

#### Scarcity in the Midst of Abundance



Advancing Traditional Knowledge



#### Ritual Feasting and Adequate Food by Rudolph C. Rÿser, Ph.D.



Advancing Traditional Knowledge

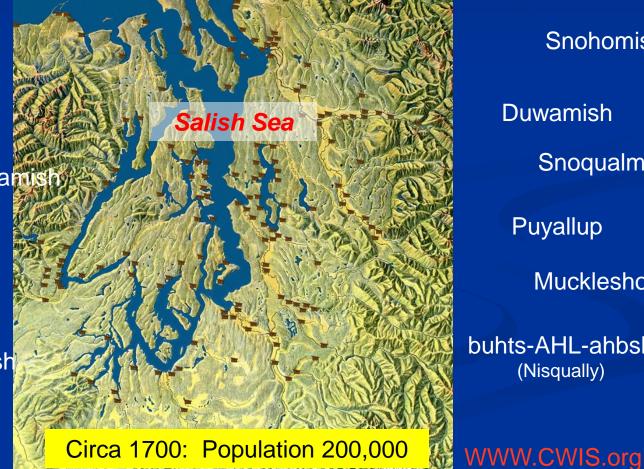
# **Coastal Salish Country**

#### S'Klallam

Suquamish

Skokomish

staht-SAHS-ahbsh (Squaxin)



**Snohomish** 

Duwamish

Snoqualmie

Puyallup

**Muckleshoot** 

buhts-AHL-ahbsh (Nisqually)

# **Coastal Salish Country**

Skokomish

Salish Sea

6.2

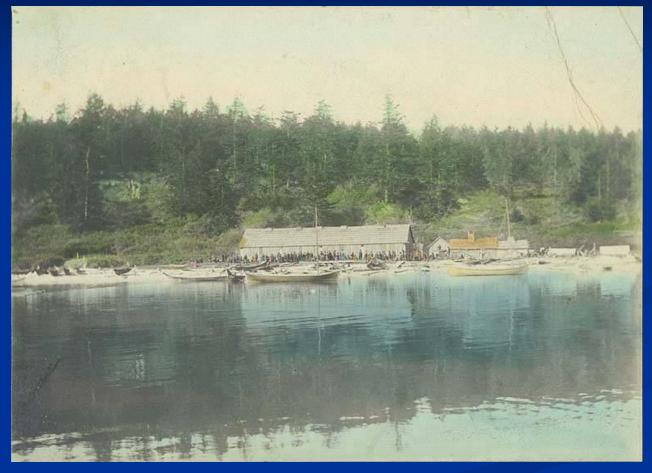
staht-SAHSahbsh (Squaxin)

> buhts-AHL-ahbsh (Nisqually)

Muckleshoot

Puyallup

## **Skagit Longhouse 1902**





#### **Open Sea Fishing**



#### S'Klallam Canoe - 1914



# **Coastal Salish Country**

#### S'Klallam

Suquamish

Skokomish

staht-SAHS-ahbsh (Squaxin)

Salish Sea OU ARE HERE WWW.CWIS.org

**Snohomish** 

Duwamish

Snoqualmie

Puyallup

**Muckleshoot** 

buhts-AHL-ahbsh (Nisqually)

## **Ritual Feasting: Give Away**

#### Tatoosh - 1893



**Every Longhouse** was represented Clow-How-ya... Hello, greetings. **Speeches extolling** the generosity of the host..feasting and gifts.



# **Coastal Salish Country**

Skokomish

Puyallup

**Muckleshoot** 

staht-SAHSahbsh (Squaxin)

buhts-AHL-ahbsh (Nisqually)

NC .

Salish Sea



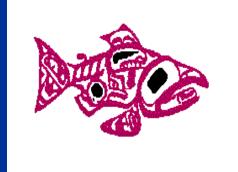
SALISH FOOD GATHERING & PREPARATION

> Balance and Health The living world



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Sacred animals of the Northwest peoples



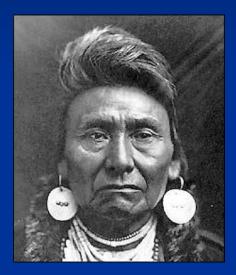
## Salmon and Eagle







#### **PEOPLE ORIGINS**



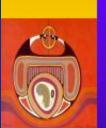
The Earth and the self are of one mind, the measure of the land and the measure of our bodies is the same.

