



# Storing foods and preserving them

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The seal meat and walrus is dried partly and is made ready for storing in different ways, also Oogruk and any other birds, or fowl.

In the olden days, the containers were made of seal pokes and walrus stomachs. They are stored underground or in caves. The walrus hide and flippers can be either cooked or uncooked for storage. They are stored in seal oil in pokes that were made ready before hand. Some of the hide and flippers are aged and stored for future use, fowl birds dried, as are things that will keep for some time. Greens can be cooked or stored the way they are picked, the walrus stomach made into a container can be used for berries and greens. They now use either plastic containers or wooden barrels. The blood of both seals and oogruks is saved in containers and used in cooking many different ways.

The berries stored are used with, choo-rah,

greens and mixed with muktuk fat to make (ah-choo-tak) Eskimo ice-cream. Also the salmon eggs half dried are used for making (Qa-ma-maq), eggs that are aged, along with berries mixed with muktuk fat. The younger generation do not make these now, only the old folks. When the old folks go to the coast in the Spring to get ptarmigan, fish or pike, they eat some of the meat and dry the rest for storing. When the smelt show up, they seine these and use straw line to hang them to dry. They can also use the tips of water willows to hang these with when they are half dried or when cooked they put them away. Also they put the tip of the water willows along with them because they are edible.

The older generation used to go inland and to the coast for the different kinds of food, fish, squirrels, ducks, muskrats, salmon, roots, greens, caribou and skins for parkas as well as picking all kinds of berries. Now the young people will not know where to go to get these things, even the language that they should know, they are forgetting.