

J.Coburn

**Julia Coburn
Kasaan, Alaska
July 11, 2001**

**Tape 1 of 1
Side A
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EH: Today is ... July 11, 2001. I'm Eleanor Hadden and I'm interviewing Julia Coburn in Kasaan, at her home. So ... I'd like you first give me your English name ... your birth date ... and your place of birth ...

JC: My name is Julia Rebecca Coburn ... I was born August 13, 1921 ... I was born right here in Kasaan ...

EH: And do you have a Haida name ... and ...

JC: I have two Haida names ... one is ... I think I've forgotten one of them, but ... the latest one that was given to me ... by Florence Davidson ... of Masset. She gave the name of **Walowdiigowk** ... which means, A Person who Hands out the Gifts at a Potlatch ...

EH: Okay ... and what's the name of your clan and what crest do you use?

JC: I'm a Taaslaanaas, I'm a Raven ... Killerwhale under the Raven ... and somewhere there's a Brown Bear ... too, I believe ...

EH: Could you tell me the meaning of your clan name?

JC: I really can't answer that question, I wouldn't know how to answer it ... excuse me ... (coughs)

EH: Okay ... could you give me the names of your parents, and your grandparents ...

JC: My mother and father were Louis and Anna Jones, my grandmother and grandfather were ... Emma ... Smith Frank, she married a Frank ... later after ... I'm sort of confused on that ...

EH: That's okay ...

JC: Her name was Emma Smith ... and her ... husband's name was ... George Frank.

EH: And how about your father's parents ...

JC: My dad's ... parent, his father ... was a man stationed at Fort Wrangell, he was Scot ... Scotsman ... and his mother was Matilda ... Jones ...

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EH: Okay ... and could you tell me the name of your husband.

JC: My husband's is Perry Christian Coburn.

EH: And how about your children ... and your grandchildren.

JC: My children ... our children, Christian Coburn who passed away, Brian Coburn ... Della Coburn and Jeane Breinig ... and our grandchildren are ... Marcia and Becky ... are Brian's ... Anna is Della's ... Luke and Lee Breinig are Jeane's children ...

EH: Thank you. Do they have Haida names?

JC: Oh, definitely! ...

EH: And what are they?

JC: Marcia's name is ... **Taawheiwaat** ... which is my mother's Haida name which means ... Copper Person, Becky's is ... **T'aawaajaat** ... it means Copper Ribs or ... I'm sorry, I forgot ...

EH: That's okay ...

JC: But they both ... were named by our father, Louis Jones ... our son, Chris' name was... St'aast ... named after his grandfather ... Brian's is Kitkoon ... Jeane's is ...

K'e.is ... and Della's is ... I forgotten it ... **Ilskidi**, which means pretty doll ...

EH: And your grandchildren ...

JC: ... Anna's is, I've forgotten Anna's, I'm sorry, I should have reviewed it ... oh, yes! Anna's name is ... **Kunjaat**, which means Head Lady or Executive Lady, we preferred to call it ... and ... Luke's is **Siiguy** ... because **Siiguy** was the name of a relative ... of Luke ... Frank ... and ... Lee's is **St'aast** which is my father's name ... A Haida name can be used over and over again.

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EH: Mmm, hmm. ... Did you speak or understand Haida when you were growing up?

JC: I didn't speak it but I understood it perfectly because my parents, my grandparents ... spoke it.

EH: Did your older brothers and sisters speak it too? ... or understood it?

JC: They under ... we all understood it except for maybe Willard ... I don't know, I think Willard does understand it, yet. Yes, we all understood it perfectly ...

EH: So, when, at home ... did you speak Haida or did you speak English?

JC: I always spoke English at home ...

EH: Mmm, hmm.

JC: I don't know why ... my older sisters and brothers, like Raymond ... spoke it perfectly but I don't know why they didn't expect me to maybe I was slow or something ... I don't know ...

EH: So, when ... when did Haida stop being spoken at home?

JC: I would say like in the 40s ... no, my parents always spoke ...

EH: Always spoke it?

JC: Yeah ...

EH: Okay ... I'd asked you earlier ... what places in Kasaan or around Kasaan ... go down Karta Bay or Grindall ... or other places in this area, which areas are important to you today?

JC: Well, Karta Bay for one for the sockeye ... that we get every year without fail ... and Grindall for seaweed ... and gumboots and ... there was a time when ... there was good herring spawn at Sandy Point, that was very special ... but it hasn't produced in the last number of years ...

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EH: When you went up to Karta Bay, did you ... did you stay there to camp ... or did you just go up and get fish and then come back to Kasaan?

JC: I can recall ... in earlier times ... before my dad got the 'Uranus' we'd go up in a little boat called the "Ruth" ... and it was an open boat ... it didn't have a cabin ... it must have had an inboard cause I don't remember an outboard ... but when we went up to the beach ... he just beached it and we all jumped off ... and ... the men got the sockeye ... and then we returned to Kasaan to process it ... but later on when he got the 'Uranus' and we'd go and stay for several days, four, five, six days ... and there was a smokehouse up there ... so, mom would ... smoke and I'm sure we did the canning ... up there too ... it's all kind of vague, it's been, you know, like in the 20s and early 30s ...

EH: So when you went up to ... Grindall ... you said, you went up and got seaweed. Again, did you go up for the day or did you stay there?

JC: Ohh, no! We stayed for three or four weeks ... they took us out of school ... and ... we lived on the boat ... and then later on dad built a little house there and Willard was a baby ... and we'd gather seaweed ... and my dad would pack fish ... on the 'Uranus' ... I remember a little incident ... I have to tell you. Because my grandmother so concerned about Willard catching cold, because he was rather *sickly* ... and she came down with rags and corked up all the little holes between the ... cracks on the floor when the wood dried up ... and spread, and there she was ... pounding on the it and getting rid of the drafts ... that came through the cracks on the floor ...

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EH: So you spent three or four weeks getting seaweed and ... fish and gumboots?

JC: Oh, yes.

EH: How did you take care of the seaweed once you picked it?

JC: Oh, that was the fun part it ... we'd pick it ... and on a little island ... we lived on was flat ... rocks so we all went out ... there and spread it very thinly and ... of course, we had better weather in those days, it seemed. And after it dried ... a little more then we'd turn it over ... and get the other side dried ... and then we had one of those crank ... food grinders ... and we'd grind it that way ... and then dry it again in the sun for a couple more

days and put it in a five-gallon ... coffee can with a lid on it ... and that was it ... maybe *also*, we did cakes ... seaweed cakes in square boxes ... my grandmother would ... pack it down, put a layer of ... cedar boughs ... put a weight on it, put another layer ... and layer and layer and by the time she got done, we'd have that box ... about so full ... and after it formed ... into squares, she would put it out in the sun ...and dry it for a few more days ...

