, but that's otters. You go out there and there's just kelp all the way around this place. You go out there and any given day, there's a hundred seals sitting on that beach and another hundred, two hundred sitting in the water. It's Low Island, it's between Vitskari (Island) and the point here, Shoals Point. It's real low. You go out there and there's seals everywhere.

Harbor Seal, Hunting Methods, Sitka

Once in a while you shoot off the boat, depending on where you're at, if it's a calm spot. But I like to make a clean shot. I don't like wasting the animal. I'd rather get up on a rock and put a coat down or something, get a good, solid rest and shoot them that way, not wasting any. It gets frustrating. You get around, you chase them around, you get them all riled up. You're chasing them all around and you've got them scared and you're shooting and you're missing. I'd just rather do it right and have someone put me off on a rock. What we'll usually do, my son'll put me off on a rock, then send him off. The seals watch the boat (and don't pay any attention to the hunter).

Harbor Seal, Behavior, Habitat/Haulouts, Sitka

There's always a dominant bull running with them. The leader of the pack, I guess. The biggest guys, the leader of the whole pack gets hauled out, he's always on top. He's the first one out and he gets as high as he can. He gets higher than all the rest of them. You'll always see him. He's the first one out because he goes up higher and the rest of the herd comes out behind him. Then he's stuck up there. He can't go anywhere, he's just stuck. He looks out for them. If there's any danger, he'll sound, let them know. The next thing you know, they're all down and he's the last one back in. That's just the way it is. The dominant bull is always the highest. I don't know if you can say it's a dominant bull. I say it is, because maybe I'm chauvinistic or something (laughter). It could be a big female, too. I think it's either male or it goes with age, because they're usually big and they're wise and they're higher than everybody else. I think there's a dominance order with a pack of seal. I know there is. Everybody knows their place. I think it goes by age and size, myself.

Harbor Seal, Behavior, Hunting Methods, Skins, Selectivity, Sitka

Size, and color of the hide. I like, for myself, what's prized for me and a lot of other people is a real dark, black hide. And the bigger you get, they get a big silver ring on them. So you get a 200, 250-pound seal and it's jet black and it's got silver rings, looks just like a leopard. That's what I look for. To me, that's the most prime seal you can pick out. If there's a lot around, it'll take me 20 minutes before I ever pull the trigger. I'll just sit there and let them get calm. They get curious and start coming in closer and it just better your chance for a clean kill. They give you... it's ample time to pick out what you're looking for. Just be real patient about it.

Harbor Seal, Skins, Selectivity, Sitka

Usually the quality of hide I'm looking for, they're usually a big seal, so that pretty much covers the need for the fat and the meat. Usually what I'm picking out is always 150 to 200 pounds. They're pretty good-sized seal. Usually about a 5, five and a half-foot seal. They're pretty good-sized.

Harbor Seal, Biology, Selectivity, Sitka

The bigger they get, the density of their fat layer gets thicker. I've shot them where they've got fat up to three and a half, four inches thick, about like that (indicates with hands). The smaller ones... You know, I think it takes some time to put that fat on. They're not born with it. I've taken them and they've got just a real thin half-inch, five-eighths of an inch. The bigger they get, the more fat they're putting on. They're not put on this world with a lot of fat to start with.

Harbor Seal, Seasonality, Hunting Methods, Sharing, Sitka

For me, I'd say my high times is right after the deer season. Things kinda start toning down for me in the deer season, about mid-December. So I'd say from about mid-December until mid-January. And then again, there's a little spurt again right there in March, just before the herring. They come in, they spawn and there's usually a need for people. They want fresh oil so I usually go out there and provide that. All through the year from August until December, during the whole deer season, if there's a good seal around, I'll take it. But during that time I was telling you, that's the peak seasons for me for harvesting seal.

Harbor Seal, Seasonality, Retrieval Methods, Skins, Selectivity, Hunting Conditions, Sitka

They usually have a good winter fur. I like them right now (mid-January) because they've got a good winter coat on. Their fur is prime, their hide is prime. They're usually in the bays and shallow water. I don't like shooting them in deep water because if you shoot them and they sink, you're not going to be able to get them up.

Harbor Seal, Use Areas, Behavior, Prey, Sitka

A lot of my areas where I harvest... (marks on map). That's a big shallow flat, Fish Bay is a shallow flat, down here, that's a shallow spot. Gagarin {Island}. Near Port Krestoff is shallow, Gavanski's shallow, all these places I hunt are shallow. They'll usually feed on small fish and pollock. From what I've gotten back from surveys I've participated in, it's pollock and shellfish, octopus. At Port Krestoff, there's a lot of cockles and clams and octopus in there and lots of small fish. I was really surprised to hear pollock because I didn't know we had pollock in shallow water, but there's a lot in the stomach samples we turn in, there's a lot of pollock. It's almost like their mainstay is pollock. You think they'd be out on the coast.

Harbor Seal, Seasonality, Selectivity, Biology, Sitka

During that herring season in March and April, they're carrying. They're pretty heavy in pups then. But I don't like to hunt that time. During that time the females are big, though. They're real round. You can spot 'em, you can really spot 'em. During that time, I'll usually try to target smaller ones, something that's not real obviously round and pregnant. I've shot 'em before, by accident. You pull 'em up on the beach and they're big. You pull 'em out and..you'll get a fetus anywhere from like that (indicates about 1.5 feet). They're pretty good-sized. They're five to ten pounds, pretty big... Usually the big ones, you can spot 'em. They're sitting there in the water like a buoy keg and you can spot 'em right off. They aren't swimming too good, either.

Harbor Seal, Selectivity, Skins, Sitka

I've heard they use it (pup skins) for the ruff around certain things, but I mainly just target real large, black hides. So they're anywhere from a 100, I'd say 150 pounds is about average size for me. I told her, what 5 to five and a half feet? Anywhere from four and a half to five and a half feet, I'd say. Five foot is about average, and 150 pounds.

Harbor Seal, Seasonality, Sitka

Yeah, May (is pupping time). I've always been told May. May and probably early June.

Harbor Seal, Seasonality, Sitka

Usually by that time (summer), you're getting in to your salmon fishing. What's in season is what you're after. There's a time and a place for everything. In May and June, those times of the year, that time of month, you're fishing. I do halibut and my salmon. Seal, for me, is something you do...if they give themselves to you when you're deer hunting, you'll take it. But after the deer season...I'm a pretty avid hunter. I'll go out and do the surveys. For me, anywhere from August first until December is hunting deer. Then, from late December until the end of January is doing seal. March, harvesting herring eggs and herring. Then May and June, July is all salmon and halibut. Fall time, in the colder months, during the hunting season, we put up clams. Seaweed in April and May. You're like a walking tide book, you just know what you're doing and what you're harvesting. But seals is one of those types of foods that gets harvested year round. There's peak times for it, but if they're there and you're doing something...You know, gas isn't cheap either, so if they're there and you can kill two birds with one stone, you might as well be doing it, maximize your dollars for your efforts.

Harbor Seal, Sea Lion, Behavior, Beliefs, Sitka

Not when I'm fishing. You get that stuff on your fishing gear and it's...you get that oil and blood on your fishing gear, you might as well just throw it away. Salmon will not bite your gear if you've got that stuff on it. I guess sea lion and seal, they run salmon. They smell it in the water, you might as well forget it. You're not going to catch them. You'll have to snag them. King salmon, coho--you get that stuff on your gear, you might as well forget it.

Harbor Seal, Behavior, Use Areas, Habitat/Haulouts, Sitka

I can't tell (if they segregate). I've seen it with...Maybe I have. Port Krestoff, up in that flat there, you see a real high number of pups in there. A high number. And then Gagarin Island, certain times of the year, in spring you see high numbers of pups. Yeah, I guess there is segregation.

Harbor Seal, Behavior, Use Areas, Habitat/Haulouts, Pups, Sitka

Yeah, when they're first raising them (the males aren't around the females with pups). There is a couple of spots, now that I think about it. Port Krestoff, like I was telling you, in the springtime, there's a high concentration of females. Gagarin is another one. And then down here by Kita Island, these rock piles all through here. We go down there in the spring time and harvest abalone. You go down there and that's one of the places I was saying, there's a hundred seal in the water and half of them are pups...Thinking about it, though, you don't see a bunch of big bulls in there. Maybe they don't want 'em in there with the pups during that time of the year or something. I never thought about that until now. With these guys here, it's real easy to spot 'em, because the little guys, the pups, are running around with the females.

Harbor Seal, Behavior, Sitka

(Can tell juveniles) by size, when they're floating. They don't float on their backs, they float real low to the water and you see their length. They're not that big. I'd say they were juveniles. They might be pups from the year before that have probably been weaned but they just haven't left.

Harbor Seal, Biology, Pups, Sitka

The pups, they're usually short, round little guys. Like, take the edge of that table. I consider the pup about to here (2 feet?). They're short, fat little guys. They're about as big around as they are long. They've got a real round head. If you look at a seal, they'll usually come down, they have a nose. These guys are almost like doe, or like you look at a small fawn, round little flat face on 'em. They're not developed. So I consider them pups. They're probably anywhere from 30 to 50 pounds. Then you'll notice the juveniles, they're not long. They're probably, from the edge of that table again to about there (3 feet?). They're thin. It's just like a pup just got stretched or

something. They go from short, fat little things, then they're thin and long. They're funny looking, They're like a little torpedo. They're real streamlined. But they're still not developed because their face... You can spot an adult. They have a real nose on 'em. They're not rounded. They (juveniles) still got that baby face on 'em but they're long, streamlined. And they run about 3, 4 feet and they're only probably 40 to 60 pounds. That's what I consider a juvenile. When you get an adult, you're talking probably four and a half to six feet. And their face is fully developed. You can just spot 'em. You'll get a good high-powered scope and they've got rub haulout marks on them and stuff. They've been around a while. If you know seal, you look at them enough, you can just tell they have a thicker hide on them, just by looking at them.

Harbor Seal, Biology, Sitka

I'd say (a juvenile is) up to two years. If you compare them with deer, it would be like a yearling. They're leftovers from the year before that their mother's still trying to kick loose and they're just not willing to go, yet (laughter). Then she's got a new one with her and the other one's still wanting to hang around the house. You see a lot of that.

Harbor Seal, Behavior, Use Areas, Habitat/Haulouts, Sitka

I notice one thing with the females in the spring--they're everywhere. They get into a higher concentration in the bays and shallow water when they're having their pups. They go, a lot of them, into the bays, and a lot of them into nice, quiet little spots, where there's not a lot of surge. I don't think they want to subject their pups to a real harsh environment where they're getting rolled up in surf and things like that, right off the bat, so they're in places where the surf is minimal, there's just not harsh conditions for them. Their marine survival rate is probably a lot higher because they're not exposed to such a harsh environment on the coast or something. I think a lot of the seals may come in off the coast. They're in all the bays and nice quiet little spots around Krestoff and... Even in here, called Filipino Cove (between Goloi Island, Kakul Narrows on Khaz Penn.), there's a lot of places, a lot of rocks they haul out on here. All these places. In the summer time, you get trolling along this (outside of Kruzof) and any time of the day, you can see 40, 60 seals hauled up on these rocks. These are real big haulouts all through here.

Harbor Seal, Biology, Management, Seasonality, Behavior, Sitka

Mating, that I'm not sure about. I don't know how long they carry their pups. I've always been told they carry them through the winter. You really start noticing the development of the pups in February. That's one of the recommendations--I met with Fish and Game department--have a cut off in February. After February first, no more, because you're starting to shoot 'em and they've got pups, but they're not so noticeable, yet, that you can distinguish what's a female and a male. So, mid-December to the end of January. After that, I just don't shoot 'em any more. I just give up on it. Like I said, unless we need to, in the end of March. By then, you're trying to target, like a juvenile, something small you can spot. I don't know what their cycle is, as far as from the time they conceive to when they have their pups. But looking at, over the years, I probably have to figure they did that in the fall. It'd probably take a good seven to nine months for them to reproduce from the time they conceive, so probably September or October. Then they carry over until May. I don't know, that's a long time, though. It might be later than that. There must be a whole lot going on in that time (mating).

Harbor Seal, Sea Lion, Molting, Habitat/Haulouts, Use Areas, Population Levels, Sitka

Down here, Kita Island, there's a lot here. There, right in here by Wrangell Island. There's a couple rocks in here they haul out pretty heavy on. Over here, there's a lot, this Low Island. There's activity year round here. There's hundreds of seals here. That's got to be about the biggest concentration of seals and otters there is around here. You go out there and there's probably a couple hundred otter out there and probably two to four hundred seal, depending on

the year. That is just a tremendous place. It's shallow, a lot of kelp. They're just everywhere. Any time of the year, you go out there and there's just massive amounts of seal out there. There and then Salisbury Sound, these rocks, all the time there's seal hauled out there. Big Island, Deep Bay...Down here by the Hoggatt Reefs is a real big site... These are other haulouts, too. Kane Island, this tip there. Scraggy Island's a big haulout. Out here in the Sea Lion Rocks, you're getting in to sea lion country out here. These are big sea lion haulouts. Georgiana and all these rocks. Sea Lion Cove, Eagle Rock.

Harbor Seal, Habitat/Haulouts, Management, Sitka

Fish and Game have gone down (to Hoggatt Reefs) and used net and round hauled them in seines and rolled them up on the beach to tag them. I've had a friend (who) went down there with those guys, worked for Fish and Game to tag them and do sampling, draw blood on them. He said, talk about dangerous. He said he'd get a 300-pound seal up on that beach and you're trying to get it. They were tagging 'em and taking samples from them, blood samples. That's what they were using. They'd just go out there in a skiff and they'd put out a seine around the island. They'd get up on the beach and start hauling this thing up and they'd be pulling these seals up in this big web. He said, man, these things get mean. It's been a few years... five, six, maybe seven years ago. But he was a participant when they did that at Hoggatt Reef. He said, yeah, it's pretty dangerous stuff, trying to get a seal calm enough to sample. It don't happen. You're sitting on it and everything else, trying to hang on, keep from getting bit, he says, it's not easy.

Sea Lion, Biology, Struck and Lost, Sitka

Not too many (use sea lions). I've shot 'em over the years. I don't know what it is with these guys. You shoot 'em and as soon as you shoot 'em, they sink. Just instantly, they sink. They're really hard. And this guy here, I was out here doing that survey, and I was out here in this shallow water, out here in Gagarin.

Harbor Seal, Retrieval Methods, Sitka

When I'm doing the seal, I'll usually carry some real heavy hanging twine that you use for sewing seine, with a leaded treble hook and they sink. You send that down there and it's good and sharp. You give 'em a good pull, set the hook in 'em. You pull 'em off the bottom. They're so buoyant, you could pull something five, six hundred pounds off the bottom. They just come up real easy, they're real buoyant.

Sea Lion, Meat, Skins, Whiskers, Sharing, Sitka

Whiskers, teeth, hide, and we have a few people here in town that will use that meat. I don't know about the fat, though. I don't think they do anything with the fat. It's probably just meat. Some meat, but basically, hide and whiskers and teeth, all regalia-type items... There's a lot of people around Sitka. When I shoot one, I'll either give it to Dog Point fish camp, and that gets distributed amongst elders.

Sea Lion Hunting Methods, Technology, Behavior, Sitka

(Another family) tries to take them. They try. I think, maybe just one other outfit, and that's the guys over at Dog Point. They're young guys and they're pretty jumpy about it. I talked to them and it seems like it's almost scary to them to do it. They're a big animal. But they try to hunt them off the water, where I try to get up on the beach and take 'em in shallow water. If you're chasing them around in a boat, you know, they're getting spooked, they're getting perturbed, and you're gonna tick them off and they're a big animal. If they want to run up and slam the bottom of your boat or dump your boat, they can do anything they want. You're in their element. The way I like to hunt them, like this one we got last weekend...We were up on a rock hunting seals and he was just a lone cruiser and he was coming right in. I said, well, I just waited for him. It took a while. He

came in. We waited for him to get in to shallow water before we shot him. When I shot him, I shot him with a .22 Magnum with a 40-grain bullet. At 1900 feet per second, it's nothing real big, nothing fast, but it was real close, and temple shot it. It didn't even twitch, it just (collapsed). Didn't know I was even there, so it didn't have adrenaline running or anything, just stopped dead in its tracks and it sank right there.

Sea Lion, Harbor Seal, Processing/Preservation, Commercial Fishing, Sharing, Sitka
When I had the (community provider) program...I did the same thing. I ran them through my program, skinned them all out, gave the fat away, the meat away, the hides away. During the two years I ran that program, giving traditional food away, I put a dollar value to it. In two years, I gave away 1.3 million dollars worth of food through that program, and commodities and traditional food. No one else has ever even come close to that. But I had my own boat I was using, the Tribe's boat. I gave away 73,000 pounds of chum salmon that year, the one year we were doing it because they were egg stripping. The gillnetters had a clause in their processing permits where they could just take the eggs and throw the fish over. So I was going out there every day, picking up just the bright fish from these guys. Bring them in, we'd head them and gut them, come into town three times a day, packing 2500, 3000 pounds of fish on board, giving it away, as much as they wanted, all they could carry. No questions asked. It was just something we did.

Harbor Seal, Behavior, Pups, Sitka

This hunter noted that mother seals leave pups in protected, sheltered bays to go hunt. Usually there are only pups in these areas, hauled out on rocks. Females are more skittish when they have pups with them. Males are more often out in the open, on the coast, and by themselves, while females are more in protected areas.

Harbor Seal, Skins, Processing/Preservation, Sitka

This hunter prefers the leopard spot hide pattern, silver and white with spots on head. His sister is a skin sewer. He gets her about 10 skins/year, which are usually sent to New Method Furs in San Francisco for tanning. The cost for tanning is about \$130/hide, but it is good quality.

Harbor Seal, Biology, Sitka

We talked about how biologists and hunters determine age categories of seals differently, and about how the teeth collected during biosampling were going to be used to determine age and reproductive history. "So they're probably trying to establish theirs, and we are doing ours. They're doing it with scientific and we're doing it with just traditional knowledge."

Sitka, Respondent 552, January 14, 1999

Harbor Seal, Pups, Customary Rules, Selectivity, Sitka

The only way I try to target is if I see a small pup with that female...I try to get a good look at the pup to determine if it's a good enough age or size to make it on its own. If I feel that is, I'll take the mother, but most of the time, not. Those pups need that rich milk from momma for quite a while.

Harbor Seal, Selectivity, Skins, Sitka

More of the smaller seals have more fat to meat content. That's what I try to get. If I'm after a big hide, then I'll go for a bigger seal, but usually you find less fat content to those seals.

Harbor Seal, Selectivity, Skins, Fat/Oil, Sitka

I do utilize the whole seal when I get it, so it's not just for the hide. But there are times where I prefer a bigger hide than what I'm getting, so I will just...OK, do I want that big hide and less fat? It's just a quick determination, if I'm ready to work with that seal or not at that time.

Harbor Seal, Skins, Non-food Products, Sitka

(I use bigger hides) for clothing: gloves, boots, vests, thing like that, normal things. I don't think I've ever had a hat made, but I wouldn't mind. I've had seal gloves and I'm getting this one lady to sew me some seal slippers and, eventually, some mukluks. It's just a matter of time.

Harbor Seal, Behavior, Selectivity, Sitka

I can't tell you that for sure or not (if the males and females segregate). When I'm seal hunting, sometimes I see a solitary seal by itself and I'll go after it, and sometimes I'll see six or eight. One of the hunts I've been on, I saw about 50 seal. When I see 50 seal, I can't say, OK, a bunch of males only, a bunch of females. Usually when I do hunt, a male will probably be by itself, more than likely. Chances are it's probably a male, yeah (if it's swimming by itself).

Harbor Seal, Pups, Customary Rules, Selectivity, Sitka

No, I won't! (shoot a mother with a pup)...It's definitely something I've learned, plus it's just something I want to teach, as well. It's a traditional thing, definitely, to carry on...you don't take the mom from the pup, otherwise, both will die.

Harbor Seal, Seasonality, Biology, Sitka

I haven't really noticed and exact month or period when they seem to be giving birth. I would assume definitely in the spring. Give those pups enough time to be weaned from Momma and eating fish before winter. Winters can be pretty tough. So I imagine, due to the life cycle and the survival rate, I'd bet they give birth in the spring some time.

Harbor Seal, Seasonality, Sitka

January, February, March, April. I've done a few hunts throughout the summer just to help the kids out at fish camp. No matter what time of the year, it all gets used, but you just have a better seal, seems like, in the winter months. Their fat content (is better). They've built up so they can remain warmer so, of course, they're going to have a thicker layer of fat.

Harbor Seal, Seasonality, Biology, Pups, Skins, Sitka

Late fall, and October, November, December, I leave them alone. I'm busy deer hunting, anyway, that time. I've never taken a seal, yet, that I've seen an embryo or small pup inside. I have seen other people that have, and I was along for the hunt, so I did witness it, definitely. It was probably real close to being born. This was in the June and July fish camp. I can't remember exactly which month, but it was just this last summer that we harvested a seal and there was a nice, fully developed seal inside. Probably about a good foot, foot and a half long, so it was real close. You could almost tell, too, that the vaginal orifice was just about opening up to give birth. Within a week, I bet, that seal pup would've been born. So June, July, right in there is another guess...We didn't know there was pup in it until we got back to fish camp, which was about 20 minutes after the seal had been harvested, so it was too late (to bring it back to life). We took it back and let these kids learn, right from the first cut. We show them the organs and what parts to save and how to cut it open and all that. It was definitely a new experience. We felt a little bad, but that pup got used, also. Nothing was wasted. It was a learning tool, it fed some people, everything. You would use the hide (of an unborn pup), more than anything. Not so much the meat. There wouldn't be much meat or fat content on him, but you would definitely harvest the hide, or use the

hide in some way. Real soft fur. This one was real soft. It had color to it; it was grayish black, but real, real soft, definitely.

Harbor Seal, Behavior, Sitka

Some seals, you can tell they're just naturally curious. You can pull up with you boat into a cove or along a rock pile or something and you can just stop the engine and wait. Within minutes, that seal's going to start coming close again, just out of natural curiosity. But some are more cautious than others and they'll keep a barrier between you. Say, it's a rock haulout or something. You try coming around, they're going to keep going the opposite way and keep distance, always keep something in between you. I don't know if it's a protection thing or if they've had had experience with man before, shot at them or whatever. But I have seen that before, definitely, a wariness in some seals.

Harbor Seal, Behavior, Sitka

If it's a younger one and it's coming at me, I'm not sure if it'd a male or a female. But I would say... there've been some female that have come close, too, and I've harvested them. It's just a natural curiosity, whether they've had any interference or experience with man before. I think that's biggest factor. Either any kind of experience with man or shot at by man. That's a big factor. I've shot at them two or three times and you miss, and they'll still come back. Or you'll follow them and they'll get to a certain area and feel, OK, no more threat and they'll let you get close again, but only so close.

Harbor Seal, Behavior, Hunting Methods, Customary Rules, Sitka

Do I ever call them? No. I've tried mimicking them and it gets their attention definitely, but I've never called to where they actually come closer. I have made a noise and they stick their head up higher. Even the slightest movement, you've got their utmost attention. They have very good eyesight and I've been taught, never shoot a seal that's looking at you, as well. For what reason, I'm not exactly sure, but you don't shoot a seal that's looking at you...But I was told, never shoot a seal that's looking at you. And I don't know if it's just because you're going to make too big of a hole and it sinks. It might be out of respect, too. I don't know. But that's the way I was taught: don't shoot a seal looking at you.

Harbor Seal, Hunting Methods, Sitka

Head shots, definitely. If he's not looking at you and his nose is pointing to my right, I shoot right behind the eye, as high up on the head as possible, with a small caliber rifle. I use a .222. I have shot them with my 30-06 before, with a 160-grain, but he was on land, though. This is a big seal. He was on land and that was the only reason I did use my .06 and just got a real good shot off. This is when I saw those 50 or 60 seal and I thought OK, here's a nice one. He was higher up on the beach than the others. He didn't see me, he didn't hear me, didn't smell me or anything. I thought, OK, good head shot and that's what it was. Otherwise, I would never use my .06. Just makes too big of a hole.

Harbor Seal, Behavior, Habitat/Haulouts, Sitka

I kind of wonder if it has to do with the hierarchy, as well. King of the Hill kind of thing. One time I was up there in Salisbury Sound and I saw this big seal. I mean, he was huge, and I'm sure it was his harem underneath. It was just a small rock, maybe about a 10-foot rock, and there were six or eight seals close to the water. But here's this huge seal...I've never seen a seal that big. At first I thought he was a sea lion, but no, he wasn't. I crept behind this other rock to try to get a shot off at this big male and he got up there (looked around) and he was gone. He was smart. He didn't live to get that big for nothing. So he had to be...I'm sure there, it was a male watching over his harem. Very impressive, I mean, he was big, probably a 300-350 pound seal. I mean, he was big.

I was hoping to get him on the rock and just roll him into the boat but he was long gone. I'm sure that's what they do (watch over their females). But they could also be a sentry type thing. They were in this nice protected cove. I'm sure there had to be...there were some smaller pups there, probably mixed male and female. There was quite a few higher up on the rocks, some of the bigger ones, just staking out their territory and saying, this is mine, while sunbathing and whatnot.

Harbor Seal, Selectivity, Skins, Non-food Products, Sitka

He was one of the bigger sized ones, and I went for the hide, definitely. Nice hide, leopard spot, basically. It's beautiful...The leopard spot one make beautiful vests. I've seen a couple other leopard ones and I said, that's what I want. I saw this big male and, sure enough, that's what I got.

Harbor Seal, Sea Lion, Folklore, Sitka

I've heard a lot of stories, but not too many about the seal themselves. I've heard about sea lions, stories about sea lions. But not the seals so much, I haven't heard a whole lot of stories about seals.

Sea Lion, Regulations, Sitka

I have notified the national marine people. As of last year, I told them that I want to harvest at least one or two sea lions out of the Sitka Sound area. I didn't have to tell them, but I just wanted to let them know. That way, if someone sees me shooting at a protected animal, I just wanted them to know that it's me and I do have the right to do this. And they appreciated that call.

Sea Lion, Regulations, Struck and Lost, Sitka

There's a lot of people around here that will shoot at a sea lion and let it sink. That was a case here. When I made these calls, and I called them back and said, OK, I still haven't got any, I haven't even shot at any. We got to talking to the guy and he said somebody out there's evidently shooting them. They're finding sea lions washing up on shore and that made me mad. That's not right. I know they'll sink and they'll sink quicker than a seal, but still, they should at least try their best to get that sea lion. I'm just waiting for the right opportunity to get that sea lion.

Sea Lion, Beliefs, Taste/Preference, Meat, Whiskers, Skins, Sitka

Not too many people eat the meat. But I've contacted a few elders in town here-mainly the one (community elder)...I'm getting some information from him and he has expressed interest. If I do get a sea lion, he would like some of the meat, as well. I want to try it, as well, and I also want the whiskers and the hide for traditional regalia or clothing, however you want to put it. Some for clothing, some for regalia for dancing and stuff. I also want to try the meat and get the teeth and everything. I'll use the whole thing.

Sea Lion, Hunting Methods, Processing/Preparation, Sitka

(An elder) and other people I talked to say, you make sure that sea lion is dead before you get your hand close to him because they have teeth that are just huge and they're dangerous. I'm hunting in a 16-foot skiff. You're talking about getting an animal up to 7 or 8 feet long, weighing close to 1000 pounds sometimes. I'm going after a small sea lion first (laughter). It'll probably be a female that I harvest first. What I'll do is I'll just harvest it and tow it to the beach and work with it right there. Butcher it up and cut it up as much as I can to get it in the boat. If I can do it early enough in the day, I'll do it, but if I do it later in the day, I might be spending the night on the beach. That's all right. I'm ready for that. Any time I go out, I'm ready.

Harbor Seal, Seasonality, Sitka

(He doesn't know when they pup.) Not myself. But from that one experience, I would say summer months. I would assume (that they pup on land). I haven't seen them. I would assume the

mother would want them on solid ground so that they don't just sink or something. I'm sure, just like us humans, that breathing is instinctive and you don't have to teach it. But I'm sure the mom would want to be somewhere safe, first, and then introduce the water to the pup after.

Harbor Seal, Behavior, Sitka

R believes that females with pups are more cautious and that the more curious seals are the younger ones.

Seal, Customary Rules, Beliefs, Hunting Methods, Division of Labor, Sitka

I pass on what I know. I shouldn't say I teach. I just pass on the knowledge. It's a lot of people that have taught me and I'm just passing that on to other people who are wanting to learn. It does cross cultures, definitely. I won't just teach Natives. Anyone who wants to learn, I'll teach. We just happen to be the only ones who can take the seal. But there's a lot of other people that are curious. They want to know how to do it. I might take them on the boat with me, but they can't do the shooting. But they'll help me clean, I'll give them some of the fat and this and that. They want to experience it, but I tell them they just can't do the shooting, is all. Lots to teach them and lots of curiosity from other cultures. A few (people in town are interested). Then there's people from out of town. They visit. I've taken them out on the boat and tried to harvest a seal. They asked a whole bunch of questions. If they're willing to try it, from other seals I've harvested I have a finished product and I tell them, when we get to town if you want to sample it... (laughter). But most of the time, they decline. They want to learn and stuff. They're very curious. People from Colorado and stuff like that, they just don't see it down there so they're very curious. I'm involved with the Native fish camp. There's a lot of kids out there that we teach, also, and pass knowledge on to. Curious minds out there as well.

Sitka, Respondent 91, January 15, 1999

Harbor Seal, Seasonality, Ceremonies, Sitka

You know, I shoot them sometimes in that time of the year (February, March, and April), mostly for cultural functions.

Harbor Seal, Biology, Sitka

I'm not sure what the breeding cycle is.

Harbor Seal, Use Areas, Sitka

I hunt all over the Sitka area, all the way up in to, towards Hoonah Sound and all the way down by the Aspid Cape.

Harbor Seal, Biology, Seasonality, Sitka

One of the ways how I identify the seals--the females, when they start carrying the pups, their backs float higher. When they're swimming, their backs will stick up out of the water. That's usually how I identify them.

Harbor Seal, Selectivity, Skins, Sitka

I guess, to me, when I hunt, I just look at the size of the seal, the color of the hide. Those are the two, kind of the deciding factors that I use when I go out hunting. I'll look at all the seals there. I'll look at all of them and I'll try and determine which one I'm going to shoot.

Harbor Seal, Retrieval Methods, Hunting Methods, Sitka

Sometimes I'll shoot them when they're lying on the rocks and sometimes I'll shoot them when they're in the water. I try and shoot them when they're in real shallow water. That way, if they sink, then they're easier to retrieve. I've retrieved them up to a half and hour after, forty-five minutes to an hour after they sunk. Sometimes it takes that long for the water to clear up to where you can see 'em and retrieve 'em. We use several different methods, usually a hook and line to retrieve 'em after they sink.

Harbor Seal, Selectivity, Skins, Sitka

(I choose) depending on the types of hides, colors of hides that I have and what I'm going to do with them.

Harbor Seal, Selectivity, Ceremonies, Sitka

I usually try and shoot the larger ones. But that's not always the case. You know, large or medium. I don't really shoot the smaller one. It depends on...If it's for a cultural function, then I'll shoot the medium to smaller ones, mostly because they get put in the smokehouse whole. It's much easier to do it that way. It depends on the function and the individual that those cultural doings are for, what they preferred. During the function, if the individual preferred to just smoke the ribs, then we would shoot larger seals and just some the ribs because the first meal, usually, in a memorial party, the foods were the favorite of that individual. So that would be one of the deciding factors at that time of the year on the size of seals that we're going to be hunting.

Harbor Seal, Sharing, Hunting Conditions, Sitka

Usually around herring egg time, I'm out there and the seals are there so we'll shoot some. We only keep what we're going to be using and we only shoot what we're going to use and what we know that we can distribute around the community to individuals that don't have that opportunity to get out and do it themselves.

Harbor Seal, Skins, Selectivity, Pups, Sitka

Sometimes, in the past, some people want to make items out of the fur of the pup. At a certain time of the year, right before the calving, the hides on those little ones are really nice. Certain items are made out of those.

Harbor Seal, Sea Lion, Customary Rules, Skins, Beliefs, Sitka

With our culture, we have, from time immemorial, we have a relationship with everything that's in the ocean and everything that walks in the forest. The items that are made out of that (seal skin) represent the ties between Tlingit people and those things that walk in the woods, the things of the forest and the things of the ocean. Those things represent that cultural tie. So that's how the relationship is and that's the purpose of some of those items and the taking of those items, like the sea lion whiskers. What was the purpose of that? It was part of the headdresses. So there's a specific reason why things were taken. Sometimes they weren't shot. A lot of times, they were just gone out and picked up off the rocks, the sea lions whiskers. Like humans, we shed our hair, sea lions shed their whiskers.

Harbor Seal, Behavior, Sitka

To me, where I see a distinction and separate groups is the age groups. That's where I see where there's that. At different times of year, you have all juveniles in one area. Fall, winter. You go into an area and all the seals, they all look like clones. They were last year's pups or the year before's pups. They're all pretty much the same size. I think a lot of it, too—they're like people, they go to different areas at different times of year because of the food, accessibility to different types of feed

that's available. To me, I wouldn't say that there's just females over here. Everywhere I go, there's always a combination of both.

Harbor Seal, Behavior, Hunting Methods, Sitka

I wouldn't really say (that females are more cautious). A seal, like any other animal, is curious. You can call them up. You can growl, you could use a hose down in the water and make sounds that are similar to seals and the seals would come right up. I usually go out and I'll try and call them closer or I'll just sit there until they...They're like any other animal. They're all cautious. When you first come to an area where you know, if you're going to be going after seals, they'll jump off the rocks and swim out and they'll watch. I'll just sit there and wait until they're comfortable again...and they'll come swimming back to see what's going on. I wouldn't say one is more cautious than the other. To me, they're all the same.

