

H 135 15a

Ralph Avesanna

You & Robert Aiken made this? Yes

How long did it take? A week; hired woman to
Sew skins on

Busy last year building boat

Bought canoe frame for \$150 from kid

Ugruk skin - lots of boats - 20 crews out

5 whales so far - names captains

See whales? This morning 8:00 going full speed - someone
scared him; seen a lot so far

Been out since 19 April

Crew has lots of boys - 8 or 9 members

Whaling Gun - bought from trader long ago, belongs to
brother now

Shoot well? Yes - solid brass, shoots bomb

Have to know vital spot to kill whale - neck, etc

Shoot at 3 whales so far this season, all got away

Bounce off skin

Weather been real good

Robert Aiken

Crew been out since ²¹~~20~~ April

Stormy? Wind strong; pulled camp back for one day, went
back out same night, calm then

Got whale yesterday, early afternoon 1:30 Harpooned it

Used darting gun w/ harpoon - whale got away

Next camp down saw the float - watched w/ scope and

Saw them pick up the float - Put in outboard and went down there - Pulled up on lead.

Whale was still alive, down on bottom of water, pulled it up, used 3 more bombs & darting gun, but still alive, so used more and finally gave up and got it

Far from camp? Pulled it w/ outboard to camp

Kinda windy, still sweating though

Pulled it in & cut it up

How big? 20-~~20~~ 22 feet but it was round, called right whale - meat was soft

● People were eating today, he stayed home working, still tired - Go out again tonight if not still too tired

Camp located 3 miles west of Barrow.

Got two last spring

Martha Aiken

Husband got whale Fri 28th during day about to go to class - took them away and came to wait for flag to go up. Used to run to shore, now use ski doos to put flag up on house

Everyone knows the crew got a whale when flag is up - gunny sack means 3-day old whale

● Can use all whale when fresh, only muktuk when it is 3-day old since meat is spoiled

Get everything ready for feast - paper plates & cups

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Many trips to bring all whale in on sleds
Women at camp even scrape meat off bones to
try to save everything.

Cache some meat in cellar - save for holiday feasts
How big whale? They say it's a small one
Feast - intestines, kidney, heart, muktuk, tea & biscuits

Everyone eats till flag goes down
Boil meat to serve everyone at feast

Save all meat from whale except lungs & liver

Eat one full day - Divide whale up to know what
part is for feast - $\frac{1}{2}$ heart, kidney, intestines, muktuk

Saved for later feasting

For Nalikatok meat is cooked same, juicy mikikok
especially looked forward to

2 whales rendered to whale oil last year - in barrels,
lots left for everyone

Story of whale - 3 crews going after wounded whale of
another crew - She went in one motorboat

Real exciting, live whale right under boat - Brother-in-law
shot it w/ harpoon. Finally killed it

Do women go out? Some women do, my first experience -
No wonder men want to go down whaling and not
come home all the time

Not too big whale - 30 feet or so

Seven people in boat - ^{she was} right in middle

She was in camp watching whale be cut up

Crews on either side - Had just gone to tent,
 had seen other crews getting ready. Saw boat
 going after wounded whale and she went along
 Flag - Grandfather's mark - N the wrong way Navy,
 yellow and red - Father had another kind
 so she made this one when they took over
 3 years ago - kept basic design as all
 equipment had mark & she liked it.

Best way of cooking whale - Fresh way is best,
 Mikikok is second best way - let pieces
 of muktuk stand till juicy & fermented