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EH: Now, someone else had talked about ... seaweed where they had roasted it on the fire. Did you do that?

JC: I don't recall but ... I remember Mae's grandfather ... doing that on the beach ... getting a big fire going ... and putting a rack over it ... and then ... drying it. It had a wonderful smokey flavor ... I remember that ...

EH: ... And you got gumboots ... did you preserve those ... or?

JC: Nope! No time to preserve, we ate ... it, mom would make a fire on the beach and we would put them in the fire and roast and toast them ... and eat it on the spot.

EH: How about Lady Slippers?

JC: Yeah, we did those too, but we were more fond of the gumboots than the Lady Slippers ...

EH: When, so far we have ... salmon, sockeye, you have ... seaweed and gumboots ... is there any other food that you used to get from this area?

JC: Venison. Yeah, and mom would take ... it and put it in quart jars ... and process it that way. Or tin cans ... and then dad would smoke ... a ham ... put it in the smokehouse ... he'd take and stuff salt and sugar down between where the meat kind of came apart, you know ... and hang directly over the fire and leave it for three or four days with heavy smoke and ohh, it was wonderful ... it turned kind of pinkish ... and it was like regular pork ham ... tasty!

EH: Mmm. Okay ... did you have, ... for like vegetables ... or fruit, what did you do for ... like berries or ... garden ...

JC: Oh ... it was our job to go out and pick ... berries after I grew older ... I had to go out and get a bucket of whatever. And mom would put them in quart jars ... and ... salalberries ... jam and jelly ... what else? Crab apple ... crab apple ... and for vegetables ... mom and dad always had a big garden somewhere ... the biggest one I remember was up ...

Steven's Ranch, we call it ...

EH: Mmm, hmm.

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JC: And they put in a *huge* ... garden ... harvest around 8 or 900 pounds of potatoes ...

JB: Wow.

JC: ... and mom had a root cellar under the house where she stored it all winter ... and she grew enormous heads of cabbage. She'd make a little barrel full of ... sauerkraut ... lots of carrots, lots of rutabagas, turnips ... stuff like that ...

EH: So when you went up to put the garden together ... did you have a job to do? What was your job?

JC: Hoeing, putting the fertilizer in... I can remember George ... my older brother, he's holding his nose up ... and taking this herring and putting them in designated spots ... cause it stunk!

JB: (laughs)

JC: Good fertilizer ...

EH: That's why you guys had lots of potatoes ...

JC: Yes.

EH: So, did you ... once you planted them ... did you just leave them there or did you ... what did you do with them?

JC: No, no ... we had to go, I can remember mom and I rowing from Grindall, we had a ... rowboat ... with two pairs of oars ... we rowed all the way from ... Grindall and we left early in the morning and when we got here ... a southeast kicked up real bad so instead of bringing the boat right here by the point ... we beached it by the web house ... and

walked to the house and then the next morning ... early ... the wind had passed ... so the next morning, early, we got back into the skiff and rowed up to Steven's Ranch. She and I hoed ... all day! Hilled it, you know? You know, you have to hill the potatoes and we knew that the mailboat would be coming by ... so we left word here for somebody that we needed a tow back to Grindall. So he towed back us to Grindall ... We didn't have to row all the way ...

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JB: How old was your mom?

JC: She was probably in her 40s ... mid-40s, she was still pretty young, you know ... strong ... and I used to be a pretty good rower ...

EH: So you picked berries ... you did ... your potatoes ... was there anything else that you used to get in the spring time ... because your food just comes at certain times, seaweed came in ... May?

JC: Oh, yeah, we ate a lot of salmonberry sprouts ... just ... playing out ... and see a nice pink one ... and peel it right on the sot and eat it. We also ate ... Indian celery, you have to be very careful ... because you can get burnt from it ... we dipped that in sugar ...

EH: Mmm, hmm.

JC: ... and the folks were a little ... fussy about their ... they'd mix theirs with ooligan oil ... but there was another vegetable ... okay ... it's a .. it's Indian rice we call it, it has purple flower like a ... bell and you dig down about ... 8 or 10 inches ... and here's a bulb of rice, huge kernels ... very starchy. Mom loved it ... so, I'd go up by Sonnihaat Creek and get some for her and she'd cook it and it was very delightful for her, but I ... I didn't care for it ... There was another one called Indian rhubarb ... now Margaret Olson and her gang would go up every spring when they were ready ... and get it and gather it ... and eat it, but I don't know, mom never did go much for Indian rhubarb ... **tlak** ... it had a name but I can't remember it ...

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EH: Okay.

JC: If I liked it I would remember it no doubt ...

EH: (chuckles) Now ... in ... say like right now ... this time of year, June or July ... what ... what kind of ... besides salmonberries and fish, is there anything else that you used to go out and harvest?

JC: Huckleberries, blueberries ...

EH: Huckleberries, blueberries?

JC: and blueberries ...

EH: How about from the beach? ...

JC: Clams of all kinds ... and ... there's rock oysters around here but I've never been fortunate enough to find one, it has to be 4 foot minus ... I've just heard about it. Oh, once in awhile you get a few *abalone* ... and when you were getting seaweed ...

EH: And how about asparagus or goose tongue, did you used to --

JC: Unheard of until about the '40s ... because it was not a Native food ... it was introduced to us by the ... by the people who moved up here from Kent Valley, Washington and they taught us how to eat goose tongue and the old lady who was a minister, Mrs. Gilmore was the one who taught us about asparagus.

EH: Well, did it already grow here or

JC: It was already here but we just didn't know any better ... I mean nobody told us it was good. So, there's no name for ... asparagus or goose tongue ...

EH: Mmm. I didn't know that.

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JC: It was something new to the Indian culture ... and everybody seems to love it ...

EH: So, you didn't start eating it until the '40s ...

JC: '30s ...

EH: '30s?

JC: It was goose tongue first, like in the '30s and the asparagus ... like in the '40s and '50s, cause I recall ... we were up at Karta ... on David Peele's boat ... and he was married to that lady Mrs. Gilmore ... who was a ... we always called her Mrs. Gilmore ... a minister ... and she started telling me about it. She said it's the most delicious thing you've ever tasted. You ought to try it ... and I said, I don't know what it is ... and she said, it grows on the beach ... and they're on, by the rocks ... and she explained it to me. And I thought, boy, I'm going to find out about it ... and one day, Della ... and I somebody else were walking ... on the beach ... by **Sonnihaat** ... and I saw it and ... I thought, oh, this is what she's been talking about ... and she told me how to cook it ... and boy that was the beginning ... right there, probably ... '52, '51 ... that's when we learned about it ...

