

Haida Intertidal Life Work sheets

in order from "Between Pacific Tides" , fourth edition.

in order of the pictures

general terms

rich low tidefood

~~Ts'yaa~~

ch'yaa (s)

lean low tidelife ^{Food}

ts'yaa (s)

(W) Solomon Wilson

(S) Hazel Stephens

(CW) Charlie Williams

(Y) George Young

(B) Kenneth Bell

K (K) Gertrude Kelly

(AC) Ambros Collison

littorina

Balanus Glandula (and all subspecies)

Gaw duu waal (ALL)

steamed on small rocks or on mussels; body pushed back through the mouth and the layer about the base eaten with a small stick. the guts not eaten (S)

-myth about a character at sandspit, who, during a famine, learned how to eat barnacles, but ate them alone without telling his people. (AC) (W) C.W)

Acmaea (OR any limpet)

sgaad si guu sky (W) (S) (oystercatchers' food)(S)

eaten only by oystercatchers (S)

mytilus californianus

ta³xaaw (ALL)

sgun ska xaw (W) large ones which grow by themselves.

giit gay (W) small crabs found inside (fabia subquadrata)

ts'ii7in (S) (gills)

steamed with a small amount of fresh water

boiled

roasted with the hinge toward the fire, on their side. Turned from side to side $\frac{1}{2}$ must be well cooked or they are slimy.

the "gills" are removed before eating.

to dry them, the stick is pushed through them from the side.

they keep well when dried.

the shell is used for scraping seaweed (S)

mytilus edulus

gul(All)

scy ii chang (W) very small mussels

often eaten raw, but you can not eat too much or they will
make your throat itchy

to open raw, a single shell is forced between ~~an~~ the valves
to cut the muscle.

also roasted on rocks by the fire, moved with a stick
quite often as they are cooking. They are ready when they
open. Taste very good this way. (S)

a number of people were poisoned by eating gul at the
south end in the early days. (Y)

Pagurus hemphilli (hermit crab)

ts'a7am sky (S)

melita palmata (beach hopper)

kundaxun (W)

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Epigeichthys atro-narbureus (Blenny)

st&axum (ALL) no use

Spirontocaris

any shrimp

gwuut gaa gy gyit (W)

taken in early days, but not in quantity (W)

anthopleura xanthogrammica

(or any anenome)

sii7iip (W) (S)

cleaned, soaked, and barbequed on sticks (W)

barbequed, but can be poisonous. Mrs. Stevens parents would not allow her to eat them. (S)

pycnoodia helianthoides

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sunflower star

naaw k'annaas k'aa (W) (S)

no use, except as fertilixer in potatoe gardens (CW)

pisaster ochraceus

~~henricia leviscula~~

(or any five rayed star fish)

skaa7aam (ALL)

used for fertilizer (CW)

Strongylocentortus franciscanus

guu ding ay (ALL)

guu ding ay ky' tl'waay spear used to procure these

chii the edible gonads (W)

chii gada milky (male) gonads very sweet (W)

chii sgit female (not milky) insides (W)

these are split crossways with a few blows of a knife (mouth downwards) then the halves turned over so guts fall out. The gonads are moved to the palm of the hand, the fragments of shell separated from it with a finger, and sucked down the throat. An old woman used to eat the sea lettuce inside these along with the eggs. The (S)

the female gonads are so rich they can "knock you out" they make you very sleepy (w)

these are more popular in skidegate than in masset (B)

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strongylocentrotus drobachiensis

st'iiuu (ALL)

st'iiuu k'amdiilaa (W)

these are split with blows from a knife on-the around
the edges and the halves separated. with a smooth motion
of the thumb the gonads are moved together and onto the
~~thumb~~ palm, where they are separated from any spine fragment
and eaten. they are fuller from the fall on. very rich,
and "will make you sleepy" (w)(s)

haliotis kamschatkana

galgaalhyeen (W) (S)

eaten raw before the coming of the white man (W) (Y)

the orange part of the guts is also eaten (S)

the muscle is taken out and boiled for about 45 minutes, then strung on lines to dry in the sun. Using a thread NEEDLE made from crabapple or salal, the thread is put through the feet-of-the base of the foot. Small pieces of cedar act as spacers so the abs will not touch. (S)