Harbor Seal, Behavior, Sitka

They're just like everybody else. You see something on the side of the road, you're going to slow down and look. They all do that, people of all ages. Same way with animals. They're all the same. They all have the same curiosity, no matter what age they're at or what age anybody's at.

Harbor Seal, Pups, Habitat/Haulouts, Behavior, Sitka

April and May. That's usually the pupping month, or the calving month. That's usually the time. Usually, in June, you'll see a lot of pups by themselves in bays. That's where the mothers leave them while they go out for food. I witnessed that up in Lituya Bay. We were up there getting ready to do some halibut fishing. We were baiting up and these pups come swimming around the boat, calling for their moms. Their mothers leave them up in these bays for their protection while they go out and get their food... You're talking, within a month after they have their calves.

Harbor Seal, Behavior, Sitka

They're like anything else. You go where the food's at. I've never really seen where there's just males over here and females over here. I've never seen that.

Harbor Seal, Hunters, Selectivity, Sitka

I just think that everybody has their own preference as to the color of the hide, and maybe that's something that they can look at. It's just like, the three of us have three different hair colors. You look at it and two of you are female and I'm male. Maybe the hunters...maybe that's how they (choose)...A lot of hunters say how the male has dark hair, so they want the dark hides. There's a lot of different factors. This is something to me, trying to determine...A lot of it depends on which seal the bullet hits.

Harbor Seal, Selectivity, Sitka

(Discussing why more males than females are taken.) It just ends up that that's the ones that happen to be shot. It may or may not be intended that way. There's lots of different factors involved. That may be the only seal that was there. If that's the only seal that's there...The seals get off the rock and they swim out so far and some of them come back sooner and some of the don't. The first one that happened to come back happened to be the male and happened to be the size that individual wanted to shoot. So there's a lot of different factors.

Harbor Seal, Selectivity, Fat/Oil, Sitka

When you look at a seal out there, you can tell pretty much how thick the fat is on it. So it's like, wow, that one's pretty fat. I'm gonna shoot that one. Regardless of if it's a male or a female. It's not only the meat that you're looking at, but how much oil you're going to get out of the fat that that seal is carrying. How many people do I have to feed? If I look at a seal, I shoot a seal that has

that much fat on it (indicates about 3.5 inches), I'm gonna get 6 to 10 gallons of seal oil out of that one seal. Those are all factors.

Harbor Seal, Seasonality, Pups, Sitka

At certain times of the year, like in February, March, the females are fatter because they have to put on extra weight for their pups. They have to put that weight on to develop the milk in order for those pups to survive.

Harbor Seal, Commercial Hunting/Bounty, Seasonality, Customary Rules, Sitka

Back in the 50's and 60's, there was a bounty and you got paid \$5 for the snout, the nose. So there was a lot of hunters that went out. Not a lot, but a lot of Native people went out and hunted, mostly because they could sell the furs. I learned how to do this from my dad, and he learned it from his dad, or whoever taught him how to hunt. They hunted at certain times of year. They didn't hunt all year round, for a lot of different reasons. I can't say what all those reasons were, but I could guess that they didn't hunt in the summer time because they were fishing. Not only that, but when they were hunting commercially, they hunted for the hides and it didn't matter if they were male or female.

Harbor Seal, Seasonality, Molting, Sitka

R says that molting occurs in the summer. "The color of it, the texture of the hide is totally different in the summer than in the fall and in the spring."

Sea Lion, Taste/Preference, Beliefs, Ceremonies, Sitka

(R doesn't hunt sea lion.) That's just not something that I do. I guess there's no real reason. I understand that the meat is pretty tasty, but I've never eaten any, myself. I had a friend that shot one and ate the meat. He said he really liked it. I can't really say why because I don't know why. I guess mostly because my dad didn't do it, I don't do it. If we have a cultural function and it calls for getting one, then I'll go get one.

Sea Lion, Hunting Methods, Behavior, Sitka

I wouldn't say they're hard to shoot. One thing I do know-if you shoot one and you're in a skiff, that you don't want to shoot it and just wound it because the thing that my dad told me was that they'll climb right in your skiff. It's not because you make them mad. What he taught me is that they're afraid to drown so they're going to climb out of the water. They don't want to drown. They're hurt and the boat's the closest thing. Not only that. You look at those things and what do they weigh? Couple thousand pounds, and you're in a little aluminum skiff. What's going to happen? It's going to come up onto the side of the skiff and the skiff's going to go down and you're in the skiff. There's a safety factor there.

Harbor Seal, Customary Rules, Beliefs, Harvest Levels, Sitka

I think the population remains the same. I think that they're not being overhunted and they're not being underhunted. I would say that each year, if you look at it, the numbers would reflect that. And that's for one purpose. If you look at the users and their relationship to the seal...the belief that the Tlingit people have is you take what need and that's it. So the cycle remains the same. Only so many are taken each year and they're taken for a purpose and that's for the food and the hide. I could almost say that the numbers wouldn't fluctuate that much, the numbers of seals that are taken. Maybe if they were, it would be because there were more deaths within our people on a certain year and so more seals were taken to provide for those ceremonies. I think that would probably be where the population would change, in those years. They could look at, hey, I see there's fifty more seals taken this year. Well, that's probably because there was more deaths that year in our people.

Harbor Seal, Population Levels, Hunting Conditions, Taste/Preference, Sitka

There's quite a few. Everywhere I go I always see them and I think, oh, shall I shoot one today? If I have time and there's one there, I will. What I do is before I go out, I look at how much seal oil I have or if I still have some fat in my freezer, so I don't need to. Or well, gosh, some seal liver would be pretty good about now. Or if somebody says, hey, if you get any seal liver, then I'd like some. Then I go, well, I guess I could do that. I'm starting to run low on seal oil and I'd like to eat some seal liver, myself. If you haven't eaten seal liver, you don't know what you're missing. It's the best liver that you can eat, the most flavorful. And it's way better than beef liver. I have a lot of friends from the non-Native community that ask me, well, when're you going to have seal liver for us? Have you gotten a seal, lately? I'm getting hungry, myself, for some seal liver. People in the office, we have office parties and stuff and they say, gosh, you made seal liver that way, can you make it again? Sure. So while we're out hunting, we'll shoot a seal and have some available.

Harbor Seal, Sharing, Sitka

(Sometimes he'll get a seal while deer hunting.) Yeah. If they're there and somebody says, yeah, I'd like to have some fresh seal meat or, I want to smoke some seal meat up for my grandmother or my aunt. Then, sure, we'll get one. The other people will say... Then you've identified, through your relationship with other clans, that there's people that need to be provided for. So, when we go out, we're not just giving one whole seal to one family, you're distributing it amongst the various families who don't have the capability to go out or don't have a nephew or somebody.

Harbor Seal, Customary Rules, Sharing, Sitka

Traditionally, the nephews are the ones that provided for their aunts and their grandparents and that. Some people don't have a nephew that will go out and provide for them. Another thing was when, for instance, one of my uncles had passed away. His widow needed somebody to provide for them. So one of my other uncles would say, "You're uncle has passed away and there's nobody to provide for your aunt." Because of your relationship, they appoint me to be their provider. That's happened to me. Those types of things happen because of the relationships between our people. That's how people that weren't able to be provided for are provided for. That was one way.

Harbor Seal, Customary Rules, Hunting Methods, Harvest Levels, Sharing, Sitka

It depends on the families, how they identify who's going to be the provider. If you look at it nowadays, when people go out...It's not even just nephews. There's older guys that I go out with, and we go out with the intent that we're going to shoot enough that we're going to be able to bring back and provide for various people in the community. That's our intent. And it's not only with seals, it's with all the other things, deer and that...That's the nature of our people. When you look at it, at the present day, how much is a gallon of gas? How much is a gallon of fuel? Are going to go out just to shoot one? No. Logistics. That's our position, that when we go out, we're going to shoot enough to where we're going to be able to provide for the community. That's one of the factors. We'll go out and I guess we'll shoot three or four and that way we can provide for other people. Then, financially, it's more logical to shoot more than one.

Sitka, Respondent 549, January 15, 1999

Harbor Seal, Use Areas, Pollution, Disease, Abnormalities, Sitka

I do need to hunt. I need to go down to Silver Bay and get some seals out of there. We're interested in the information that could be provided by their tissue samples... ATSDR, the Agency for Toxic Substances and Disease Registry.... They're not trying to encourage us to hunt, but I'm taking some liberties as a Native biologist. I'd like to know the information, too, find out what's

going on with those animals in there. So I need to go in there and get one or two more...(He will eat them if they are not diseased). I don't like to waste them. But if they are, it would be a nice health advisory to tell people to shy away from there...I've never seen it (seals with bad lungs shot in Silver Bay) anywhere else.

Harbor Seal, Hunting Methods, Skins, Selectivity, Sharing, Sitka

I'm so inexperienced at it. I guess if I was hunting, I would like to shoot one off the rocks, where I could sneak up on him, where I didn't have to worry about them sinking. If they're already on a rock somewhere, I'd try and pop them while they're hauled out. I, myself, am more interested in the hide. I'm not a big seal meat or seal oil fan, but I know people who are, so I'd provide them with the meat. I'm looking for lighter colored pelts. Some people like the dark.

Harbor Seal, Selectivity, Sitka

I think I would probably go for a smaller one, since they're probably going to be better eating. The older ones... Same for any animal: the older they are, the tougher they get.

Harbor Seal, Selectivity, Sitka

I don't know how they tell a male from a female just by looking at them. I imagine the oosik's retracted. I don't know. I imagine a really plump one in the wintertime would probably be a pregnant female. That's about it.

Harbor Seal, Pups, Sitka

My guess is April, May, May, June, depending on... But I've never seen a pup except for the larger ones that are swimming. I've never seen one on the rocks.

Harbor Seal, Behavior, Sitka

Just assuming that a male probably wouldn't want a lot of other males in, around his harem, I guess. I'd imagine they take on the same characteristics as other sea life. Sea otters have territorial males, fur seals have their little beach area where they have a select group of females. I would imagine that harbor seals almost act the same way. They don't like a lot of competition, trying to spread their genetic material around. I would guess that a large male by himself is probably dominating that area. I've never seen them interact or fight. That would probably all take place under water, anyway, where you wouldn't see it.

Harbor Seal, Behavior, Hunting Conditions, Commercial Fishing, Sitka

Around here, where they get hunted, they get skittish. Same with sea otters. A speeding boat they don't worry about. But when the boat slows down. Everybody's gone. I don't think it matters. I think the young ones just are naturally curious. They don't know danger, yet. They don't like being shot at. I'm sure that's happened to any population around here. Based on your numbers, I'd imagine that everybody around here has been introduced to a firearm somehow. And a lot of fishermen, they probably don't like seeing seals where they're trying to fish, so they'd probably throw a round or throw a seal bomb at them.

Sea Lion, Retrieval Methods, Behavior, Whiskers, Sitka

They scare the hell out of me (laughter). Those things are brown bears in water. I worry about waste. They don't float. You'd have to get them in the shallows in order to get them back. Or hit 'em and if you speed up on them quickly enough to harpoon them to keep them from sinking, that would be a way of retrieving them. I just feel real bad about killing something and taking... Everyone talks about getting *shaake.áats* (*Shakee.ats* = Tlingit dance hats), whiskers from 'em. That seems to be the only value any more. I just can't agree with that. If you're going to kill the thing, use it. I'm glad Marty brought that one in the other day. People used it, they were glad to

have it. I didn't realize that there was a demand for it. I might try in the future. But some of those big bulls, they're bigger than my boat, you know. They can be aggressive. I've never had them... They don't like skiffs, but kayakers have probably had the worst go with sea lions, that I've heard, because they have no motor to rev up and down. All they can do is bang their paddle against the hull.

Sea Lion, Behavior, Sitka

I've got a buddy that dives for cucumbers. He was up at Tenakee Springs and was diving, doing the fishery. Out of nowhere came a pod of sea lions. They just started doing a whirlpool around him. He said they were monsters. Then they started butting him. He couldn't get back in the boat fast enough. But they were very aggressive. They were diving at him. He said the water was murky enough that he wouldn't see them until it was too late. They knew where his face was, so they're coming at him from behind. He said they were just monsters. He said they've ruined him. If he doesn't dive weekly, it takes him a big, conscious struggle. If he takes a break for two or three weeks, it's a big effort to get back in the water, unless he does it every week. They scared the hell out of him. He said they were huge (laughter). He felt so insignificant. They're just so graceful. They didn't want him there. It was very apparent he was to leave, so he left.

Sea Lion, Sea Otter, Behavior, Sitka

I was skinning a couple otters on these little floating cleaning stations we have out there. I had my boat tied up to the thing. Two huge bulls came in and just started swimming around me. I said, "Please don't get on the dock. Please don't get on the dock. Please don't get on the dock." They swam by my boat and I'm like, oh man (laughter). They'd sink me if I got one of those... I think they were hauling out on the platform and I was just there when they wanted to get on it. Or they were feeding on something because, all of a sudden, the seagulls went crazy over a spot in the water and then they came up with a flounder. But I think they haul out on it every once in a while. I just happened to be there when they wanted to get on it, so they circled it, trying to check me out. All I had was my knife. Well, I could've shot them if they got on the platform, but I didn't want to do that. Their head was as big as my motor!

Sea Lion, History, Taste/Preference, Sitka

I think nowadays, they don't eat it as much because most of the elders have died off, that used to eat it a lot. From what I understand from the history, there was no SeaMart, there was no Lakeside. Kmart and Safeway were right outside. Everything was eaten. If they could get it, they ate it. There's debate, whether or not we whaled or not. I know sea lion was eaten and not wasted. The Pribilof people eat a lot of sea lion...It's a lost delicacy. People are accustomed to beef. I prefer deer, myself.

Harbor Seal, Selectivity, Sitka

Some hunters can tell by the head what it is (male or female). How they do that, I don't know.

Harbor Seal, Processing/Preservation, Sitka

R indicated that the hunters around Sitka usually start cleaning a seal pretty soon after killing it, so they usually know the sex of the animal.

Harbor Seal, Behavior, Habitat/Haulouts, Sitka

I would imagine that when they haul out, I think they all haul out in a group for better protection. You've got a bunch of eyes, more eyes looking for danger. Whether they're male or female, I don't know if that matters. There's certain places that they favor for hauling out, because of accessibility, safety, the way the rocks are, the tides. So I think they're kind of limited in where

they haul out as a group. I think they have to get together in those instances, but that's just a guess.

Harbor Seal, Pups, Behavior, Sitka
(Pups are not cautious.) They're almost friendly.

Harbor Seal, Behavior, Habitat/Haulouts, Sitka
I've always heard that seals haul out on little islets or rocks that are surrounded by water. But a few days before Christmas, a friend and I went up to Slocum Arm, which is (indicated on map). That rock right there is a seal haulout. But there were seals on the mainland, on the beach. I'd never seen that. We went by looking for deer and there was three seals on the mainland, on the beach. But this is the middle of winter and I guess they didn't know. But they were smaller, too, so I think they were probably...All the big ones had the rock pretty well dominated, so the little ones were on the islet. It was low tide, but they were on the main beach. A beach would've had just tons of fun. But it was Christmas, so...I'd never seen one on a main chunk of land before.

Yakutat, Respondent 12-T, March 3, 1993

Seal, Seasonality, Selectivity, Prey, Customary Rules, Tlingit Terms, Yakutat,
The traditional season began with hunting along Ocean Cape. That started around end of March and early April because they use the white pups (inside female's womb) for trim on coats and moccasins. Then after mid May, the pups are born, the person who owned the area (*hitsadi*) up in Disenchantment Bay would say, "Now we can start hunting seals up there." year round, take it when we need it. And I used to hunt up there every spring with my (maternal) uncle, especially for the seal oil. We would stay there sometimes two to three weeks (last time was 1952). Then return for fishing. Uncle's (Jack Ellis') camp was on Egg Island (Haenke Island, *kwaatl kwaatl* in Tlingit), with outboards, you can run up and back in one day. You could not bother the seals when they were having the pups. Seals also follow hooligan to the river mouths where they return. Hooligan run in Dry Bay in March and then move up to Situk River in late March early April. Seal follow them and feed on them, then move up to Disenchantment Bay for pupping. In late June the hair on the hide starts slipping, so hides are no good.

Seal, Population Levels, Habitat/Haulouts, Biology, Commercial Hunting/Bounty, Harvest Levels, Division of Labor, Yakutat

Seals in Icy Bay probably constitute a separate population. Icy Bay herd is larger than the Yakutat area population. Dry Bay seals may also constitute a separate population. When I hunted Icy Bay in spring (mid May to early June) 1963, participating in the commercial harvest of hides, there were thousands of seal in there. We were getting 50 dollars a hide so there were quite a few boys hunting it. I harvested 600 myself, another group harvested 900 because they were up there before I was. Then there were 3 more hunters in there who also had harvested hundreds of seals between them. There was a group of 3 ladies from town on the beach that did the skinning, we just did the hunting, except for the large ones which I could not pick up myself--those I would skin myself.

Seal, Population Levels, Harvest Levels, Commercial Hunting/Bounty, Customary Rules, Yakutat
R participated in the bounty during that time. Some of the Tlingit hunters felt bad about just taking the hide and the nose for bounty because the rest was wasted. But if you were shooting 12-13 seals a day there was no way you could utilize the whole thing. The usual Native custom was to save every bit of the seal. Even though shot over 900 seals, could not see any effect on population. Icy Bay was still black with seals. Our camp was about halfway up the bay on the

southeast side right near the low island where the seagulls lay their eggs. There was small bay there and 3 cabins there. Some guys dismantled one cabin and moved it down to the mouth of the river, nearly caused a whole lot of trouble in Yakutat because it wasn't his cabin.

Seal, Population Levels, Habitat/Haulouts, Prey, Yakutat

Seal populations in Disenchantment Bay declined because the quantity of floating ice at the head of the bay has decreased (since the retreat of Hubbard Glacier in 1986). Has noticed this decline in the Yakutat Bay seal population over the last 15 years (up until 2-3 years ago). But it may be that the seals have traveled elsewhere along the coast, following the hooligan, etc. Dry Bay itself in the olden days used to support a big herd of seals (up the river).

Seal, Hunting Methods, History, Yakutat

In the olden days before they had rifles, men used to get in the water and they would travel along in front, until they got right in front of the heard. Then they would jump out of the water and club the seals as they went by. And that was icy water. When I was fishing in Dry Bay, I used to hear the seals groaning up the Alsek River on the flats.

Hunting Methods, Hunting Conditions, Beliefs, Ceremonies, Yakutat

The old people used to teach the younger people that everything has a spirit and you have to please the spirit by treating them a certain way. But one of the dangers of hunting in the ice was that the ice can crush the boat, or the current or a big iceberg can roll over on you. When used to hunt on the ice, my uncle, every morning, used to say a prayer (in Tlingit, Tape side 2 #732) -- a hunter's prayer. Then you would put food into the fire and ask for your grandfathers and uncles to watch over you once you go into the ice, and to help you obtain what you are hunting, because it's your food and you're going to utilize it. I went through this with my grandchildren too. The ice was a dangerous place because of the hydrology and current, when the big icebergs fall, some of the small ones will pile on top. Never go by those, because if they turn over they will break your boat up.

Seal, History, Hunting Methods, Hunting Conditions, Division of Labor, Selectivity, Tlingit Terms, Yakutat

In the old days you had to be very quiet going through the ice. Way back they used dugout canoes to hunt seals. They would put white sheets over the canoes for camouflage among the icebergs; the hunter would also dress in white. They used spears and targeted the seals on ice. In the spring when they have the big tides (-2, -3), what they call the big runout. The water that's coming out of the bay past the glacier will start an opening, so we used to row around the island (Haenke I.) to that point and that point is called "where the white rocks have fallen down", (*neix_a da kootsei xoox_aiya* in Tlingit). There were great big white (*neix*) rocks their facing the glacier. It was my job to watch the glacier in case a big iceberg dropped off which might upset the boat. When the tide starting to turn, the opening would form, and we would fight our way into it, down past the glacier, hoping that it would break, opening onto to a herd or at least 1 or 2 seals on the ice. Because in shooting seals in the water, they often sink (esp. because of high fresh water content). Try to get at the base of the opening (*aa guk tu* = Tlingit for at the base of the opening in the ice) and keep trying to push your way back in there. Sometimes can surprise the seals.

Seal, Use Areas, Yakutat

Ocean Cape in March, early April, Disenchantment Bay clear back into Nunatak, Icy Bay; also Dry Bay and Situk River during the hooligan runs. Egg Island (Haenke Island) was where they made their seal hunting camp.

Seal, Hunting Methods, Technology, Tlingit Terms, Yakutat

Yakutat people had a special one-man boat that they built for sealing--called it *goo deey*. They used to take among the icebergs. And the guys used to lay right in the front of it with their spears. And the front end had a little plow sticking out so they could work their way through the ice (they said it used to look like the end of duck going up there). The hunters would work their way up past that glacier to a sandy beach (*Tleiyoo koona geiyi* = sandy beach in Tlingit; located just above the glacier east of Turner Glacier). It was hard to work past the ice because the ice was packed thick, so they used long white gloves made of seal skin to help push their way through. Herd of seals would be sitting on the sandy beach. Every time one of these boats went up there, all the hunters used to go out there hoping he'd chase all the seals out from way back in there.

Seal, Hunting Methods, History, Technology, Retrieval Methods, Tlingit Terms, Yakutat

At Ocean Cape they used an *Aawdah*, a 15-foot red cedar pole with a metal spear on the end. They call the spear *caatlh*, it slipped right into the end of the pole. Would tie a rope on the end of the spear and tie the other end to their wrist and go out as far as they could, hoping to hit the seal as it's floating around. They also used this long spear to retrieve of equipment seals, which had been killed on the ice but then fell into the water and began to sink. Was floating rather than on the ice. Also reportedly had bow and arrow, with the arrow having a detachable head. Modern hunters mainly used the .22 Hornet. R remembers before World War II that if you owned one you were really something, because not everyone owned one. Yakutat people first started using them in Icy Bay for the bounty. Uncle used one. R used one. Later switched to a .22 magnum.

Seal, Harvest Levels, Processing/Preservation, Meat, Skins, Tlingit Terms, Yakutat

Seal meat will keep for quite a while, if iced. My uncle would take 5 seals at the most. He would take the meat and flense them. And the oil and the meat and the fat, he would bring down to his island (a.k.a. Krutoi Island = *K_oo.eit*). There he would render the fat, dry out the meat, and work on the skins.

Seal, Processing/Preservation, Fat/Oil, Yakutat

Uncle would render the fat in a great big cast iron pot (R still has it).

Seal, Sharing, Fat/Oil, Meat, Yakutat

Uncle used share oil, meat with everybody in the village who needed it.

Seal, Division of Labor, Sharing, Processing/Preservation, Yakutat

It was R job as nephew of the hunter to watch the boat, and to pack the meat and skins out, and pack ice up to the area where the meat would be stored at camp. R also would pack meat in glacial ice for transport back to down. His uncle did all the butchering himself. Used to watch him take the fat off the skin, which was quite a job. Learned how to do it by watching him. If there were ladies in camp, they would get some fresh meat, or would give some to visitors.

Seal, Processing/Preservation, Meat, Fat/Oil, Yakutat

Once all the meat is removed from the hindquarters, back bone, the ribs, and the skull, then begin removing fat from the skin. Fat is usually about 2 to 2-1/2 inches thick, though some--like mother seals--have thicker fat.

Seal, History, Processing/Preservation, Internal Organs, Sharing, Meal Preparation, Yakutat

When the old hunters got together in the evening after the hunt, often someone would start cooking the organs (esp. the liver, heart, kidneys, parts of the stomach, even some of the lungs) which were sliced up and thrown into a big boiling pot. When it was time to eat, they gave you a

stick and a flat rock, and you poke the stick into the pot and whatever you pull out of there is what you ate.

Seal, Processing/Preservation, Fat/Oil, Yakutat

With a female seal, R will render the oil right away. But the bull seal's fat has a tendency to get hard. So they would slice it up and age it a bit, about a week or two, depending on temperature. The oil would begin to render itself a little bit. Don't let it sit too long or it will drive you right out of the house. Then begin rendering, by heating the fat until the oil comes out. After heated and rendered out, remaining fat gets hard. Used to call it "Indian gum;" we would chew on it for a half a day or so.

Harbor Seal, Fat/Oil, Trade, Sharing, History, Yakutat

Within the community would share with visitors who passed by. The rest would be put into jars for home use or trade. Seal oil was most often traded for dry fish. My uncle never took the time to make dryfish, but he loved it, so would trade the seal oil for it. In fall time sometimes we would hunt seal just a little ways from Ocean Cape, there were dryfish camps there. We used to take over the oil and trade a gallon for a big bundle of dryfish (cohos, "newspaper style" cut open at the backbone with 2 flaps). Outside of the community would trade seal oil for moose, etc., up the Alsek with the interior groups as well as Klukwan. Prior to the European sea otter trade, Yakutat used to trade with Chugach and Aleut and would trade furs (sea otter, seal, etc.), goat meat, berries (esp., strawberries, mashed, dried in trays, stored in blocks) all the way down to Washington State.

Seal, Processing/Preservation, Skins, Division of Labor, Non-food Products, Yakutat

First step was to flesh and dry the hide on a frame. If at a remote camp without aunt, my uncle would do this. If got a seal close to town, would bring it back to town and my aunt would flesh it and then dry it. The second stage was to soak it again and scrape it and make it soft and tan it. Aunt had a pole up next to the house and would scrape and scrape the hide until it got real soft. Would wash it many times; the only chemicals used were gasoline (first washing) and Fels-Naphtha soap to get the oil out. Aunt would then use hide to make moccasins, bags, and by special request--jackets. Would trade or sell these handicrafts mainly to tourists down on the dock when the Alaska Steamship Co. used to bring boats into Yakutat.

Seal, Customary Rules, Beliefs, Yakutat

The traditional law of the Tlingit was that your uncle raised you and taught you how to hunt, etc. He would send you down to bathe every morning, then you would work with the stone ax (*paays*), then in the evening the elders would tell you stories (the history of the clan, the history of the land, what you have done, and how you are going to live). You were never raised up in your father's house. I just got in on the tail end of that. The sad thing about it was that my uncle used to say, our way of life will be lost, our language will be lost, so I'm not going to teach you the old way, I'm just going to tell you some of the stories. And now when I try to think about it, the old ways of talking in public and the things they used to do, I don't understand a lot of it, although I can speak the language real good. I started my training when I was 9 years old.

Seal, Selectivity, Non-food Products, Yakutat

Used to target darker seals for making moccasins, because people thought that was more attractive. Used to keep the darkest skins for own use, as they were highly prized. Unborn seal also targeted, sometimes, for white ruff for special garments. Can spot a pregnant female because they hold their heads up and float higher than other seals. Also, if you shoot them on the ocean, they will remain floating indefinitely.

Sea Lion, Whiskers, Flippers, Skins, Non-food Products, History, Yakutat

Traditionally sea lions were used, whiskers used for *Shake.aats* (did not have to kill the animal to get them), flippers were removed and eaten. Could also skin flipper and make a bag out of it. A long time ago, skin boats and armor for warfare were fashioned from sea lion hides.

Seal, Hunting Methods, Yakutat

Can call a seal by imitating a pup during late spring and summer when pups are about. Used let my uncle out on a rock by reef behind Knight Island and he would imitate a seal call and flap around on the rock. Out of curiosity other seals would come, thinking that uncle was another seal on a rock. Reproduces call of a young, weak seal, with water in its mouth, crying (#306). I've seen mother seals come halfway out of the water trying to figure out where the sound is coming from. It's a lonesome cry, which usually attracts mothers; if you shoot the mother, you feel bad, usually end up shooting the pup too.

Seal, Ceremonies, Yakutat

Seal is a very important food at potlatches.

Seal, Customary Rules, Beliefs, Hunting Methods, Yakutat

Trophy killing--just to put the animal on your wall-- was considered wrong. Old time hunters used to have to work hard to get a seal, they had to get close; they couldn't just shoot one at 150 yards, like today. Therefore, they used everything, didn't waste it.

Seal, Non-food Products, Yakutat

Seal stomach was used for halibut hook floats, or as a container to hold seal oil. The intestines were sometimes used to make raingear. Waterproof boots and moccasins were made from seal hide.

Seal, Trade, Folklore, History, Yakutat

R has heard stories about LaPerouse (18th-century explorer that landed near Yakutat) complaining that Yakutat Natives would steal anything metal from the ship. It's true that iron and other metals were valued for making knives and spears. But I remember one old-timer saying that the stealing was going both ways; LaPerouse's men were after the Natives sealskin boots and gloves, etc.

Sea Lion, Rookeries, Fur Seal, Habitat/Haulouts, Yakutat

Sea lion rookeries and haulouts are at Logan/Sitkagi bluffs and at Lituya Bay. Fur seal used to come into Yakutat Bay as a stopover in the springtime (late March, April) on their migration north. Still see them sometimes off of Ocean Cape, but they don't seem to come into Yakutat Bay.

Seal, Disease, Abnormalities, Beliefs, Yakutat

One time caught a seal that was hairless and completely black, in Disenchantment Bay. It was like the hair had been burned off. The old timers considered it taboo because it was unusual. They brought it ashore, but did not eat it. Later on I heard about some sea lions off of California were like that. Also, in Icy Bay, saw a huge black seal, so big it made the pregnant female next to it seem like a pup. Must have been 12 feet long. Never saw one nearly that big before or since.

Seal, Sea Lion, Management, Nutrition/Health, Customary Rules, Yakutat

The idea of using this resource for subsistence, which we are used to, and is protected by the MMPA, is good. But the MMPA being controlled so much by people who are "friends of the animals," I do not agree with one bit, because these people have no idea how we utilize it. We need it. If you don't have it, it changes your personality. I have seen this, even myself, I know

when I run out I will walk the streets with dry fish, begging for trade. That's how much I crave it. Sea lion not utilized as food, but seal is critical to subsistence. If government tries to take it away, I feel sorry for them. A lot of young people would go to jail before they gave up having seal. I know that until I'm buried, I'm going to utilize seal. Each local area is different, do things differently, should manage accordingly. Feels that sea lions are too strictly managed. If they are destroying my gillnet, I should be able to scare them off, shoot near them, etc. But I'm not. If it ever comes down limiting harvest, should be allocated by communities themselves. Laws should be made as long as the tides keep changing, not change it every year.

Southwest Alaska: Materials from Alaska Native Hunters on the Ecology, Hunting, and Use of Harbor Seals and Sea Lions

Southwest Alaska covers the coastal mainland surrounding Bristol Bay, and the Alaska Peninsula, an extension of mainland separating the north Pacific Ocean from the Bering Sea. This area of tundra and coastal water is the traditional homeland of Alutiiq and Yup'ik groups who hunt marine mammals. During the 1990s, the Alutiiq of five communities along the south Alaska Peninsula (Chignik Bay, Chignik Lagoon, Chignik Lake, Ivanof Bay, Perryville) hunted marine mammals in the waters of the north Pacific Ocean. Alutiiq residents of Egegik, Port Heiden, Pilot Point, and South Naknek hunted in the waters of south Bristol Bay. Yup'ik hunters from ten communities (Aleknagik, Clark's Point, Dillingham, King Salmon, Levelock, Manokotak, Naknek, South Naknek, Togiak, and Twin Hills) primarily hunted in Bristol Bay. Interviews with marine mammal experts in southwest Alaska communities were conducted in the late winter-early spring of 1993. A few additional interviews were conducted in subsequent years.

Aleknagik Respondent 0, December 6, 1989

Seal, Seasonality, Use Areas, Commercial Fishing, Aleknagik
Harbor/spotted seal usually start showing up with the herring in May. Many of the seal reported harvested in 1989 were taken at Kulukak during commercial herring fishing. However, some hunters reported that seals were scarce at Kulukak this spring (1989) and were hard to find in the bay for harvesting. When people move to Kulukak to fish herring in the spring it is also a time for harvesting a variety of other wild foods. Several species of birds pass through there and nest. People hunt birds, seals, and dig clams in addition to harvesting herring.

Aleknagik, Respondent 0, January 4, 1990

Seal, Sharing, Fat/Oil, Meat, Processing/Preservation, Aleknagik
People often receive seal products from relatives and friends in Togiak. Sometimes seal oil is paid for. Some households make drymeat and one reported taking the drymeat to fish camp in the summer (Aleknagik residents commonly move to Ekuk on Nushagak Bay to salmon fish in June/July). Seal meat and oil are frozen. Some hunters said that everything except the guts of the seals harvested were used.

Aleknagik, Respondent 0, February 17, 1990

Sea Lion, Flippers, Harvest Levels, Aleknagik
One person reported being one of three hunters who together harvested a sea lion. They used the flippers of the sea lion. (One beluga, two bearded seal, two sea lion, 14 harbor/spotted seal, and 1 ringed seal were reported harvested in 1989).

Seal, Habitat/Haulouts, Aleknagik

Seals sometimes go up the Nushagak River and one person said that he has seen seal in Wood River.

Aleknagik, Respondent 0, April 15, 1993

Harbor Seal, Spotted Seal, Ringed Seal, Yup'ik Terms, Selectivity, Harvest Levels, Aleknagik

I observed 10 interviews conducted by the harvest monitor. People in Aleknagik see *issuriq* and *Nayiq* as different types of seal. *Issuriq* are referred as harbor or spotted seal and are harvested more often than *Nayiq* or ringed seal. Two households reported harvesting 4 ringed seal in 1992 (three were taken in May and one in April). I do not know where the seal were harvested

Chignik Bay, Respondent 1, March 20, 1993

Sea Lion, Population, Behavior, Habitat/Haulouts, Chignik Bay

The sea lion population is increasing in the area but seals are way down. Sea lions chase away the seals. Years ago were more sea lions at the capes, but now with so many boats, they move somewhere else. They return in the fall months after fishing. They move out to further rookeries. They aren't declining but just going to other places.