EH: Interesting. Ready for a break?

JC: (coughs)

FO: Okay.

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JC: Start?

EH: Yeah. When you ... when you made the seaweed in the box ... could you tell me again how you did that?

JC: Okay, we found a box, a wood box ... like about 12 x14 by whatever ... you know, and grandmother would put a layer of seaweed and push it down real hard ... on the four corners and keep pressing it down ... and then take a few little twigs of cedar boughs, cedar and spread it around ... and then get another layer ... of seaweed and push that down to all four corners ... and maybe do four or five ... and then put a heavy weight like a flat rock ... and let it set on the box for a couple of days, maybe. And ... by the time you took it out ... it was already formed ... like a square and then she took it out and put it in the sun ... and let it dry until it got practically bone dry and then when you wanted to have some during the winter or whatever, you took a knife and carved a little bit off and peeled off a long strip and you can chew on it.

EH: About how deep would you make it?

JC: I'd say ... the cakes? They're about ... 3/4 of an inch to an inch thick but the box would be like about so high ...

EH: Okay, cause that's where you would put the cedar between ...

JC: Yes.

EH: So, it would only be ... Okay.

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JC: And the cedar flavored it a little bit, too.

EH: Okay.

JB: Did you ever flavor it with other things?

JC: We never thought of doing that. I tried this once in Ketchikan cause we had gone to Grindall got seaweed in a ... the '60s and we had a lot of it. And I put it in ... cake pans ... but mine didn't turn out that wonderful, but we ate it.

JB: Did you ever flavor it with clam juice or anything like that?

JC: No, I, I never have but I can remember my grandmother taking ... the raw eggs from gumboots ... and squishing it up in water and making kind of a milk of it and then spreading it on the seaweed to give it extra flavor.

JB: How do you say seaweed in Haida?

JC: Seaweed, you say, sgiw, s-g underlined which has an 'h' sound, i-w. Sgiw. And water is gantl.

JB: Gumboots?

JC: Gumboot is, t'a, you put your tongue in the forward part of your mouth and go "ta" ...

EH: Sockeye?

JC: Sockeye is, **skaagaan**

JB: King salmon?

JC: King salmon is, **t'awan**. Halibut is, **hwak'** or there's another name for it, you can, you can call a halibut whatever you want to call it, good or bad. But you must *never* do it a salmon, it's taboo ... in the Haida culture. Humpy is, ... I forgot the word already ... but anyhow, coho is, **Taye** ... that's about the extent of my ... fish names ...

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JB: Could you say something in Haida?

JC: Oh, you want me to say something in Haida? Okay, I haven't seen this person for a long time so I'd go up to her and I'd say, "**Jaa, goodii, siinuu dung hiidung.**" And then I would say, "**Adl diwana ungun, eskan ... dii tlal hawungung.**" And ... I'll translate it now. "Hello my dear, how are you? I went berry picking, I went clam digging and my husband is going fishing."

EH: Very good, thank you. We're going to change questions a little bit. Could you tell me who your brothers and sisters, the names of your brothers and sisters, you your aunts and uncles and some of your cousins.

JC: Well, today, I only have one brother and one sister left, the rest have gone. There was Raymond Jones, Malinda Jones, Henry Jones, George Jones, Louise, Rosmand ... Lear ... which the Haidas couldn't say 'r' so they called him, 'Leah' ... Catherine Jones, Willard Jones and myself. Course, Willard's the youngest. And my uncle ... I can only recall only having one real true uncle ... and he was Julius Frank ... but we called ... my dad's cousins 'uncle' like Wells Jones, Robert Jones ... Healy Jones ... and Brown Jones ... and I don't recall any aunts but Eliza was ... Mom's first cousin ... which is considered sisters ... in the Haida way ... so she really wouldn't consider her an aunt ... Eliza ... Burnard ... Young McAlpin ... was her name. Her Haida name was ... **Kaelgis** ... and my mother's name was **Taawheiwaat** ...

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EH: Okay.

JC: And my father's name was **St'aast** ... there was a lot of **St'aast** that came after him so ... we've got two or three of them in the family today ... Oh, and Raymond's Haida is **Xuts laadaas** ... I'm not sure what it means ... **Xuts** could be Raven or Wolf ... and I can't remember anybody else's names except ... mine is, I told you before ...

???giidwak,

EH: Did you have any cousins?

JC: Not any first cousins ... not one single first cousin, but second cousins we got by the dozens ... see, Mother's ... only brother ... did not have children ... they adopted Wally ... Frank when he was first born ... and my father ... our father didn't have any brothers or sisters ... so therefore, we don't have only one single first cousin, but a lot of second cousins. Like Caroline .. and Sheena and ... the Churchills up in Wrangell ... and ... many over in Hyda burg ... Douglas', Skili's ... that's all I can remember.

JB: Were they considered like ... since they were the same clan ... like ... were they considered ... like sisters ... like, I remember you telling me that ... Betty and ... Dodo and everybody they were really kind of like your sisters in some way.

JC: Yes.

JB: There's a Haida word for that, there was no word for cousin ... just sister, right?

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JC: Okay, the way ... Eliza called my mother ... older sister is **Gway** ... in fact, Caroline and her sisters only can remember her as Gway ... older sister cause that's what ... their mother called our mother ... so it was not really ... there's no word for cousin ... it's like a sister ... or brother ...

EH: So, then who were ... they? Could you name ... since there was no cousin did you name who these sisters were?

JC: I don't get you.

EH: You said that there was no name for cousin, all these people were your sisters, your mother's sisters ... could you name them, those people.

JC: Okay, that would be Eliza ... in fact she's the only one I could think of right now ... if there's any more, I can't recall ...

JB: Who were her children?

JC: Oh, Eliza's children? Were ... Betty, Caroline, Roberta, Sheena ... Evelyn ...

EH: So, they're all the same clan as you?

JC: Yes, Taaslaasnaas, Raven.

EH: Okay ... When you lived here ... as a child ... did you go to school here in town or did you ... go to school someplace else?

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JC: Okay, I started school when I was about six or seven years old in what they call Kasaan Territorial Schools ... because it was still a territory ... and I started in the new school house which is where the present school is located now, but before then, there's what they call the Red Schoolhouse ... and it was a two-story building ... located by ... where Peg Young's house is now. And ... and I went there for eight years ... and I got out of eighth grade I went to Sheldon Jackson ... for four years and then to Haskell Institute in Lawrence, Kansas for two year business course.

EH: Could you tell me any kind of experiences that you had when you were going to school here in Kasaan. Good or bad.

JC: It was *fun* going to school in a one school room, you know I'd get all my work done ... way ahead of time ... then I'd sit and listen ... and observe and learn from the older grades ... that's why I'm so smart today!