Hin-mah-too-yah-lat-kekt (Thunder Rolling down the Mountain) (Chief Joseph) (1840-1904)



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#### **Classic Hunter & Gather Foods**



"Rebush" - Jack and Beauly

Roots Berries ♦ Tree Bark

• Greens

♦ Flowers

**High in** Fiber, complex sugars, vitamins, and potassium

♦ Large animals

– Elk

- Moose
- Buffalo
- Deer
- Bear
- ♦ Small animals ♦ Fish

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#### **PREPARATION METHODS**

Fresh
Dried (air/heat), water soaked
Smoke, Ferment, Salt
Steam, Boiled
Roast



## FRESH

- Berries, (Blackberry, Huckleberry, cranberry, blue berry, salmon berry, thimble berry, sala, currant, saskatoons, etc)
- Plumbs, Choke cherries, Crab apples
- Spruce Tips, sorel, salmon berry sprouts, fern sprouts
- Clams, fish, deer liver, elk heart
- Greens, tree sprouts (spruce, fir, alder) tree sap, leaves



Peeling Salmonberry Shoots in the springtime





#### DRIED

Quamash, bitter root

- Berries (Cakes in Grease)
- Clams (razor, mud clams, geoduck, etc)
- Fish (salmon, cod, halibut etc.)
- Deer, Elk, Moose, Bear, rabbit, goat
- Nuts, seeds and tree bark
- Fowl (duck, grouse, pheasant,)



# DRYING DEER MEAT OVER THE FIRE

Smoking/curing increases fatty acid content in salmon and ooligan



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#### DRYING

- Sun and Air Drying: Spread across twine or sticks with all parts exposed to the air...taken in at night if in more humid regions.
- Heat Drying: At no more than 140 degrees Fahrenheit in an oven or draped over a rack above a moderate wood stove.



## PRESERVING SEA VEGETABLES

- Fresh sea vegetables should be soaked for a few hours.
- Dried sea vegetables may reconstitute in 15 to 30 minutes.
- No need to add salt to your dishes.
- Kelps may be smoked like fish.
- Fresh sea vegetables may be cured in sea salt



### **SMOKE, FERMENT & SALT**

Fish (Salmon, Oolichan, Cod, Halibut)
Clams, oysters, mussels, snails
Deer, Elk, Moose, Bear, Goat, etc.
Eggs (Seagull, sparrow, swift, pheasant)



# Cooking Food Below 140 degrees Preserves Enzymatic Activity





### STEAM, BOIL

Meats Roots Vegetables **Fowl** Fish Basket Boiling & Steam on a Rack





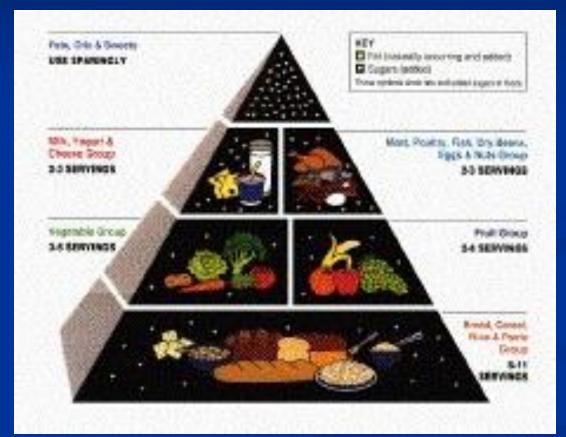


Meats Roots Vegetables Fowl Fish Basket Boiling & Steam on a Rack



#### **PYRAMID NUTRITION**

#### Based on Economics



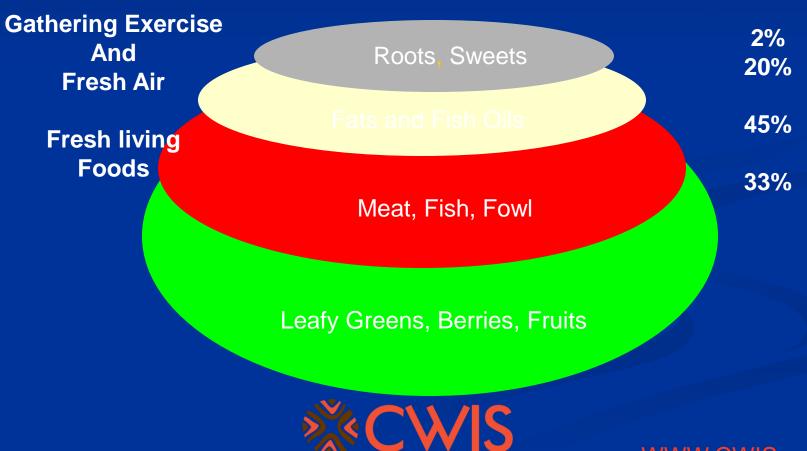


## FOOD MOUND & NUTRITION Based on

- culture,
- body type and
- the natural environment where the person and ancestors originated.
- And Preparation Method

