



Alutiiq Museum Bulletin

Vol 16, No. 2, Autumn 2011

Campsite Archaeology – good things come in small packages

Archaeologists have a way of focusing on the glamorous – temples, tombs, and shipwrecks for example. Kodiak may not have pyramids, but over the past century archaeologists have been drawn to its most alluring sites; large coastal villages filled with midden. We have learned a lot from these sites, but they provide just one picture of the past. You can't understand a society by studying only its cities or monuments. You need a broader view.

Over the last decade, museum archaeologists have been investigating the history of Womens Bay. This protected finger of water just beyond the City of Kodiak is a microcosm of local history. Sites of all eras and types occupy its shores. Years of research have helped curator Patrick Saltonstall to understand the environment, and to look beyond the noticeable settlements to find the smaller, less obvious places people lived and worked.

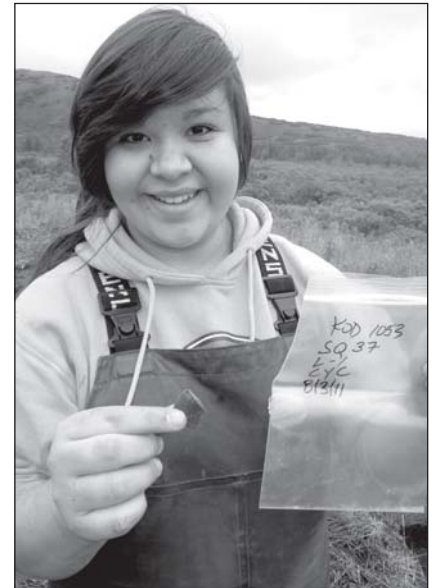
“Campsites, fish processing areas, quarries, and even hunting blinds are a part of Kodiak's archaeological record,” said Saltonstall. “Scientists often talk about these sites, but few people have ever studied one.”

With characteristic aplomb, Saltonstall and his crews of community volunteers have been investigating a string of small sites at the head of the bay. Saltonstall, who spent a lot of time in geology classes, recognized that Womens Bay was once much longer. Today Salonie Creek meanders across a broad meadow at the head of bay, but thousands of years ago this expanse of tangled brush was ocean water, and people settled along its shore.

At the Amak site last August, museum crews excavated in a series of small mounds tucked up against the ancient coast. Here they found a unique and focused set of materials. The site contained long slate lances and sharpening tools, but little else. It also featured the tumbled remains of a rock ring, a roughly circular pile of water-rounded boulders. Saltonstall had never encountered a similar structure, but he interprets it as a hunting blind. Here, perhaps 5000 years ago, seal hunters scanned the water, took shelter from the wind, and worked on tools.

The Amak site, and others along the Womens Bay coast, are painting a new picture of Alutiiq history. Archaeologists have long assumed that Kodiak's first societies were highly mobile, that they lived in small groups, had portable shelters, and moved frequently. While their sites are small, home to perhaps several families, some contain more permanent structures. Carefully built earthen houses are older than previously recognized and suggest that families invested substantial amounts of labor and resources into creating dwellings. In turn, this suggests that residents intended to stay. Kodiak's early families may not have moved as frequently as predicted.

The museum has also discovered a greater diversity of sites than expected. Saltonstall explains. “I really thought the Amak site would hold another fish processing area. We almost didn't work here. The deposit's locale and size suggested that it would be similar to other sites we've studied nearby. However, we took a chance, and found an entirely different type of site. So far, the data suggest that hunters stopped here to watch for seals. We'll see if this idea holds up. We plan to excavate more next year, and to look for sites on the opposite side of the meadow. I think there is more to be learned from the archaeology of Womens Bay.”



Carmen Ceron holds a stone point from the Amak site.



Starring

Welcome Russian Christmas with carolers from the Holy Resurrection Russian Orthodox Church, Friday, January 6th. Refreshments and singing at the Alutiiq Museum following Vespers. Free to the public. Time to be announced.

Cama'i Friends

Change is in the air. As winter descends on Kodiak I am struck by how much the museum has changed in just one year. We installed a major petroglyph exhibit, outfitted our collections shelving with new drawers, organized and digitized our library, and became a nationally accredited institution. Some of the most obvious change, however, is in our staff.

In recent months, we welcomed two new team members. Marya Halvorsen joined us in September to manage our store. A Kodiak High School graduate, with family ties to both Kodiak and the Aleutian Islands, Marya has been working in Anchorage. She returns to the island with a strong knowledge of merchandising and a commitment to customer service. We believe she will make our store shine. Danielle Ringer joined us in May, and has been ably leading our public outreach efforts. Originally from Homer, she was working as subsistence resource specialist for the Alaska Department of Fish and Game when we met her. Danielle's love of Kodiak, cheerful presence, and creativity have already enhanced our events, outreach to schools, and local fundraising.