EH: (Chuckles)

JC: That's a joke. (Laughs)

JB/EH: (laughs)

JC: But it was fun. I enjoyed school, I really enjoyed school except for arithmetic ...

EH: And about how many, ... many students were in school when you were in school?

JC: Oh, I'd say 15-20 ...

EH: Mmm, hmm.

JC: You know ...

JB: Do you remember ... who some of the names of the other students?

JC: Yeah, most of them are gone ... now, there's Mae Leask ... Harriet McAllister ... I can't remember any more ... there's an old picture taken of the school, by the Red Schoolhouse where Mrs. So and so ... was teaching ... and it was like a... it was a public school ... so therefore, the people who migrated here from Kent Valley could also go to school, I mean it wasn't ... a BIA ... which our school later became in the '40s ... and that's when Minnie Brown ... Minnie Stevens came and worked here and taught here for a number of years. But I didn't attend it, I think by then that time Willard was in school and he went to the Bureau of Indian Affairs school.

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EH: Do you remember how many ... families used to live in Kasaan?

JC: Oh, there was a number of them, there was a family in every house and there were a lot of houses.

EH: I've got the picture here, we'll look at later.

JC: Yeah.

EH: ... do you remember who some of these people were?

JC: Yeah, there was the Peele's family, there was the Baronovich family, there was the Jacob Thomas family, my grandmother's aunt, ... sister ... there was the Williams' family, ... there was Felix Young's family, ... Irving's ... they house a houseful, they had a four bedroom house ... there was ... Caucasian family that lived up in the woods ... by the name of Cole, ... there was a Griffin family that lived in the big house that later Pearl and Eddie Young lived in ... there used to be quite a few people here. But they gradually moved away ...

EH: Do you remember why?

JC: Well, lack of employment for one ...

EH: Mmm, hmm. ... What did they do before that there was a lack of employment after? Where did everyone --

JC: -- Okay, I can recall ... when canning season started my dad would immediately go to work as a carpenter ... down at the cannery ... he'd get up and go to work every morning ... and ... the cook was really nice to him, she ... he'd be sending goodies home, like pastry and stuff, you know, at Easter time, a bunch of colored eggs. I thought that was pretty nice. ... And there mining camps around here, too, you know? And prospectors out looking for gold, and eventually some of them settled here ... by the name of ... well, maybe they weren't prospectors, I don't know, but they were always here. There's one ... two fellows that lived up by what we call Steven's Ranch ... Coleman and Paul Jordan ... and then there was another old gentleman who lived up by the woods ... by the little creek? What we call 'Little Creek.' He later married one of ... Maggie Frank's ... mother ... I believe ... his name was "Speck" ...

S-P-E-C-T-C-H ... or something like that it was pronounced entirely different from what it looked like, but anyhow, ... I got another cute story to tell if I have the time ...

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EH: sure.

JC: Okay, there was a boat launching. The 'Souvenir' which was built by my dad and Robert Jones, his cousin. ... and it took a long time ... for them to get the boat down into the water and boy, was there a big celebration afterwards, but I didn't realize this. ... my father didn't come home and he didn't come home and he didn't come and he didn't come home and he didn't come home ... for all I know he didn't come home at all, but when I got up in the morning, there he was cooking breakfast as usual. But in the meantime, I kept asking mom, when's dad coming home? Where's dad? She'd shake here head and say, I don't know. He'll come home. I must have asked her at least three or four times and finally when I went to bed, I forgot about it and the next morning, there he is ... cooking breakfast. Thirty years later, she tells me what happened. He and a bunch of other men who launched and built the boat went up to old Mr. Specht's house and drank home-brew and had a big party.

JB: (chuckles)

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JC: Men only. (Laughs)

JB: (laughs) Ohh. ...

EH: Could you tell us ... some of your favorite memories that you have of Kasaan when you were growing up.

JC: Oh, yes! ... Mother had two ... large ice cream makers. I think one held a gallon and the other held two quarts. My Uncle Julius always had ice on his boat when he came in cause he brought home fish. He'd go fishing up Fairweather Grounds ... they'd also bring back ... strawberries, wild strawberries! I could remember Raymond going down into the hatch and bringing up a tray of these *pale*, pale strawberries, but they were delicious. ... and mother would get busy and mix up a whatever, she had to do to make ice cream ... and we'd get the ice off the boat and everybody had to ... take their turn ... cranking it. And it took ... a good hour, you know, and then she'd take the dasher out, that middle part that ... and then she'd put it on a ... platter and we'd get to lick it with our fingers ... and then she'd put the cover back on and then she'd put a ... raw potato .. to cover that little hole where the dash, the top of the dasher was, one hour! We had to wait until it set! That one hour seemed like week! Ohh, finally, she'd open it up and we'd all sit around and eat ice cream galore. It was wonderful! And another good thing I remember about living in Kasaan, when I was little. Seemed like my Uncle Julius always had money. Which there was a scarcity of in our household. And he'd always bring ... fruit ... I remember one time he bought me a new pair of shoes ... I don't know how he figured the right size, but I was delirious with joy. And my grandfather spoiled me pretty bad because he said that I was a reincarnation of his daughter who died. ... and he'd give me candy ... gum, fruit that comes from the store. And he'd call me ... he'd be standing out there in the road, and he'd

say, come and get it. And he'd bring me oranges and apples and candy and crackerjack. Stuff like that, it was .. pretty nice ... and Christmas in Kasaan was something else. In fact, I ... I .. I did a write-up about it in Island News and it was published ... it was called, "Christmas in Kasaan in the '30s" ... we had a *huge* Christmas tree in the hall, *candle lit* ... real candles ... and ... everybody got a present ... from the ANB and ANS ... and bags of candy ... with nuts and candy. (Excuse me) ... and then ... this to me was so fascinating ... they tied oranges and apples onto a dead alder wood tree on the branches they tied them on somehow ... and a man, as we were leaving, a man would go up there and shake the tree ... and all these oranges and apples would fall to the floor and we'd scurry for them... and that was pretty neat. That's one of my fond memories. I got lots more, but it might take all day.

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JB: (chuckles)

JC: And you have a 2:30 plane ...

JB/EH: (laughs)

JB: What, you were mentioning about reincarnation ... what, what ... do you know about that?

JC: Okay ... the Haidas firmly believe in reincarnation. You know, so do the Tsimshians and Tlingits did and a lot other ... Native people ... but my grandfather told me that when I was very little girl ... I said to him in Haida, "When you going to bring me my new shoes?" I called him "Father" in Haida ... which is "haadaa." "Haadaa, when you going to bring me my new shoes?" ... so instantly he felt that I was his daughter reincarnated ...