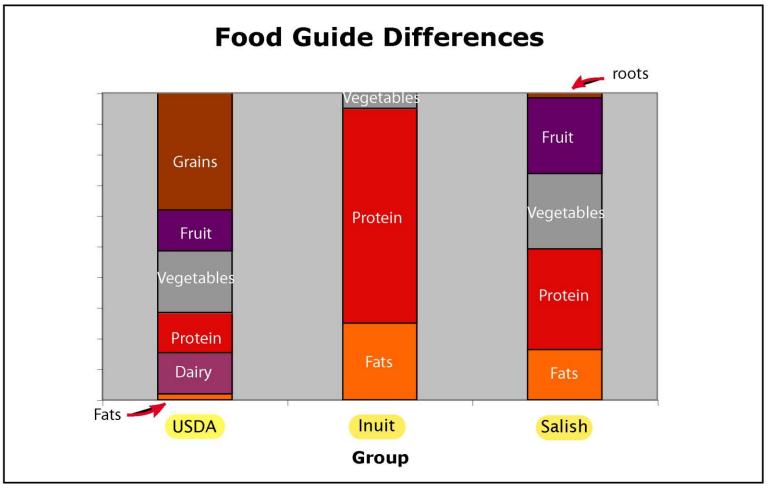


#### SALISH FOOD MOUND



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#### **PYRAMID & MOUND**





#### SALISH NUTRITION & US RECOMMENDATION

Nutrient	Salish Intake	RDA	Current U.S. Intake
Vitamin C	604 mg	60 mg	77-109 mg
Vitamin E	33 mg	8-10 mg	7-10 mg
Calcium	1,956 mg	800-1200 mg	750 mg
Magnesium	700 mg	350 mg	250 mg
Potassium	10,500 mg	3,500 mg	2,500 mg
Zinc	43 mg	12-15 mg	5-14
Fiber	50-104 grams	25-35 grams	10 grams

Based in part on: Crayhon, R. (1998). The Carnitine Miracle. New York, NY, M. Evans and Company, Inc.



# Salish Herbal Medicines

#### Modern healing from Ancient Roots



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## **Healing and Prevention**

- Alcoholism
- Allergies
- Anti-Inflammatories
- Antimicrobial
- Antiseptic
- Arthritis
- Birthing
- Coughing

Diabetes Diarrhea Heart/Arterial Laxative Liver deficiency Pain Menopause - Menses Sedative



## **Restoring the Balance**

- Skin care
- Sore Throat
- Sprains
- Stomach problems
- Toothache
- Tranquilizers
- Urinary tract
- Uterine Fibroids

Food
Hair Tonic
Incense
Shampoo
Spices
Teas



## Bupesbupt (same as cranberry, because they

always grow together) [Mak]

- nuwaqwa'ntf "prairie tea," [Qun] Labrador Tea, Ledum glandulosum, L. groenlandicum
- Blood purifier
- Rheumatism
- Alcohol hangover
- Sedative





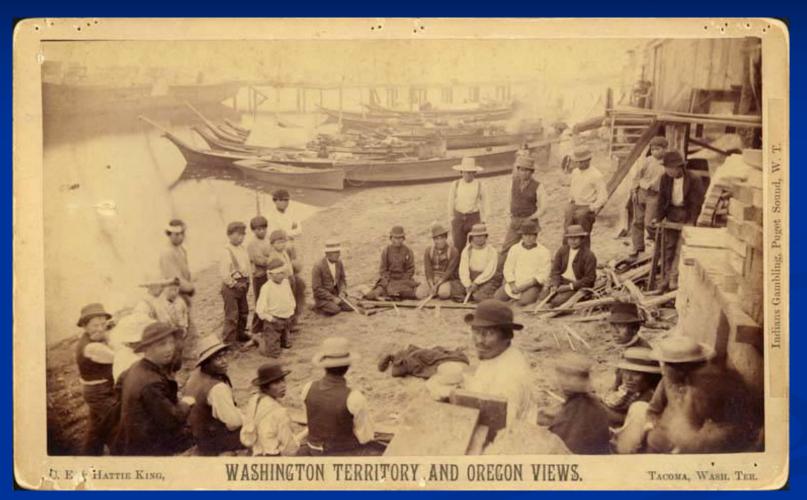
## Kla' 'stupbupt [Mak]

- sîsiba'xlwa [Qul], Yarrow, Millefoil, Achillea Millefolium
- Tea for blood purification
- Colds
- Menses, postpartum excessive bleeding
- Muscle pain
- Joint pain
- Astringent diarrhea, urinary





### **Bone Games & Feasting 1884**





#### **THANK YOU!**

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