Seal, Hunting Conditions, History, Chignik Bay

Will get a seal if running to do something else and see one. Don't go out specifically to hunt a seal. Costs too much in fuel. Used to go out in Dories and get bunches of them when younger, but now, not many people get them or use them, and are hard to find.

Seal, Hunting Methods, Chignik Bay

Once we shoot one, we put them into the skiff. If the tide is coming in, they will bloat for 3 minutes. You shoot after they have surfaced.

Sea Lion, Behavior, Meal Preparation, Chignik Bay

Sea lions and seals eat any kind of fish. When a storm is coming, sea lions swallow a large rock so they can ride the sea better and dive. Have noticed a lot of really big sea lions lately. Take sea lion meat, grind it up, eat like hamburger.

Sea Lion, Rookeries, Chignik Bay

Sea lion rookeries are Agrapina, Kilokak Rocks and Mitrofanina Island.

Chignik Bay, Respondent 21, March 21, 1993

Sea Lion, Herring, Habitat/Haulouts, Chignik Bay

When the herring came in January, there were at least 60-70 sea lions here in the Bay. Herring don't always come into Chignik Bay.

Seal, Population Levels, Chignik Bay

Seals are really down, hardly any of them.

Seal, Sea Lion, Commercial Fishing, Chignik Bay
Crab fisherman used to use seals and sea lions for bait.

Seal, Commercial Hunting/Bounty, History, Hunting Methods, Chignik Bay
A long time ago we used to hunt seals for bounty. We first had to send in the noses, then in the 1950's and 1960's, sent in the hides. Was just a kid when had a Chesapeake dog that would swim to retrieve the seals. We would skin the seals, salt them and send them to Juneau along with sea otters and get \$100.00 a pelt.

Chignik Bay, Respondent 63, March 21, 1993

Sea Lions, Harbor Seal, Population Levels, Habitat/Haulouts, Chignik Bay
Have fished for 24 years. The last 5-8 years, the sea lion have come in more to the Bay than in the past. Only see a few seals. Never see as many sea lions in the Lagoon. When the baby herring were in earlier this year, there were 20-30 sea lions chasing out the seals. Don't think the sea lions are dropping in numbers even in the haul-outs.

Sea Lion, Killer Whale, Prey, Behavior, Chignik Bay
Saw killer whales go after sea lion doing to it like a sea lion does to a salmon. Thrashing it around like a rubber toy. One time saw 35 killer whales in Chignik Bay.

Sea Lion, Population, Behavior, Use Areas, Commercial Fishing, Chignik Bay
Have actually seen sea lions go up the slant of the slide on trawlers to get the fish. It becomes a tough situation when seining and a sea lion becomes a nuisance. They learn to get into the nets throughout the Lagoon and you can't get away from them. The sea lion population has grown in the Lagoon but isn't out of control. Perhaps since the canneries have been processing cod in the winter, more have started hanging around and have learned about getting easy meals from the fishing boats in the summer months. Don't think there are many people that shoot sea lions. At least not in the Lagoon. Other fisherman and Fish and Game are too close.

Commercial Fishing, Prey, Biology, Chignik Bay
Pollock and cod tend to migrate the ocean in large circular paths. Moving from one area to another and eventually coming back. They might be flowing with the ocean currents.

Chignik Bay, Respondent 10, March 22, 1993

Seal, Population Levels, Processing/Preservation, Taste/Preference, Fat, Sharing, Chignik Bay
Usually harvests 1 harbor seal every year. Likes the ribs and liver and gives rest to whoever wants it. Ugashik area has a strong population of harbor seals. Seals are down in Chignik area. They might be just moving to other areas but only see 2-3 of them a day. They eat pogies. When get seals, put the fat into 12 mason jars and send it to relatives yearly.

Sea Lion, Herring, Prey, Behavior, Seasonality, Chignik Bay
This November and December, sea lions came in following the herring. Some years the herring come and some years they don't. This year they came in strong.

Sea Lion, Taste/Preference, Population Levels, Birds, Commercial Fishing, Habitat/Haulouts, Management, Chignik Bay

Don't know anyone here that eats sea lion. The animals are disappearing more and more. This includes birds. Think that the birds that fly south are eating lead pellets. While fishing up here in Chignik all of life (20 years), sea lions don't seem to be going down in numbers, but usually just fish the Lagoon, not the capes. The draggers are really bad. They get all of this by-catch. They have so much political pull and the sea lions and everything else pays the price because these people support our politicians, and money dictates the management, not biology. Haulouts are between Sutwik Island and Kilokak Rocks. Not sure where they have their young.

Chignik Bay, Respondent 28, March 22, 1993

Seal, Sea Lion, Habitat/Haulouts, Population Levels, Commercial Hunting/Bounty, History, Chignik Bay

Seals dropping down the last 4-5 years. Don't know what is happening to them. More sea lions though. A lot of people used to use sea lions and seals for bait back in the 1960's. The population started dropping in the Bay around Copper Island where there used to be a seal rookery, about 4 years ago. Just saw 1 there last year.

Seal, Population Levels, EVOS, Chignik Bay

That oil spill (Exxon 1989) didn't have much of an effect on the seal populations. They were going down before the oil spill.

Chignik Bay, Respondent 30, March 22, 1993

Sea Lion, Seal, Herring, Chignik Bay

When herring were here, sea lions came in this winter. Last 3-4 years, haven't seen as many seals. Hope they make a comeback.

Sea Otter, Birds, Commercial Fishing, Habitat/Haulouts, Chignik Bay

Used to see sea otter all over. Don't come into the Bay. Why do they (DEC?) let them dump things into the bay? They should make the canneries pump the waste products outside of Anchorage Bay where there are more currents to wash it away. Here it just sits. I don't blame the birds and animals to not want to come around anymore.

Sea Lion, Seal, Birds, History, Chignik Bay

Haven't seen many ducks in the area. The little butterballs haven't seen many all winter. When growing up, we spent the winter months on ocean beach trapping. Would live off of birds, ducks ptarmigan, sea lion, seal, porcupine, etc.

Seal, Meal Preparation, Chignik Bay

Used to use bear grease for frying food, but don't use it much anymore. Like seal oil still.

Chignik Bay, Respondent 67, March 22, 1993

Harbor Seal, Sea Lion, Rookeries, Fish, Chignik Bay

Don't see the harbor seals like we used to. Feel sea lions are changing their habitat. Old rookeries are vacant and new ones being formed. Where fish can be found is where seals and

sea lions put their rookeries. They follow the fish. If an area gets wiped out of food then they move to a new place.

Sea Lion, Prey, Chignik Bay

Sea lions' primary food source, Pollock, is being wiped out.

Chignik Bay, Respondent 416, March 21, 1993

Sea Lion, Seal, Herring, Habitat/Haulouts, Chignik Bay

Usually spend winters in Kodiak. There are a lot of seals and sea lions there. See more there than here. Between here (Chignik) and Sand Point hardly see any sea lions. Saw a lot [of] sea lions here in the Bay chasing in herring.

Chignik Lagoon, Respondent 522, March 18, 1993

Harbor Seal, EVOS, Abnormalities, Weather, Chignik Lagoon

In 1987 before the spill we had a winter like this year, nice weather in January-March, cold in April. I went out looking around in April and saw thousands of dead baby seals out in Chignik Bay, in the shallow waters near Anguvik Island. They must have been in other areas too, but is the only place I looked. The seals were about a foot long, must have been aborted. They were visible around the island in 15-20 feet of water. The population of sea lions was going down prior to the oil spill. It was before the spill hit Chignik that saw the aborted harbor seals. The seals are gone. The Island we call "Loaf Island" used to be a major seal area, but no more.

Sea Lion, Commercial Fishing, Habitat/Haulouts, Chignik Lagoon

Last year while fishing, saw more young sea lions than ever before. Saw as many as nine in a bunch migrating but didn't hang around.

Sea Lion, Habitat/Haulout, Rookeries, Population Levels, Chignik Lagoon

Has fished since 1962 in Chignik. Sea lion haul-out/rookery areas have nose-dived in the populations since late 1970's.

Sea Lion, Population Levels, Rookeries, Commercial Fishing, Chignik Lagoon

Some places where we fish are haul-outs; have noticed 200-300 sea lions in these areas; in the early 80's there were 500-700. Commercial seine fishing doesn't have a great affect on the populations. We don't like them in our nets, and if fishing near them, like to keep them on the rocks. If we shoot at them, or make lots of noise, then they are in the water and in our nets.

Sea Lions, Commercial Fishing, Chignik Lagoon

Crab boats and draggers are hell on sea lions. In the mid-1970's, they were in the Chignik area dragging for shrimp and crab. They (sea lions) follow the draggers because there are fish in the net. This can happen too with seining, however most of the fisherman in the Chignik area are being more careful to avoid them or release them live ever since they started to decline. We are concerned that if they become extinct, then we might get shut down. The attitude toward them has changed. Even the trawlers don't want to catch them, but the gear type makes it almost impossible to avoid. Also, most of them can fish far off shore, and will cost them a lot of money of they have to pull their nets to avoid sea lions.

Killer Whale, Sea Lion, Seal, Prey, Chignik Lagoon

Killer whales go forever eating until all resources they are pursuing are gone. Have watched them. This year have seen more killer whales than ever seen in life. Watched them herd sea lions onto the beach. Sea lions and seals are scared to death of killer whales. The whales team up and surround the sea lions, taking several of them at a time.

Fish, Abnormalities, Chignik Lagoon

Over the last few years, noticed salmon with red splotches, that am told is caused by a parasite, but have never seen this in salmon prior to 3 years ago. Have noticed some salmon puffed out with water and others with 2 backbones while cleaning our subsistence salmon.

Sea Lion, Commercial Fishing, Habitat/Haulouts, Chignik Lagoon

When trawlers were dragging around the bays, one dragger said that they killed 25 or so sea lions in tow by Kilokak Rocks. At the Capes Cape Igvak, there used to be thousands of sea lions here. Haven't seen any there in the last five years, not even one. Feel that draggers have a lot to do with it. The government is giving out loans for draggers, the most wasteful fishery there is. Anything that gets in the way of draggers is history. They go places where other fish can't fish, to deeper waters. These areas are critical for many fish because it is where they are spawned, and grow. With draggers they don't even have a chance to get big. They are also wiping out the bottom vegetation that provides a place to lay the eggs, and food for these bottom dwellers. They aren't just wiping out today's fish, they are also wiping out tomorrow's.

Sea Lion, Commercial Fishing, Habitat/Haulouts, Chignik Lagoon

At Chirikoff, for example, and other areas where draggers aren't allowed, sea lions appear to be coming back.

Sea Lion, Commercial Fishing, Chignik Lagoon

Some of all types of fisherman shoot sea lions if they are eating their catch, but most seiners he knows are waking up and stopping this practice, self included. We feel that by doing this is just putting ourselves out of business.

Sea Lion, Seal, Commercial Fishing, History, Chignik Lagoon

Crab fisherman used to use sea lion and seal for bait. It was good, and a long time ago acceptable to do this. Personally crab fished the last 2 years in Kodiak. What stopped the killing of sea lions for bait is that it became easier to buy bait. But if out for a long time crab fishing, then fisherman ran out and would search for bait. Sea lion bait lasted the longest in the pot, which is why crab fisherman like it. Don't think most of them do this anymore.

Commercial Fishing, History, Chignik Lagoon

High seas gillnetting did a lot of damage in the 1960's. Could hear them on the CB Radio talking about what they caught, etc.

Sea Lion, Habitat, Ecology, Chignik Lagoon

Have even noticed this about sea lion in the summer. Watched them feed on cod and pollock. They don't have to leave, but in winter, they go off shore, which is where the decline is happening.

Sea Lion, Habitat/Haulouts, Commercial Fishing, Chignik Lagoon

At Mitrofanina, boats take turns here and the sea lions hang on the rocks. We don't shoot off a gun either or will have hundreds of them in the water. I think this is probably a rookery, but not

listed as one. We see pups there in the summer anyway. Wherever we see sea lions, we know it will be good fishing.

Sea Lion, Taste/Preference, Commercial Fishing, Chignik Lagoon

If it comes down to saving the sea lions, don't think salmon fishermen have much of an affect on them, nor the subsistence users. Don't know of many in the Chignik's that like to eat them but do in Perryville. If salmon fishermen fished with gill nets rather than seines, then they would probably catch more sea lions.

Fur Seal, Sea Lion, Seal, Habitat/Haulouts, Population Levels, Chignik Lagoon

Have noticed an increase of fur seals in here. Caught 3 last summer. Noticed more and more over the years an increase. Catch them out in the Capes. See them in Chignik Bay too. We just let them go. Seals and sea lions are on way out in the Chignik area.

Sea Lion, Population Levels, Habitat/Haulouts, Chignik Lagoon

At Nakchamik, noticed 400-500 sea lions with young ones here.

Sea Lion, Abnormalities, Chignik Lagoon

Have never seen a sea lion with a brand, or tag or radio collar. Have noticed some with a V cut in the fin. A couple over the last 5-10 years, but don't watch them that close. This was in the Aniakchak area on young ones, never on big ones.

Sea Lion, Killer Whale, Seal, Prey, Behavior, Chignik Lagoon

Watched the killer whales herd sea lions and each took one. Was over by the straits. The whales wiped them out. At the time, the straits were solid with herring, and ignored them and went for the sea lions. Ignored the sea otters too. They must prefer sea lion. Watched them chase seals and get them, but never get them into a bunch like they did with the sea lions. Have taken movies of killer whales going after seals. One time watched a killer whale kill a humpback whale.

Gray Whale, Commercial Fishing Chignik Lagoon

One time, while fishing saw a gray whale tangled in a gill net. We were able to cut the net from it and free it.

Seal, Sea Lion, Population Levels, Chignik Lagoon

Personal opinion in Chignik area, the population of seals is hurting more than the sea lions.

Harbor Seal, Sea Lion, Habitat/Haulouts, Rookeries, Behavior, Weather, Chignik Lagoon

Has gone by haul-outs and rookeries. It depends on the weather whether they will see seals or sea lions. If a storm is coming in, they go off the rocks and out to sea. Before the wind comes in, you can tell a storm is coming by passing a haul-out. About 12 hours before the storm hits, the sea lions will leave their rocks and disappear.

Sea Lion, Habitat/Haulouts, Prey, Chignik Lagoon

In Chignik Bay this winter (1993), near the village there were about 30 sea lions feeding on a school of herring this winter.

Sea Lion, Seal, Hunters, Taste/Preference, Chignik Lagoon

Don't hunt sea lions, but grandparents and parents did. Don't know many people that eat them. Personally like the liver of seals and sea lions, but wouldn't kill one just for that. I'm part Native.

Sea Lion, Habitat/Haulouts, Rookeries, Population Levels, Chignik Lagoon

I have seen pups on what people call haul-outs. The whole peninsula (Alaska) from Kilokak Rocks to Cape Igvak isn't like it used to be. There used to be 100's-1,000's of sea lions--the area was crawling. 5 years ago, all we counted was 6 in the whole area. The rookery at Puale Bay was wiped out in the 1970's.

Sea Lion, Commercial Fishing, Chignik Lagoon

A friend that trawled in the 1970's said they would kill 200-300 sea lion/day/ boat. Today, this same man said they don't get as many because there aren't as many to catch. If they are alive when pulled to the deck, they throw them over the side.

Sea Lion, Commercial Fishing, Chignik Lagoon

Factory trawlers are extremely bad. Whatever goes through the shoot (by-catch), it instantly goes through a grinder and back into the sea. This includes sea lions. This waste product also attracts sea lions because they like to feed on it.

Sea Lion, Seal, Commercial Fishing, Chignik Lagoon

Have only seen one time where a sea lion was killed by the prop, but might happen on bigger boats. Seine fishermen aren't the cause of the decline of sea lions and seals, but are definitely a factor. We aren't entirely void of our share of deaths. I think most are really trying to do things to avoid the sea lion, and if caught, many will cut up their net to let them go. Despite this, fishermans get really mad when a sea lion becomes a pest and time after time gets tangled in the net. When you have a net full of fish to haul in, he is in the middle thrashing and having a feast. Even the most patient sea lion loving person would get a bit frustrated. This is usually when the sea lion gets shot. What can you do in these instances?

Seal, Sea Lion, Commercial Fishing, Chignik Lagoon

Observers on trawlers: They are only required to have one aboard the vessel for 1/3 of the time they are out to sea. A guy I know, whenever he had observers, didn't fish at all while they were on board. He said he just couldn't afford the penalty fees. It was cheaper to sit idle when they were there, then fish hard the other time. Factory trawlers can afford the penalties and don't really care what they catch. Also, observers are often young women that aren't even from Alaska, and usually can't identify some of the by-catch. If they ask people on board what it is, they might tell them "its a sea otter" instead of a sea lion. Also, many of the observers get seasick and aren't always on board. Other times, they are intimidated so bad by the crew or skipper that they don't often report what they should because of fear of their lives. Other skippers do most of their fishing when the observer is sleeping. It seems that sea lions are caught more in the nighttime than the day.

Sea Lion, Commercial Fishing, Chignik Lagoon

There are a lot of dragger operators that fish clean. They take the time to find a better fishing area free of sea lions or other fish they aren't targeting. It's the greedy ones that ruin it for everyone.

Sea Lion, Seal, Commercial Fishing, Chignik Lagoon

Fear that the sea lion problem might shut down cape fishing like around Nakchamik Island. The capes are major areas for seals and sea lions, and where many of the Chignik fishermen fish. But if we are forced to close down the capes, then might put a stop to the interception conflict between Sand Point/Chignik and Kodiak fisherman. But if all Chignik fishermen were forced to fish the Lagoon, then we would all go broke. There just aren't that many salmon returning to the Chignik River anymore, plus 100 boats fishing the Lagoon would be like rush hour in LA.

Seal, History, Hunting Methods, Commercial Hunting/Bounty, Chignik Lagoon

In the mid-1970's, some locals hunted seals to sell the skins. We would salt them and send them to town. Would take 200-300 of them, in Prince William Sound and some in the Chignik area. It was legal to do this then. A local person worked on a big boat that traveled around to hunt them. He got \$100.00 a piece. They hunted with rifles, and preferred the pups because the hide was softer and in better condition.

Seal, History, Population Levels, Abnormalities, Chignik Lagoon

There seemed to still be a lot of seals around after the Marine Mammal Protection act was passed. But after the 1980's during the cold snap when we saw all those aborted pups, the population has really plummeted.

Sea Lion, Seal, Population Levels, Chignik Lagoon

Sea lion populations in Chignik area are increasing slightly. They were the lowest about 5-6 years ago. Seals, however are at the level sea lions were then.

Sea Lion, Management, Commercial Fishing, Chignik Lagoon

If they close commercial fishing because of the declining population of sea lions, then I won't have a problem with this happening, but don't want to be the ones that suffer or take the blame because of another fishery that is causing the real problem, wiping out stuff. The foreign fleet can't be controlled. The Russians used to come through our area and double trawl, wiping out tons of stuff. They have a 200-mile limit but 200 miles is nothing to a fish or sea lion. If these guys don't have to follow the same rules as us, or aren't being watched closely, there is nothing that we can do to counteract their destruction.

Chignik Lagoon, Respondent 10, March 19, 1993

Fish, History, Cannery, Chignik Lagoon

Has cabin in Kujulik Bay. The area use to be a nice place for game. A lot of sports hunters are coming into the area. The cabin was built in the 1970's. He trapped here, and caught Dolly Varden and steelhead. Went to Ivanof Bay and was a cannery watchman for two winters.

Harbor Seal, Sea Lion, History, Behavior, Chignik Lagoon

Noticed a declining number of seals and sea lions over the last few years. Heard this year could see seals on the point and tried to go up to the Lakes (Chignik) and some died on the ice by eagles. A herd was going up (the river) possibly following Dolly Varden.

Seals, Hunting Conditions, Use Areas, Chignik Lagoon

Best places to hunt seals are on the sandbars. When the tide goes out and they are on dry land.

Walrus, Chignik Lagoon

Walrus came into the area 5-6 years ago. Possibly passing through, or lost.

Sea Lion, Taste/Preference, Chignik Lagoon

Never hunted sea lion but have eaten it. The big ones are tough. They are too big, and would be a big waste to kill them.

Sea Lion, Habitat/Haulouts, Chignik Lagoon

Kilokak Rocks used to have hundreds of them, 20 or more years ago. I'm too old to fish or travel now. Haven't been there in a long time but sons go.

Seal, Hunting Conditions, Hunting Methods, Taste/Preference, Beliefs, Chignik Lagoon

Use to like the liver of seals. But can get poisoned if eat too much. Tried seal flippers but didn't think much of them. Use to have a .30-.30. If you shoot with a big gun when the head goes down then they are filled with air and will float. Don't hunt in big water, can't retrieve them.

Seal, Killer Whale, Prey, Behavior, Chignik Lagoon

Used to be a lot of seal 30-40 years ago. Think seals are worse off than the sea lions right now. Killer whales get a lot of seal. Seals are afraid of the whales. Never have eaten whale.

Sea Otter, Rookeries, History, Chignik Lagoon

Kiska Harbor used to be a sea otter rookery. They were probably all shot.

Seal, Sea Lion, Hunters, Habitat/Haulouts, Commercial Fishing, Prey, Chignik Lagoon

See a lot of seals around the lagoon in the summer. The guys at the Lakes (Chignik Lake) hunt them. There is also a sea lion rookery off of Perryville. When we used to halibut fish out there, they (sea lions) would come and grab the fish off of the line as we were pulling it in. We use to call it sea lion dinner. We use to use seal bombs, but the seals wise up to them and get to where they are no longer afraid of them. Don't think they bother the seine nets much for some reason.

Chignik Lagoon, Respondent 1, March 17, 1993

Sea Lion, Commercial Fishing, Chignik Lagoon

Has been fishing here since the 1960's. Used to be a lot of sea lions at Mitrofanina Island. Has been 5 years or so since have been out there to see them. When seine fishing have watched draggers. Draggers are like strip-mining the ocean. 20 percent of all the catch are thrown over the side.

Sea Lion, Ecology, Rookeries Chignik Lagoon

Wonders if the sea lions are just moving to new rookeries. We (people) should check this out.

Seal, Commercial Hunting/Bounty, History, Sea Lion, Chignik Lagoon

At one time, there was a bounty of the seals, 40 years ago or more. We never see sea lions here in the wintertime.

Chignik Lagoon, Respondent 14, March 18, 1993

Sea Lion, Seal, Ecology, Population Levels, EVOS, Chignik Lagoon

Don't see sea lions anymore. See more seals this year, however, haven't seen that many since the oil spill. Has been 30 years since seals and sea lions were strong.

Sea Lion, Sea Otter, Commercial Fishing, Chignik Lagoon

The sea lions and sea otter started to go when crab and drag fishing started in the area. They even used sea gulls for bait. This is still happening all over. The draggers and high seas drift gets everything in their path.

Sea Lion, Commercial Fishing, Chignik Lagoon

Have fished for 45 years in Chignik and lived here all of life. Know what I'm talking about. I know guys that shoot sea lions to keep them away from their nets.

Seal, Sea Lion, Commercial Fishing, Population Levels, History, Behavior, Chignik Lagoon

Remember 30 years ago or less, there were thousands of seals and sea lions in the Chignik area. Draggers are really wasteful. They catch anything in their way. I talked to a dragger once that had double drags, and caught 5-7000 pounds of salmon a day, that they had to dump because they were dragging got herring [?]. Sea lions get caught. On mid water drags, the sea lions chase the fish into the net and drown.

Killer Whale, Prey, Chignik Lagoon

Killer whales come into the Lagoon occasionally looking for food.

Commercial Fishing, Prey, Nutrition/Health, Chignik Lagoon

About everything in the ocean can live off of shrimp and herring. If over-fish these, then everything gets affected. I have seen halibut and cod full of shrimp.

Seal, Internal Organs, Disease, Chignik Lagoon

Heard that seal liver is high in lead.

Chignik Lagoon, Respondent 520, March 18, 1993

Sea Lion, Seal, Birds, Population Levels, History, Chignik Lagoon

Feel that the problem with the seals and sea lion population is that their food stocks have been over fished. Birds in the area have declined too. Duck Bay (In Chignik Lagoon) used to be a lot of seal up there. Last year, hardly any. Lived in Duck Bay as a kid (circa 1920's). [At] Castle Cape use to be herds of them hanging out on the beach.

Sea Lion, Commercial Fishing, Population Levels, Behavior, EVOS, Chignik Lagoon

Has been 20 years since draggers started to come into the area. It's the big drags that are raking up everything here. When there is a shortage of food, animals don't bear their young. It takes too much energy. Could be the oil spill. This is all we have on our planet and have to take care of it. Believe everything on earth is connected. If you do away with one, then something else gets wiped out, and goes the dominoes.

Sea Lion, Commercial Fishing, Chignik Lagoon

Used to crab fish and never used sea lion for bait, but heard that out in the Aleutians, where there isn't any protection officers, heard it happens.

Sea Lion, Chignik Lagoon

People aren't realizing what it is they are doing, how their actions might end up hurting them with the sea lions.

Chignik Lagoon, Respondent 2, March 19, 1993

Seal, Harvest Levels, Meat, Chignik Lagoon

We only got 1 seal in the fall. Take the ribs and boil it. Perryville people like seal.

Chignik Lagoon, Respondent 3, March 19, 1993

Sea Lion, Taste/Preference, Harvest Levels, Chignik Lagoon
I don't eat sea lion, but if I had to, would. I make enough money to buy food.

Chignik Lagoon, Respondent 5, March 19, 1993

Sea Lion, Seal, Harvest Levels, Taste/Preference, Chignik Lagoon
Have seen a lot of sea lions in Anchorage Bay this winter. Don't eat them. Have never really had to eat them, dad and mom had them when they were kids. We make enough money fishing that we don't need to hunt seals and sea lions. We like salmon and caribou and will get these however.

Sea Lion, Behavior, Prey, Commercial Fishing, Chignik Lagoon
When halibut fishing, they (sea lions) follow the line down eating the bellies of the halibut first.

Chignik Lagoon, Respondent 8, March 19, 1993

Killer Whale, Gray Whale, Commercial Fishing, Chignik Lagoon
Saw some killer whales up here. They had seine marks on them and were beached in the Lagoon. People helped rescue them. One time when fishing with dad, they caught a baby gray whale. Most people would shoot it, but not dad. He cut up his seine to let it loose. When they get caught they roll over and over, further entangling themselves.

Chignik Lagoon, Respondent 17, March 19, 1993

Sea Lion, Seal, Population Levels, Chignik Lagoon
Sea lions are stable in the area, but seals are going down.

Chignik Lagoon, Respondent 21, March 19, 1993

Seal, Hunting Methods, Sharing, Use Areas, Retrieval Methods, Chignik Lagoon
Hunts seal for father and mother who now live in Anchorage because of health reasons. Takes 3/year for them. Hunts alone in Lagoon and takes males. Shoots when surfacing. They will stay floating for 2-3 minutes but hunt in shallow water if they sink, so can find them and retrieve them. Use a lure with a weight to retrieve them if they sink. Can get them in Chignik Bay too, but is easier to get in Lagoon.

Seal, Sea Lion, Population Levels, Chignik Lagoon
Over years have noticed fewer seals in the area. Sea lions appear stable.

Sea Lion, Hunting Methods, Chignik Lagoon
Sea lion hunting. You herd them to shallow water then can get them.

Seal, Hunting Methods, Habitat/Haulouts, Taste/Preference, Processing/Preservation, Sharing, Cooking, Chignik Lagoon

Seals, drive up to where they are at, turn off boat motor, and whistle at them. The last one hunted took 3 days to get. More are present in the area in the summer when the salmon are passing through the Lagoon, but hunt in the winter because have more time. Fish in the summer. After hunt them, cut up and freeze or salt the meat. Render the fat by putting into jars and renders on its own. Parents like the fat frozen, then they boil some of it with the seal meat.

Seal, Sea Lion, Killer Whale, Prey, Habitat/Haulouts, Commercial Fishing, Chignik Lagoon
When fishing near capes, hardly ever see seals out there. Killer whales take a lot of seals and sea lions.

Sea Lion, Sea Otter, Commercial Fishing, Chignik Lagoon
NMFS Observers: Many of them don't know difference between sea otter and sea lion. They receive some training, however pictures are different than the real thing. Met one onetime. Didn't know what they were supposed to do, and the skippers aren't going to tell them if they don't know. Didn't even know what a caribou was. For many of them, especially the women, it is a life-threatening experience.

Chignik Lagoon, Respondent 517, March 19, 1993

Seal, Sea Lion, Commercial Fishing, Chignik Lagoon
The dragging is another destructive fishery. Worked on one time. Has anyone ever done a study on the number of draggers fishing an area in relation to the declining numbers of seals and sea lions? To those of us that have lived in this area and fished from here to Kodiak all of our lives can see there is a direct correlation to when draggers came into the area, and when marine mammals and fish stocks fell off. But we have no proof, it is just our observation.

Seal, Sea Lion, Killer Whale, Gray Whale, Prey, Behavior, Chignik Lagoon
Killer whales also go for seals and sea lions. They will chase these animals way into shallow water to get them. They are both deadly afraid of killer whales. Killer whales entered the Lagoon last fall to check it out. There are fewer and fewer gray whales around, too.

Seal, Hunting Methods, Use Areas, History, Non-food Products, Chignik Lagoon
Last time ate seal was when 8-10 years old. When trapping would hunt them. Liked the liver and used the rest for trapping bait. Had a cabin on Kujulik Bay. Is part of Aniakchak National Monument.

Chignik Lake, Respondent 18, March 15, 1993

Seal, Use Areas, Hunting Methods, Retrieval Methods, Seasonality, Chignik Lake
Went out in boat to Nakchamik Island with whole family in summertime around August. Had 2 skiffs. Dad was with us to show us where he used to hunt seals. We drove them up near the shoreline, shot two, and quickly went up to them before they sank. Retrieved them with gaff, fish lure, or jig hook.

Seals, Use Areas, Hunting Methods, Seasonality, Chignik Lake
Occasionally, a seal will walk up on the ice of Chignik Lake and we can get them there. Hard to tell the size of a seal when it is in the water. They usually hang out in packs. Easier to get

when tide is out. Better chance to retrieve them. We hardly ever hunt in deep ocean waters, just close to shore. We don't hunt in deeper ocean waters because we would lose the animal.

Sea Lion, Hunting Methods, Commercial Fishing, Behavior, Chignik Lake

Sea lions: We hunt these; however, if fishing (seine) and we catch one in the net, then we will shoot it and take it home to eat. They get mean if caught in a net.

Seal, Hunting Methods, Chignik Lake

Some guys use a shot gun with shot because it gives them a better chance at hitting the animal (seal). I use a .22. If you spook a seal then they are gone. If they are shot, they are easy to find because they leave a blood trail in the water.

Seal, Sea Lion, Meal Preparation, Chignik Lake

My dad does most of the Native food cooking. Has his own recipes for cooking seal and sea lion meat.

Seal, Sea Lion, Commercial Fishing, Chignik Lake

I hear that the Orientals with their high seas drift nets are getting many of the sea lions and seals.

Chignik Lake, Respondent 3, March 16, 1993

Seal, Sea Lion, Habitat/Haulouts, Chignik Lake

Mitrofanina [Bay] and Chiachi Island have a lot of seals and sea lions that haul out and maybe pup there. People fish right next to these islands and a large amount of sea lion movement occurs here.

Sea Lion, History, Beliefs, Processing/Preservation, Chignik Lake

I didn't know it was ok for us to hunt sea lion. I want to start hunting sea lions. I would also like to learn to make the rain parkas out of sea lion or seal gut, but don't know anyone that can teach me. My grandmother used to make them out of bear gut.

Sea Lion, Walrus, Flippers, Processing/Preservation, Taste/Preference, Sharing, Chignik Lake

I have eaten sea lion, but has been a long time. The flippers are the best. It is good to salt the meat too. I tried walrus flippers sent here from up North.

Seal, Sharing, Processing/Preservation, Cooking, Chignik Lake

If I get a seal, I often send most of the meat to relatives in Port Heiden. I usually make seal grease, and keep the gut, clean it, stuff it with seal fat, braid it and boil it.

Chignik Lake, Respondent 4, March 16, 1993

Sea Lion, Commercial Fishing, Ecology, Chignik Lake

Sea lions are mostly getting killed off by the draggers. I have never set foot on a dragger, but have watched them and see how sea lions follow them and get caught in the nets. Ever since draggers have come into the Chignik Area, have noticed a drastic drop in their population. This winter, there were quite a few over in Chignik Bay feeding on the waste products from the canneries processing cod.

Seal, Hunting Locations, Retrieval Methods, Chignik Lake

I hunt them (seals) at the mouth of Chignik Lagoon. I go alone usually; and use a hook to pull them into the boat. I try to take smaller ones and can pull them right over the stern. They are easy to get.

Chignik Lake, Respondent 12, March 16, 1993

Seal, Hunting Methods, Retrieval Methods, Beliefs, Customary Rules, Chignik Lake

I made a spear to retrieve seals. I learned how to make the spear from Eskimos, where I grew up. It is constructed out of wood, and I use a brass tip. The points were once made of ivory, but brass works fine. After I shoot the seal, then I spear them and hang onto the attached line and pull them into the boat, or onto the beach. I usually don't go out specifically to get a seal, because seals know, and I won't have any luck. I have to be doing something else, then I will see a seal and usually get it. Whenever I go in my boat, I am always prepared.