JB: How did a woman ... know that she might be having a ...

JC: Oh, oh ... this is another ... another thing, a woman was pregnant and if she dreat about a certain more than once ... her child was a reincarnation of this person she dreamt about ... or anybody else could have a dream ... when this woman was pregnant. And it usually worked out that way too. So I'm a real firm believer in reincarnation ...

JB: How do you say that in Haida?

JC: **Gants** ... you're somebody's **gants** ... image ... it means, literally. ...

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EH: During your lifetime, what kind of changes have you seen in Kasaan?

JC: Oh, for one thing ... the drastic change in population. Which is kind of sad because there's no employment here for people. And the ... boardwalks ... were something really super nice here ... but we can't have oil deliveries or whatever with trucks rumbling on our little old boardwalks. So, ... it's more practical to have what we call our 'road system' now. And then, the fact that there aren't any more stores here ... and with the coming of TV, and telephones and good water system and stuff ... there's good and bad ... you know, changes.

EH: What kind of stores did they used to have?

JC: Okay, the biggest store was a company store which is located by the cannery ground ... and they carried everything there ... work clothes, canned goods, ... dry goods ... material, fabric for whatever ... and it was only open during the summer ... it was closed during the winter ... and then there was what we call the "Jack Nelson's Store" which is located where Val's house is now ... **Valbraz**(?) and he had the post office ... he had two ... pool tables ... dry good and produce ... *candy* ... I got a story to tell about him too ... his wife was from Australia ... and she was here for ... ever and *never* lost her accent ... Jack was quite ... quite a guy, he was a ... he liked to make his own home-brew ... and invite friends and people down there to drink home-brew with him and ... when he had a few brews, he'd get very generous ... practically gave away the store ... I can remember ... my sister Catherine and Laura ... Raymond's wife ... coming back with two big brown paper bags full of goodies. Goodies we thought were pineapples, corned beef ... pigs feet, candy bars, pop ... they were laughing and giggling all the way home with their bags full of goodies. So, I said, "What's so funny?" She said, "Well, Jack got in a generous mood and gave us all this good stuff." ... We have the 'Jack' stories... (laughs)

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JB: Did you ... remember the cannery and what you used to do there?

JC: Oh, definitely! It was my first job in the cannery here we'd make money for school clothes and tuition ... and my fare up to Sitka ... and ... yeah, yeah, it ... it gave me a job and all the other ... young ladies around like Caroline, ... and ... Caroline and Betty ... in fact my mother and my grandmother also worked in the cannery as slimers ... you know, they got better pay we worked on the patch table or the capping table or whatever you call it. And we piled cans ... we'd pile up in a big pile and then when it came time to put the labels on it, we'd do the reverse, you put them in the machine and the machine automatically do the label and they'd put them back in the boxes. ...

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EH: Mmm.

JC: But there was a lot of fish in those days. We worked and we worked and we worked and we worked for very little but it was better than nothing. You know, it brought me my clothes and tuition and stuff like that ...

EH: So when did the cannery close, do you know?

JC: Actually it ... was open ... my growing up years ... cause dad worked ... you know as a carpenter there ... and then he'd go fishing in the summer of course, during the seining season. But something happened, the company went broke, it was called, "Northwest Fisheries." I remember that ... and then Pacific American bought them out in about the '30s ... and they reopened and put a two-line canning business there ... and ... of course we were happy you know, we all had jobs and ... and then it ran for a number of years and then it closed again! In the '40s ... I don't know what happened but ... they should have made money, cause there was plenty of fish. ...

EH: So, when, when the ... cannery closed that's when people started leaving town?

JC: Yes, I believe so. And then different ones moved away to Hydaburg, like the Baronoviches moved to Hydaburg ... and ... Sam Davis, our minister, after he'd been preaching here for 10 years at our Presbyterian Church, he moved over and started preaching over there. And I think the Peele's moved away too, it seems like they moved either to Saxman or Kethikan. ... Did she say that in her talks? ... No.

EH: Then when, when did you leave? And why did you leave Kasaan?

JC: Well, I went away to high school to Sheldon Jackson in 19... late '30s ... I graduated in '41 ... and dear Miss Whitmore persuaded me to go Haskell. ... And she ... she had plans for me and I'm thankful she did. I got a \$500 loan from the Bureau of Indian Affairs which paid my ... tuition for 2 years, can you imagine that? Of course, I had to work a half a day too, like I did at Sheldon Jackson ...

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EH: And did you ever come back as an adult?

JC: I came back every summer and worked in the cannery and after I graduated from high school I went to Haskell and ... came back and then went back the second year and met Perry and ... got married, met him in September and got married in September. He swept me off my feet.

EH: So you met him in Kansas?

JC: No, on the boat going down to Seattle.

EH: Ohh.

JC: On the steamer, Princess, Prince George or Prince Rupert ... one of those Prince boats

...
EH: And where was he going?

JC: He was going back down to ... Port Angeles where he came from and ... had worked up here on construction somewhere, Annette Island or somewhere ...

EH: Okay, so then after you married did you come back and to Kasaan and ...

JC: Yes! We came back in 1949 ... and stayed here until (whistles) let's see ... we moved up to Hollis and built a new home up there ... and then we moved the house over to Ketchikan where we bought some property and lived in Ketchikan for ... I'd say about 10

years. And then when he started, when he got the bigger boat and started fishing ... down there, I ... the first couple of years, I just followed him ... and then ... we decided, it would be nice if I went out with him and which I did for 20 years I fished with my husband!

EH: My goodness..

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JC: All I did was clean fish, I never landed one. Oh, I landed tuna, albacore tuna, but ... you know, that was easy. Didn't gave to club them on the head and gaff them ... (laughs)

EH: (laughs) ...

JB: When did you guys decide to come back to Kasaan and live?

JC: Ohh, it was like about '79 or '80 we were living down in Oregon in a beautiful furnished ... 2-bedroom, 3 bath ... nice place and we could have bought it for what it cost to build, and ... we didn't luckily. But, I said to Perry one day, "What are we doing down here? All the way down here in Oregon, away from our friends and relatives?" I said, "Let's go back to Alaska." So we started about talking about it, thinking about it, planning and then we decided we'd build a house ... down there and move it up, this is a modular house, you know. No, it was 1982. So we've been here, going on 19 years. ... For the third time! ...

JB: Yeah, the second time, was when you came back ...

JC: ... in '49...

