## Qik'rtarmiut Sug'ucirpet

Kodiak Alutiiq People's Ways of Being Human

#### nuna

place - physical sphere

#### nunapet

Ties to our Homeland
"our land"

#### nunapet carlia'arluki

Stewardship of animals, land, sky & waters "taking care of our land"

#### unguwacirpet

A subsistence lifestyle respectful & sustained by the natural world "our way of being alive"

#### anerneq

spirit - emotional sphere

#### agayumaukut

Faith and spiritual life from ancestral beliefs to the diverse faiths of today "we are prayerful"

#### englarstaisngukut

Humor "we like to laugh"

#### suuget

people - social sphere

#### suupet

Our people: we are responsible for each other & ourselves "our people (community)"

#### cuqllipet

"our Elders"

#### ilaapet

Our family and kinship of ancestors & living relatives "our family"



#### keneq

fire; process - cognitive sphere

#### Sugt'stun niuwacipet

Our heritage language "our ways of speaking like a Sugpiaq"

#### liicirpet

Learning by doing, observing & listening "our way of learning"

#### piciipet uswituu'ug

Traditional arts, skills & ingenunity
"our ways are wise"

#### lla

conscience - ethical sphere

#### ilakuisngukut

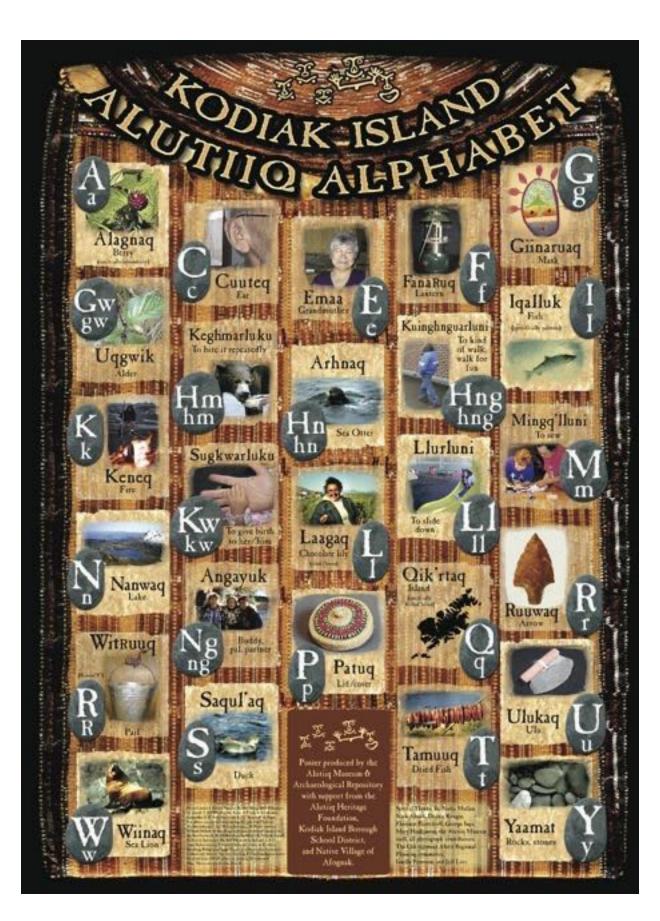
Sharing: we welcome everyone "we favor sharing"

#### sugtanartukut

Trust "we trust"

#### ling'aklluki

Respect for self, others & the environment is inherent in all values "we respect them"





## Seal

On Kodiak Island, Alutiiq people continue to harvest marine mammals for both food and raw materials. In ancestral times Kodiak's sea mammals were very important to Alutiiq people because they provided a variety of resources. Seals, along with other sea mammals, produced meat and fat for food, oil for light and warmth, hides for boat coverings, and bone and sinew for sewing and tools. Below you will see many examples of how Alutiiq ancestors used each part of the seal, as well as information about present day uses of subsistence seal hunting for traditional and contemporary purposes.



# Isuwiq

### 1. Fur/Skin Seals were hunted from kayaks or from the shore

Wooden seal helmets and inflated seal skins are examples of decoys.

Today seal fur is used in a variety of contemporary ways including clothing, regalia, jewelry, and as a method for indigenous people to celebrate heritage and culture. Currently seals can only be legally hunted by coastal dwelling Alaska Natives with 1/4 blood

2. Fat/Oil
Seal oil and fat were an essential part of Alutiq
meals in the past. Sea mammal blubber was melted naturally in underground pits.

Present day we don't see seal fat or oil served at

meals or with dried foods as frequently as in the past centuries; however we do see it on special occasions and in households who have access to the

Seal oil was also used as fuel for stone lamps A lamp filled with seal oil would provide light and heat for Alutiiq families. Today seal oil is still used to light oil lamps for ceremonies and events in Alutiig communities. However, another oil may be substituted due to the strong smell of seal oil or it being not readily available.

Seal oil is known to be wonderful for skin, and can aid in the soothing of sunburns. When taken straight and preserve body heat in cold temperatures

#### 3. Intestines/ Stomach

Alutiiq people created waterproof jackets from gut skin. They sewed the seal intestines into flexible, lightweight garments using special waterproof

Food such as berries, shellfish, and dried meats were once commonly stored in oil inside containers made from dried seal stomach. One delicacy made with the intestines was braided seal gut. This Native version of sausage was and is prepare using fresh seal intestines. One would start by washing the long pink tubes of gut, done in saltwater making sure to thoroughly remove the contents. Often the gut was stuffed with heart, liver, and fat before braiding. Three or more strands would be braided at a time to create a loaf three to four feet long and about three inches thick. Once the braid was completed it would be fried, boiled, or baked.

#### 4.Meat

Seal meat is enjoyed in a variety of ways including dried, boiled, fried, baked, and slow cooked. Seal meat has a very high in nutritional value It is rich in proteins, good fats, vitamins and minerals. It also contains omega-3. This type of fat is thought to aid resistance to heart disease, helps defend against upper respiratory infection. The fat in the seal meat also improves blood circulation.

#### 5. Whiskers & Claws

#### 6. Esophagus

The esophagus was used in clothing. It was sewn and dyed as edging on garments.



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