Chignik Lake, Respondent 16, March 16, 1993

Seal, Meal Preparation, Fat/Oil, Internal Organs, Chignik Lake

We boil up seal like pot roast with vegetables. It tastes good. Like to cut it, boil it, or make pot roast. We braid the gut, boil it with seal grease inside. The grease cushions it.

Seal, Sea Lion, Flippers, Meat, Taste/Preference, Chignik Lake

Don't like sea lion. The liver and flippers are ok. The meat, don't care for. Seal is milder tasting.

Chignik Lake, Respondent 28, March 16, 1993

Sea Lion, Beliefs, Ecology, Population Levels, Chignik Lake

People aren't taking as many sea lions for food anymore because they are concerned about the declining numbers. There were a lot in Chignik Bay this winter.

Seal, Behavior, Seasonality, Chignik Lake

Two seals were killed this winter on the ice of Chignik Lake this winter. Sometimes seals will travel the lakes and walk overland to the Bristol Bay side. Don't know why they do this but we have seen them do it.

Sea Lion, Behavior, Ecology, Population Levels, Chignik Lake

I feel during times of survival, sea lions might be forcing the younger members out so the older, bigger ones can survive.

Seal, Sea Lion, Fat/Oil, Sharing, Meal Preparation, Chignik Lake

We jar up the sea lion and seal fat and send it away to Perryville. We keep a lot of it for us. Love stink oil. Can use it to dip dried salmon or wild celery into. Can bake clams with the oil.

Seal, Hunters, Sharing, Chignik Lake

HH-63 does a lot of hunting. Also HH-33 gets seal and shares it with the elders. HH-11 also hunts with HH-33.

Chignik Lake, Respondent 56, March 16, 1993

Sea Lion, Harvest Levels, Behavior, Commercial Fishing, Chignik Lake

I once worked on a dragger boat. Caught 2-3 sea lions (daily) whenever we were fishing. They were usually caught when the by-catch-catch is thrown over board and is floating. The sea lions appear and get tangled in the nets and drown.

Seal, Habitat/Haulouts, Commercial Fishing, Chignik Lake

Seal Cape: A lot haul out here. Is rough water and hard to fish around here.

Chignik Lake, Respondent 60, March 16, 1993

Seal, Birds, Sharing, EVOS, Chignik Lake

Before the oil spill (Exxon Valdez 1989), I used to see a lot of seals and used to see them on the beach (by Chignik Lake village). There used to be more ducks too, but has been way down. I received less ducks from hunters this year than in the past.

Seal, Sea Lion, Population Levels, History, Use Areas, Chignik Lake

I spent the first six years of my life in Perryville. As a child (circa 1920's), we used to eat a lot of seal and sea lion. They were plentiful.

Clarks Point, Respondents 10 and 19, February 19, 1993

Spotted Seal, Harbor Seal, Non-food Products, Skins, Use Areas, Behavior, Beliefs, Yup'ik Terms, Clarks Point

Respondents were an elder man (about 65) who has lived in Clark's Point all his life and whose father is from the area, and a man in his 30s whose family is from Kulukak. The elder was the primary informant. *Issuriq* is right name for spotted seal and harbor seal. Spotted and harbor seal are almost identical. They look the same. They are *issuriq*. When you put them in the skiff you can't tell them apart. But the harbor seal is from Kodiak. They must be heading that way. Harbor seal is lighter in color than the *issuriq*. *Issuriq* are dark. *Issuriq* are wise and don't let you catch them too often. He sees them on ice and can't get near them. He showed me a parka made from *issuriq* and explained that females have more spots. The parka is made from spotted seal, not harbor seal because it is lighter (the background to the spots). Harbor seal seems lighter than spotted seal because they have less spots. More gray and less spots. Spotted seal look better for making things. He said that they don't get many harbor seal over here but there are harbor seal at Protection Point.

Ringed Seal, Bearded Seal, Ribbon Seal, Behavior, Prey, Yup'ik Terms, Clarks Point

Nayiq are ringed seal. They migrate through for about three weeks and leave by end of April. Maklak don't eat fish. They live on seaweed and kelp. That is why they do not taste fishy and are very good to eat. These are not caught very often because they are hunted outside the bay and must be towed in. Village is lucky to catch one a year. One drifted in on the ice about five years ago. The whole village went down and got a good chunk of it. Younger hunter caught it out past Ekuk and it was a long tow to bring to the village. Worried about running out of gas. Kept close to shore so he could walk home if necessary. Ribbon seal--see them once in awhile, "they are strange in the bay." They are very wise. It's hard to get near to them. Elder said he has caught a few in his time.

Seal, Behavior, Habitat/Haulouts, Seasonality, Prey, Clarks Point

Elder shared his observations of the migration pattern of the *issuriq* through the year. There is a small resident population in Nushagak Bay in the winter and early spring. These are located mainly in a large area near the mouth of the Igushik River. They are there now. However, most of the *issuriq* migrate. The informant mentioned that Togiakers catch *issuriq* year round. He suggested that they follow the smelt and might migrate north around Cape Newenham to Goodnews Bay or further. Now there are a lot of *issuriq* present in Nushagak Bay because they are pupping. On the west side of Nushagak Bay *issuriq* haulout on the beach and pup over the low tide. The informant suggested they then leave on the high tide. After pupping, *issuriq* migrate out of the bay. In the spring they also congregate on a long sandbar that extends for several miles near the mouth of the Snake River. As soon as the sandbar is viable as a haulout the *issuriq* go there. They feed on shrimp there.

Ringed Seal, Harbor Seal, Behavior, Habitat/Haulouts, Clarks Point

When the *Nayiq* arrive in early to mid April the *issuriq* are moving out to the commercial district markers and further out of the bay while the *Nayiq* stay in the main channel of the bay. He suggested that the *issuriq* follow the herring and he observes many *issuriq* around Kulukak Bay during the commercial herring season in May. In the late summer and fall the *issuriq* haul out in large numbers on Big Sand in the middle of Nushagak Bay.

Harbor Seal, Commercial Fishing, Habitat/Haulouts, Clarks Point

The conflict between the commercial fishery and *issuriq* is not as great here as on the Alaska Peninsula. The setnetters around Clarks Point are not bothered much except during August, "late fishing." As soon as the salmon run is over the majority of the *issuriq* leave the bay, too. The informant said that there are a few in the bay after September. But not in heavy numbers. The remaining *issuriq* are observed on Big Sand.

Ringed Seal, Harbor Seal, Pups, Prey, Fat/Oil, Taste/Preference, Clarks Point

The ringed seal, *Nayiq*, arrives for only three weeks and is usually gone by the end of April. The informant said that they migrate north to pup. The *Nayiq* eat only shrimp. This elder mentioned he is interested in what the seals are eating. When he cuts *Nayiq* open they are boiling over with shrimp. This is why *Nayiq* oil and meat are so good, better than the oil and meat of *issuriq*, which he doesn't care for. But he will eat *issuriq*. When you cut an *issuriq* open it is full of everything, including smelt and shrimp and other fish.

Harbor Seal, Ringed Seal, Selectivity, Hunting Conditions, Non-food Products, Clarks Point

The people in Manokotak and Togiak do not hunt *Nayiq* as much as the people at Clarks Point because they don't like the taste of *Nayiq* as much as *issuriq*. He suggested that Togiak people are hunting for the skin more than the meat and that is why they prefer *issuriq*. When Manokotak people go to Kulukak for herring they come back with a whole boatload of *issuriq*. They use the skin for parkas and boots.

Harbor Seal, Ringed Seal, Seasonality, Hunters, Sharing, Non-food Products, Taste/Preference, Clarks Point

People are currently (mid-February) hunting but the *issuriq* are too wise to be caught. Over the past couple of days hunters have reported seeing a large number of *issuriqs*. People hunting before April are hunting *issuriqs*. He said that there are *issuriq* each year, that they are plentiful but wise and hard to catch. The younger boys will shoot *issuriq*. He will shoot them too but will give the meat away. At Clark's Point there is another elder from the Kuskokwim. All of the other hunters are "young" men. In Clark's Point people prefer the *Nayiq* because they don't escape like *issuriq* do and because they prefer the taste. *Nayiq* for oil and meat. The skins are used to

make hats and boots, but it is taken mostly for eating. It takes about three to make a parka. *Nayiq* fur is longer than *issuriq*.

Seal, Seasonality, Hunting Conditions, Prey, Clarks Point

Seal hunting season is any clear day with calm seas in February to the end of March. This is when the seal are "thick." After March people are getting ready for commercial fishing. There is no fall season. He said he caught a seal in the fall only once. It had been eating smelt and did not taste good.

Harbor Seal, Ringed Seal, Sharing, Taste/Preference, Fat/Oil, Clarks Point

He stores plenty of seal because a lot of the old timers are disabled and he gives it to them. He doesn't trade with other communities. There are a lot of fishermen from up north, Nelson Island, etc., that run out of their own stuff and come ask him if he has some. One year he gave them seal oil and they didn't like it. He told them it was a *Nayiq* and they wouldn't touch it. They get only "big" seal. If you give them *Nayiq* oil they put it in the sun until it gets rancid, strong. *Issuriq* is strong. That's why we don't care much for it.

Seal, Hunting Methods, Retrieval Methods, Struck and Lost, History, Clarks Point

He has been hunting seal since about 1939 and remembers people around Clarks Point always preferring *Nayiqs*. They used to hunt from wooden skiffs now replaced by aluminum skiffs. They used shotguns, .22s, and 30.06s, and still do. If a seal is shot dead, all the air comes out and it sinks. A hunter wants to wound the seal and catch it half-alive. He keeps the kicker running, shoots the seal, then runs over and harpoons it right away so that the seal doesn't get away. The seal is sometimes pulled into the skiff but usually it is gutted in the water and hung from the side for awhile to let the blood run out. If a seal dives before it is shot, it is five to 20 minutes before it comes up again. If it takes longer than that the seal is wise to what the hunter is doing and it is a waste of time to wait longer. Sometimes they will pop up too far away to get a shot or so far away that if you are able to shoot it, it will probably get away.

Seal, Hunting Methods, Clarks Point

One time he chased a seal for over a half-hour and used up two boxes of shells but did not get it. It's no use to chase them. You have to hit the seal with one shot the first time it is sighted. You get one chance or sometimes "maybe they give you another one." This takes quite a bit of skill. If the hunters start blasting away then the seal will probably sink. The young hunter said that this happened to him once. Everybody in the boat started shooting. After this they learned to have each hunter cover a different side of the boat. This is why it is best to hunt with a partner and coordinate actions. This way everybody doesn't shoot at the seal all at once.

Technology, Hunting Methods, Clarks Point

Here the younger hunter showed me a harpoon point that he had made. It is the tip of a butter knife that has been cut and ground to a sharp point. A hole is drilled through it and a rivet used to hold the toggle. A line is then tied to the toggle. The point is attached to a dowel-like piece of metal about 5 or 6 inches long and 1/4 inch in diameter. The other end of the dowel is inset at the end of the main harpoon shaft. The ones I saw are oars with the paddles cut off. The parts of the harpoon, including the toggle, are made from readily available materials in the village, often recycled for this purpose.

Harbor Seal, Ringed Seal, Population Levels, Weather, Hunting Methods, Harvest Levels, Prey, Seasonality, Clarks Point

Ever since he's been going hunting there have been times when he could not find seal to hunt. These periods last a couple of years. They bypass Nushagak or for some reason just don't

come in. It might be due to weather, for instance, when it has been a mild winter or warm spring there seems to be hardly any seals. Maybe they go north where it is colder. This happened the spring of 1990 when JS was in Clarks Point going seal hunting with him. The weather was too bad to hunt much when J was there but that spring he got only one seal. Most people got only one and if they were lucky two. He went out for eight hours at a time and saw nothing in a big area around Protection Point. But later when the herring came, around the second week of May, the seal came. By that time he wasn't seal hunting anymore. During these spring seasons with no seal he has talked with Manokotak hunters who said they had a tough time getting *issuriq*. Last spring was good for seal. He went out once and got three *Nayiq*. He saw some *issuriq*.

Seal, Meal Preparation, History, Internal Organs, Fat/Oil, Non-food Products, Clarks Point

Seal is eaten year round and he said they did not save it up for special occasions. They have the oil with boiled meat and ptarmigan and on dryfish. People dry and freeze the meat and eat it when they want. Sometimes it is boiled or made like a pot roast. He does not eat the intestines. A favorite part is the ribs. Some people use the gut for sewing. People used to blow up the gut for a water container and store seal oil in it.

Ringed Seal, Biology, Fat/Oil, Clarks Point

About four years ago in April he caught a *Nayiq* with no fur except on its back flippers and a little around the nose. It was the first time he had seen something like this. The oil and meat were good. He did not know why the seal had no fur.

Sea Lion, Habitat/Haulouts, Clarks Point

He said that it is very uncommon to see sea lion in Nushagak Bay and this was true when he was a boy. "They come once in a blue moon."

Clarks Point, Respondent 0, April 4, 1990

Seal, Hunting Methods, Habitat/Haulouts, Clarks Point

JS's notes: Hunters go out in skiffs amongst the ice chunks and wait. Sometimes a skiff is pulled up on the ice. Seal can't be caught when zooming around in a skiff. Sometimes it is a long wait, often 2 to 4 hours. The skiff goes in and out with the tide. Hunters usually go out just before high water then come in when it starts to ebb. Three people are needed: two shooters on either side of the boat and skiff driver. It's harder to hunt amongst the ice chunks but hunters can better see where the seals dive. One hunter told a story that they tried to harpoon a seal three times but it kept bouncing off the skin. Finally the tip broke off the harpoon. When the seal was sinking the men backed off and a woman grabbed it and it was finally harpooned. But a hunter should never grab a seal because a person can fall overboard this way.

Clarks Point, Respondent 0, April 10, 1990

Ringed Seal, Birds, Hunting Methods, Seasonality, Clarks Point

JS's notes: People hunt birds near Protection Point. Around March 10 is when people start planning to go down the bay or out in the bay to hunt. One man saw a *nayik* recently in February, which is early for them. Hunters go camp across the bay or hunt from boats. It's cold work. Sometimes they take all-terrain vehicles with them. On occasion seals will go up creeks and people hunt them from snow machines. Some people do not have skiffs.

Clarks Point, Respondent 0, February 19, 1993

Ringed Seal, Spotted Seal, Harbor Seal, Taste/Preference, Fat/Oil, Yup'ik Terms, Harvest Levels, Clarks Point

Marine mammal hunters reported that they targeted *Nayiq* (ringed seal) but would sometimes take whatever they could get, *issuriq* or *Nayiq*. *Issuriq* are harbor/spotted seal. *Nayiq* migrate through the area for two or three weeks in March/April. They are often full of shrimp when caught. The oil and meat of the *Nayiq* are preferred over *issuriq* oil and meat, which spoils more quickly and tastes differently. Last year, in 1992, people reported taking 22 *Nayiq* and an additional two men reported harvesting *Nayiq*. The *issuriq* are larger and are taken more for their skin. Also *issuriq* are taken and often sent whole to communities on the Nushagak River.

Harbor Seal, Shellfish, Prey, Clarks Point

Local biologist did not know the type of shrimp found in the Nushagak Bay. They are a variety that cannot be processed mechanically, and a commercial fishery has never developed. A report of test trawls conducted in spring 1984 show that the tests were done in June and researchers did not harvest any shrimp in the Dillingham-Togiak area. Tests in August 1983 produced coonstripe shrimp (*Pandalus hypsinotus*) and crangon shrimp (*Crangon* spp.) in the Dillingham-Togiak area. The red coonstripe shrimp more closely resembles the shrimp described by respondents in Clarks Point who say the seals are eating this red shrimp in April.

Harbor Seal, Ringed Seal, Fat/Oil, Clarks Point

Some households that reported eating seal oil and meat suggested that this includes *Nayiq* meat and oil almost exclusively, not *issuriq*. *Issuriq* are tougher to catch, and they are "smarter" than ringed seal who come closer to the hunter and are not easily spooked.

Harbor Seal, Weather, Hunting Methods, Seasonality, Clarks Point

In the spring, men and some women are active seal hunters. Some households reported family matters and/or travel had interrupted their spring seal harvest last year. In 1993, the weather has been unusually mild in February and when I conducted surveys on February 19, several men were seal hunting. Several *issuriq* were reported taken this year in February.

Harbor Seal, Sea Lion, Pups, Behavior, Biology, Clarks Point

I spoke to at least one hunter in the community whose family is from Kulukak (there are others). This man in his 40s hunts *issuriq* towards Togiak. He took four in April 1992. Female *issuriq* come into the bay on ice floes. They are avoiding sea lions who might eat their pups. The *issuriq* towards Togiak are bigger than the ones in Nushagak Bay, and in general, more *issuriq* are younger in age now than when he was a teenager. Some *issuriq* are white with big spots while others have spots on their backs but are more white. *Issuriq* pup at the end of March and April rarely on the beach or mudflats but in rocky areas (some get away from the herd and have pups on the ice). They come up the bay once in a while with their mothers. They pup on Walrus Island and Rocky Point in the Togiak area.

Clarks Point, Respondent 2, February 19, 1993

Harbor Seal, Pups, Biology, Skins, Weather, Yup'ik Terms, Clarks Point

When winter is late the *issuriq* are born with fuzzy fur of a creamy color. This fur is easily removed, like guard hair and it doesn't stay on the animal long. It is shed. When the winter weather is warm the hair is either lost in the mud or dissolved in the mother's womb. He has never witnessed an *issuriq* being born. But in warm weather he doesn't see that hair on the

pups. He has seen them shortly after being born in April and early May. He said that *issuriq* are born on the ice and sometimes on the beach. *Issuriq* with and without the creamy colored fur are born at the same time because he sees them at the same time. He suggested that seals pup only once yearly because he has never seen pups in the fall. Also, he has never seen twins. *Ul'utvak*-pup born with creamy colored guard hairs, sometimes looks white.

Seal, Walrus, Population Levels, Clarks Point

On the north shore of Hagemester Island there is a long spit which stretches north. Southwest of here there are always seals on a rookery. The last 10-15 years or so, the seal population at Dead Man Sands, Kvichak Bay, has increased. There never used to be very many there. Now there are more and more. Walrus have also been observed in the Kvichak River.

Harbor Seal, Commercial Hunting/Bounty, Clarks Point
Commercial harvest of *issuriq* did not exist in this area.

Harbor Seal, Ringed Seal, Abnormalities, Fat/Oil, Weather, Clarks Point

Last year, due to family problems, did not pay much attention to *issuriq*. But he has talked to men from Togiak who told him that the seals were skinny. Local people are saying this too. It shouldn't be because of the amount of food here. There are lots of shrimp. Naturally, seals eat more often towards fall. They are geared to build up fat for winter. Seems like seals are fatter during cold weather. The harvest monitor said that he noticed the *Nayiqs* had 1/8 to 1/4 inch of blubber last year. Elder said that they usually have 2 inches of blubber, the width of a 2x4 piece of lumber. Seals are skinny during warmer weather. But he can't help but think that in some areas seals have a hard time fending for themselves. This is because of the draggers and all of the other boat activity. Seals are disturbed and maybe there is not enough food for them anymore.

Walrus, Harbor Seal, Behavior, Prey, Clarks Point

Lately he has read about walrus eating seal pups. He finds this unusual because walrus do not usually eat flesh.

Ringed Seal, Fat/Oil, Clarks Point

Nayiqs are 4 feet to 4 feet 6 inches in length. Some are big, some are small, like humans. He can usually get 3 to 5 gallons of oil from a *Nayiq*. They usually have 2 to 2.5 inches of blubber around the neck.

Sea Lion, Walrus, Commercial Fishing, Ecology, Clarks Point

Trawling and incidental take are disturbing the ecosystem. They are taking everything. Other disturbances from humans cause the sea lion to move. There used to be sea lion at Right Hand Point. Now it is very rare to see seal lion there. The herring fishery used to be small, but now there are fleets of boats and noise. At Cape Constantine the trawlers should be 12 miles out but some fish inside. We need to protect the young halibut. Also, walrus feed towards Port Heiden. Trawlers should stay outside of this part of Bristol Bay.

Dillingham, Respondent 12H, March 25, 1993

Ringed Seal, Hunting Methods, Retrieval Methods, Struck and Lost, Processing/Preservation, Selectivity, Dillingham

I talked more to the grandson who is 24 years old. I asked if he ever noticed the smaller spotted seals, the ones that are 3 - 4 ft long. He said yes, that they are really round and smaller, and

they have spots with rings around them. They are easier to catch. They will come right up to his boat. They are dumb and not sneaky. He sees them for about two weeks only, around April 1 to 15. These smaller seals all look the same. There is little variation in their size or the spotted pattern on their pelts. They look almost striped. He also said that seal is seal and they use whichever type they get. He cannot tell which seal he has shot until he gets it in the boat. Then he can tell by the size and shape. He cannot tell what kind of seal it is from looking at the head in the water, unless the animal is really close and he can see that it is a gray head, a harbor seal. He does not hunt with a harpoon and therefore relies on being able to shoot one relatively close to the boat so that he can retrieve it before it sinks. Seals tend to float and are easy to retrieve. But if they have shot the seal more than once or had to chase it around, this seal often sinks because it hasn't been able to get a breath before dying.

Spotted Seal, Harbor Seal, Ringed Seal, Yup'ik Terms, Dillingham

I asked the grandson to describe a *Nayiq*. He said these might be maklaks and Eskimos call them oogruks. People in Clark's Point like them and take them often. The seals in Nushagak Bay are called spotted seal.

Seal, Prey, Habitat/Haulouts, Dillingham

Seals follow the smelt coming out of the rivers. The smelt come out from under the ice as they leave the rivers. The water is clear then and the seals can see the smelt. The more the tide is coming out, the clearer the water. He sometimes sees the seals coming down stream in the Nushagak River. But for some reason, he doesn't know why, he never sees them going up.

Ringed Seal, Spotted Seal, Seasonality, Harvest Levels, Dillingham

The grandson said that this household, with three hunters, averages about five spotted seal a year. He completed the survey and in 1992 they caught six seals, all in April. He said they were out later than other hunters last year. I asked him if any of these were the smaller, ringed seals that appear very round. He said that he remembers clearly that two were this kind. I removed these from the total harvest and described them as ringed seal on the harvest form. Of the four larger types, one was about 300 lb. and the other three were 150 to 200 lbs. He described them as being very large. He could not remember seeing a harbor seal over 5 ft long.

Seal, Use Areas, Hunting Methods, Seasonality, Dillingham

The grandson commonly hunts on the west side of Nushagak Bay around the mouth of the Snake River. He extended the sandbars and mudflats that hunters in Clark's Point described to me, saying that the size and shape of the haulout varies from year to year. He said they will catch a seal when they go down here duck hunting in the spring. He does not hunt in the fall, never has, and does not know anybody who has. He said that it is common for people to go along on the hunt who aren't hunters. They go along for the ride and to help. He did not know of any other haulouts or places where seals congregate.

Seal, Prey, Dillingham

The grandmother said that she noticed shrimp, sea lice (?), and little eels known as sucker fish or snake fish in the stomachs of the seal her sons harvest.

Seal, Habitat/Haulouts, Behavior, Dillingham

I asked the grandson where he sees the seal in the winter. He said that he thinks the seal stay where the water temperature is around freezing. Nushagak Bay is generally an open water area. The "freezing level" is moving up the coast as years go by. He notices that the seals like to stay in the channel when they are in the Nushagak River. This way they stay in open water and do not bump into ice. The seals show up only when there is no ice. They do not like an

area if it is cold (colder than freezing water temperatures) or warm. This is way they are not around much in the summer. Maybe they go north? From Dillingham to Cape Newenham, there are not many seal in the summer. But if you go around Cape Newenham there are black dots in the water everywhere. The seal are there.

Spotted Seal, Habitat/Haulouts, Seasonality, Dillingham

The grandson said that in the springtime, there are hundreds of spotted seal around the southern most point on Cape Constantine. But he rarely sees seal in the winter, however, he does not go out in is boat in the winter and has little opportunity to see them even if they were in Nushagak Bay. Seal could probably be found in the winter along the edge of the ice. He added that in the winter spotted seals might go as far as Port Heiden and even Dutch Harbor. I asked him why. He said they never see winter down there, it is probably the edge of the ice, and the seals prefer these temperatures to those in Bristol Bay in the winter. This was his suggestion. He does not know for sure.

Seal, Pups, Biology, Dillingham

He remembered people talking about the seals going up north, to Togiak, to pup. They would go to place with abundance of food and easy haulouts. He has never seen little pups around Nushagak Bay. He has harvested two seal with fetuses. He said the pups had short hair and looked like adults.

Seal, Abnormalities, Fat/Oil, History, Dillingham

I asked the grandson and grandmother if they have noticed any difference in the seals that he and his brothers have harvested the past few years and those 10, 20, 30 years ago. The grandmother said that she didn't notice any difference. The grandson said that sometimes the seals have a lot of blubber, sometimes they don't. He remembers one in particular that had hardly any fat. The blubber was normal and spongy except for close to the skin where it was rubbery and tough. This was 2 to 3 years ago. He explained that these skinny seals may have traveled a long ways or had a tough year feeding.

Walrus, Habitat/Haulouts, Dillingham

The grandson said that he often sees walrus haulout on the west side of Cape Constantine in the spring/summer.

Dillingham, Respondent 1H, March 22, 1993

Harbor Seal, Spotted Seal, Ringed Seal, Bearded Seal, Use Areas, Yup'ik Terms, Dillingham

This respondent's father was an orphan who came to Dillingham to live at Kanakanak. His mother was from New Stuyahok and he is married to a woman from Togiak. He is in his early 40s. *Nayiq* and *issuriq* are "seals" or "spotted seals." People around here do not distinguish between the two, *Nayiq* and *issuriq*. They are the same. Ringed seals are the ones with the ring around their neck and are rarely seen (ribbon seal). He recognized maklak as a different kind of seal. He and his son have caught maklak up the Muklung River (tributary of the Wood River) twice, once about five years ago. The Muklung River gets its name from the Maklak that are found up it. He caught a juvenile "spotted" seal last spring. The small ones are easier to catch because they are not smart yet. He went up to Etohin Point, south of Clark's Point, twice last year.

Marine Mammals, Harvest Methods, Technology, Dillingham

He has had his harpoon for over 20 years. The materials and construction are much like that used at Clark's Point. The staff of the harpoon is made from a paddle, the end having been sawed off. A stainless steel shaft, about 5 - 8 inch long, is inserted at the end. The harpoon head is crafted from brass and a toggle is attached. Usually he has to replace the cables that attach the toggle to the harpoon head yearly. He has had to replace several harpoon heads over the years.

Habitat, Weather, Dillingham

The "pack ice" is generally associated with land fast ice. In Nushagak Bay "the ice" refers to the frozen ice in the Nushagak River and spreading into the bay. In the spring, sometimes before spring like this year, the breakup releases this river ice into the bay. It moves towards the mouth of the bay and then back into the mouth of the river with the tides. Some years this shore fast ice extends around Cape Constantine and may be associated with the ice pack in the Bering Sea.

Sea Lion, Habitat/Haulouts, Dillingham

He has observed sea lion in and around Metervik Bay, at Right Hand Point, Cape Newenham, and in and around Security Cove on the west side of Cape Newenham. He does not see as many sea lion in these places as he used to. He began herring fishing in 1979.

Spotted Seal, Habitat/Haulouts, Hunting Methods, Pups, Dillingham

Spotted seals congregate at "the Shoals" outside of Nanvak Bay and at Protection Point where they pup. At Protection Point the seal might come in on the high tide and pup on the beach. I asked him when the spotted seals pup and he was not sure. However, he said that he and his son found a pup on the beach near Protection Point in August. He took a picture of his son holding the seal. I asked him what color the pup was. This was hard to remember but he thought it was a yellowish white with maybe some fuzzy, ill-defined spots. He said that seals are especially easy to catch in Nanvak Bay because the loud sound of the surf drowns out the sound of the outboard motor. He remembers seeing John Burnett, Jr., lying on his back on a piece of plywood, pretending he was a seal. He had a shotgun in his hand. He attracted a spotted seal by wiggling his toes and then shot it.

Beluga, Hunting Methods, Retrieval Methods, Dillingham

He has not shot a beluga in several years. To catch one first he must herd it into shallow water. This is so that he can get the harpoon into it. The harpoon is attached to a "balloon" which is put in the water after the whale is hit. Then he follows the balloon with the skiff. When the balloon is moving quickly, the whale is pushing himself. When the balloon slows down, he is coming up for a breath. This is when gets a shot off. The goal is to prevent the whale from getting a breath and to get a good shot. When the whale is dead, he tows it to shore with the skiff.

Dillingham, Respondent 21H, March 31, 1993

Seal, Ringed Seal, Killer Whale, Trade, Beliefs, Seasonality, Use Areas, Dillingham

I interviewed a man in his 40s from Togiak with a couple of interesting stories. He has heard that seals are skinny in the Togiak area. People would rather go way out past Hagemeister than take skinny seals. South of Cape Newenham there are some little islands and seal hunters used to hunt in the area between the island and the cape. If a hunter observed a killer whale while hunting there, he could put the tip of his harpoon in the water and when he pulled it out it

would have a seal on the end. This is because killer whales are really people and they are friendly to other people, helping them out. *Nayiq* are commonly referred to as dwarf seal. He believes that if they grow they become either maklak or *issuriq*. Food causes them to grow. He does not know if others believe this. There are not many *Nayiq* around. Some people from all the villages would move to Dillingham in the summer to work in the canneries. Togiak people would stay in a tent camp near the present day boat harbor. New Stuyahok people would stay at Snag Point. He remembers going up to Snag Point with others to trade seal oil for caribou. He recalls people seal hunting in the summertime in Nushagak Bay, particularly around Grassy Island and north into the river, and explained that they would get everything they possibly could gather for winter use.

Sea Lion, Habitat, Beliefs, Prey, Taste/Preference, Porpoise, Dillingham

This man from Togiak has never seen a sea lion in Nushagak Bay. He remembers seeing them in large numbers around Togiak. In fact in 1963 he was traveling to Kulukak with his father in the spring to herring fish and as they were going around Anchor Point (Right Hand Point?) they had to put the boat to shore because a herd of sea lion was coming towards them. There were so many of them they may have swamped the boat. And this last summer he saw only one sea lion. Sea lion eat mainly fish: herring and yellowfin sole. He said that yellowfin sole does not have scales and therefore is not considered clean. That is why people prefer seal over sea lion. Sea lion is unclean. Some people hunt only for sea lion skin, but even they are looked down on, "Look at that fellow. He probably ate a sea lion." This is about someone who doesn't look well or isn't well liked. The bigger, older sea lions are wormy. He said he doesn't see the little porpoises around Togiak either and they used see them "like fish."

Dillingham, Respondent 0, April 1, 1993

Seal, Habitat/Haulouts, Ecology, Dillingham

One respondent said that at Cape Constantine there is a marginal gyre and in the past there have always been many seals and other marine mammals there. In the Northern Hemisphere the large gyres move in a clockwise direction. In the margin of every gyre are other, smaller secondary gyres in which the water moves in a counter-clockwise direction. There are two Bering Sea gyres and the eastern Bering Sea gyre moves through Bristol Bay. Along the back eddy of a gyre is the littoral current, a current that flows in one direction along the coastline irrespective of the tide. I do not know the direction of the littoral current in Bristol Bay or if there is one. These marginal gyres become food rich and attract marine mammals, like the one at Cape Constantine. In the Bering Sea there is a constant northerly flow of water. Water flows from the Aleutians through the Bering Strait. Marine mammals migrate north with help from this northerly flow. As the ice pack begins to form in the north, the animals move south as the ice moves south. There is always more food at the edge of the ice than at other places.

Ecology, Dillingham

The Chuckchi and Arctic oceans are rich because of constantly being replenished by the Bering Sea. The eastern half of the Bering Sea is a shallow shelf where a trophic zone makes up much of the water column. This is the water that is penetrated by light and is the richest in marine life (around the first 10 fathoms). The mixing zone is below this. In areas of shallower water, sediments from the bottom are stirred up by wave and tidal action. Waves mix oxygen into the water in the mixing zone. This makes for water rich in nutrients. Also the Bering Sea is river rich; that is, there are many large river systems emptying into it, adding additional nutrients. It is because of these factors, the Bering Sea's so rich in fish, plant, and marine mammal life.

Dillingham, Respondent 0, April 13, 1993

Spotted Seal, Abnormalities, Molting, Dillingham

One hunter reported catching a seal in April that was of a type he'd never seen before. There were places where it had no hair. He gave it to the ADF&G wildlife biologist who said it was molting. But respondent said that he had hunted seal for 34 years, has seen molting seal and they always have young hair coming in. This one did not. It had areas that were completely bald. LVD sent the seal to JL who reported that it was a yearling spotted seal with some fetal hair that had not been replaced with adult hair. He said researchers don't know why this happens and he has seen it in the past.

Seal, Harvest Levels, Retrieval Methods, Dillingham

Another local hunter said Dillingham hunters harvest 50-60 seal each year. He sees the same people out hunting year after year. Some get six and others one or two. He used to use a harpoon but that damages the hide so now he uses a dip net.

Dillingham, Respondent 22H, April 1, 1993

Harbor Seal, Spotted Seal, Biology, Prey, Behavior, Habitat/Haulouts, Dillingham

Elder is in his 60s or 70s and originally from Ekuk. He does not hunt seal anymore but his son who lives with him does. The seals commonly seen in the bay are called spotted or harbor seal. Adults are 200-250 lb. and over 4 feet long. They can be black or grey. These big seals are hard to catch, unless they are caught sleeping on the ice. But they are curious, too. When the tide is going out the seals climb on to the sandbars in the bay and this is where the local people hunt them. He feels lucky when he catches a big harbor seal. In March and April seals can be observed at Lewis Point on the Nushagak. They are at the edge of the ice-eating smelts. Seals like to be at the edge of the ice because the sun's reflection off the ice makes the area warmer and brighter and the water is not so rough.