JB: Yeah, tell us about how --

JC: -- okay, 19 ... mother and dad used to come down to Seattle every fall after the season was over and stay with for a month or 6 weeks or whatever. And ... they'd urge me ... come back to Alaska, you guys aren't' getting ahead down here, which we weren't' ... I was working, Perry was working... and ... you just can't make it in a big city unless you have a high salary which we didn't have ... so ... it was decided that we would come up here so we stored our furniture ... and ... I came up with the boys, and on June 25, 1949 ... how well, I remember that day. ... we got off in Ketchikan and Chris the oldest one was stomping his foot on the boardwalks and saying, "you told me there were no cars in Kasaan." I said, "This isn't Kasaan. This is Ketchikan." "Oh."

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JB: (giggles)

JC: So, then we ... came over and ... on the 'Invictus' no it was the 'Uranus' ... and we ... Perry stayed down and caught a ride back on the 'Invictus' with Raymond because they had to work on their nets down there. ... but I got permission from my mother to fix up her mother's old house and which we did ... we put new shingles ...

end of side A

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Tape 1 of 1

Side B

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JC: and one in a ...

JB: Yeah.

JC: Okay ...

EH: No, just do it

FO: I don't need to see it.

JB: Okay, we have it ... yeah.

FO: Okay

JC: This is what I got Cajun ... fish soup ... I take a can of sockeye ... first I start with potatoes, and onion and carrots and give that a good boil with garlic ... and stewed tomatoes it's better if you have fresh, but you can use canned ... then you add the fish

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in chunks and lots of water and salt and pepper and garlic powder and whatever and just let it simmer a few minutes. It's wonderful, oh, yeah! Tabasco sauce ... a little bit ...

JB: Do you put in Cajun seasoning too? Or just ...

JC: Well, if you have it .. all I have is Tabasco ...

JB: Mmm.

JC: It's wonderful.

JB: It's delicious ...

JC: I learned this from Sam Douglas over in Hydaburg.

JB: You should tell them about Charlie Wong Crab

JC: *Ohhhh!*

EH: How about ... how about ... what do you call it when you do the heads with tomatoes and ..

JC: Hawaiian--

JB: -- Hawaiian style

JC: Yeah.

EH: Can I have that?

JC: (laughs)

JB: Can everybody else have it? (laughs)

EH: That is so good and Della's not in Anchorage anymore and I'm going ...

JC: At New, new that new ...

EH: New Sagaya ...

JC: Sagaya, has heads ...

EH: Well, I know it has heads,

JB: Heads...

EH: I got heads, don't have the recipe!

JC: Oh, oh!! Okay! ... it's easy ...

EH: That's what everyone says!

JC: Are we taping?

EH: Yeah.

JC: Okay, you take a head and cut it down the middle right about the jaw, right, cut off the teeth,

EH: Right.

JC: You cut a lot of the fat off the nose cause it's too heavy with all fat on the black ...

EH: Okay

JC: You cut it up in about four or five chunks ... and take a can of stewed tomatoes and dump it in there, salt and pepper and ... that's it ... over rice

JB: Bay leaf

JC: ... oh, bay leaf

JB: Bay leaf

JC: a couple of bay leaves, you got to have the bay leaves --

JB: --And onions --

JC: -- garlic ... --

JB: -- if you want it, celery --

JC: -- garlic, --

JB: -- anything ...

JC: Yeah.

JB: Easy!

FO: And that's the head?

JB: Mmm, hmm.

JC: Yeah, that's the head and is *wonderful* ...

JB: Hawaiian style ... yeah.

JC: Blacksted taught us that.

EH: So where do you put the rice? Is that in your bowl?

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JC: On the bottom ...

EH: When you're serving it?

JC: Yeah.

JB: Yeah.

EH: It's *really* good.

JC: **Ts'agm'aax**, Which means 'tastes good' in Tsimshian --

EH: -- in Tsimshian, yeah.

JC: (laughs)

JB: ... **Ts'agm'aax**

EH: **Ts'agm'aax**...

JB: Is it?

EH: **Ts'agm'aax**

JB: **Ts'agm'aax**..

EH: Got to get the sing song down .. on that

JB: Mmm, hmm... and Charlie Wong Crab.

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JC: Ohh, that's easy.

JB: That's the best. That's so good.

JC: Oh, Charlie Wong Crab okay.

FO: Say it again.

JC: Charlie Wong Crab. *I* gave it the name of Charlie Wong Crab cause he taught us. Preferably a live crab ... but you got to take that old star out that is poisonous and the lungs ... and you break it ... kind of break it up so it's and put that in a pan of ... onions and bacon ... and soy sauce ... and the mustard from the crab ...

EH: that's in the crab

JC: with a little water ...

JB: Mmm.

JC: And then --

JB: -- ginger --

JC: -- oh, ginger and garlic ---

EH: -- and then you steam it --

JC: For two, you put in about a thumb of a ginger --

JB: -- ohh, it's wonderful! --

JC: -- grated ..

EH: I didn't know about the ginger ...

JB: Why do you call it 'Charlie Wong Crab?'

JC: He showed us how to do it?

JB: Who's Charlie Wong?--

EH: -- Who's Charlie Wong?

JC: Charlie Wong is an old Chinaman who moved up here from San Francisco ... to get away from the tong ...

JB: What's the tong?

JC: (unintelligible)

FO: Yeah ...

(everyone talking at once)

FO: I still have it ...

JB: Yeah ...

JC: I got one opened already ...

DC: Well, I wanted to make chowder and sandwiches.

JC: What?

DC: Chowder and sandwiches.

JC: Oh.

DC: Is this year's fish?

JC: Yeah, you have to cook it a little longer.

DC: Okay ..

EH: I didn't know ...

JC: Why don't you open one that's ... doesn't have to be thawed, takes too long to thaw it

EH: I didn't know where that recipe for --

JB: -- Yeah. --

EH: -- crab came from --

JB: -- and every time we eat, mom always says, "Thank you Charlie Wong."

JC: "Thank you Charlie"

JB:(laughs)

JC: (laughs)

EH: Dad, dad made it a couple of years ago and he says, well, I'm going to crack up all the crab and we're going to crack the shells and we're going to put it back in and we're going to do this stuff to it. And I'm thinking you're ruining perfectly good crab!

JC/FO: (laughs)

EH: I rolled my eyes at him and he said, "Oh, no. We're going to do this!" Period. End of discussion. And so, we did, and I'm in there doing this to and thinking, all right, I'll do this. Oh, good.

FO: Mmm.

JB: You don't have to have ... it can be cooked too ...

JC: Yeah.

JB: I've never ever had one done live ...

EH: Yeah, we had it cooked ...

JB: cracked, steamed and then redone ... Chris and I tried to make once and we really didn't have the recipe and we didn't the mustard in ...

JC: You have to have the mustard...

JB: And it was just bland --

JC: -- bland --

JB: yeah ... so you have to --

FO: -- the crab's still in the shell?

JB: Yeah.