haliotis fufescens

california abalone

stichopus californicus

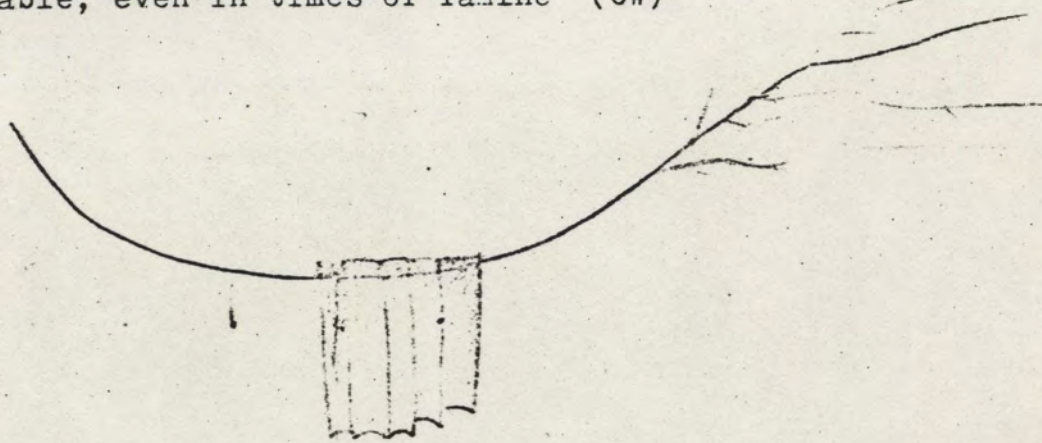
i-i hya- na (CURTIS)

gynuu (ALL)

when found, the head is cut off and eaten raw. the guts are squeezed out, and the cucumbers are strung by their uncut end with a sharpened, barked cedar limb as thick as one's little finger. they are then brushed over barnacles to rid them of slime and to harden them. this must be done soon after they are caught, or they become soft, white, and useless. they are then soaked to harden them further, preferably overnight. they are then boiled for about 2 hours and eaten in their entirety. they are not very esteemed as food. (S)

used for bait (Y)

because they are so common, they are said to always be available, even in times of famine (CW)



opisthopus transversus

pea crab

cancer productus

red rock crab

pugettia producta

kelp crab

?

skw's kaa7aalh (W) the brightly coloured crabs found
at canoe pass.

astroea gibberosa

red turban

operculum

guulh gy daang

(W)

hinnites giganteus

lhgwii (W) (S)

eaten in their entirety, but smelled very bad in a stew
(W)

when knocking these loose from the rocks, one must shout
loudly the instant you hit them. this frightens them
and they let go (S)

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stlguu ta'ga (s) (land otters food)

· xwyaa
xuyaay tãga (s) (ravens food)

Octopus

Naaw (ALL)

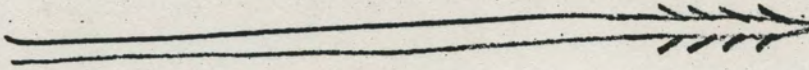
dried for bait. soaked later and used, but not eaten (W)

barbequed (W)

WHEN DRIED:

mostly boiled (S)

can be pulled out of its' den with a stick that is scored
at one end (to form barbs) (W)



tagelus californianus

jackknife clam

ky'uu (S)

zirfaea pilsbryi

piddock

k'aas (S)

found at telel. the clay is taken out in chunks with sharpened ~~staeke~~ sticks to procure them (S)

cancer magister

k'wuustan (ALL)

boiled briefly and eaten (S)

hemigrapsus nudus

ts'aa7aam (ALL)

eaten by bears, who turn rocks over for them (CW)

strongylocentrotus purpuratus

daaws ty waay (ALL)

st'iiuu xaasaa (W)

protothaca staminea

native little neck

k'aagaa (S)

always eaten raw (s)

cryptochiton stelleri

sgydaa (ALL)

t'aangul the tongue of these (S)

first laid on their backs so they lay flat, then put into boiling water for perhaps 30 seconds. put into cool water so they can be held, and the red is scraped off the back with a knife. cuts are then made vertically down to the ~~vertebrae~~ valves through the middle of the tongue and through the back. the guts are removed. the whole is then boiled for perhaps 5 minutes and the put into cool water. the halves can then be separated from the valves. the gills by the tongue are scrapped with the fingernail and the tongue scrapped with a knife. ready to eat. (S)



pollicipes polymerus

goose barnacles

tl'ky'aaw (W) (S)

boiled. they are continually tested about the head, and when the skin tears off easily they are ready (S)

the varieties that come ashore on driftwood are said to taste sweeter. (W)

nerpis vexillosa

mussel worm

siigaa (W) (or anything that moves like that)