Spotted Seal, Pups, Habitat/Haulouts, Dillingham

Really young spotted seals are white and he has found these on the ice. Pupping occurs in late April. Last year in April at Protection Point he found one on the beach. It was all white. It was deserted by its mother. When he was walking on the beach four days later it was dead.

Ringed Seal, Spotted Seal, Biology, Yup'ik Terms, Dillingham

He does not see many ringed seals. He recognizes ringed seal as being a different type of seal than harbor/spotted seal. He did not think he could tell the difference between a juvenile spotted seal and a ringed seal. *Nayiqs* are young spotted seals, maybe up to two years old. They are 150-180 lb. and 3.5 - 4 ft long. These small ones are easier to catch. More *Nayiqs*, or small seals, are caught than adult spotted seal.

Seal, Seasonality, Processing/Preservation, Hunting Methods, Dillingham

April is seal hunting season. The household usually gets two seals. They dry the meat and make oil. It is not usual to hunt in the fall. They use harpoons when they seal hunt.

Bearded Seal, Selectivity, Dillingham

They seldom see maklak [bearded seal] which is a very smart seal. They do get one occasionally, but maklaks sink more quickly than other seals.

Sea Lion, Behavior, Dillingham

People do not catch sea lion very much. The sea lion show up at Togiak in the latter part of April or May. The sea lion are like guides. Whenever I see them, I know there are fish there or that the herring are close.

Dillingham, Respondent 1027, June 7, 1995

Seal, Retrieval Methods, Dillingham

A good time to hunt seals is on the high tide before a minus or super-low tide. That way if you sink one, you can usually get it at the next low tide.

Dillingham, Respondent 12H, March 24, 1993

Ringed Seal, Hunters, History, Dillingham

This household consists of an elder couple in their 60s and 70s and three adult grandsons who live in the household seasonally and are probably the most active seal hunters in Dillingham. I talked to the grandfather at a different time than the grandson. He said *Nayiqs* are young harbor seals 3 - 4 ft. long. The grandparents are from Kanakanak. The household is one of the most subsistence reliant in Dillingham and is the center of the older community, Kanakanak, which Dillingham grew up around. The grandfather said that his father was Finnish, a merchant marine. He first ate seal in 1946 when he was trapping with somebody around Igushik River. His buddy caught a seal and they ate some blubber. He said that he really like the taste and from then on craved it.

Egegik, Respondent 18, February 13, 1993

Seal, Commercial Fishing, Hunting Methods, Population Levels, Habitat/Haulouts, Egegik

Respondent is a man about 45 years old. The price for seal pelts is going down. It costs \$20 a square foot to tan the pelt. Twenty years ago you could see 100 seal in Egegik Bay. Today there are 1,200 easy. He hunts seal and reported catching two in 1992 in August with four struck and lost. He said that he receives seal from commercial fishermen. They give away the seal that they shoot and there is no waste. In addition to seal he took, he skinned a couple of seal that other people shot. The seals migrate south because they can't stay out here in the wintertime. The ice flow pushes them down to Port Moller. They have a route. The seals and whales migrate. They've got to have their winter grounds.

Seal, Commercial Fishing, Prey, Habitat/Haulouts, Egegik

The seals are habituated to the different fisheries. In the winter they follow the cod fishery near Sand Point, Dutch Harbor, King Cove. Draggers throw tons of food overboard. As soon as breakup starts the seals come back. Seals aren't dumb.

Seal, History, Hunting Methods, Egegik

He remembers seeing his dad go seal hunting in the middle of the winter in his kayak. He would go to the edge of the ice and put his boat in the water. I asked why he would go seal hunting and respondent said that he was tired of eating caribou and wanted a diversity of food: saltwater ducks, eiders, walrus. He would take his kayak to the edge of the ice. Once his dad went seal hunting in winter and got caught on an ice floe. The ice broke and the tide was going

out. His hunting partner was his cousin who had to leave him on the floe. He was in a little dinghy. Searchers found his dad 20 miles west of Pilot Point the next day.

Seal, Meal Preparation, Meat, Oil/Fat, Skins, Egegik

Husband said they ate seal meat like a pot roast or like a stew with tomato sauce. If he can't get seal oil locally he gets it from up north. "Once in awhile I get seal to eat. I don't keep the pelt no more. I send some out, just costs more money. Older people like eating seal once in awhile. It reminds them of the old days."

Seal, Commercial Hunting/Bounty, Population Levels, Management, Egegik

He said that he could never shoot enough seal to make a dent in the population. The commercial hunting of seal made the population levels decrease. And after NOAA started limiting the number the fishermen could shoot, the population of seals really ballooned. The population remained stable until NOAA asked people to fill out forms six years ago. He uses M-80s loaded into his shotgun as noisemakers to discourage the seals while he's fishing. NOAA has made it clear that shooting seals will not be allowed but was not sure if you can actually shoot them. But you can shoot at them.

Seal, Commercial Fishing, Egegik

Seals are a bigger problem during the commercial silver salmon fishery. Then 800 boats go away and a skiff fleet of 40 to 50 skiffs uses the setnet sites. In general, the seal are worse when the salmon fishery is taking in less than 1,000 lb./day/boat. The seals seem so smart they can recognize the buoys.

Seal, Spotted Seal, Hunting Methods, Skins, Non-food Products, Egegik

He said that "if you shoot it, you better eat it." He uses a low caliber rifle and tries to fire when the seal is inhaling. He tries to shoot the head, the seal flips over and stays buoyant. He tries to shoot just before the seal is going to go down. He called the seals in the bay "spotted" seals and said they were the "only ones in bay." He had a pelt that is used as a chair cover. He said that it costs over \$100.00 to tan a seal pelt now.

Seal, Pups, Hunting Methods, Skins, Selectivity, Egegik

Several years ago he got 10 babies for their white, not spotted, pelts. He went to a sandbar and hit them on the head.

Beluga, Management, Egegik

Can I sell beluga or other whales? [I told him I think he can and that I would check to make sure. When I returned to Dillingham, I made some phone calls and talked with NMFS. 50 CFR 216.23 (b)(2)(IV) in the federal regulations allows the edible portion of marine mammals to be sold in Alaska Native villages or towns (including Anchorage) or to another Alaska Native. I called the respondent and told him this.]

Egegik, Respondent 15, February 14, 1993

Bearded Seal, History, Skin, Non-food Products, Egegik

I spoke to an elderly man around 65 to 70 years old. His father was from Pilot Point and his mother was from Nushagak. He was busy studying when I arrived. I talked with him for about 15 minutes. He said that he remembers men going hunting outside the bay for maklak seal. This was mainly for the skin, which they used as kayak covers. The maklak is so big (10-12 feet long) that it must be butchered in the water and sometimes some meat was left behind because

they couldn't carry it all. The hide-covered kayaks were painted white for camouflage because the skin is black. By the time the respondent was hunting, they were using canvas kayak covers.

Seal, Meat, Taste/Preference, Commercial Fishing, Egegik

The spotted seal found in the bay were traditionally caught on the sandbars in the bay. Only maklak were taken outside the bay. They prefer to eat the meat fresh, usually boiled and sometimes in pot roast. Younger people used to fry it. The best part of the seal is the gut, which is long cut and cleaned, braided and cooked. It is very chewy. He had some about a week ago that somebody had given them last fall. Now they "hunt in the ice box at the store." The seal in the bay is called *issuriq*. I asked him about the commercial hunt. He said that there are too many seal now. Bad for commercial fishing.

Seal, Hunting Methods, Skins, Sharing, Seasonality, History, Meat, Egegik

When seal hunting, not many would go alone but usually with a hunting partner. A hunting partner was often a relative, brother, in-law, or cousin. The seal would be carried home and butchered right away. Most people kept the skin for themselves, and it was more valuable than the meat. They would try to give the meat away before it spoiled. Most hunting occurred in the springtime around the end of March and April. Spring seal is best because the blubber is 1 - 2 inches thick. He described the thickness with his finger and thumb. Also, they took seals for subsistence in September and October. In the summertime the blubber is really skinny. This may be because of the warm weather. They used to never take seal in summer. I asked if they also took seal in the spring for the good pelts and he said no, they hunted in the spring because the blubber is best.

Sea Lion, Population Levels, Egegik

He said that there has never been very many sea lion in his memory. He has never used them for subsistence.

Seal, Ceremonies, History, Egegik

They would get seal and have parties. A long time ago they used to have Native dances, 1929. "That one I remember. I was six or seven years old." He where his old house was and said that "in-between there was a barabara." He said they quit having the parties because the young were not interested. Singers would prepare songs and this took a couple of weeks of study. Back then they would make up songs about anything. "You stub your toe and you might make a song about it." They would practice singing and dancing before the party. They used dance fans and seal skin drums. It lasted about a week and towards the end there was a big potluck that almost everybody attended.

Seal, Ceremonies, History, Weather, Egegik

They would invite other people to the seal party. Long time ago they used to go to Naknek from Pilot Point when the weather was good. But over here (the peninsula) villages are too far apart and people didn't travel as much as people on the Nushagak. "There used to be lots of villages around here, King Salmon Point." Family groups would make their own village. He said he might remember some of the songs they sang. But respondent could not visit anymore now.

Egegik, Respondent 0, February 13, 1993

Harbor Seal, Spotted Seal, Seasonality, Egegik

The names "harbor seal" and "spotted seal" are used interchangeably by Egegik residents to refer to the seals that are commonly observed in the area. They are seen by residents primarily in the late spring, summer, and early fall.

Seal, Hunting Methods, Struck and Lost, Habitat/Haulouts, Egegik

One man said that he sees seal off Coffee Point, on the outside sandbar, and some out by the South Spit. The mud flats in Egegik Bay are getting bigger. He said that a "traditional" way to get seal is to sneak up in a skiff at low tide, coral them by circling around and scaring them. Then the men hit the seals over the head with metal pipes. This is what people did when they were tired of all the seal. He saw the men do this when he was a child. Even now people pull up close to sandbars and shoot as many seal as they can. Sometimes this backfires and the seals dive into the water, spread out, and then bother other people. It is dangerous to shoot with so many boats around. There have been instances where people were injured. The surest way to get a subsistence seal is to land on a sand bar with a metal pipe. This man said that he does not harvest seal but struck and lost eight in August and another one in September at the rapids where Becharof Lake enters the Egegik River. He has seen "fur" seal in the lake. In addition to the many seal observed on sandbars and mud flats in and outside of Egegik Bay, several people reported seeing seal in Becharof Lake. One person said that these seals are probably not resident because the lake freezes over in the winter.

Seal, Taste/Preference, Fat/Oil, Retrieval Methods, Egegik

One man said that he would get one seal a year if he could. The seal are hard to get and you have to have a fast boat and a spear to get them because they sink fast. He harvested one in August with no struck and lost. Some said that seal liver is a special food because it tastes so good. There are a couple of men in the community who harvest seal for subsistence and many people, especially those who are older, eat seal oil.

Seal, Hunting Conditions, Seasonality, Commercial Fishing, Population Levels, Egegik

The two households harvesting seals did so in August when the seal population seems to increase as they compete for fewer silver salmon. This is when the commercial and subsistence fishers say that the seals are more likely to successfully pick there nets.

Ivanof Bay, Respondent 7, April 14, 1993

Seals, Population Levels, Commercial Fishing, Ivanof Bay

Saw trawlers out there in Bay. Feel what hurts us out here are the sea lions. Right in the fall time quite a lot of sea lions here. Don't know if seals are affected by the trawlers. When we first came here 12 years ago there were lots of them - now there aren't many more around - a drastic change.

Seal, Hunting Methods, Retrieval Methods, Division of Labor, Ivanof Bay

We hunt for seals out of a skiff. Try to get in rocks then in shallow. They are getting smart now. Got in Ivanof Bay. As soon as you shoot them, run right up to them. Usually have enough air in them after coming up for breath of air, and they float. I hunt with two boys or wife, most of the time dad drives.

Seals, Hunting Methods, Seasonality, Ivanof Bay

Usually get seals off of beach. I will get out and walk off rookery and shoot them. They are in the rookery and roll off into the water. Then I get in my skiff and go get them. Seasonality? No preference - probably late fall. Never get in summer to spring. I'm busy in the summer. I work maintenance and travel a lot. I use a .22 and a shotgun - #2 shot, close range. We have a jig in the skiff. Hook handy - they are close enough, don't have to worry about sinking.

Seal, Hunting Methods, Use Areas, Processing/Preservation, Commercial Fishing, Ivanof Bay

We get trawlers through here and they recently opened up trawling for codfish three years ago. After hunting seal, will bleed them while traveling back to the village out of the boat. Whoever comes by the beach will get to eat it. We don't have hunting parties. Will just go out and get what we want. If we want halibut, we will get it; if we want seal oil, will get a seal, etc.

Seals, Selectivity, Commercial Fishing, Habitat/Haulouts, Ivanof Bay

I came from Old Harbor. Wife from Ivanof Bay usually leave small ones (seals) alone. Get bigger ones. Like medium sized ones. Can't tell the difference in the sex unless a pup is with it in the springtime. Don't go out to haulout areas. Don't know where they are really. There aren't any in Ivanof Bay. Have resting rocks in the Bay though. No trouble with the crab fishermen hurting the seals. Processors (floating) don't seem to come into the Bay anymore last year or so.

Sea Lion, History, Population Levels, Hunting Methods, Ivanof Bay

Sea lions, seems like there used to be more of them in Ivanof Bay. Marine mammal hunting is done about the same way as they do in Old Harbor. My dad would take me out when he was trapping and would hunt out of a skiff, like we do here.

Seal, Internal Organs, Skins, Flippers, Sharing, Meat, Cooking, Nutrition/Health, Ivanof Bay

We take everything out of the seal. Leave the seal hide, because it is too hard to process the hide for tanning. The flippers of the seal are a delicacy, but usually send this to relatives in Kodiak, "starving Natives in the city". We keep the intestines. If they look ok. Wife cooks braided seal gut. Stuff it with fat, cut sides of gut into holes. Squeeze and pull out insides of gut first. We cut 4 long strips of gut and put the seal fat in the center of it and braid it. Braid it like macramé. Boil it with salt. Serve it with homemade hot mustard. Seal meat is important to us because it contains a good source of vitamins.

Seal, Harvest Levels, Sharing, Seasonality, Division of Labor, Internal Organs, Meat, Processing/Preservation, Meal Preparation, Ivanof Bay

We got 3 seals last year. Took 1 to Perryville and had all we needed. If people are out of oil, we don't go in summer, too busy fishing. There are fewer and fewer seals in the area. Husband guts and cuts into whatever we need. Calls on the radio or phone asking others to cut off pieces they need. I freeze the meat, to give away to parents or others wanting the seal meat. Whenever we catch a seal, we share it with each other. Fresh seal meat, we soak it in water to get the blood out of the seal. Don't soak it in water for too long, because it loses its flavor. Sends it to Perryville, Chignik and Anchorage. We keep the guts, clean them, stuff them with fat and braid them, boil them and eat. If we don't someone else in the village will, unless it is in bad condition or looks diseased. We take the liver too, but is all we use of the innards.

Seal, Processing/Preservation, History, Fat/Oil, Ivanof Bay

I remember when mom and dad would dry the stomach out of the seal, and blow it up to dry. They stored seal grease in it. It would be hard and was just like a leather flask. Also when

growing up, they would keep berries stored in seal oil, or Wesson oil to preserve it. Dad used to salt the seal. Have never salted any self.

Sea Lion, Taste/Preference, Sharing, Meal Preparation, Seals, Habitat/Haulouts, Ivanof Bay

We don't go out and hunt sea lions. If parents were here, we might get one for them a year. They prefer sea lion to seal but we don't. Cook sea lion like beef. It isn't fined grained though. Had it salted in Perryville. The flippers are considered a delicacy. Last 2 years notice more seals than before in Ivanof Bay. There was a great decline of them over last 10 years or so. Recently saw 5-6 seals around Road Island and at the mouths.

Seal, Habitat/Haulouts, Prey, Use Areas, Ivanof Bay

One year, the candlefish were real dense at first creek and Big Creek, Ivanof Bay Village, first creek east is First Creek, second is Big Creek. First creek west is Waska Creek, and second creek west is Smoky Hollow. We get salmon in all of these, but mostly Waska Creek. Seals hang around the mouths of these creeks when the salmon are going up the rivers. We usually hunt them here.

Ivanof Bay, Respondent 2, April 14, 1993

Seals, Bear, Fat/Oil, Non-food Products, Customary Rules, Ivanof Bay

Have heard that some people use seal oil for a lubricant for hinges/bolts/screws etc. We always take a steam bath after camping/picnicking/ or hunting. No real reason other than just dirty and cold. We don't have any rituals about bear hunting. Dad likes the meat and uses it in stew. I like the fat. Hunt bears just around here. We get it every fall. Don't go every year. We shoot problem bears though.

Ivanof Bay, Respondent 4, April 14, 1993

Sea Lion, Seal, Habitat/Haulouts, Prey, Oil Spill, Pollution, Nutrition/Health, Ivanof Bay

Only place see sea lion are on outer islands. Used to be a lot on Seal Capes. 20 years ago. Now, just a few see only a few following candlefish in or salmon. Seals are a few of them, but not as much as there used to be. Don't really have an opinion on declining; perhaps a lack of food or pollution. The main thing that they feed on, salmon, octopus, and cod fish. Has something to do with the oil spill. Still finding oil outside of the bays. Brother saw oil recently at Humpback Bay. We have been noticing black helldivers that have washed up dead on the beach. Castle cape and seal cape ran into oil sheen 7 miles off shore last summer (1992). In a few places as far as could see, ran for hour and a half and it smelled like diesel. Probably came from some boat that might be dumping it. This was a lot of oil, maybe 400-500 gallons. Spread really wide (September 1992).

Seal, Hunting Methods, Retrieval Methods, Division of Labor, Selectivity, Ivanof Bay

We hunt for seals in teams. Go out looking for seals, birds, caribou. There is a gunner and a skiff driver. Hunt mostly in the bay (Ivanof). Use hook to retrieve them if sinking. Doesn't matter if we get a small or a large seal. The older ones have more meat, but they are also tougher eating.

Ivanof Bay, Respondent 6, April 15, 1993

Seal, Sea Lion, Population Levels, Rookeries, Sharing, Ivanof Bay

I have seen harbor seals go down so fast in the last 10 years. The rookeries where they are maybe 10 percent from what they used to be. I never noticed any sickly ones. Seal hunting. I usually go out with somebody else. Scarce both here and in Chignik. You rarely see a mature seal. Just the medium-sized ones. Sea lions have also declined. Noticed the population is way down. Haven't paid attention to the size of these. I hunt a lot for my parents now living in Anchorage most of the year. Whenever they are running low on their Native food, they send for more.

King Salmon, Respondent 30, February 23, 1993

Beluga, Fat/Oil, Sharing, History, King Salmon

Respondent is a widow in her late 60s. She remembers men from South Naknek and Naknek meeting in the *qasgiq* to plan beluga hunts, the tides to hunt on, etc. She remembers that the hunters would chase the whales up to the rapids in the Naknek River and when the whales began going back down river, the hunters would shoot them. They shared the meat with everybody. She likes dried beluga, particularly the skin. She said that in "Levelock they always get it." She has some oil from her daughter who got it from someone else. She has had it for six or seven years keeping it in the freezer in a small, sealed, Mason jar. There are two or three small pieces of fat in it. When it gets low, she adds vegetable oil to it to make it last. She has done this over and over again.

Beluga, Hunting Methods, Taste/Preference, Sharing, King Salmon

When she was 28 years old, she went with her husband to hunt ducks and ran into beluga. So they chased it into shallow water. They only had a wooden skiff. Then they towed the beluga to the beach at what was the Alaska Packers (now Trident) at South Naknek. It took them a long time to pull the beluga there. Her husband "didn't like that beluga too much. He'd rather eat seal." AW skinned it. People took most of it. She said that, "when I was young I didn't know anything about that."

Ceremonies, History, King Salmon

When she was young, the people at Savonoski would dance and the people who raised her said that she could go participate but "I didn't know what I was doing." She was about 18 years old the last time they danced, and she remembers them dancing only a couple of times before that. She was too little to know why they were dancing.

Seal, Processing/Preservation, Division of Labor, Internal Organs, History, Sharing, Cooking, King Salmon

Her father was Japanese and she was born at Ugashik in 1925. Her mother died when he was around nine years old and she went to live with a couple in (New) Savonoski in about 1934 who took in three or four other children. When her adopted mother skinned seal, all of the children would help. If they were going to keep the skin they would soak it and wash it well to get the oil off of it. Then they stretched them. They took the fat off the meat by cutting and shared the meat. A couple of times she saw her mother scraping the seal gut with a spoon, preparing it for consumption. She could not remember exactly what her mother used to do, what parts were used. But she did recall soaking the intestine in water and suggested that they still do this in some of the communities down the coast. (I was told of it once at Pilot Point). The part eaten is about four feet long and is turned inside out and braided by first tying one end of the intestine,

braiding, and then tying off the other end, then boiling. She said that the last time she ate it was over 50 years ago.

Seal, Use Areas, Seasonality, History, Prey, King Salmon

They never had seal hunters because they never saw any seal. They would have to go find seal. She remembers people mostly hunting moose or caribou and also said that the meat her family commonly ate was bear meat from animals harvested in what is now Katmai Park. They had a meat shed in their yard. She seldom saw someone handling a seal. But she said that people took care of them when they were harvested and seal meat was not wasted. Occasionally, people watched for seals on the incoming tide. She thinks that springtime was the traditional seal hunting season when people watched for seal in the creeks along the Naknek river during high water. The seal follow the fish, smelts, and they eat clams and any kind of fish.

Seal, Meat, Taste/Preference, King Salmon

The people didn't really care for seal meat. They used to like beaver meat or otter meat or. . . With seal mostly someone would give them some. She doesn't like seal meat and doesn't remember much of how they used to cook it. She will eat seal ribs, which the people that raised her used to cook boiled with lots of onion and salt. When she gets some she soaks it first in vinegar because it is so strong. But her family ate more fish than anything else, and she said that she got very tired of it. As a child she would put her fish under her shirt at mealtime and throw it away once she got outside.

Seal, Beluga, Fat/Oil, Processing/Preservation, King Salmon

The last time she made seal oil was 10 or 12 years ago. Currently in her entryway she has seal blubber rendering. The pieces of fat were in five or six mason jars with gauze tied around the wide mouths. Her granddaughter's new husband is from the Nushagak area and is an active hunter. (He reported harvesting a beluga last year.) He recently caught a seal. She was not sure how to render the blubber and had been asking around for advice.

Seal, Processing/Preservation, Skins, Biology, King Salmon

Once in the summertime her grandson got a seal and she skinned it. She noticed that it did not have much fat. She remembers someone telling her that this is how seals are in the summertime. She washed the hide and stretched it. She knows from past experience to wash the skin well because once she did not wash it well. After this skin was tanned it turned yellow.

Seal, Commercial Fishing, King Salmon

She has had a commercial set net permit since 1974 and fishes with a partner at her site on the south side of the Naknek River. She remembers that when she began fishing with a setnet, sometimes seals cleaned out her net. She would not see them but there would be only pieces of fish in her net. Last year did not see any animals to report in her logbook. She thinks that she did not get bothered much because there were not many fish.

Seal, Taste/Preference, Fat/Oil, Yup'ik Terms, King Salmon

Now she eats seal oil about once a month. She has seal oil on her *kinertaq* (dry meat from *kiner-* to dry), "upside down fish," (dryfish). She was raised on dryfish and now loves it. She said that these days, Native kids don't look at Native food. People use seal and other Native foods less than they used to. They just don't want to be Native, she thinks.

King Salmon, Respondent 22, February 23, 1993

Seal, Commercial Fishing, King Salmon

Respondents are a couple in their 40s and 50s. Husband said that he is usually done fishing by August 23 and is not bothered much by seal. The seal become a problem later in the season. He usually doesn't report seal mortality while fishing.

Seal, Non-food Products, Use Areas, King Salmon

He is careful who he lets see him take harbor seal. Local people from outside say, "Look at that guy, he shot that poor seal." He was turned in last year. Someone reported him. He caught a seal that had a baby in it at the Borough Park. ADF&G got called by several people. Respondent said that he knows that some seal are shot for fun. But he takes the meat. He has never been harassed by the enforcement end of it. He took one seal in 1992 in March. Wife is beginning to use seal gut in her basket weaving.

Beluga, Harvest Levels, Sharing, King Salmon

He takes one beluga every two years. He shot one last year and shared it with three or four other families.

King Salmon, Respondent 0, February 23, 1993

Harbor Seal, Spotted Seal, Taxonomy, King Salmon

Alaska Natives residing in King Salmon, most of whom are from South Naknek and Savonoski, use the names "harbor seal" and "spotted seal" interchangeably to refer to the seals that are commonly observed in the area.

Levelock, Respondent 10, April 29, 1993

Seal, Spotted Seal, Biology, Habitat/Haulouts, Skins, Levelock

Informant is app. 55 years old. His brother lives in Igiugig where he visits. "Spotted" seal are found in Lake Iliamna. They are larger than the ones found around the mouth of the Kvichak River. At both places, Iliamna Lake and mouth of Kvichak, the seals are black/gray and spotted. I asked him about the two color phases, and he said that in Lake Iliamna there are seals the color of newspaper (off-white) without spots. And both the off-white and spotted seal in Lake Iliamna are bigger than those found in Bristol Bay. But most of the seals in the lake are spotted. He said that when looking at a large gathering of seals hauled out on one of the islands in Lake Iliamna, only a couple are entirely off white without spots. He does not think that they are albino and they are not pups. He has also seen these seals in the upper Kvichak and brother gets both and dries the skins by stretching before sending them for tanning.

Seal, Habitat/Haulouts, Hunting Methods, Levelock

In Lake Iliamna there are air holes around the islands toward the east end of the lake year round. And in the spring pressure cracks form and seals come up through them. He has seen their impressions left in the snow on the ice on the lake and indicated that these seals are as big as the conference table we were sitting at, about 10 ft x 3 ft. If you put white canvas over your shoulders you can walk right up to them. Hunters also lie on small plastic sleds, "belly flop sleds," and slowly pull themselves towards the seal.

Beluga, Seal, Taste/Preference, Levelock

He said that people in Levelock and Naknek prefer beluga over seal and traditionally concentrated their marine mammal hunting effort on beluga. People from Igiugig and north prefer seal. South of Naknek, people prefer caribou (for example in Egegik). But in Levelock there were not a lot of caribou to hunt until the 1970s so Levelock people prefer moose over caribou. Also, people have preference in the taste of land mammal meat from different areas. For example, people in Clark's Point say that caribou from Levelock and around the cape tastes salty or something. Levelock people never did dry seal meat. He tried some at Nushagak once but it was too oily. And the meat is really dark, almost black, compared to dry moose or caribou meat that is brown. He also said that the meat of the beluga is generally not eaten by people and dogs can be feed only a little of it before they refuse it. Beluga meat is probably too oily for dogs.

Seal, Hunting Methods, Use Areas, Seasonality, Levelock

The season to hunt seal is anytime they are seen, usually in the spring and fall. Hunters are too busy in the summertime with fishing and putting up fish. Springtime is best and they are hunted from a boat on very calm days only. I asked where people hunt seal. He said any place they are sighted, preferably in shallow water. The strategy is to keep shooting at a seal to keep it under water as much as possible. When it is too tired to keep diving, the seal is wounded and then taken with harpoon with a buoy attached. Seal are regularly seen up the Branch River and in other streams running into the Kvichak right up to where it enters Lake Iliamna. He has heard of a seal being taken at the mouth of the Newhalen River four or five years ago. He was not sure why the seals are in the streams and creeks, that is, exactly what food they are following. Probably salmon.

Seal, Abnormalities, Population Levels, Levelock

He was aware of disease and illness in seals. Some years he has noticed slow seals that seem like they are very old and getting ready to die. These are usually not taken. He has also noticed seals with warts on their bodies. These probably wouldn't be eaten either. He said that he has not seen more of these old or diseased characteristics in seal. He has always noticed a few like this. The seal population is healthier now than ever.

Seal, Ecology, Pups, Levelock

He cannot remember ever seeing a seal that is a pup. I asked him if there is a winter population of seal that stay at or near Dead Man Flats, a major haulout at the mouth of the Kvichak. He said there were less seal in the winter and more in the spring, summer and fall. He thinks that they migrate in the fall when the ice first freezes and the fish peter out. They probably go further out into the ocean to the open water. The river freezes over and they have to go further out.

Levelock, Respondent 0, April 29, 1993

Harbor Seal, Spotted Seal, Levelock

Alaska Natives residing in Levelock use the names "harbor seal" and "spotted seal" interchangeably to refer to the seals that are commonly observed in the area.

Sea Lion, Sharing, Population Levels, Levelock

One household reporting using sea lion and it was given to them. Many people said that they rarely see sea lion. One person said she saw a sea lion up the river three or four years ago but this is very rare.

Seal, Pups, Habitat/Haulouts, Levelock

One man who lived at Igiugig for several years told me that he saw a seal and a pup on an island at the start of the Kvichak River (at Lake Iliamna) several years ago. The pup was a light color and fluffy. Several people reported that it is very common to see seal in the Kvichak River, even in the upper reaches and in streams and creeks running into the Kvichak. Several people mentioned that seals are not targeted but taken incidentally when they are seen and convenient to take or found in a subsistence net, often in Kvichak tributaries.

Manokotak, Respondent SM40, April 7, 1993

Sea Lion, Seasonality, Use Areas, History, Manokotak

Traditional season for taking stellar sea lion by Kangirnaq (old village site located southwest of Platinum) hunters are just before herring arrive and during herring season. They would arrive just before herring would and were harvested along the shoreline. They were also harvested fall. Sea lions were never harvested in Igushik River and bay areas.

Seal, Walrus, Seasonality, Use Areas, History, Manokotak

Seals were harvested year round by Kangirnaq hunters, but were mainly harvested in the spring and fall. Spring and fall harvests of seals coincided with walrus harvests. Seal were harvested by Igushik, Tuklung and later Manokotak hunters from Protection Point, Kangiliq (point between Protection Point and Igushik summer campsite), and Igushik Bay area during early spring and fall. The above locations were also used for seal hunting camps spring and fall.

Seal, Spotted Seal, Ringed Seal, Seasonality, Pups, Nutrition/Health, Yup'ik Terms, Manokotak
Seals were harvested during winter. When weather would turn warm month of December the hunters would go seal hunting. They would bring home NAYICUAQ (small *Nayiq*) so fat they appeared round. The *NAYIQ* (ringed seal) were first harvests of UKSUVARMI (beginning of winter). Towards spring, month of February, they would start harvesting USEQNAK (two-year old spotted seal) just as plump as the winter *NAYIQ*. Spring harvests before and during herring season these seals would be even fatter to the point the seal meat would be ingrained with fat. The unborn/newborn seals were called ULUTVAK. ULUTVAYARAQ is 1-year old seal and USEQNAK is the 2-year old seal. The ULUTVAK had white fur and just as plump.

Bearded Seal, Biology, Yup'ik Terms, Manokotak

The MAKLAK (bearded seal) had same colored pups. The ULUTVAK of MAKLAK are larger than *Issuriq*.

Seal, Seasonality, Abnormalities, Selectivity, Fat/Oil, Taste/Preference, Manokotak

All species of seals were harvested mainly during spring and fall and they use to be all plump. It's very seldom if not any seal harvested today with fat ingrained through the meat. The condition of seal skin today are soft and elasticity. The blubber on some have a greenish tinge to them especially the MAKLAK blubber. Not appetizing to sight. Blubber of MAKLAK have developed ingrain of yellowish tinge through the fat. Renders yellow same consistency as rancid seal oil. Never use to see this type of blubber years ago. Some will eat this type of rendered oil, but older folk not used to fresh oil rendered rancid will not eat it. Today fresh rendered oil will taste rancid having a sour taste.

Sea Lion, Meat, Preservation/Processing, Manokotak

Sea lion meat dries hard and blubber doesn't render very much. Sea lion was not the targeted mammal as seals were.

Beluga, Processing/Preservation, Fat/Oil, Skins, Non-food Products, Use Areas, Seal, Yup'ik Terms, Manokotak

Belugas were harvested by Kanignaq hunters. The hunters would target beluga only and they were not harvested very often. The skin, flippers and blubber were used. The blubber made clear oil. The blubber was not rendered due to the strong taste of beluga. The blubber was mainly fed to dogs. The skins were cooked well done and stored in CAQUN (seal skin poke) for later use. Igushik residents use to harvest beluga from above the village in QANGLLUK (deep hole in riverbed). Beluga are still harvested by Manokotak hunters, one was harvested this fall in Manokotak River below village. Some beluga are known to get up the river to lake. MAKLASSUK (two-yr. old bearded seal) have been harvested in the river. *Issuriq* are not harvested in the river system, only in the bay.

Walrus, Biology, Use Areas, Selectivity, Yup'ik Terms, Manokotak

QAUCIKIYAQ (walrus with lumpy skin) are skinny with hardly blubber below skin and flippers are usually taken if walrus is too skinny. These are sometimes harvested near Igushik Bay area. Ones with smooth pinkish tinge to skin including hair are good eating walrus.

Seal, Pups, Biology, Yup'ik Terms, Manokotak

QALLACIKIYAK (ulutvak born during herring season) mature and leave later than ones born earlier. Has very fine white fluffy hair which can be plucked off and lower fur used. ULUTVAK born later into spring are called QALLACIKIYAK.

Seal, Meal Preparation, Processing/Preparation, Manokotak

Seals from head to flippers were prepared and eaten including intestines. Before salmon season seals and marine birds were used. Before freezer era, meat, flipper were aged and eaten with seal oil.