JC: Mmm, hmm.

PC: You guys are done, huh?

JC: Almost --

FO: -- No --

JB: We took a recipe break ... we wanted to get mom's recipes on tape ... we're almost done ... we're getting ready to ..

JC: I got ...

PC: Are you guys ...

JC: Are my lips pink? ... **k'unt kudlin**

FO: Are you guys starting?

JB: Well, we had, she had ... as she was ...

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JB: Chin.aa Louis was a boatbuilder ... I knew that ... would you tell me about ... how did he learn how to build boats? Do you know?

JC: There was an article in the Ketchikan ... Chronicle or Daily News ... about dad and how he started to learn how to build boats. He sent ... for ... a book of instructions, I guess. And it was like a do-it-yourself, you know? If you got the talent, you just have to have somebody to show you. And he started building boats in his very early years. Big boats, little boats, yes, he built the ... the 'Uranus,' ... the 'Invictus,' the 'Louann,' the 'Review,' he helped with the 'Souvenir,' those are bigger seine boats ... and a number of smaller trolling boats and many, many, many skiffs. The last ... boat that he built for himself .. it took him like 20 years, he started it and then he'd stop because they were building another bigger boat. And in his spare time, he finished what he called the 'Malute' ... it was a double-ender, I don't remember how long it was, but it had a little engine in it

and he ran to and from Ketchikan ... frequently. In fact the last time he used it, was the year mom died which is 1958. And I can recall that we all came back from Ketchikan ... with mom's remains on the deck of the 'Invictus' and dad insisted that he had to go by himself on 'Malute' which he did. And then later on or prior to this, he ... came down to Seattle in 1949 because he had something wrong with his ear, one ear was pretty bad so he went to the, to the clinic at the Swedish Hospital in Seattle and took radiation treatments for a long period of time ... I believe it was cancer ... of the ear ... but they cured it but in the process, became more deaf than he already, was already, so he always had to use that hearing aid. But it took a long time for him to ... he had to stay down in Seattle for a number of months, and he got bored of course, ... and Perry was home on one of his trips from the Merchant Marine and he said, "Say, hey, Louis, how about you building me a little skiff in the basement?" We had a full basement in the duplex we lived ... and on West Nickerson Street and so, ... the skiff grew and grew and grew and by the time they got making plans it was maybe ... 15 feet.

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EH: (chuckles)

JC: It had ... part of a cabin on it and ... they named it the, "Judy," but it was wonderful therapy, and I got many thanks from my brothers ... for ... Perry suggesting that dad build a boat because it was a wonderful thing for him to do while he was recovering from his ... radiation and having to stay down there for ... check-ups but they left in April, ... and they came up on one of those big beautiful Princess or Prince boats ... and mom was worried about the number of pieces of silverware that was going to be on the table for her. And she said, "I'm not sure that I'll use the right one." I said, "Well, just work from the outside in." And they were okay, I guess because the ... but dad was rather perturbed with mom because she always had to have these *flowers* she had to be bringing home to Alaska. He said, "Everytime we travel, you always have a shopping bag full of plants." She brought a lilac bush home. And you know, the strange part of it was, it didn't bloom until the year she passed away, 1958.

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EH: Mmm.

JC: It took that long for that lilac to bloom. But the boat we sold for ... very little money, I can't remember how much. But mother and dad were so happy when we got rid of it. They were afraid that we were going to go out into Puget Sound and get caught in the storm or whatever. (Laughs)

EH: (chuckles)

JB: How'd they get the boat out of the garage?

JC: Oh, that was another story. This garage had a ... this duplex we were in had ... cement flooring ... and in the basement ... and then, a siding ... so Perry got smart and cut ... enough of the siding off to pull the boat out of the garage and up to ... about 10 steps up to the main ... the main floor. That was sort of scary to me.

EH: (chuckles) ...

JB: I remember you telling me that Naanaa used to tell stories to you at night before you went to sleep. Raven stories or something, tell me about that.

JC: Ohh. I don't remember the stories but you remember that what they call the 'sharesodd?' how she told the stories every night to keep the men away from her?

Sharesodd ... I guess it was called ... but this was called, **T'siks kwaniinii** ... which was a story about the Raven who changed himself into many different things to finally reach his destination. But she'd tell us every night ... and almost put us to sleep and then we'd get a word that we didn't understand and we'd ask Willard ... and he'd transcribe or translate it for us. Cause he knew the words better than we did at that time and he was only like about 5 years old.

EH: Mmm.

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JB: So, she told those in Haida to you --

JC: -- Yes, yes. --

JB: -- at night?

JC: Every night.

JB: Do you remember stories Chin.aa used to tell when he came to live with us?

JC: Yes. But they've kind of ... forgotten in my mind I really haven't, Della remembers them a lot better than I do, cause ... no, I don't. I heard so many of them especially from my Chin.aa Paddy, that I can't even begin to recall ... even one.

JB: I know you love to sing. What are some Haida songs that stick in your mind? Off the top of your head, a beat or rhythm.

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JC: Well, I really don't know the whole song ... but there's one "**Siin yal hedu, dii sakiiang, kiil yal kudung waas kanaanu ...**" that's a very common song ... there's many different interpretations ... then there's another one ... it goes, it's called, "The drinking song." "**Awang hutli adi gulagung danuu ... one waas ...**" That's it, that's all I know. But, I'm going to get the words and music to it. Somehow. ... the second song is called a 'drinking song' because it's a story about these fellows that are having a few drinks together and enjoying, you know how men get together, all of a sudden this warship came and ... and ... he didn't know which ... side he should go for ...

FO: (chuckles)

JB: (laughs)

JC: I will try to learn the song ...

JB: Mmm, hmm.

JC: My friend over in ... Craig knows it, knows it completely and she knows the story it tells.

JB: Who's that? Your friend?

JC: Marge Nelson. She's a Cogo.

JB: Ahh. ... So, ... he, the warship and he didn't know which side to take, you mean ...

JC: which side ... his girlfriend's side who was ... one tribe ... and he was of another tribe to fight for.

DC: (laughs)

JC: **Waan waas**, means warship ...

DC: Mmm, not war canoe?

JC: Well, warship, canoe, or whatever they were ...

DC: Mmm.

JC: using ...

EH: any more? .. Okay ... I'll ask you a couple little tough questions. Not too tough. As we've been trying to learn more about our traditions and our culture ... what do you think we should be teaching our children or our grandchildren?

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JC: I think that you should tell your children and grandchildren ... about ... the Alaska Native way ... of telling stories, tradition, culture should be handed down. And ... I think that all the younger people, the younger generation today, should show *more* respect ... for elders. We were taught that from day one. You do not talk back, you do not sass ... you don't argue, you just do. Like your elders expect you to do.

