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Eskimo Olympics

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Series: ATS-1 Educational Satellite Project Tapes

Notes: Original in 7-inch tape, master copy on CD. Produced by Roger McPherson. THESE TAPES WERE PRODUCED AS A PART OF AN EXPERIMENTAL PROGRAM NOW DEFUNCT AND WERE BROADCAST OVER THE RADIO FOR EDUCATIONAL PURPOSES.

The tape begins with an announcer saying that the tug-o-war will be held in the lawn. They are crowning the queen for the 1972 for World Eskimo Olympics on Saturday night. They didn't have anybody signing up to the ear pulling contest and that was postponed until another night. Salmon is being brought to table and that will be explained shortly.

1:30 Poldine Carlo is giving a demonstration according to instructions by one of the officials. Those who wish to take pictures should do so and move away discreetly. The ones who are getting into the salmon cutting contest are encouraged to go see how Poldine does it. She is using a knife that is similar to one used by the Eskimo. It's called ulu, but they call it a tlaabaas [in Koyukon Athabaskan]. Somebody handed the speaker a note that said that if one's throat is dry, one should buy a soda pop. The vendor's profits go to the Fairbanks Native Community Center Youth Council. The announcer encouraged people to support their local youth activities. [Break in the recording.]

3:39 The announcer says that he thinks the salmon is caught at Rampart that is one of the richest salmon areas in the interior. That's caught by nets and not by fishing rods. The fish averages on about 30-40 pounds. Both types of cutting instruments, ulus and knives, are acceptable. The speaker's mother had one [knife?] with 8-inch blade. Some are smaller, as one can notice. [Break in the recording.]

The announcer wishes that she [who is cutting fish] would have a microphone so she could tell what she is doing while doing it. She saves every bit of the fish. A

woman's voice talks about cutting something so it can be fried. Salmon bellies and heads are saved as well as fins, and they are made into chowder. The strips are salted, hung, and smoked. They have salted and dried fish that takes about 2 weeks to dry. They don't have any waste at all. The guts are good for fertilizing.

[Applause.]

6:28 The eggs have been shipped to Japan and there is no waste there. Some of the eggs are dried for winter use. They will prepare for the contest and the officials will show people the rules. After that, they will auction off the fish. [Break in the recording.]

[Unclear] is the first competitor. Mary Jane Faith in blue shirt is the next. There's a lady in a beautiful, red dress. [Unclear.] The contestants will be judged for speed and quality. [Unclear talking, socializing, fish cutting noises. Unclear talking about who's the winner. The announcer says that the person who cut fish the fastest but got the second place is [Unclear]. [Applause.] She cut the fish in 1 minute and 5 seconds. Winner for the event was Poldine Carlo who did hers in 1 minute 30 seconds but did the neatest job. [Applause.] He thanks the other competitors for being good sports. [Break in the recording.]

14:03 The fish auction is going on. The announcer is selling individual fishes.

Roger asks a person if she jumped on the blanket in her childhood. She says she didn't, but that she played a little. Roger asks what kinds of games she played and she tells she did hide and seek, marbles, jumping rope, tag. Roger asks if she also played Eskimo games, and she says she did, with all the songs that go along with them. They had an Eskimo song to jump rope. They count to five in it. [Counts in Eskimo language.]

[End of the recording.]