Seal, Skins, Processing/Preparation, Non-food Products, Manokotak

Seal skins were rolled and stored in an old used intestine rain parka until fur pulled out easy. The aged seal skin was taken away from peoples main traffic area and cleaned by peeling the fur off and then washed by scraping the loose skins in fresh water. Using a traditional drying wood frame, which has no nails, the skin is stretched by using hooks and string. When stretching seals for kayaks the middle portion of the skin is stretched wider. When making a seal skin kayak, seal skins are used on both ends, then one large thick skin without knife marks and holes is used for the middle bottom section.

Seal, Skins, Pups, Non-food Products, Yup'ik Terms, Manokotak

Maklak (bearded seals) skins were prepared mainly for maklak (also means skin boots) soles. ULUTVAK skins were used to make gloves, sealskin leggings and baby clothing. ULUTVAK skins last when used for leggings and children parkas. The thread used to sew ULUTVAK clothing would wear before the skin. They were also used for slipper-fur liner for skin boots with fur side in and were used by hunters when traveling.

Seals, Skins, Processing/Preservation, Yup'ik Terms, Manokotak

USEQNAK skins were aged to remove fur and were good for storage containers like seal oil. After using for seal oil container the poke were processed again by cleaning and soaking in aged urine kept qerruluk (pots made of braided grass). The washed urine soaked skin is stretched and freeze-dried outdoors. The skin would dry white and used to make boots. The processing with urine and freeze-drying softens skin and needs not be tanned by scraping to make clothing with. When she was young, her ivory story knife fell into the qerruluk and was not retrieved for some time until changing of the used urine by dumping. The ivory turned

yellowish-gold and was coveted by white traders but she never gave it up. She was offered candy, gum and crackers for it.

Seal, Sea Lion, Walrus, Flippers, Processing, Meal Preparation, Manokotak

Seal feet were aged being careful not to expose them to the sun during aging process. The feet were than eaten aged raw or cooked. The sea lion flippers were processed and eaten same way. When the dark covering of flippers peeled off during aging process, they were ready for eating. The walrus flippers were processed like sea lion.

Seal, Walrus, Beluga, Internal Organs, Non-food Products, Manokotak

Bearded seal, walrus and beluga intestines were used to make rain parka and pants. Beluga intestines are narrow and takes more to sew for rain gear. Intestines for rain gear were processed by cleaning, washing and soaking until intestines turn light in color than tied and blow to dry. Seal intestines are to narrow for making rain gear.

Manokotak, Respondent GT057, April 7, 1993

Sea Lion, Walrus, Seal, Seasonality, Selectivity, History, Manokotak

Kulukak residents didn't harvest sea lions during fall and would harvest sea lion during spring when convenient. *Issuriq*, maklak and walrus were more targeted than sea lion. Walrus were hunted soon after first snowfalls on mountaintops late fall. Seals were harvested year round.

Seal, Use Areas, Yup'ik Terms, History, Manokotak

People had seal camps along coastal points from Right Hand Point to Tvativak Bay. The seal camps where the woman squirrel hunted while men were seal hunting were MACEVIK (camp located just north of Metervik Point), Tvativak, NUNACUALIR (located west side of Metervik Bay), TEVATIVAK (bay east of Kulukak Point) and two other coastal points west of Nunacualir. All other circled areas on the map were seal camps.

Seal, Pups, Seasonality, Manokotak

Seals never pupped along coastal areas of Kulukak. Beaches are too exposed to on shore winds. Seal pups were seen on ice floes three to four miles out from Kulukak coastal areas. After strong southerly winds the ice floes were closer. The month of April the pupping areas were further out on ice floes.

Seal, Use Areas, History, Manokotak

People from Kulukak and Manokotak also used Protection Point, Kanilik (Nichols Hills) and Kuigmi (Point west of tip of Cape Constantine) for seal camp and seal hunting areas.

Seal, Seasonality, History, Manokotak

People from Kulukak winter village would move every spring where they can be closer to hunting and fishing areas during kayak era. People living in Macevik during spring and summer camp would paddle out by kayak to hunt.

Sea Lion, Herring, Habitat/Haulouts, Seasonality, History, Manokotak

Seal lions have no haul out areas along the coast of Kulukak but were believed to haul out on islands off the main coast. The sea lions were seen only during spring through late fall than would not be seen during winter months. Early spring is when sea lions would start showing. Then people would know the herring were arriving and would start reading for harvesting of herring.

Beluga, History, Customary Rules, Use Areas, Manokotak

Beluga were abundant early 1920's in Kulukak and to date have not been seen at Kulukak. The beluga were drastically decreased by early 1930's and were hardly seen by 1940. The beluga hunters use to line all harvested beluga heads along a ridge of Quluk Point and were seen by their shiny colors from afar off. Hunters were only allowed to go to the skulls only to place another skull and to clean area of skulls. This practice was started when the beluga started to decline in belief the beluga will not completely disappear. Some of these skulls are still visible to date.

Seal, Beluga, Walrus, Customary Rules, Yup'ik Terms, History, Manokotak

Any seal or beluga bones were seldom discarded back to sea but were discarded into lakes or ponds. The walrus bones could be discarded either to land lakes or ponds or back to the sea. The seal and beluga bones were thrown or discarded into same lake or pond and all bones for each village were assigned one certain lake or pond for this purpose. People back than practiced this when KENGCIKLIRMIRNI (they respected) their foods. Now days many villagers are leaning more towards western culture and have lost respect for their very being.

Sea Lion, Seal, History, Hunting Methods, Yup'ik Terms, Manokotak

The home made weapons to harvest seals were made with sharpened bone "bullets". The bone bullets were made to penetrate into the animal using a bow and with movement of the animal after the bone has penetrate far into the animal will help to weaken and kill the animal. The bone than is removed from the animal during the butchering to use again. The CAVEKS (harpoons with homemade metal or bone spearhead) were used to retrieve the seals. The seal pokes were attached to CAVEKS to help retrieval of wounded or dead seals visible. Another type of bow and arrows were also used for larger sea mammals and also for different land animals. Like today's different gauge and size guns for different uses there were bow and arrows for each game purpose.

Walrus, Bearded Seal, Skin, Non-food Products, Yup'ik Terms, History, Manokotak

Dried walrus hides were mainly used to make snowshoe TUTNEK (foot mat), bindings and material. The MAKLAK (bearded seal) skins can be used but do not wear as well as the walrus hide. The walrus hides were used to make maklak (skin boots) soles for men on the go (hunters) and were MANGAGTEK (thin hide by cutting) to prepare for kayak skins. The walrus hides are more durable than MAKLAK hide for kayak use since it will not break when hitting sharp rocks while beaching.

Seal, Ecology, Use Areas, Hunting Conditions, Seasonality, Weather, Sharing, History, Manokotak

Hunters in Kulukak would move to spring seal camps and hunters within a camp would watch the nature, mainly the cloud formations for weather. Whenever weather is predicted to be good for hunting the men hunters would prepare for a hunt. All hunters hunted and shared within their camp even though one may not be related. QAYACIK (Round Island) was watched by marine hunters for weather. When the Island gets a covering or "cap" of fog then the weather will change for bad within two days. The Togiak people and other fishermen who are from the Togiak area still use this method for sign of a weather change. The respondent still goes to Kulukak every spring to harvest and process marine mammals and fish and notes the ecosystem of nature has drastically changed to when he was living in Kulukak since early 1930's. Even the weather watch through nature isn't as predictable.

Seal, Weather, Hunting Conditions, Processing/Preservation, History, Manokotak

Hunters back then were told not to be alarmed with weather degeneration, the weather were predicted back than to degenerate with its inhabitants. [?] Kulukak hunters were already experiencing this prediction in early 1930's but it has worsened to date. When weather permitted, hunters would hunt until their camp had enough to process and preserve for limited time, then when this first harvest is processed and preserved the second hunt is made and this cycle repeated until all family represented were satisfied of their winter provisions. When the hunters were hunting away from main spring and seal camp, the hunters would bury their harvests into snow until enough were harvested for processing at main camp and would return with their harvests.

Sea Lion, Seal, Prey, Population Levels, Harvest Levels, Selectivity, History, Manokotak

After the last big flu epidemic (mid-1930's) the sea lion came in large numbers to NUNGAQAQ (Right Hand Point), but left again soon after they arrived. Sea lions were not the main harvested mammals by Kulukak residents since most of the animal is not edible larger percent of the time. People did not target animals they could not use sensibly. The seals and sea lions are decreasing with the herring. When herring were abundant all sea marine life were abundant. To date all marine life has drastically decreased since 1930's. One or two species of marine or land animals are affected when decrease or increase happen, all marine life are in jeopardy.

Seal, Beluga, Gray Whale, Prey, Manokotak

Seals, beluga and gray whales have been observed at Kululak to have all marine fish in their stomach. The smaller marine mammals tend to have smaller species of fish and the beluga with salmon and other marine fish.

Sea Lion, Walrus, Prey, Manokotak

Sea lions are known to eat flounders then swallow rocks to help grind the flounders in their stomachs. Harvesters have observed the above items in their stomach. The sea lions that don't consume flounders don't have rocks in their stomach. Walrus mainly eat clams and hunters will eat clams from harvested walrus that are stored in their upper stomach chambers and not harmed by heat. The carcass and seal skins were removed and used if the skin is not worn or rotted.

Seal, Beluga, Gray Whale, Prey, Manokotak

Seals, beluga and gray whales have been observed at Kululak to have all marine fish in their stomach. The smaller marine mammals tend to have smaller species of fish and the beluga with salmon and other marine fish.

Seal, Internal Organs, Ceremonies, Customary Rules, Beliefs, Yup'ik Terms, Manokotak

Seal bladders at Kulukak were saved to use during QAARIITAAQ (masked participant during late October). The bladders were blown up in preparation for this occasion and hung in one's home. The ANGALKUQ (shaman, medicine man) would make ones son disappear if the parent would give consent even if this son may be the only son in one household. This son would not reappear again until next QAARIITAAQ season again through those seal bladders. The one who reappears through the bladders after a year's absence would have knowledge of location of all marine life. The practice where the occasion QAARIITAAQ held is called NAKACIRUAQ and there is a feast involved with this occasion. The one to disappear had a choice to either go to land or ocean only with the permission of his parents. The one chosen to disappear usually was young. While he were in one of these two places the animals who treated him kindly were not

hunted by this person once returned back to his village and only harvest animals who treated him unkindly when placed among them.

Seal, Abnormalities, Beliefs, Ceremonies, Manokotak

The one who had observed seals while on his disappearing trip, the seals appeared to have sores (spots of seals). The seals were a nuisance by always trying to give him their sores. The *issuriq* also like to shove, but the *maklak* and *Nayiq* seals were good. The ones that return from disappearing to land would say the wolverine were like the *issuriq*. The ones that had disappeared for a year would reappear a year later during *Qaariitaaq* festival by dropping off one end of hanging bladders.

Seal, Ceremonies, Yup'ik Terms, Internal Organs, Manokotak

Different bladders from land, sea and air are shown during YURAQ (Eskimo dance) festivals also. Displays of ones harvests during fiscal year through all animal bladders. INGULAQ (fall season dance and feast) were times when gifts of material items were given out to ones attending.

Seal, Fat/Oil, Taste/Preference, Internal Organs, Manokotak

All seal parts were used for food, clothing and etc. Today the internal organs aren't used as they were back than. Younger generation eating habits are changing to where seal meat is not craved except for the oil. Even ones who have eaten seal most their lives and have moved inland and not rely on marine mammals lose taste for it. The marine mammals become to rich to eat on a regular basis. Manokotak residents mainly rely on the oil today and not too much for the meat.

Manokotak, Respondent SM140, April 7, 1993

Walrus, Internal Organs, Non-food Products, Yup'ik Terms, Manokotak

Walrus ivory were used for different tools and home use. The membrane shell of walrus were carefully removed by carving and after removing the bladder the shell is than filled with grass and hung to dry. After drying the bladder shell is soaked than when softened the UI-II (lower opening) is sewn, shaped, dried than used for container storage for clothes or other items. The shell container is sturdy and called IRCAQINRAQ (one from the heart).

Walrus, Internal Organs, Non-food Products, Ceremonies, Yup'ik Terms, Manokotak

The larger of the two stomach containers were washed well than prepared for a drum just before the festivities started during winter months. The dried stomach membrane is opened by cutting the inner side of the stomach, soaked to soften then stretched on to the prepared drum frame. The newly made drums are MENG TUQ (has loud clear sound).

Seal, Internal Organs, Non-food Products, Processing/Preservation, Yup'ik Terms, Manokotak

Seal stomachs are washed repeatedly by changing water until the wash water is clear. The stomach is blown up by tying both openings, then the outer membrane carefully removed by using a knife then dried. Once the stomach pokes is dry, it's soaked in water to soften then filled with stripes of seal blubber to render. The filled container is than placed in a protective container and covered securely so not to expose it to light and possibility of mice chewing holes (this storage is used when not placing into tundra storage containing water called UQUCILIK). The smaller seal pokes were called CAQUQSUAR. The rendered seal oil in these pokes seldom would get rancid.

Seal, Skins, Processing/Preservation, Non-food Products, History, Yup'ik Terms, Manokotak
Younger aged or smaller seal skins were very useful for storage containers. When ULUTVAK were used their ULUTVAK (long baby fur) were removed first. The USEQNAK were also used. The skins were dried with turning skin side out. These skins were used to store dried fish, meat and other food products that can be preserved with seal oil. This way of preservation is no longer practiced.

Parka Squirrel, Processing/Preservation, Meal Preparation, Non-food Products, Yup'ik Terms, History, Manokotak

Amazing observation related to her mother's care of parka squirrels QEMITAQ (half dried by hanging). Squirrels were harvested during spring and fall from one's spring camp or winter village. All the harvested squirrels were dried and stored for later use. Squirrels were boiled until meat fell off bones then eaten. The stored squirrels were without odor or sign of spoilage and were edible come winter, and were stored without refrigeration. The fall-harvested squirrels stomachs were washed clean, turned inside out then slipped over the skinned squirrels heads before hanging to dry to prevent blueflays from entering through mouth and laying maggots in the stomach chamber.

Herring, Seasonality, Processing/Preservation, Internal Organs, Meal Preparation, Seal, Fat/Oil, Yup'ik Terms, History, Manokotak

During the main harvesting season starting early spring through late fall people seldom slept but worked to prepare, process and preserve whatever at that moment was in season. During herring season many herring were split, dried and smoked and were also half dried whole for later use. All processed herring were preserved through a year without spoilage. People back than were skillful and had no difficult perceptions of their environment. The roe of herring were first stored in CAQUSRAYUK (seal skin or seal stomach container) to PIUCIQ (to age) than later placed on racks to dry. The dried roe than were store for use later. During winter the dried roe were soaked in salted water till each individual egg pop to normal size than eaten with seal oil. The stored dried herring roe are YUGMITELLRIT (herring that have stayed with humans).

Walrus, Non-Food Products, Processing/Preservation, Yup'ik Terms, History, Manokotak

Walrus stomachs were carved, cleaned, blown and dried to make drums. Walrus have two separate stomach containers that are blown to dry, one named KAPILQURRA (it's poke) TAIGLUKI (carve and cook thick outer covering of stomach) by carving outer covering of membrane and after cleaning and washing with water the removed membrane is then ELLUKAQ (barely come to boil) and eaten. Every parts of the animal were either used for clothing, tools or eaten.

Manokotak, Respondent 57, April 7, 1993

Seals, Hunting Conditions, Use Areas, Manokotak

Seal hunting areas for residents of Manokotak are coastal areas from Igushik to Protection Point. Hunting conditions here in Nushagak Bay are different from Kulukak and Togiak bays. Here a person cannot paddle using kayak into the bay to hunt, one has to use motorized transportation, the current from in and out coming tides are to strong. One can paddle along shorelines when using kayak to hunt.

Naknek, Respondent 6H, February 23, 1993

Marine Mammals, Hunting Methods, Commercial Fishing, Naknek

This elder couple in their 60s or 70s is originally from Unalakleet but has moved around, living on the Kenai for many years. In 1969 they moved to Naknek and they participate in the commercial fishery. Their daughter's and son's families are their close neighbors. One son regularly hunts with his father and said that he does not go marine mammal hunting without his father.

Naknek, Respondent 6H, February 24, 1993

Harbor Seal, Spotted Seal, Bearded Seal, Yup'ik Terms, Naknek

Husband said that they get very few harbor seal here. Only spotted seal. I explained my harbor vs. spotted seal dilemma and agreed that they may indeed be spotted seal (*Phoca largha*). He explained that these are the seal he knows from Unalakleet. He was not sure where or when they pup or what the newborn pups look like. The couple asked a few questions and I explained the program a little bit. Because of the local knowledge he possesses I asked if I could tape our conversation, and he preferred not to be taped. Names: "*Oogruk*" [taken for meat, very big (probably bearded seal)]; "*Souyuk*" [name for spotted seal in Bristol Bay]; "*Kassigat*" [name for spotted seal in Unalakleet, the same seal he sees here].

Seal, Hunting Methods, Retrieval Methods, Naknek

He uses a .223 or .243 caliber rifle to shoot seal "between the eyes." The seal usually fall over and float. If it "get bubble in mouth" before it is harpooned it will sink. I asked him about this and he explained that after lying in the water, a big air bubble will be released from the shot seal's mouth. After this the seal will sink.

Seal, Retrieval Methods, Struck and Lost, Naknek

In Unalakleet seal sink only two to three feet. They sink in the freshwater on top and then stay buoyant in the salt water below the surface. However, here in Bristol Bay we have lots of freshwater because of the large rivers running into the bay, such as, the Kvichak. The seal sink a lot deeper and sometimes cannot be retrieved. If a seal does sink, he uses a hook to probe for the seal under the water. If the kill site is close to shore and the seal sinks, he will wait until low tide and watch for the dead seal to wash up on the beach.

Seal, Seasonality, Biology, Fat/Oil, Salvage, Weather, Naknek

He hunts only in certain times of the year, from February to the end of April. He has already quit this year (the weather has been very warm and calm—good seal hunting weather). During these months they have babies inside and are really fat, lots of blubber and oil. Spawnout salmon makes seals skinny. But if he gets a really fat seal in his fishing net he'll take it. If this happens he feels lucky. The only seals he avoids are skinny ones. When hunting, he does not care if the seal is big or small, but instead takes the one he can get. They have salvaged the blubber from a dead seal they found on the beach before.

Seal, Meal Preparation, Internal Organs, Meat, Fat/Oil, Taste/Preference, Naknek

The caught seal is too dirty to bring home without butchering so he pulls the seal up onto the ice or goes to the beach and butchers it right away. He removes the liver and the intestines and leaves the other internal organs. Once home, the wife will often boil some of the fresh blubber for a long time. She will soak some meat in soda water before cooking with raw onion. These they will eat "fresh." The soda water drains the blood from the meat and takes out the

"wildness," making it taste better. Old Eskimos eat it rare with lots of blood, but they prefer to cook meat and blubber for a long time. The blubber cooked this way is good when chewed with the meat. Leftover bones go to their family's dogs. The intestines are eaten boiled.

Seal, Fat/Oil, Processing/Preservation, Naknek

The blubber has tiny blood veins in it. I use a small knife to scrape them off and then collect the veins from the blubber with tissue. Otherwise the oil will have a sour taste. The blubber goes into a five-gallon bucket with an old cloth over the top and left at about 40 degrees F for 7 to 10 days, sometimes longer, to render. After rendering the oil is separated from the fat. If this is not done, the oil will go rancid. The oil is then put into smaller containers and put into the freezer until ready for use. We put up about 10 gal. a year and this requires one seal, unless it is small one and then I will take another.

Seal, Skins, Processing/Preservation, Division of Labor, Non-food Products, Naknek

She tans her own hides sometimes, and I got the impression she used to do it a lot more than she does now. Now she prefers to send them off for tanning because tanning requires so much time and effort. First she washes the hide really well in soap and water. The wife regularly makes slippers for her family from seal skin. The husband described a lot of time spent scraping and then putting mayonnaise on a soft cloth and rubbing the hide. How much he does this depends on what the hide will be used for. He laughed when he told me he once used an electric sander, but it didn't turn out very well. After the hair falls off a skin, he uses it on his sled. He said that one can't use twine on a sled because it will stretch when wet and will not "give" when the sled is moving. But the hide is put on wet and when it dries it is really tight yet will "give."

Marine Mammals, Population Levels, Disease, Abnormalities, Naknek

Husband said that he does not remember ever noticing deformed or diseased marine mammals. He does see sick caribou sometimes. Neither has he noticed any change at all in the marine mammal population.

Beluga, Harvest Levels, Use Areas, Processing/Preservation, Sharing, Naknek

Husband takes about one beluga a year. Last February he broke his back and wrist and this month is the first month he has been hunting in a year. Therefore, he did not take a beluga in 1992. Two years ago he caught one in the Naknek River. He brought it to shore and took the "good parts" and wanted to give the rest to a friend to feed his dogs. He left the carcass on the beach. His friend could not find a baby-sitter and could not come and get the carcass immediately. But that's okay, because the meat stays good for awhile and there is no hurry. But he had brought the whale into a public area and some of the white people (I asked if they were local and he said white people are all outsiders) got upset with him. Finally, a woman who he said was from ADF&G but I think was probably from USFWS came to talk with him. She said that she had to come because so many people had called her, but that he had done nothing wrong. But people said he was wasting the whale for fun. So now he has quit hunting on the river completely. He feels he must hide his hunting from others.

Beluga, Hunting Methods, Seasonality, Processing/Preservation, Sharing, Naknek

Any season is a good season to hunt beluga. The bay needs to be calm. The difference between hunting whale and seal is that his whale harpoon has a "balloon" on it so he can see where the whale is. He shoots the whale with a large caliber rifle and then immediately harpoons it. Then he shoots down the harpoon line with a .22 to kill the whale. He tows it to a sandbar (or a beach) and butchers it. They eat mostly the skin, which they call "muktuk" and will make dry meat from the backstrap. The rest usually goes to dogs. He also takes the

intestines, but emphasized this takes skill and not anybody can do it. He cuts the upper portion of the intestine just right so that the rest comes easily without tearing. You should eat the "cover," not what's inside. The intestine is eaten boiled. Some older people age the muktuk, but this is too strong and sour for this family. The family uses maybe half of the whale. The rest is given away, a lot of it going to Unalakleet.

Naknek, Respondent 6H, April 24, 1993

Seal, Use Areas, Naknek

Over the last 20 years many people have moved into what is now the Bristol Bay Borough. As a consequence he [R] cannot hunt in the Naknek River anymore because the borough does not allow shooting around the town. Now he must go past the city dock and prefers to go northwest into the Kvichak River. He goes out to the sandbars.

Seal, Population Levels, Oil Spill, Pollution, Naknek

He said that the reason that there are less seal on the Pacific side is because of the oil spill and other pollutants being put into the water by processing boats and other traffic. It used to be everything was really clean and one never saw any garbage around. Now there are plastics floating on the sea hurting animals. He cited the plastic binders used to hold six packs together as an example. Birds and other animals get caught in these. Boats regularly put solvents and other pollutants into the water, and the number of boats has increased to the point that garbage is everywhere and it is not uncommon to see small slicks on the water.

Naknek, Respondent 2H, February 24, 1993

Seal, Killer Whale, Behavior, Naknek

Respondent is a middle-aged male. During the last four years he has seen killer whales in the river, at the mouth, in early spring. He said that he has lived here all his life and has never seen that before. Because of the orcas he could see all the seals hauling out on the beach. Recently he has also seen an orca attack a beluga, two to three miles up the Naknek River. He saw the orcas twice last year: once eating a seal at the mouth of the Naknek River and another time when a gray whale had beached itself. He thinks the gray whale attracted the orcas.

Seal, Commercial Fishing, Naknek

When commercial fishing if the tide is out enough so that the seals can haul out on exposed sandbars they don't come around the nets as much. But at high tide he must pull in his gear because the seals can get so abundant around his net. He uses noisemakers.

Naknek, Respondent 15H, February 24, 1993

Seal, Population Levels, Ribbon Seal, Spotted Seal, Harvest Levels, Habitat/Haulouts, Naknek

Respondent is male in his 30s and has fished at Egegik for the past 14 years and the number of seals in multiplying there and also at Pilot Point. There is a new group building up the bay at Egegik. He indicated this to be the group that haul out in front of the community on a sandbar. Three years ago there were 30-50 seal here. Two years ago there were 100-150. And last year there were 300 or more. He indicated that these numbers do not include the multitude of seals at the "north marker" which is the sandbars that are seen at the marker at the northern end of the commercial district (I do not think that this is a physical marker). Last year he saw a ribbon

seal at the north marker. He tried to get him but it was too quick. He identified the seal by describing the pelt to me. He said he really wanted the pelt and that is way he shot at the seal. He caught one "spotted" seal this year in May for subsistence.

Naknek, Respondent 19H, April 24, 1993

Seal, Biology, Seasonality, Hunting Conditions, Use Areas, Sharing, Skins, Naknek
He said that the male seals are usually the darker ones and are smaller while the females are large and silvery. He hunts in the springtime because this is when the seals are the fattest. He is looking for the unborn seals because there is a market for the pelts. They are the only kind he can get any money for anymore. He used to give seals to the older people in town but over the past few years many of the elders have become sick and ill. A few had big families that ate the seal a lot. He reported catching eight for subsistence this year with another two struck and lost. They were silvery in color and female. He caught all of these in April and May when there was no ice. He said he goes to the bluffs above Munson Creek. There, below the white cabin, he sets up his sandbags, which he uses as a blind. He targets seals on the beach. He uses the liver and oil, sells the hides, and shares the carcass with others. Sometimes he gives a hide to someone in town.

Naknek, Respondent 12H, April 25, 1993

Beluga, Fat/Oil, Naknek
HH did not harvest any seal this year but they did harvest one beluga in August. It had been caught in a net and was lying wounded on the beach. Wife said that beluga oil is almost like Wesson oil and is different than seal oil. It is darker and has a strong taste. The difference is like pork and beef with beluga like pork and seal like beef. It was about 10 ft. long.

Naknek, Respondent 3H, April 26, 1993

Seal, Beluga, Ecology, Commercial Fishing, Naknek
The seal population is increasing around Naknek but not as much as the beluga population. There are more seal down the coast [towards Egegik] because there are more salmon. The "milling" area is inside the Egegik District. At the north marker in the Egegik District in the fall time, a person must pick their setnet as soon as a fish hits or a seal will get it.

Naknek, Respondent 0, February 23, 1993

Harbor Seal, Spotted Seal, Naknek
Alaska Natives residing in Naknek often use the names "harbor seal" and "spotted seal" interchangeably to refer to the seals that are commonly observed in the area.

Naknek, Respondent 0, February 24, 1993

Seal, Skins, Non-food Products, Naknek
Several households reported using seal for their hides and mostly giving the meat and fat away. Only one household said they tan the hides themselves. Others sent the skins out of town for

tanning. One skin sewer said she buys the skins because processing takes so much time and is very hard work. In one household that hunt seal there were many dolls made of seal and other furs covering shelving in the living room.

Seal, Habitat/Haulouts, Use Areas, Naknek

Hunters reported taking seal both near and on the ice in the late winter and spring and also on beaches and sandbars later in the spring and in the summer.

Naknek, Respondent 0, April 26, 1993

Beluga, Management, Naknek

One respondent said that ADF&G used to have a beluga deterrent sonar signal that mimicked a killer whale at the three places in the Kvichak River. He thinks they were removed in the early 1980s. S thought the devices were taken out in the late 1970s and probably were in place for only a few years. He thought that they might not have been that effective.

Perryville, Respondent 11, April 12, 1993

Seal, Sea Lion, Oil Spill, Commercial Fishing, Rookeries, Perryville

Oil coming on the beach used for our food. I see lots of sea lions but few seals. Used to see a lot of sea lions go by. There is a sea lion rookery on the northeast end of Mitrofanina. They set their nets here. (There are a lot of boats here). They are fishing not far from the rookery. Seal Cape is another haulout/rookery. The fish go by here. The nets don't bother them. It's shooting at them.

Seal, Sea Lion, Use Areas, History, Rookeries, Perryville

Before we went to Spitz Island, a flat rock, we would hunt sea lion and seals in dories in the 50's. There would 3 or 4 in a group. The Rookery--we don't find many out here now. The beach on the north side of Spitz Island is a haulout for seals. In the old days we used to camp at Mitrofanina Island. Now we get 1 or 2 sea lions here a year. Can't get enough seals here. The northeast end of Kupreanof Point is another sea lion haulout. They have their young here. I don't know if they pup here. "Cape John". We don't usually shoot unless the wind is right to come ashore.

Seal, Sea Lion, History, Commercial Fishing, Perryville

In 1964 there were a lot of seals and sea lions, when we first came here. Back in the 60's we used to fly around in a Piper Cub. Ten or twenty draggers were "strip mining" the whole area out here. Deep Sea is dragging for shrimp and had Russian boats between Chi-Chi and Mitrofanina Islands. I counted 7. Dragging is 'strip mining'. There is no way to manage a fishery with these. It's not a good way. You can't tell what you get until it is too late.

Gray Whale, Prey, Perryville

Last winter when I was collecting sea urchins I saw a big ball of eggs. It was sculpin. I saw gray whales today. They came along the shore. They must be looking for fish. (20th May). We smoke candlefish.

Sea Lion, History, Commercial Fishing, Management, Perryville

Our method of fishing has improved so much. There aren't any fish that are slipping by. A lot of these places aren't historic fisheries. Igvak-Capes are all new fisheries. We have no more

silvers here in the stream. Integral stock fishery -- if they want to save sea lion and fish, they have to stop this kind of fishery.

Sea Lion, Abnormalities, Commercial Fishing, Perryville

The sea lion are starving. Very little gets back to the bay. In 1963 we fished Aniakchak and another place out by Alexander Point. Has been built up since the 70's. Gunard Andersen was the first to fish here. The king crab fishery is depleted. Even the streams are starving for fish. The hooligans aren't bothered.

Perryville, Respondent 18, April 13, 1993

Seal, Hunting Methods, Retrieval Methods, Sharing, Perryville

Seals. Will hunt them once in a while they pass by on the beach. After shooting them, we will retrieve them with a hook of fishing pole. They will float for a few minutes then sink. We bring them back to the beach give some away, so it is shared.

Perryville, Respondent 19, April 13, 1993

Seal, Customary Rules, Ceremonies, Perryville

We eat meat year-round except Holy Week -- (now) before Easter. We prefer seal. A lake has formed behind E's cabin (Ivan Bay). E's in there now getting red salmon. It's good we can get caribou in July -- they are fat!

Perryville, Respondent 23, April 12, 1993

Sea Lion, Seal, Customs, Sharing, Meal Preparation, Perryville

When we go picnicking in summer we will almost always take sea lion or seal or other Native food with us. When we go out picnicking we will break open moose or caribou bones and take out the marrow. It's good with fresh bread and soup. It's like tallow. Fry it with boiled fish. Good. Delicious.

Seal, Internal Organs, Processing/Preservation, Perryville

Seal guts - they boil it with fat. Cut the fat in strips then braid the fat around strips of gut. Caribou - keep the fat, meat, marrow and different parts including the tongue. It's different in Old Harbor. I learned how to split moose and caribou from my mother-in-law after I came here. Ptarmigan -- tear the skin off of them. In Akhiok after the tidal wave we plucked them.

Seal, Fat/Oil, Meal Preparation, Perryville

In the winter when we go ice fishing, we will take canned salmon and make sandwiches. We will go back and fish for trout in lakes. Some take smoked salmon. They also take this when they go picnicking. Some take dried fish too. Bear grease or seal oil put over fish, rice, or baked potatoes.

Perryville, Respondent 26, April 12, 1993

Seal, Sea Lion, History, EVOS, Selectivity, Perryville

We haven't seen a seal around in so long. When I was a kid, I used to see lots of them. Started fading in the 80's but after the oil spill there were even fewer. From what I hear, they

are moving around. I saw three last week. They are with the trout, following them into the area. There are a few sea lions around, but I haven't hunted them since spill. I tried during the spill but they smelled oily.

Perryville, Respondent 27, April 12, 1993

Seal, Population Levels, EVOS, Pollution, Perryville

Haven't seen many seals since Exxon deal. Saw dead birds/oil. Went out and tried to get seals. Before we used to see them all over the beach. Now we don't see many. In the spring we will see them traveling by. I have been finding a lot of tar balls along the beach west of here. I saw one two feet in diameter. All winter seeing dead birds along the beach. D. has been seeing dead seagulls. I haven't noticed any that have been oiled. Seabirds -- various kinds. Saw a large animal--tan colored--drifted up on the shore. Maybe it was a cow? Whenever we get SE ever since the spill, we get dead birds on shore. Tar balls coming in along the beach. See dead bird feathers in them. Finding most tar balls in kelp by Three-Star Point. Hard to collect these because the eagles and gulls get them. It would be nice to have more testing done. We're not sure how safe shellfish are.

Perryville, Respondent 28, April 12, 1993

Seal, Hunting Methods, Perryville

Hard to go out in a skiff and find seals. When I'm going out for wood I will bring a rifle along.

Perryville, Respondent 3, April 12, 1993

Seal, Sea Lion, Hunting Methods, Retrieval Methods, Sharing, Perryville

Got one seal from the beach and one from the boat or out at Islands is where we go. When we hunt seal we are out exploring and get them if we get them. If I go hunting along the beach I take my fishing rod to retrieve them. We use heavy weights. Sea lions -- we hunt from the beach. We try to get them when we are close enough. Otherwise, they sink. Then we drag them back and butcher them at home. Then people come and take what they want.