EH: Okay. And what, and would you say that was one of the more important things that you want us to pass on? Or is there something else that you would want us to pass on? ... Like you said, you think it was important to talk about respect for elders, is there something else that you would like ...

JC: Well, that just about covers it ... I mean respect for the environment,

EH: Okay.

JC: you know, don't ... trash anything ... don't waste any, ... anything like .. fish, seaweed, all the natural foods ... no waste and never never sass a salmon, you can call a

halibut anything you want to but don't do it to salmon. It is taboo!

EH: Do you know why we can't, we can do it to halibut but nothing else?

JC: I've never heard that one. But I follow it. (Laughs) to the letter.

JB: How about our foods and ... is it important to learn how to make the different kinds of food?

JC: Oh, yes, I think it's very important ... you know?

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JB: Mmm, hmm.

JC: I hope that when our great-great grandchildren grow up there will be some of these still around, like salmon and venison and stuff like that. ...

EH: Is there anything you'd like to ask? ...

JB: I'll ask the question about important to pass on ... that's the one we asked.

EH: So is there anything that you would like to add that we've not asked? That we forgot to ask?

JC: I'll have to think about that for a minute.

EH: Okay. (pause)

JC: Well, ... I don't even want to see Kasaan turned into a city ... or a metropolis ... you know, always keep it small town.

EH: What's the best thing about living here? Kind of stuck ...

JC: Oh, the best thing about living in Kasaan is the peace and tranquillity, the beautiful scenery ... no loud jets flying over, no loud trucks rumbling by, no sirens ... no fire alarms, no ... we don't have any of that, we love it here. Of course, it gets kind of boring in the winter ... when *nobody* comes to visit! They all come in the summer.

(Unintelligible) in winter ...

EH: (chuckles)

JB: Did you have something Della that you wanted to ask mom or have on the record?

DC: Uh, huh.

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FO: Do you remember ... when they ... rebuilt the Sonnihaat house? And built the totem park?

JC: Oh, yes.

EH: CCC, yeah.

JC: Are we taping?

FO: Yes.

JC: Okay, it was like in the mid-'30s. Under the CCC plan money was made available for any person who wanted to work to restore the totem poles and the totem house so ... the pay wasn't good but it was income. All my brothers and my dad worked ... and ... and ... it was about the time I started going to Sheldon Jackson ... and they did a fine job, and there was an old gentleman here by the name of Pete Jones, Annabell's father, who was a cousin of my dad. I remember this, because it's always a big thing that put children to work here, Youth Employment Program by Tlingit and Haida, Pete Jones would take it upon himself to go ... both sides of the path all the way up to Sonnihaat and cut brush. And it always looked neat. Never had to worry about overgrowing ... weeds ... But that was something he did himself on his own and didn't get paid for it ... he did it because he loved Kasaan.

JB: People used to clean up the cemetery, too. Didn't they?

JC: Yes, every year ... people went up there and spent the whole day and took a lunch and ... and nobody got paid, everybody took care of their own, you know. We called it, Memorial Day. I don't know what they call it now. I guess it's still called Memorial Day. Yeah.

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JB: Mmm, hmm. ... I was just thinking, one other thing about **Gaagiit** ... what can you tell us about **gaagiit**?

JC: **Gaagiit** is a boogeyman that scares all young people into coming home before it gets dark.

JB: (chuckles) ... what, what is gaagiit though?

JC: Gaagiit is supposed to be a half man and half animal. He got out in the water and got so cold he turned into an animal. And therefore he can survive in any kind of weather. I'm sure it's all myth.

EH: What would he do that was scary for children?

JC: Just make you scared so you won't go home.

EH: Did it work?

JC: It worked for me. (Laughs)

JB: (laughs)

JC: The Tlingits call it **Kooshdikaa**.

FO: Was there like a 'saagaa' like a medicine man?

JC: Oh, oh, oh. Sgaagaa ... he was a medicine man. ...He could ... he felt things and saw things .. and predicted things ... he was a special person who had these powers to ... foresee events ... that's about as much as I know of it. But there was an expression ... amongst the Haida if somebody made a prediction just out of the blue, ... they'd say, "**Haa sgaagaagung**" you know, he's a **sgaagaa** person, because he made this prediction that came true but that doesn't mean ... he really was, but it was a way of expressing themselves about this person who could foresee things.

FO: When you were growing up did you know, was there a specific person who was that or ... a person who used .. devil's club or any kind of herbs like that? To do things? Or was that already kind of gone?

JC: It was so gone when I ... was growing up, but I purposely ... didn't try to learn about it. It was something that I just refused to pass on to my children. Kind of scary. And I didn't want them to know about it. Furthermore, I just wiped it out of my mind. I'm not spooky, I'm trying not to be spooky, I'm, you know what I'm saying, I just, I didn't feel that was ... proper that we should hand things like this down to our ... children, children

...

JB: I remember you telling me that you shouldn't say something bad about somebody cause it would come back to you and that's the way the Haidas --

JC: -- Oh, yeah --

JB: -- believed, could you talk about that a little bit.

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JC: Okay. ... it was taboo to say anything bad about anybody, because it could happen to you. If you, if you made fun of somebody, ... or said bad things about them behind their back, ... it was just a way of ... teaching ... teaching people that to be nice, I guess. You know, you just don't say anything bad about anybody cause it will happen to you.

JB: How do you say respect in Haida?

JC: **Yaaket ... yal yaahet ...**

JB: That's high class.

JC: High class ... it also means respect. **Yal yaahet ...** he thinks highly of you or she thinks highly of you, him or whatever.

JB: Like **Yakdung**?

JC: Yak?

JB: Yakdung.

JC: Yakdung, I can't remember what that means. (Pause)

EH: Are we done?

JB: I can't think of anything else.

EH: I want to thank you very, very much. How.aa, for giving information, sharing your time with us. It's been very enjoyable.

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JC: Oh, laagaan. I enjoyed it.

JB: How.aa

JC: Laagaan.

EH: Say it again.

JC: **Gowlaang**

EH: What does it mean?

JC: tasty.

EH: Tasty. Is it tasty?

JC: Mmm! Did you use an electric grinder?

EH: Mmm, uh.

JC: Oh, by hand?

EH: All by hand.

JC: I'm going to hide this.

JB: (Laughs)

JC: to get a taste of it.

JB/EH: (laughs)

JC: Mmm! Crunchy. Sundried.

EH: Partially sundried and then ...

JC: Ohh.

EH: Cause we had three days of sunny, sunny weather and then it started raining on us.

So we had to bring it in and ... --

PC: -- (unintelligible) --

DC: -- that was --

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END of Interview

Tape 1 of 1

Side B