katharina tunicata

t'aa (ALL)

best flavoured when soaked for an hour or so and eaten raw. the valves in this case are taken out with a knife. (S)

also roasted on hot stones near the fire. the flavour is very different (S)

commonly boiled as well, for about 1 minute first. when first put on you constantly press down on them with a large spoon - this loosens the skin which you then pull off. this must be pulled off early or it will adhere (though it is actually quite a edible) the ~~guts~~ are then removed by ~~making a cut down to one side of the tongue~~ tongue, ? the whole is returned to boiling water for a few more minutes, then put into cool water again. now curled, they are bent out straight again. the milt like substance that often oozes out is a great delicacy. the valves are then removed from the back, and the ~~guts~~ thrown out, except for a red organ which is a great delicacy (very sweet) after washing, the whole is eaten. these are the best tasting of the chitons. (S)

the orange ~~organ~~ organs are often put aside and beat into a soupy froth that is used to resoak sgyuu in to give it a better flavour. (S)

siliqua patula

razor clam

kw ta xa wa (curtis) ((W) had heard of this name)

k'aamaalh (W)

pecten circularis ?

gaabuu (S)

eaten in its' entirety (S)

dendraster excentricus sand dollar

kulii luu gaa gaan (S)

polinices lewisi

gyuu daang (ALL)

no use

clinocardium nuttalli cockle

skyal (ALL)

cockles found on the surface are always much leaner than the ones found buried in the sand. when the tide is coming in, the tip of the foot can be seen by an experienced eye, and large quantities collected.

laymen can poke the sand with a sharp instrument, and the cockle will squirt,. (S)

to be dried, they are first steamed till they come free of the shell. then an organ at the base of the neck is removed very carefully, so as not to detach the mantle pallial muscle. a sharpened, debarked, and smoothed waxberry stem is pushed first through the body and then through the neck, the mantle being carefully held up while this is done. five sticks are filled up with them, and three crosspieces pushed through the main body to make a platter. they are then roasted over the fire till for a few minutes, and hung in ky'aasaan. they keep a long time. when eaten fresh, the inside of the body? is cleaned out. (S)

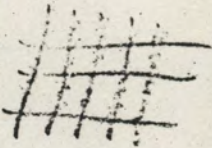
saxidomus giganteus butter clam
panepe

ky'uu (ALL)

steamed

dried - clams are first steamed till the meat comes free of the shell, then a peeled waxberry shoot is put first through the body and then through the neck. the mantle is wrapped around the stick, and ~~the~~ a "flap" of the body brought over and attached again (S)

they are made into platters of five, and roasted over the fire for a short time with split huckleberry stems, later to be moved to ky'aasaan. eaten through all stages of drying both straight or in a showder (S)



clams were said to be fatter when found deeper in the tide zone (S)

clams with a very dull edged shell are said to be leaner than ones with a more tapered shell edge (S)

topography of a clam or cockle

- xungii - muscle
- lhta'gy - pallial muscle
- sk'unts'l - neck
- e† ky xaa gy - ctenida (gills)
- wul - body (S)

terms

- sk'y any shell (S)
- k'yuu k'aal an empty clam shell (S)
- to ky't the ky'uu to string clams (S)
- gwt gy ky't sgit to make them into a platter (S)
- ky'jaaw to brown them briefly as soon as they are strung (S)
- ky'aasaan the racks above the fire where they are
put to dry (S)
- k'aak'aan small boxes used to store clams: they were
for early use and easy to get at. clams can be kept
for a year if they are really dry. (S)
- ch'yaa - fat clam (usuall occur deeper in tide zone)(S)
- ts'yaa - lean clams (these last 2 terms refer to all
low tide life as well)

notes on poison in clams

any intertidal life growing on wood is likely to be poison (S)

if you are poisoned by anything, you can not eat that variety of food again (S)

sea food was eaten all year round on the west coast, except when the red tide was seen (S)

where there is a lot of copper about, such as a Burnaby Narrows, there is more poison about. (S)

there is never any poison in skidegate inlet - it never crosses the sandspit bar - clams here can be eaten all year round (ALL)

outside of the inlet, clams were not eaten in the summer due to the poison and also because they are so lean. Charlie Williams father had been very strict about this at burnaby narrows. Job Moody was once poisoned there and only saved himself by drinking whisky (Y)

RED TIDE - ?

panope generosa

geoduck

sk'aaw (S)

tresus nuttalli

horse clam

sk'Aaw (S)

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