Perryville, Respondent 5, April 12, 1993

Seal, Sea Lion, Commercial Fishing, Retrieval Methods, Hunting Methods, Perryville

Seals have gone down a lot. It has more than 10 years, maybe longer, since we have noticed a lot of seals. Sea lions--once in a great while--we will see one go by. When the candlefish go there are some, but I don't know what is causing them to decline. I have only seen six in the last year. In Bristol Bay I see factory trawlers. I watch them picking up waste products. Have noticed them right in the stern while dragging, when they are pulling the net in. I will hunt with another person. Use a jig too.

Pilot Point, Respondent 0, February 3, 1993

Harbor Seal, Spotted Seal, Pilot Point

The names "harbor seal" and "spotted seal" are used interchangeably by Pilot Point residents and refer to the seals that are commonly observed in the area.

Seal, Fat/Oil, Pilot Point

Those households that reported using seal used the oil mainly.

Seal, Habitat/Haulouts, Population Levels, Commercial Fishing, Pilot Point

As in Port Heiden, people in Pilot Point generally said that they could not estimate how many seal congregate in the bay. What I heard over and over again is that there are a lot of seal and that the population is growing. The harbor seals go up the Ugashik River as far as the "rapids." This was related to me by an Ugashik resident staying in Dillingham for the winter, also. The "rapids" are located at USGS Cabin where the river enters the lower lake. No one could remember seeing seal in the lakes. In both Pilot Point and Port Heiden, people reported that the sandbars that hold the seals are usually only visible at low tide. The population of seal is particularly high at Cinder River and there is a lot of damage to commercial fishing gear by seal in this area. The mouth of the Cinder River is approximately 18 miles south of Pilot Point. One man estimated that there are 500 seal on the sandbar near Smoky Point in the summer. Seal go up the Ugashik River and bother the setnetters. He estimated there are 1000-2000 seals in Ugashik Bay in the summer.

Seal, Ecology, Habitat/Haulouts, Pilot Point

In the open water in the winter a man has seen quite a few seals and he suggested that they stay at the edge of the ice pack.

Beluga, Killer Whale, Prey, Pilot Point

A common local observation is that along with increased seal encounters is an increase in the sighting of belugas. Over the last three to five years they have been observed up the Ugashik River, probably following smolts and smelt. There have also been increased sightings of killer whales.

Pilot Point, Respondent 15, February 3, 1993

Seal, Habitat/Haulouts, Pilot Point

Respondent is a local man in his early 50s. Seals congregate on two main sandbars in Ugashik Bay. One is a mile or so due west of the village and the seal are most dense on the west side of the sand bar. The other is a long sandbar stretching several miles east-west. This one is northwest of the village at the mouth Ugashik Bay. It is an extension of Smoky Point. However as in Port Heiden, seals are not isolated to these temporary islands but are reportedly present along the entire outer coast.

Commercial Fishing, Pilot Point

There is a red run up the Ugashik River and only a few kings and silvers are caught locally. However, Ugashik Bay is a shallow system and fish can easily be caught at low water. (I think commercial fishermen start spring fishing at Port Heiden. As the reds come in fishermen move up to Ugashik).

Seal, Seasonality, Skins, Pups, Processing/Preservation, Weather, Pilot Point

Seal are caught in the fall for their fur. Seal for food are caught all summer. He tried to harvest a seal in August 1992 (struck and lost). He said that August is when fishing is slowing down. The weather is cooler and he can keep things longer. I asked several people where the seals pup, when they pup, and where they go in the winter. People said that they did not know. This respondent said the seals pup right out on the sandbars in the bay in the spring. This family braids the seal intestine and eats it boiled.

Port Heiden, Respondent 0, February 1, 1993

Harbor Seal, Spotted Seal, Port Heiden

The names "harbor seal" and "spotted seal" are used interchangeably by Port Heiden residents and refer to the seals that are commonly observed in the area.

Harbor Seal, Commercial Fishing, Habitat/Haulouts, Port Heiden

All the men I interviewed and most of the women mentioned the conflict between the harbor seal and the commercial fishery. In general, people find the seal more of a problem early and late in the salmon season when there are not as many fish or boats. In certain areas people have more problems with seals. For instance, some local fishermen have "grandfather rights" to fish in the protected waters of Port Heiden. People report that fishing too far into the head of the bay, near the mouths of several creeks, is impossible during most of the summer because the seal also congregates here to catch the escaping salmon. However, a person has to be careful not to drift too far towards the mouth of the bay. Here there are numerous seal haulouts, two large ones in particular. These haulouts are on sandbars in the bay just off Strogonof Point, a long spit at the opening of the bay. These sandbars are not shown on the USGS quadrangle, reflecting the changing nature of these sandbars over time. Strogonof Point itself is also a seal haulout.

Seal, Prey, Commercial Fishing, Port Heiden

People reported that fishermen must drift only in the center of the bay in order to avoid the seals, who will pick fish from their nets and damage their gear. Several people estimated that it is not unusual for seals to take up to half of their king salmon catch. Port Heiden has a king run in the spring, reds are harvested here but I do not think they spawn locally, and silvers in the fall. Local "dryfish" is silvers. Seal are a big problem during the king and silver runs. People reported that their subsistence and commercial setnets are particularly vulnerable to salmon-feeding seals. The area of most conflict seemed to be around the mouth of the Reindeer River, just north of the village.

Seal, Prey, Fat/Oil, Sharing, Port Heiden

Several people reported that they eat salmon that have been bitten by seal. Seal oil is used on boiled meat and fish and dryfish and drymeat. One respondent mentioned freezing seal whole and sending them the Perryville to relatives where there are not as many seal.

Seal, Commercial Hunting, Hunting Methods, Port Heiden

A man named Snodgrass from Mat-Su Valley wanted to start a dairy and to get the investment capital he hunted seals commercially. One elder said he thought Snodgrass got 20,000 harbor seal a year. [This winter I read an obituary in the ADN for a Snodgrass who had spent some of his life at Nelson Lagoon. He was living in the Mat-Su Valley at the time of death. One South Naknek resident said that he used dynamite to kill seals].

Seal, Habitat/Haulouts, Commercial Fishing, Port Heiden

Respondents reported that the harbor seals haulout all along the coast south of Port Heiden, not just at USGS Seal Islands, located 20-30 miles south of the village. One informant has a False Pass commercial permit and must move south when reds begin to run. He said that the mouth of the Bear River has a particularly high population of harbor seal during the red run. This same fisherman said that he must be extremely vigilant while fishing all along the coast south of Port Heiden, watching for seals who may damage his gear.

Port Heiden, Respondents 4 and 9, February 2, 1993

Harbor Seal, Sea Lion, Commercial Hunting, Population Levels, Harvest Levels, Port Heiden

The two male respondents are in their 30s and 40s. There are a lot of seals around Port Heiden. Some people here were active in the commercial hunt of harbor seals until 1972 when they were stopped by the MMPA. One respondent said that in the 1960s there were a couple of commercial seal harvesters in Meshik (Port Heiden) and more in Nelson Lagoon. This respondent said that there should be a seal harvest season because there are too many and they will begin to starve from over population. Harbor seal and sea lion eat the same food. When there was a commercial harvest people were able to catch more fish. Even though 1,000 and more were killed a year the population was not effected that much. He thought the hunters took both male and female seals. In 1972 people were very upset when they had to stop hunting. An outsider who moved to Port Heiden, Jeff Graham, was in the seal business somehow. (His family still lives in Port Heiden). Things are out of balance right now and "seals are taking our livelihood away."

Seal, Population Levels, Commercial Hunting, Pups, Haulouts, Port Heiden

Ugashik: There never used to be many seals in there. They stayed at the mouth of the river. But now they are throughout the district. Must be increase. There should be a hunt like in the Pribilofs. There are more seals at Pilot Point now, too. Pupping occurs around May 1. In June they are still pretty small as they are seen on the sandbars in the bay, on what locals call "Seal Island," in Port Heiden.

Sea Otter, Behavior, Seasonality, Port Heiden

When the bay gets covered with ice, the sea otters start walking across the peninsula. They walk to the Pacific side. This is a good time to hunt them. Dogs chase them. They return when the weather is better.

Port Heiden, Respondent 5, February 2, 1993

Harbor Seal, Fat/Oil, Meat, Skins, Population Levels, Harvest Levels, Trade, Port Heiden

Elder about 65 years old living alone harvested five harbor seal last year. He kept the hides and gave the meat and blubber away to people who use them. He mentioned that seal meat is commonly fed to dogs. One, about 10 feet long, was caught in his subsistence net and drowned (April), two were shot while he was hunting for seal (June and August), and two were taken while he was commercial fishing. They were "tangled in net and drowned. Used for dog food." He usually gives the blubber and meat away and then is given oil back. He eats the meat once in a while. "Can't get rid of seal around here. Put out a net and 100 come. Can't pick nets anymore." I asked him about the seal population over time. "Few years ago down to hardly any. Don't know what happened. About 20 years ago."

Seal, Sea Otter, Skins, Non-food Products, Port Heiden

I asked informant some questions about subsistence use of seals. He said, "I don't quite remember. My father used to hunt a lot, never used to throw away the skin. Make it into something. Maklaks. Nobody does that much anymore. When I was a kid my mom used to make them for us and never did get cold. I had a seal parka for years. Never did get cold. Sea otter parka, long. Used to have in case you got stuck out there. Keep you warm."

Sea Lion, Population Levels, History, Flippers, Port Heiden

We hardly see sea lion here. There aren't many around here. Over on the pacific side they come in schools. Saw one last year in the spring. First time in long time. It was a pup. Never been a lot this side. Never heard of many either. They're good eating. Lots like them on other side. Best part of sea lion is flippers." Informant mentioned that there were more sea lion around in the 1930s then there are now. (Another elder also mentioned there were more sea lion around in the 1930s.)

South Naknek, Respondent 0, February 12, 1993

Harbor Seal, Spotted Seal, South Naknek

The names "harbor seal" and "spotted seal" are used interchangeably by South Naknek residents and refer to seals that are commonly observed in the area.

Seal, Fat/Oil, Processing/Preservation, South Naknek

I stayed at N's house just up from the Naknek River, as many houses in this community are situated. They offered me a small, well-lit room off the kitchen with a view of the river. All along the outside wall of the room were jars of seal fat rendering to oil. The jars were regular Mason jars of about one quart. Muslin was placed over the wide mouth opening and tied to keep it in place. A relative had recently caught a seal.

Seal, Population Levels, Ecology, Commercial Fishing, Beluga, South Naknek

Some residents said that they eat seal damaged fish by putting it into chowder, usually. One man said that seals have been a bigger problem the past 10 to 15 years [to the commercial fishery] and that the seals will be here until the food runs out. Then they will move on. It was common for people to mention their observations of beluga in the Naknek River in front of the village and one couple said they have seen "thousands" of beluga in the river in front of the house.

Seal, Fat/Oil, Sharing, South Naknek

An elder reported to me that a woman from Kipnuk sold seal oil to around six people in the community. The price was \$20-25.00 per pint. Several households reported that they eat seal but had not done so in 1992. Several people indicated they ate seal oil but only at other people's houses.

Seal, Commercial Fishing, Struck and Lost, South Naknek

There were several households who reported that they eat the entire seal. One respondent in HH 7 said, "I eat the whole seal, intestines to meat, almost to the fur." This man reported hunting seal but not successfully. He had three struck and lost in December. He also reported finding two dead in his fishing net. He referred to them as "floaters."

Seal, Retrieval Methods, Seasonality, Beliefs, South Naknek

Nobody mentioned harpooning seal. The methods used seemed to include shooting the seal at as close a range as possible and driving over to the seal as quickly as possible to grab it before it sinks. One seal was reported caught in August. These summer harvests are almost always in association with the commercial salmon season, when many seals are around and they are easy to get. However, several elders have reported that this is not a good time to get them because the blubber is thin. Spring is the best time.

Seal, Retrieval Methods, Fat/Oil, Sharing, South Naknek

HH 8 reported catching seal in January 1993. The seal was shot near the local cannery, the Diamond O, but the hunter had no way to retrieve the animal. So he used the fishing pole he was carrying to hook the seal and reel it in through three eddies. The many jars of rendering blubber I had noticed around the village were probably the product of this seal. This household also reported getting seal oil from people in Togiak and Barrow.

Seal, Beluga, Ecology, South Naknek

Seal and beluga gather at smelt time in the winter at the Diamond O Cannery.

Sea Lion, Habitat/Haulouts, South Naknek

Although sea lion are seen hauled out at Dead Man Flats, nobody reported using them for subsistence this year and most people responded that they "haven't done that for a long time," or "I have never eaten sea lion." Several people indicated that they never see sea lion. A couple of people said that at the peak of the red season it is not unusual to see a sea lion or two at the canneries.

South Naknek Respondent 1, February 12, 1993

Seal, Beluga, Killer Whale, Prey, Behavior, South Naknek

Last year people saw a herd of killer whales going up the Kvichak chasing seals. The whales never go through fishing nets because they can tell if nets are out and where they are. The orcas were able to get some seals and people said that the attack was very bloody. Respondent said that he has heard of orcas chasing belugas into the shallows and having a feast. He used to see orcas, about 20 years ago, and now he is seeing them show up in groups, pods.

Seal, Habitat/Haulouts, Population Levels, Sea Lion, South Naknek

There are two herds of seals in Kvichak Bay. At low water the biggest concentration of seals is on Dead Man Sands. Now there is also a second group on Big Sands, nearer the mouth of the Kvichak River. The seals never used to congregate here in such large numbers. In both groups combined there are probably 400 to 500 seals. Sea lion also haulout at Dead Man Flats.

Seal, Commercial Fishing, Prey, South Naknek

People in these local fishing districts joke that seals can read. They say this because some seals seem to pick a boat and stick with it. This is not noticed as much at the peak of the reds but more at the end of the red run when there are fewer fish. The seals begin to really follow the boats. "I guess they can recognize the boat. They clear out the setnets and subsistence nets. People watch for them. They are getting smart, educated. They recognize the names of the boats. They know how to pick the nets without getting caught."

Harbor Seal, Seasonality, Selectivity, Population Levels, Use Areas, South Naknek

Since passage of the MMPA there has been a drastic increase in the population of harbor seal. The respondent remembered seal hunting with his dad when he was 13 years old in 1955. This hunting was for seal oil and they were after the large maklaks. They also hunted in the winter at Salmon Flats. They went for the pelts when they hunted in the winter.

South Naknek Respondent 5, February 23, 1993

Sea Otter, Behavior, History, Habitat/Haulouts, South Naknek

Respondent is male around 50 years old. He thought it was in about 1958 that he saw the sea otter trying to walk across the peninsula between the Cindy River and Port Moller. In 1958 the whole Bering Sea was packed with ice. He and a guide, Jack Meyers, were "flying around" when they saw something he had never seen before nor since. The sight was hundreds and maybe thousands of sea otters in groups of twos, fours, and sixes off the icepack and walking east across the tundra. When he first noticed them, they were standing up on their tails and hind feet to look around, evidently responding to the noise of the plane. Their breathing holes had frozen up and they were trying to get to the Pacific side and open water. R said that they could not make it over the mountains and they all died. R and the pilot also noticed moose walking across the ice pack. "They didn't know where they were going."

Sea Otter, Seal, Skins, South Naknek

R said that it was terrible to see the sea otter dying off. I asked him what happened to the seals in the winter and he said he never noticed if the seals got locked in. He'd never seen anything like it, all these sea otters on land. He said that he wanted to land and get them (for the pelts) but Jack wouldn't land. He said that Fish and Game picked them up and auctioned them. He wondered why they did not take them back out to open water.

Sea Lion, Habitat, Behavior, South Naknek

In the summer the sea lions are attracted by the cannery in South Naknek. He remembers around 1948 when a sea lion jumped into his skiff while he was in it. He quickly beached the boat and waited for the sea lion to get out. The sea lion just sat there and stared at him for awhile. Then it jumped back into the water. He thinks that it was just curious. This still happens. Sometimes he sees sea lions resting on the bow of boats.

Killer Whale, South Naknek

One year he saw a big killer whale. It stayed all summer below the house in South Naknek. He was the boss. This was his river for the summer. This happened in 1981 or 1982. Every morning he would come by and he was ugly with barnacles on him. He must have been old and tired.

Beluga, Habitat/Haulouts, South Naknek

He has seen belugas up at Naknek Lake. He said that they go through the rapids like nothing.

Fur Seal, Behavior, South Naknek

About two years ago R was walking with M at King Salmon Creek [a creek running into the Naknek River near the community of King Salmon] and they came across a fur seal just "walking away" looking for water. First they saw its tracks which looked like they were left by a tracked machine. But S said it was a fur seal (T described it as a ribbon seal) looking for some water, an open hole. I asked him, can they move fast? He said they can walk faster than himself. Once they get going, they really get going, flippers going, leaps.

South Naknek, Respondent 9, February 12, 1993

Seal, Habitat/Haulouts, Population Levels, Pups, Killer Whale, Behavior, South Naknek

R related that there are 1000 seal on Dead Man Sands and another 500 at the mouth of the Kvichak in the winter and summer. The pups are white. The increased number of seal locally is

why the killer whale are coming into the area now. Or maybe there are just more killer whale. Someone at ADF&G was taking pictures of the orca encounters last summer.

Togiak, Respondent 162, March 4, 1993

Sea Lion, Meat, Non-food Products, Yup'ik Terms, Togiak

WHAT PARTS OF SEALS AND SEA LIONS DO YOU LIKE TO EAT THE MOST? Today the hide of sea lion is mainly used including the meat. The meat is also beneficial when made into dried meat. "NERUCIULUTENG" (makes a meal) and are beneficial to a persons well being. "We want and desire for sea lion including the hide now days". "We don't want them left to waste and rot anywhere. All edible game are gifts".

Sea Lion, Fat/Oil, Processing/Preservation, Togiak

Sea lion blubber were preserved by cooking first then store for later use. "The blubber is best when cooked than stored". The sea lion blubber can be rendered but will render slower than seal blubber. The rendered blubber is good eating. The cooked sea lion blubber resembles cooked bear fat. "We used to eat bear fat and have quit using for food since they have become unfit to eat".

Sea Lion, Meat, Meal Preparation, Taste/Preference, Yup'ik Terms, Togiak

HOW DID YOU LIKE THE SEA LION MEAT? Sea lion meat is good. I like the meat, which is good for making stew. When boiled, sea lion meat does not IMMARRLUK (foamy cooked broth) like seal.

Sea Lion, Hides, Processing/Preservation, Non-food Products, Yup'ik Terms, Togiak

WHAT WERE THE HIDES USED FOR? They were used for NATERKAQ (tanned mammal skin sole) after removing hair by aging to remove hair. They were good for the soles of skin boots.

Sea Lion, Meat, Processing/Preservation, Togiak

WERE THE MEAT USED BY DRYING? They make good dried. One has to watch the drying process. If they are over-dried, they will harden. Now days a person can store them in freezer before they harden, and they will keep without hardening.

Sea Lion, Internal Organs, Togiak

WERE THE INTESTINES OF SEA LIONS USED? The intestines were not used or brought home for home use.

Sea Lion, Taste/Preference, Togiak

WHICH OF THE TWO WERE USED MORE, MALES OR FEMALES? Whatever was brought home to her, she used to process. She had no preference.

Sea Lion, Taste/Preference, Yup'ik Terms, Togiak

HAVE YOU NOTICED ADULT SEA LIONS TO HAVE WILD TASTE? "I eat whatever is brought to me. I have eaten both types and have not noticed any difference." CANGAKETALRIT (ones that are particular) probably don't like certain age sea lions.

Sea Lion, Skins, Non-food Products, Togiak

WERE SEA LION HIDES USED FOR OTHER USES LIKE FLOOR COVERING OR BEDDING? She has never used sea lion hides for other than clothing and crafts.

Seal, Skins, Non-food Products, Yup'ik Terms, Togiak

WHAT WERE SEAL HIDES USED FOR? Seal hides were very useful in the past. MEQCIRRLUKI (process of aging to remove hair) to use for covering QAYAT (kayaks). Whenever seals were harvested in the past their number one purpose were to use for QAYAT covering. Today the seal hides are mainly used for clothing and crafts.

Seal, Skins, Non-food Products, Yup'ik Terms, Togiak

HAVE YOU NOTICED ANY CHANGES ON CONDITIONS OF SEAL HIDES? The seal hides have different thickness of hide. The adult seals have thicker hides and the ISSURINGIARAT (young seals) tend to have soft thinner hides good to make clothing with. The younger seals are used to make slippers, maklak and MEQCIQ for soles. The ULUTVAK (unborn or newborn seal) hides are good for making different clothing with. She uses them to make hats with today. The hides seem to be as normal as they were before.

Seal, Fat/Oil, Yup'ik Terms, Togiak

HAVE YOU NOTICED ANY CHANGES OF SEAL BLUBBER? The blubber of seals has changed in thickness as well as texture. The seal blubber with texture of KAVTAKUQAQ (blubber with marbling texture) were good, thick and EGISCIRYQAQ (rendered more easily).

Seal, Fat/Oil, Processing/Preservation, Yup'ik Terms, Togiak

WERE THESE SEALS WITH MARBLING TEXTURED BLUBBER MORE IN THE PAST? Some hunters use to harvest them and were not always available. The thinner blubber did not have this texture, just the thick blubber. This type is harvested once in awhile today, she received two last spring. "I named these type of blubber EGISCIRYALRIT (ones that render easily). I really take extra care of this type of blubber."

Seal, Fat/Oil, Taste/Preference, Yup'ik Terms, Togiak

Some seal blubber has gotten thin, but is used anyway due to them being seal blubber and still usable. When preparing blubber for oil if one would TANGENCIAQ (remove all meat particles) the blubber it would make better eating oil.

Sea Lion, Seal, Pups, Biology, Yup'ik Terms, Togiak

HAVE YOU NOTICED THE DIFFERENCE IN FUR COLOR OF NEWBORN SEALS? Sea lion unborn/newborns are also dark in color. She has no recollection of ever seeing dark newborn seals. "Later on this spring hunters will start bringing me ULUTVAK (newborn seal), I like them.

Seal, Meat, Ceremonies, Togiak

DO YOU USE SEAL MEAT DURING RELIGIOUS HOLIDAYS, FEASTS OR POTLUCKS? All food is used, whatever is available. If seal meat is available and there's enough of it to feed a crowd, it is used.

Seal, Beliefs, Ceremonies, Customary Rules, Togiak

WHAT ARE BONES DONE WITH AFTER MEAT HAS BEEN EATEN OFF THEM? They are thrown back into sea or water. All bones are placed aside from other trash and discarded back into the water. The bones of any game animals especially the marine mammal bones were never burned like they may be done today. "I still practice the traditional way of discarding bones of game".

Marine Mammals, Fat/Oil, Internal Organs, Customary Rules, Yup'ik Terms, Togiak

WHAT DO YOU KNOW ABOUT BLADDERS? All NAKACUK (blubber) of game were QELKUMAQ (saved with care) by all harvesters of each game. The harvesters that saved and

cared for the bladder of game were UNGAUVIKUMAQ (attracted to by being available) by all game whenever they are hunting. They were PICULUTENG (good harvesters), result of their respect and care of their traditional practice of the bladders.

Marine Mammals, Internal Organs, History, Togiak

WHERE WERE THE SAVED BLADDERS KEPT? The bladders were kept by hanging in ones home. "I am not sure what were done with them later." "It's been many years since this practice has not been used". "I got married early 1930's and it was before this that the saving of bladders were no longer done".

Marine Mammals, Division of Labor, Beliefs, Customary Rules, Togiak

WERE THERE ANY OTHER RULES WOMEN WERE TO FOLLOW? When a wife of a hunter does not care for his harvests and lets them go to waste by rotting or if she discards usable or edible parts due to laziness than the husband's harvesting of game will be affected through his wife's carelessness and laziness.

Marine Mammals, Customary Rules, Division of Labor, Togiak

WHENEVER GAME IS BROUGHT HOME BY A HARVESTER TO HIS WIFE, DOES THAT GAME BELONG TO HER? What game brought home by harvester to his home were cared for with respect by wife, mother, mother-in-law or sister. Mothers or responsible woman parent or guardian would train a daughter her responsibility to her husband's harvests before they were old enough for marriage. "I cannot to this day leave or discard any harvested game or fish. I still practice what I was taught by my mother to date."

Marine Mammals, Sharing, Beliefs, Customary Rules, Yup'ikTerms, Togiak

The woman can do with what she wants to with the game once it's in her care. All women are not alike, some freely share and others do not. The harvester will also make suggestions as to who to share or give to. When both mates alike are the willful sharing type they are MYUALKULUTEK (of one mind). One mate or both may tend to be QUNUTUNGAQ (stingy or possessive of food) and they are considered UMYUALKUTENRITUK (of different minds). To be stingy has the same results as one who do not respect one's harvests, the harvester will gradually lose his harvesting ability. Shared foods are CIMINITUQ (unexpectedly replaced) if shared willfully

Seal, Hunting Conditions, Seasonality, Togiak

IS IT THE WOMAN'S ROLE TO TELL THE HUNTER TO GO HUNTING? Both usually know what game is needed for home use. For seals they are harvested year round and are not harvested by season so they are hunted whenever one needs oil or wants fresh seal meat.

Marine Mammals, Sharing, Hunting Methods, Togiak

The younger hunters usually will hunt for elders, as they need marine mammals. All hunters have a mental knowledge of whom they will share with whenever any harvest is done by them and they also know what foods are needed and desired by elder households.

Hunting Methods, Seasonality, Management, Togiak

"During my younger years there were no seasons or limits for our fish and game foods". Whenever the season for each species was upon them they would harvest and store enough to last until another season again of each species. People worked with the seasons of wildlife and plants and stored according to their minimal capacity.

Seal, Fat/Oil, Processing/Preservation, Sharing, Togiak

HOW DID YOU KNOW WHEN YOU WERE LACKING SEAL OIL OR HOW MUCH TO STORE FOR LATER USE? Seal oil can not keep through one year, it has to be used within a year and it will spoil if it's not stored properly. Seal oil can be harvested here at Togiak year round so one uses and harvests as needed. "I was TUVKATAQ (shares generously) to anyone in need, so my husband probably hunted more often than one who does not share as well".

Seal, Fat/Oil, Processing/Preservation, Togiak

The blubber were rendered and stored in wooden barrels when jars and other containers were not available and no freezers. Wooden barrels kept the rendered blubber better than these plastic five-gallon buckets now days. Light did not penetrate through the wooden barrels like it does through the plastic white buckets.

Seal, Fat/Oil, Internal Organs, Processing/Preservation, Yup'ik Terms, Togiak

Seal oil will keep when stored in dark cool location. The traditional way to render and store oil were in seal stomach, which were cleaned, dried and soaked before using. The CAQUSAYUK (seal stomach container) with seal blubber contents were stored in UQCILIQ (dug out storage) in tundra water.

Seal, Fat/Oil, Togiak

HOW MANY GALLONS DO YOU GET FROM A MEDIUM SIZE SEAL? Small seal will fill a five-gallon size bucket half with blubber, medium size seal three-fourths full and the large seal will fill the bucket full plus another one half to one gallon. The estimates above depends a lot on thickness of blubber on each size seals.

Sea Lion, Seal, Selectivity, Seasonality, Ecology, Behavior, Use Areas, Yup'ik Terms, Togiak

WHAT ARE THE TRADITIONAL SEASONS HUNTED IN THIS COMMUNITY FOR STELLER SEA LIONS? Used to do some spring hunting when they'd arrive with the seals. They were never targeted as much as seals were. They were harvested only when the sea lions were handy or easy targets. Sea lions leave coastal areas and some will stay behind on islands, but they seldom come ashore. Sea lions were targeted during the fall due to them leaving coastal areas. Hunters who go out to Islands will harvest them. They're not like seals; they leave the coastal areas while seals stay year round. UGLIKQAAT (ones that perch) will stay and not leave NUNERAYAK (The Twins). These two small islands located side by side have sea lions on them.

Seal, Harbor Seal, Biology, Seasonality, Weather, Yup'ik Terms, Togiak

WHAT ARE THE TRADITIONAL SEASONS HUNTED IN THIS COMMUNITY FOR HARBOR SEAL? Seals are harvested non-stop year round even during summer. The seals never leave the area. They are harvested during winter months weather permitting. When weather turns cold during winter villagers don't hunt for seals on daily basis; people quit hunting seals when the weather turns cold. "Our younger generation aren't like the past times, but we still have not quit our traditional ways". Spring is the main hunting season; seals are fat and don't sink as easily. Herring season is when they start sinking, "NERRANGARTAQAMENG" (when they start having food contents in their stomach).

Sea Lion, Use Areas, Togiak

WHAT TRADITIONAL AREAS DO HUNTERS FROM THIS COMMUNITY GO TO HARVEST SEA LIONS? To NUNERAYAK (The Twins) in the fall and along the coastal areas during spring.

Sea Lion, Seal, Habitat/Haulouts, Yup'ik Terms, Togiak

WHAT ARE THEIR YUPIK PLACE NAMES FOR THESE AREAS?

(a) Sea lions: NUNERAYAK (The Twins) and along the coast as far as Kulukak. (b) Seals: ASIGYUGPAK spit through Hagemester Strait as far off as NUNERAYUK (The Twins) to QULUKAQ (Kulukak).

Seal, Sea Lion, Habitat/Haulouts, Togiak

HAVE YOU NOTICED ANY NEW HAUL OUTS OR FEEDING AREAS? Seals and sea lions still use same areas but there aren't as many sea lions and many more skinny seals being harvested. This is more notable during the past five years. Sea lions still show up along the same coastal locations but are lesser in number.

Seal, Sea Lion, Habitat/Haulouts, Togiak

HAVE YOU NOTICED TRADITIONAL HAUL OUT AREAS WHICH ARE NO LONGER USED BY SEALS AND SEA LIONS? I have not noticed any notable changes for either species.

Sea Lion, Bearded Seal, Harbor Seal, Hunting Methods, Biology, Use Areas, Yup'ik Terms, Togiak

WHAT ARE THE CUSTOMARY AND TRADITIONAL METHODS YOU USE TO HARVEST?

Sea lions are NUTERCIRYAUNGRUUT (die easier when wounded with a bullet) than *issuriq*. PINIALRUT (get physically weaker with a bullet wound). Can use a .22 rifle to kill sea lions. The MAKLAK are like sea lions; they can't cope with the bullet wound. Sea lions are harvested on CENAMI (at the shore, coast) when they CENAUVAQ (when they more ashore). They aren't harvested far off shore, but around KANGIQACURNI (strait of water or bays.)

Togiak, Respondent 162, December 1993

Seal, Seasonality, Fat/Oil, Meat, Processing/Preservation, Nutrition/Health, Taste/Preference, Non-food Products, Togiak

Seals are our main source of food, and we cannot do without seal oil because of all the known nutrients that the seal oil has. Without seal oil nothing is edible, for without seal oil things taste different, and seal oil helps with our digestive system and makes food more digestible. Seal meat is also good eating when dried because in the long winter months you have to store all the food you can to get through the winter. Dried seal you can't eat alone, only with seal oil because it tastes better that way. The hides of the seal are also good because you can dry them up and then tan them to be used as parkas, mukluks, and mukluk soles.

Togiak, Respondent 162, April 28, 1994

Seal, Marine Mammals, Fish, Fat/Oil, Nutrition/Health, Beliefs, Togiak

The seal oil is very essential to our well being because we use it for all kinds of food that we eat along with it. We use it as a dip to lighten up the foods that we eat. The seals and all sea mammals are our main diet of food because if we stop eating the seals and sea mammals it will drastically affect our health and our well being. Even the land mammals are part of our diet. Without them our health will deteriorate. Even the fish are essential to our health and well being.

Togiak, Respondents 162 and 414, March 4, 1993

Seal, Fat/Oil, Togiak

IN THE PAST WHEN SEALS WERE FATTER WAS THERE MORE OF THE BLUBBER PER SIZES OF SEALS? The use of containers was more due to thicker blubber. A medium size seal in the past would probably fill what the large seal of today would fill.

Harbor Seal, Ecology, Seasonality, Weather, Togiak

WHAT TRADITIONAL AREAS DO HUNTERS FROM THIS COMMUNITY GO TO HARVEST?:

Harbor seals (*issuriq*) don't leave the bay areas and are hunted year round except that they are less abundant when the weather gets cold and abundant when weather gets warm starting early spring.

Togiak, Respondent 0, March 3, 1993

Seal, Beliefs, Ceremonies, Customary Rules, Yup'ik Terms, Togiak

WHAT IS THE REASON FOR NOT BURNING THE BONES? "When I first became aware of my surroundings years past that was the customary tradition and was practiced by all people at that time" KELRAGQUT (the game gradually decreases) when the bones were carelessly cared for. "I don't know if this custom is still true today."

Marine Mammals, Hunting Methods, Technology, Population Levels, Togiak

QAYAQ (kayak) is what he also used to use. One spring as he recalls is when he used his QAYAQ to harvest marine mammals. When the 9-hp motors started being used is when the QAYAK use started a downward trend and now they're not used any more. HL makes miniature qayaqs now in memory of the large ones he use to make. He knows how to construct them from his past knowledge and applies it to his miniature qayaqs. 25-hp motors came soon after the 9-hp motors were used. The wooden skiffs were used with these motors.

Harbor Seal, Internal Organs, Beliefs, Customary Rules, Togiak

Issuriq entrails removed and organs checked to see if the heart, liver, intestines are edible and stomach usable before discarding the entrails. If the entrails are removed on water they are discarded back to water and never left on icebergs and if removed on land are buried in the ground. This practice has been also taught from way back and once counseled they will never leave them where they might get scattered.

Marine Mammals, Sharing, Fat/Oil, Meat, Trade, Togiak

DO YOU DISTRIBUTE SEA MAMMAL MEAT AND OIL TO OTHERS OUTSIDE OF YOUR COMMUNITY? No, the selling of sea mammal meat and oil may be starting a trend here at Togiak. Knew of two hunters who took 5-gallon buckets of MAKLUK meat and oil to sell at Bethel. H never has the desire to sell subsistence foods. When he's asked for seal oil he will give, but never ask for pay. Some folk he gives oil to will give in trade another food item and some will even give a gift of money.

Marine Mammal, Sea Lion, Selectivity, Taste/Preference, Togiak

WHICH OF THE TWO MALE OR FEMALE MEAT IS BETTER? The female meat has milder smell and taste than the male.

Harbor Seal, Taste/Preference, Selectivity, Yup'ik Terms, Togiak

IS IT DURING RUT SEASON THAT THE MEAT IS STRONG? Yes, that's when they are the worst. Even though they are not rutting, the male meat is tough and has strong wild smell, KESSYIANEK (continually). Adult *issuriq* meat becomes strong during rut season. KIARUGTAKAN (when it becomes summer season) the adult seals are not targeted.

Sea Lion, Salvage, Non-food Products, Meat, Flippers, Togiak

DO YOU SALVAGE ANIMALS THAT YOU FIND ALREADY DEAD, EITHER FLOATING IN THE WATER OR WASHED UP ON SHORE? Sea lions: If the animal is not bloated and spoiled, some meat and the flippers will be used. Some will also AMIIQ (skin the hide) the animal to use skin to make crafts.

Seal, Sea Lion, Population Levels, History, Harvest Levels, Customary Rules, Yup'ik Terms, Togiak

WHAT HISTORIC CHANGES OR TRENDS HAVE YOU NOTICED IN THE NUMBERS OF SEA LIONS AND SEALS THAT HUNTERS HARVEST AND EAT IN THIS COMMUNITY? IMMUTUN PITNANRIGTUT (they don't take game as in the past). They still harvest to date yet. The level of harvest has declined. The hunters' traditional values of not wasting mammals are still practiced today like it was in the past.

Sea Lion, Seal, Fat/Oil, Taste/Preference, Togiak

DO YOU LIKE SEA LION OIL BETTER OR LESS THAN OTHER SEA MAMMAL OILS?

"CANGALLRUNRITUT (there's not that much difference). I have eaten and will continue to eat sea lion oil, but I cannot stop eating seal oil". The sea lion oil is not eaten regularly like the seal oil; therefore it's not a preferred oil. The smell and taste of sea lion oil has a noticeable difference from seal oil and one has to get custom to taste over seal oil.

Sea Lion, Fat/Oil, Management, Beliefs, Togiak

DO YOU HAVE SEA LION OIL IN YOUR HOME NOW? "I do not have any now, I have not hunted for sea lion since I've understood it was closed season for sea lions". "Since I requested my sons not to hunt sea lions, we have not had sea lion oil."

Seal, Flipper, Taste/Preference, Yup'ik Terms, Togiak

The seal feet are good, MEQLUKI (aged to remove fur) and eat aged raw or boiled. The younger generation don't have taste for these types of foods therefore are not a preferred food for them. The first generation that were eating traditional foods still enjoy their foods from the past today.

Sea Lion, Internal Organs, Abnormalities, Taste/Preference, Yup'ik Terms, Togiak

The heart of sea lion is good eating. Liver is not eaten. The liver, intestine and heart of seal and MAKLAK are eaten. Some seal livers with white marking through the liver are not eaten. If the liver has PINEVYAK (hanging fringes) or lobed shaped, it is not eaten.

Marine Mammals, Internal Organs, Abnormalities, Togiak

DO THE LIVERS AS DESCRIBED HAVE WORMS? It's a traditional knowledge not to eat livers that are abnormal. All normal shaped livers are eaten including land animal livers.

Walrus, Seal, Sea Lion, Disease, Abnormalities, History, Togiak

HAVE YOU EVER SEEN ANY SEALS OR SEA LIONS THAT LOOKED DISEASED OR DEFORMED IN ANY WAY? If sea mammals are harvested and appear sick and or skinny, the meat and rest of edible parts are not eaten. The skins of unused mammals are taken. Years past the abnormal mammals were seldom seen, now they are observed more often. The sea

lions have not been harvested for sometime now so the above information is concerning mainly walrus and seals. When sea lions were harvested the deformities were not common, this observation on sea lion has been lost since villagers misunderstanding of sea lions being illegal mammal to harvest.

Sea Lion, Hunting Methods, Use Areas, Seasonality, Prey, Togiak

During the fall hunts people seldom went past the Twins when hunting for marine mammals including sea lions. During spring, sea lions were harvested along shorelines while they feed on herring. Hunters don't go beyond the Twins due to the Round Island being illegal as a hunting area. Sea lions are not hunted west of Hagemeister. "That area is used by the villages north to us". Hunters will harvest sea lion and seals around Hagemeister and harvest seagull and other marine bird eggs from SAYAANG (island west of Hagemeister).

Marine Mammals, Hunting Methods, Seasonality, Ecology, Weather, Togiak

The main ice pack stays outer tide rip of Hagemeister and never enters the Hagemeister Strait and Togiak Bay. When there is a strong southerly blow some of the ice pack will move to southwest tip of the Island. During cold winters the whole Togiak bay will freeze over, but will break up just as soon as the weather warms up or southerly blow. Between Hagemeister Strait and mainland do not freeze over. When hunting with dogteams and now days snowmachine hunters would leave their dogs or snowmachines at outer limits of KANIUCUQS (points of bays).

Use Areas, Togiak

Residents of Togiak hunted in the Togiak Bay area and residents of Kulukak would hunt in their area. There was enough game for both villages in their areas there were no reason to go to other areas.

Marine Mammals, Birds, Ecology, Togiak

Along the coast line north of Hagemeister Strait is the main migration route of all marine mammals and birds flying north every spring. When there is a strong north wind birds will tend to fly north of the island. The eider ducks fall migration pattern is below Hagemeister Island area of spring ice pack and they do not go through the Hagemeister Strait.

Marine Mammals, Seal, Population Levels, Commercial Fishing, EVOS, Yup'ik Terms, Togiak

The sea mammals and birds were stable and were abundant each year with no noticeable reduction from early years. The decline started, and it was not known why until we became aware of the large fishery with seines and dragging. There was a drastic reduction of sea mammals and birds after the oil spill. NANGKAPIRTENRITUT (they were not totally consumed), bunches of seals are seen at times, but are not abundant anymore like before.

Togiak, Respondent 0, March 4, 1993

Sea Lion, Flippers, Processing/Preservation, Fat/Oil, Cooking, Togiak

HOW DO YOU PRESERVE, PREPARE AND COOK PARTS FOR EATING? Sea lion flippers were mainly prepared and at times preserved for later use. Since hunters didn't target sea lions whatever was brought home were cooked and eaten right away. Sea lion flippers were preserved by cooking the flippers well done, then stored in seal oil. Now the flippers are stored in freezers fresh then thawed out later and cooked.

Sea Lion, Non-food Products, Togiak

The hide of sea lion is used for clothing and crafts and people tend to use the hide now more to make crafts.

Sea Lion, Internal Organs, Taste/Preference, Yup'ik Terms, Togiak

Sea lion livers were never used for food by R, but he used the heart. "The heart of sea lions are good eating including their QERRANRET (rib cage)".

Marine Mammals, Ceremonies, Beliefs, Folklore, Customary Rules, Yup'ik Terms, Togiak

An elder hunter in the household counsels their sons on techniques of hunting on sea and land from personal experience, stories, and legends. Every MIKELNGUQ (child) who are ALLARUCIMALRIT (ones who are counseled) know the rules of hunting. QALLARUCIMANRELNUT (ones who are not counseled) are careless and not respectful to their fellow hunters and harvest and are a danger to themselves and fellow hunters. MURILKETALRET (one that are observant) and MALIGRUTETULET (ones that accompany the hunters) learn and know the rules of hunting.

Harbor Seal, Beliefs, Ceremonies, Customary Rules, Yup'ik Terms, Togiak

Issuriq bones were returned back into the sea and whenever the bones are thrown back into the water one would say, "AMLIRILUCI TAIKICI" (return in increased number). The custom was always to return seal mammal bones back to sea and land animals back to the ground. Today some hh's probably put their bones in trash cans. Even though villagers throw their bones to sea years ago, H had never seen them come on shore and scatter along the high water line. The bones of mammals washed up shore would be seen in the location of the MALLUK (beached carcass) only.

Marine Mammal, Retrieval Methods, Struck and Lost, Togiak

DO YOU EVER LOSE SEA MAMMALS BECAUSE THEY SINK IN THE OCEAN AFTER THEY'RE SHOT? In deep water and we can't see them they do sink, but if we can see them they'll be retrieved by using a spear. In shallow clear water they are retrieved even though they sink.

Sea Lion, Selectivity, Taste/Preference, Yup'ik Terms, Togiak

DO YOU GO AFTER BIG ANIMALS, MEDIUM SIZED OR LITTLE ONES? The large adult sea lion meat are CUIGNINARKUT (strong wild taste) the smaller ones are better, IRNIARIT (their offsprings). The juveniles are not targeted, just the medium size ones.

Sea Lion, Selectivity, Taste/Preference, Yup'ik Terms, Togiak

HOW OLD ARE THE ONES TARGETED? ALLARNITARNEK (ones from year ago). The large adults' meat are TEPSARQUT (they stink, strong smell).

Seal, Selectivity, Taste/Preference, Yup'ik Terms, Togiak

The USEQNAK (2-year old seals) are not targeted when generally seal hunting, just the medium to adult.

Marine Mammals, Taste/Preference, Population Levels, History, Togiak

ARE PEOPLE EATING MORE OR LESS MARINE MAMMALS THAN THEY USED TO? The older generation has not changed their eating of marine mammals. "I have not changed my marine mammal eating habits". As a whole, people have changed since stores are available and our younger generation don't depend on or eat marine mammals like the past. Ones who

grew up eating the marine mammal products will never change. Harvests are lower due to (1) decline in marine mammals, and (2) declined taste for marine mammal.

Bearded Seal, Use Areas, Togiak

Nangvacuaq Bay area is where MAKLAK seals are harvested when there is a lot of ice in the bay.

Togiak, Respondent 0, April 9, 1996

Spotted Seal, Harbor Seal, Biology, Seasonality, Yup'ik Terms, Togiak

Spotted seals start having a potent smell CUIGNINARQUQ (wild smell, taste) in April. During the latter part of April and into May the harbor seals and spotted seals sink quickly when shot in the water. Females are seldom harvested during this period. They are usually way out on the ice packs "for their doctors appointments". Other seals besides spotted and harbor seal do not have this strong smell during this time. Male seals start herding up during this time after being scattered throughout the bay during February and March.

Spotted Seal, Seasonality, Biology, Commercial Fishing, Molting, Use Areas, Togiak

Spotted seals seem to migrate out of the bay during the summer months, not like harbor seals that stay around their haulout locations year round. Spotted seals molt April to May and are not targeted -- they are too smelly. The harbor seals molt between May and June. Other seals are targeted when the spotted and harbor seals are molting. During the commercial salmon fishing season, seals are only harvested when their oil is needed. The western point of Hagemeister Island is the location for summer seal harvests.

Spotted Seal, Harbor Seal, Behavior, Togiak

Spotted seals when sitting on ice packs or rocks constantly have their heads raised, observing. Other seals usually have their heads resting down. Spotted seals have a more noticeable hump on the back of the head when emerged out of the water than the harbor seal head. It's harder to distinguish the heads of seals after they're harvested [probably because of gunshot wounds].

Togiak, Respondent 414, March 3, 1993

Seal, Hunting Methods, Retrieval Methods, Seasonality, Yup'ik Terms, Togiak

The *issuriq* are PINNIRTUT (physically stronger in coping with gun wounds). TUQUKIRARLUTENG (after they die for a bit), they'll revive and become able to swim away. Will use high caliber rifles to kill. PILUAQKANRILNGURNI (when first shot is not a lucky hit) *issuriq* tend to keep swimming away. *Issuriq* are always retrieved. NARULKARTURLUKI PIYARAURUT (using a spear has always been the traditional way) to retrieve the *issuriq*, especially when they KITCUK (tend to sink easily). *Issuriq* are KITCUK except during late fall through winter. Herring season through summer is when they KITCUK even though they are fat. NERANGATAQAMENG (when they have food content in their stomach).

Harbor Seal, Fat/Oil, Togiak

Issuriq gradually lose their fat through mid-fall. Late fall through winter their fat thickens again and they tend not to sink as easily.

Harbor Seal, Molting, Biology, Yup'ik Terms, Togiak
MELQULINKEGGLUNI (changing of hair/fur), *issuriq* start changing for new fur spring through summer. They start losing their fur during spring and new hair starts appearing through out summer and early fall. They lose fat during this period. All animals including land animals go through this change during this period. During early fall their fur is short and thickens late all through winter.

Marine Mammal, Hunting Methods, Technology, History, Yup'ik Terms, Togiak
The traditional hunting methods during my time have not changed much (mid-1925). UQUUTILRET (long barreled guns with large bullets and nozzles) were used back then. I never used them but used to see how they were operated. They had a side compartment and would fill them with gun powder by pounding repeatedly. He used .30-06 and .35 rifles.

Marine Mammal, Hunting Methods, Ecology, Customary Rules, Togiak
ARE THERE ANY CUSTOMARY RULES THAT THE COMMUNITY USES TO REGULATE SEA MAMMAL HARVESTS? Dog teams were left behind once their transportation were hauled into the water. Teams were never left close to the ice edge, or the ice would QECUTEK (pull away) the team out into the bay. This rule was closely observed when the ice starts receding closer to inland and the ice edge gets unpredictable. The closer the ice recedes the faster the breaking and pulling away without warning happens.

Seal, Hunting Methods, Hunting Conditions, Ecology, Yup'ikTerms, Togiak
Issuriqs smell humans, gas etc.? The hunters never approach seals up wind from them. ASGURUNAITUT (cannot go upwind from them). When UGTAQ (seal on ice floe) are seen even from afar, all hunters approach them UQRITGUN (from down wind). The seals will TEPLITEQ (will smell scent) and PEKERVAK (sudden movement) and dive.

Harbor Seal, Internal Organs, Processing/Preservation, Customary Rules, Yup'ik Terms, Togiak
The harvested *issuriq's* entrails, guts need to be removed soon after the *issuriq* is harvested, UCIQKUMAVKINAKI (not let seals sit for long period in the skiff). If the harvester is close to land they will take their harvest to the beach to remove the entrails. The meat of the carcass will TEPNGARTEK (immediately odder) and ASSIIRTEK (to get bad). When harvested seal is towed behind the skiff and the seal is submerged under water the *issuriq* entrails QILUNGLIKAQ (don't immediately spoil). When *issuriq* are left with entrails still inside the intestines will expand.

Harbor Seal, Internal Organs, Non-food Products, Beliefs, Yup'ik Terms, Togiak
WHAT ABOUT BLADDERS? In the past all harvested *issuriq* bladders were brought home, now days that is not practiced. The *issuriq* bladders were used to keep track of one's harvest. They would hang them up in a row for people to see within one's residence. They were displayed during YURAQ (Eskimo dances) festivities. This would also show the hunters harvest status and if he is a NUKALPIAQ (prime hunter).

Marine Mammals, Beliefs, Ceremonies, Folklore, Yup'ik Terms, Togiak
Years ago whenever a hunter wants or hopes for a harvest he will AVIUQARLUNI (make food offering) in the water and some will go with food offering to ANNGAQTAR (stone women between Togiak and Kulukak). H use to see older folk practice this, but it's been awhile since he seen this practice done here. H said since Western religions started being observed, the hunters quit using this practice.

Marine Mammals, Seal, Sharing, Customary Rules, Yup'ik Terms, Togiak

HOW ARE SEA MAMMAL HARVESTS SHARED? The MAKLUK seal is shared a certain way due to their larger size. The harvester with one companion would have the KEGGATI (upper portion) and his MALIK (companion) would get the UATI (lower portion) including some of the blubber. This practice is traditional and used today. With small seals the rib cage would belong to the harvester. If there were more kayaks or skiffs MALIGKELRUKUNEN (had pursued game) each person would have PITARLUNI (acquired game), AYUQLUTENG (shared equally alike) with rest of the group that helped with the harvested game, including the harvester. This is still practiced today with the first harvested mammal by hunters. Larger mammals like the MAKLUK and the ASVEQ (walrus) are equally shared even to date. This practice is used for all land and sea mammals today. Ones who helped out during the hunt, butchering and hauling home all receive an equal share. Once each hunting party returns home with his share he in turn shares first with the elders, widows, relatives and friends, especially if this is the first harvest of the season. To PAYUGCI (bring food to) still is highly practiced among all hunting parties and one's game is at home.

Marine Mammal, Retrieval Methods, Struck and Lost, Technology, Yup'ik Terms, Togiak

DO YOU USE GAFFING HOOKS? No, we only use NARULKARCUTET (spears) attached with ILAVKUYARARNEK (small cord or rope). Even though the harvest is a distance away, we're able to retrieve it once it's been speared by use of the rope attached to the spear. The spear is attached to the wooden harpoon handle with a string. The longer rope is attached to the upper end of the harpoon and is used for easier retrieval of game once spear has penetrated into game and has started to sink. One will lose the mammal if the upper retrieval rope length is not long enough.

Seal, Seasonality, Customary Rules, Togiak

The adult- to medium-size seals are harvested year round except that the adult seals are not targeted during their rut season. Starting latter part of the summer season through early summer all seals are targeted.

Marine Mammals, Population Levels, History, Oil Spill, Yup'ik Terms, Togiak

WHAT HISTORIC CHANGES AND TRENDS HAVE YOU NOTICED IN THE POPULATION IN THIS AREA OVER THE LAST: 10, 20, 30 YEARS? Ever since the starting of fisherman fishing with KALURRPAK (dragging), all species of sea mammals and birds have gradually decreased. The species have not completely disappeared, MIKUIRUTUT (are less abundant) each year. KALUITELLRATNI (before the use of drag fishing). Ever since the oil spill, NANGKIRTIVSIARTUT (they were noticeably consumed) and their was a drastic reduction of sea mammals and birds that following spring.

Harbor Seal, Spotted Seal, Bearded Seal, Prey, Yup'ik Terms, Togiak

WHAT ARE THE *ISSURIQ* FEEDING ON AROUND HERE? [Togiak]

The seal eat several fish species from the ocean. Observed from seal stomachs are the following marine fish:

<u>YUP'IK NAME</u>	<u>FISH</u>	<u>COMMENTS</u>
<i>Iqalluarpak</i>	Herring	also eat roe on kelp
<i>Ceturraq</i>	Arctic Cod	also called tomcod
<i>Cikaaq</i>	Capelin	
<i>Kalenquq</i>	Longfin Smelt	larger than <i>ceturraq</i>
<i>Sayak</i>	Salmon	eat off commercial drift, set nets & subsistence nets
<i>Naterna</i>	Flounder	has sand paper surface

<i>Sagiq</i>	Flounder	has smooth surface. Main source of sea lion food.
<i>Uraluq</i>	Starry Flounder	(414 did not mention this as a food source)
<i>Inarayut</i>	Small Crustacean	mainly found in MAKLAK (bearded seal) stomach.
<i>Inarayugpak</i>	Shrimp	mainly found in MAKLAK stomach.
<i>Naternayagat</i>	"little tiny flounder"	

Issuriq will eat any marine fish that arrive to this bay. All marine fish are not known by even the hunters, the above are ones R has seen in the stomach content of seals. The sea lions eat all the above. The sea lions are known to eat larger marine fish. MAKLAK stomach has never had fish.

Seal, Fat/Oil, Taste/Preference, Togiak

The older generation cannot go without having seal oil like the young folk can't go without store bought food anymore. "I have and will eat store bought foods, but if I go without my traditional foods, I crave for them until I'm able to eat the food."

Walrus, Seal, Sea Lion, Fat/Oil, Weather, Yup'ik Terms, Togiak

WHAT PARTS DO YOU TAKE WHEN AN ANIMAL IS HARVESTED? All of harvested mammal is brought home if the skiff is not already loaded and weather is good. [If] Weather, distance to travel and load condition are not right the meat is curved out of bones [and] the head and entrails are discarded back into the water. The blubber is used, "assigtut" (they're good) like the seal blubber. The smell and taste are different from seal oil. All sea mammal blubber/oil are all different including the walrus. The walrus rendered oil will harden like Crisco when frozen and the seal oil will just jell. The sea lion oil hardly jells and tend to be more discolored when rendered. The sea lion blubber will take longer to render than the other mammals.

Sea Lion, Fat/Oil, Taste/Preference, Togiak

WHICH OIL IS BETTER THE BROWN BEAR FAT OR THE SEA LION OIL? "ASSIGTUT" (they are good). The bear fat is better than sea lion oil. "When we use to eat bear fat years past they were good, it's been some years since I've eaten bear fat" "we use to eat bear fat before they started eating "trash", "I have not hunted for bear due to them being unfit to eat".

Sea Lion, Meat, Flippers, Togiak

Since it was understood closed season for sea lion, flippers are not eaten either. "We used to use sea lion flippers in years past." The sea lion hunting and harvesting was not as regularly done like the seal harvests were. Sea lion meat is not a preferred eating meat. They're different from seal and walrus meat.

Sea Lion, Hunting Methods, Use Areas, Habitat/Haulouts, Togiak

WHAT LOCATIONS WERE USED TO HARVEST SEA LIONS? The sea lions were hunted CINGIGNI (tips of bays). When hunters would go to Round Island to harvest sea lion they were allowed not to approach on the east side of the island where the walrus haul out only if they were hunting for walrus. The hunters would approach the island from the west side to observe sea lion hauled out south west tip of Round Island to avoid disturbing walrus haul out area on the east side of the island. Sea lion were never harvested on Round Island. Sea lion were not preferred source of food, so we're not hunting from out of the way areas like Round Island. The Twin Islands used to be loaded with sea lions hauled out. Hunters would harvest some sea lions if they came upon them while hunting for other species.

Marine Mammals, Hunting Methods, Use Areas, Technology, Togiak

While hunting with kayaks and today skiffs, hunters stay close to main lands or islands. Before Round Island was closed, hunters used to go there and Kulukak area, but since Round Island closed the hunters tend to stay in Togiak Bay.

Beluga, Bowhead Whale, Hunting Methods, Porpoise, Yup'ik Terms, Togiak

ARE THERE BELUGA IN TOGIK BAY? In the past their use to be a lot of CETUAQ (beluga), nowadays they're seldom seen. This fall I saw a few. MANGAYAAQ (porpoise) are seen more during fall than beluga. The ARVEQ (bowhead whales) in large numbers migrate towards the spring every spring through the same pattern as the birds and seals. They are not harvested in this area. Villagers used ARVEQ MALLUK (beached whale carcass) years past, but I have not seen beached whale for some years. ILANGCIYUITAPUTQ (we don't bother them) even though they come into our bay. The ARVEQ do not die even though they are shot with regular guns; you need special hunting implements.

Togiak, Respondents 233, 400, 426, and 444, April 9, 1996

Seal, Hunting Methods, Technology, Togiak

The following kinds of transportation are used to hunt seals: (1) 18-foot Lund skiffs are used year-round on open water. (2) Snow machines with flat sleds haul the skiffs to open water during the winter months.

Seal, Fat/Oil, Commercial Fisheries, Togiak

Since the commercial yellowfin sole fisheries started in the Togiak area, the blubber content of seals has gradually decreased.

Seal, Processing/Preservation, Division of Labor, Togiak

Seals are gutted mainly after returning home from a hunt and seldom out in the field.

Seal, Internal Organs, Meat, Meal Preparation, Abnormalities, Togiak

Seal kidneys are best for eating when boiled and sliced thin to eat. Seal liver is "better than any animal liver." The liver is rolled in batter and fried. Seal livers showing white spots and abnormal discoloration are becoming more common. When one part of the seal appears abnormal, the whole seal is less appetizing, and therefore the hunters are starting to discard more of the edible parts of the seal. All parts of the seal are edible but people today are mainly eating the meat and blubber. The elders still eat the other edible parts. The meat of seals is cooked well. However, when seal meat is overcooked the meat tends to be very dry and is not very edible.

Seal, Hunting Methods, Habitat/Haulouts, Taste/Preference, Togiak

It's harder to determine an abnormal seal in the water when only the head can be seen. When the seals are hauled out hunters are able to pick out the normal plump and healthy ones from the flat skinny ones.

Seal, Harbor Seal, Spotted Seal, Bearded Seal, Fat/Oil, Abnormalities, Yup'ik Terms, Togiak

Seal blubber with the appearance of abnormal size (i.e., very thin) does not render normally. On normal blubber the strips will render evenly and have an appetizing reddish color. The abnormal blubber will have sections where it does not render (thick and thin); therefore, the rendered oil will be less by about a fourth. The rendered blubber will sink to the bottom of its container and this is also eaten. Some of the abnormal unrendered blubber will appear and

taste like aged rancid "tangvirluk" (rendered blubber). The spotted and harbor seal have the best blubber for rendered oil. The mukluk oil (bearded seal) renders with a yellow hue and has a stronger seal oil odor.

Seal, Skins, Abnormalities, Non-food Products, Yup'ik Terms, Togiak

Abnormal seal skins are not worth using for muklaks or clothing any more due to the degrading condition of the skin. Normal skins are firm and not elastic. Skins are more likely to rip when being carved from the blubber due to the increased elasticity. Home tanning did not use to affect the natural waterproofing of the skin, and now the effect has lessened and even seal "malaggayaq" (fur hat) tend to soak through when worn during slushy-snow conditions. The skins luckily are not needed for clothing today and are used mainly for fur caps and crafts to sell. The skins are also used for baby booties and items that will not be used for survival.

Ringed Seal, Skins, Non-food Products, Yup'ik Terms, Togiak

Nayiq seals appear with the ice flows from the north. Women like their hides for crafts. They were the favorite skins for making clothing. *Nayiq* are not NUYURTAQ (wary, unapproachable) like other marine mammals, which are harder to approach for hunting.

Walrus, Prey, Beliefs, Togiak

Walrus that have been eating seals have a yellow tone to their tusks. The walrus raised without the guidance and training of a mother on feeding techniques will eat anything that moves, including seals.

Bearded Seal, Biology, Togiak

Maklak seals are aged by local hunters by counting the rings in their nails.

Elephant Seal, Use Areas, Togiak

Elephant seals are often seen on an unnamed island south of Round Island. Some elders from Togiak have been to this island and when looking towards Round Island from this unnamed island "it was as small as the tip of a man's pinky." The hind flippers of elephant seals resemble fish fins when they are diving.

Togiak, Respondent 38, December 1993

Seal, Sea Lion, History, Seasonality, Use Areas, Non-food Products, Skins, Togiak

In the old days when I was young, seals and sea lions were our main source of food during the winter. We'd cook it, dry it for winter, and store seal oil for the long winter months. Now there's not many sea lions around any more, but there used to be a great many of these animals around and plenty of good hunting when we used to live at Osviak. There's a lot of uses for seals and sea lions, for instance: parkas, kayaks, muklaks, and mukluk soles.

Togiak, Respondent 45, December 1993

Marine Mammals, Population Levels, Commercial Fishing

Since the advent of the trawlers, seiners, gillnetters, and ships, these marine mammals seem to be less and less every year. The more ships, trawlers, and seiners there are the less marine mammals there are.

Togiak, Respondent 76, December 1993

Seal, Population Levels, Behavior, Togiak

Sometimes there's lots of seals, but sometimes there's hardly any around. Seems like the seals out in our bay are getting wise to us.

Togiak, Respondent 82, December 1993

Sea Lion, Population Levels, Commercial Fishing, Togiak

The sea lions seem to be declining since the trawlers have become abundant. This year it's more evident of the scarcity of sea lions. I think someone or something is killing the sea lions off. There were more sea lions last year during spring time, and this year there's less of them around.

Togiak, Respondent 82, April 25, 1994

Seals, Population Levels, Togiak

Seems like seals are flourishing again. More this year [1994] than last year [1993].

Togiak, Respondent 119, December 1993

Sea Lion, Population Levels, Togiak

Each and every year it seems like the sea lions are declining. I didn't even see one sea lion during kelping time. There used to be lots of sea lions in the past, but this year there aren't many around.

Togiak, Respondent 206, December 1993

Seal, Population Levels, Sharing, Struck and Lost, Ecology, Togiak

We don't always get seals when we go hunting. Sometimes they're scarce and sometimes they're not. When we get seals we always share with our hunting partners. Any accidental losses usually end up being eaten up by other predators. We don't waste any food or any part of our kills because it's very important for our well-being.

Togiak, Respondent 206, May 2, 1994

Seal, Fat/Oil, Nutrition/Health, Togiak

Seal oil is always needed for our food, and it's a must for Native peoples of Alaska in order for them to survive in this harsh climate.

Togiak, Respondent 243, December 1993

Seal, Seasonality, Fat/Oil, Ecology, Customary Rules, Togiak

We don't hunt seals during the summertime because it's against our custom. They always sink in the summertime for lack of body oil.

Seal, Seasonality, Management, Taste/Preference, Togiak
Please don't stop our subsistence way of hunting seals because it's our main source of food during the winter.

Togiak, Respondent 362, December 1993

Customary Rules, Harvest Levels, Management, Togiak
What a person is given a person takes according to the custom of not taking more than you can get for yourself. It's been our custom through the ages to take what can be taken but not for granted, only what we can use and eat. I only get what I can get because we are only two people living together, and it's unnecessary to waste any kind of mammal wantonly.

Togiak, Respondent 500, December 1993

Sea Lion, Regulations, Seasonality, Management, Togiak
Even though I really wanted to hunt sea lions I couldn't, out of respect for any and all regulations and even to the mammals themselves. Seals are our main course of food during the winter, and we wouldn't want to see any closing hunting periods for us towards the seals and sea lions.

Togiak, Respondent 559, December 1993

Seal, Beliefs, Togiak
Seals are our livelihood, and they should always be available to us.

Technology, Hunting Methods, Togiak
Dog teams were used to tow skiffs to ice edge before snowmachines were used. " We used dog teams to haul kayaks and skiffs for along time."

Togiak, Respondent 116, April 26, 1994

Seal, Population Levels, Use Areas, Togiak
Seems like there's less seals in our bay than Osviak or Matogak, because that's where the seals rear or bear their pups.

Togiak, Respondent 370, April 27, 1994

Harbor Seal, Sea Lion, Population Levels, Togiak
We are glad that the hunting of seals and sea lions are always open to us people because we use the meat and seal oil during the winter. Seems like seals and sea lions are depleting within the boundaries of our bay and towards Osviak and Matogak. Sometimes there's lots of seals to be had and sometimes there's not enough.

Togiak, Respondent 400, April 27, 1994

Harbor Seals, Sea Lion, Fat/Oil, Population Levels, Pollution, Commercial Fishing, Togiak
The seals and sea lion populations are steady. For some reason the blubber on seals is thinner now than before. It is probably due to the oil or discharge from trawlers, because ever since the trawlers came around this started happening.

Togiak, Respondent 426, April 27, 1994

Harbor Seal, Sea Lion, Meat, Fat/Oil, Sharing, Nutrition/Health, Togiak
The seals and sea lions are our diet, and year-round we eat them because they are our main diet during the winter, especially the seal oil and dried seal meat. Lots of times when our relatives from up north ask for seal meat or seal oil we send them all the best that we could.

Togiak, Respondent 673, April 28, 1994

Harbor Seal, Population Levels, Harvest Levels, Togiak
Seems like there's more seals this year because people keep getting seals this year.

Togiak, Respondent 38, April 29, 1994

Sea Lion, Regulations, Ecology, Beliefs, Togiak
It's been a long time since I've tasted sea lion because we've heard that sea lions are closed to hunting and therefore we don't hunt sea lions any more.

Togiak, Respondent 54, April 30, 1994

Sea Lion, Ecology, Population Levels, Seasonality, Commercial Fishing, Togiak
I'd like to say that if we cease hunting sea lions and preserve them then maybe their population will increase. Even if we still hunt seals but hunt them conservatively, their population will increase. If we stop hunting them during the springtime when they're pupping, their population will increase. If we really need the seals, though, even one seal shall suffice. If we get a big adult seal we'll be satisfied, but not until their young grow up. Probably the seiners are to blame because after the seiners appeared on the horizon we started seeing dead sea lions, and their populations started declining.

Togiak, Respondent 283, April 30, 1994

Seal, Population Levels, Togiak
Same amount of seals as last year, but some days there's lots of seals and some days there's not quite that many.

Togiak, Respondent 152, May 1, 1994

Seal, Population Levels, Beliefs, Disease, Biology, Use Areas, Togiak

Seems like there's more seals towards Osviak and Matogak area, but ever since biologists and scientists started giving the seals shots and/or tranquilizers they started getting sick or sickly looking. These sea mammals are not to be treated like humans because they're not human beings. They take care of themselves, and they get along fine.

Togiak Respondent 19, May 2, 1994

Seal, Sea Lion, Population Levels, Beliefs, Ecology, Folklore, Togiak

I don't have very much to say about seals and sea lions, but I never stop hunting them. There's an old saying about sea mammals that when people stop hunting them their population starts increasing and their food chain starts decreasing, and the result is a food shortage.

Togiak, Respondent 56, May 3, 1994

Sea Lion, Processing/Preservation, Meat, Togiak

Sea lions are good for making dried meat, good eating as dried meat.

Togiak, Respondent 607, May 3, 1994

Seal, Sea Lion, Population Trends, Regulations, History, Togiak

Seems like the seals and sea lions are getting fewer like after staying away Outside in the Lower 48. We have too much outside control, when in olden days the custom of our people was: they had game wardens themselves. When it's time to hunt at certain times of the year they'd say when to hunt and when not to hunt. There's old people living here in Togiak that if you need to survey people you should come to Togiak and survey our elders yourselves.