Our Language Manager, April Laktonen Counciller, has accepted a position at Kodiak College starting in January, and will be continuing at the museum on a limited basis. In her new position at the college, April will be developing courses to teach the Alutiiq language and culture. This is a wonderful opportunity for both April and our language. She is a gifted instructor who has long argued that the single most important cultural preservation task before us is to provide Alutiiq language instruction. It is hard to see her leave the museum. She has been an amazing creative force; a staff member whose ideas and talents have enriched our work and community ties immeasurably.

With change, however, comes opportunity. I believe this is a moment for celebration and renewed collaboration. I am proud that Kodiak College is embracing Alutiiq studies in its curriculum, and her new position will allow her to remain involved with the many language activities happening in the community. This is a wonderful development, and another example of how community organizations are joining forces to uplift our ancestors' culture. I am also proud that there is a young Alutiiq woman with a PhD and knowledge of our language to fill the position. Surely our ancestors are smiling.

We wish April the best of luck in her new position and pledge our continued commitment to language preservation. Kodiak College has generously agreed to share April's talents. To support the good work already underway, April will spend a portion of her time and her summer months assisting the museum with language programming. The Alutiiq Word of the Week, Language Club, and the New Words Council will all continue, but now there will be additional opportunities to learn Alutiiq in our community. Don't miss your chance to participate.

With our warmest holiday wishes to you and your family.

Amlertut Uksut – May God grant you many years,

Sven Haakanson, Jr.



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Registrar: Marnie Leist
Exhibits Coordinator: Jill Lipka
Alutiiq Language Manager: April Laktonen Counciller
Public Outreach Coordinator: Danielle Ringer
Store Manager: Marya Halvorsen

The Alutiiq Museum is governed by Afognak Native Corporation, Akhiok Kaguyak Inc., KANA, Koniag Inc., Leisnoi Inc., Natives of Kodiak Inc., Old Harbor Native Corporation, and Ouzinkie Native Corporation. Each organization elects a representative to the Alutiiq Heritage Foundation, the Alutiiq Museum's board. Funding is provided by charitable contributions, membership fees, grants, contracts and sales from the museum store.

ALUTIIQ HERITAGE FOUNDATION

MISSION STATEMENT:

The Alutiiq Heritage Foundation, through the Alutiiq Museum and Archaeological Repository, preserve the traditions of the Alutiiq people and promotes greater awareness of the rich cultural legacy of the indigenous peoples of the greater Gulf of Alaska region. Our collections are held in a repository that is accessible to the public. We encourage and support research on Alutiiq culture history, and disseminate the results of this research to the public through educational outreach, exhibits, special events, publications, and scholarly presentations.

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Dancing Forwards

The sounds of Alutiiq songs and drumming rang through the Kodiak National Wildlife Refuge Visitors Center on the final Day of the Museum's *Cutmen Agnguartukut* (We are Dancing Forward) Workshop last July. Participants worked in teams to put the final touches on new Alutiiq performances – songs and dances written and choreographed during 3-days of intensive training. Each group readied their creations for a final performance in front of their peers and workshop Instructors Theresa John and Agatha John-Shields.

The Dancing Forwards workshop united the expertise of trained Yup'ik dancers and the knowledge of Kodiak Alutiiq Elders to teach traditional dance methods, gestures, drumming, and song development, while creating new dances for performers around Kodiak to add to their repertoires.

"It's quite an honor to be able to participate in such a workshop," reflected participant Ada Coyle. "...The interaction with our teachers and our Elders...is just amazing...I am glad that they were able to be here to teach us."

Elder and learner Susan Malutin kept future dancers in mind as she participated in the training, hoping that the knowledge would be encouraging to those future generations. "They are the rhythm to our continuing dance culture," she said.

The museum filmed the workshop and the new dances for a video designed to spread the training to other performers. Each participant received a copy to share with members of their dance groups to help the learning continue. The workshop videos are also available on the Internet. You can enjoy these new Alutiiq dances on the Alutiiq Museum's YouTube channel at www.youtube.com/user/AlutiiqMuseum#p/u.



Dancers Brandi Berg and Samantha Heglin practice a song.

Holiday Jewelry Sale

In honor of the holidays all of the Alutiiq Museum Store's non-consignment jewelry is on sale. Shop at our store any time in December to receive at 15% discount on dentalium shell pieces by LaRita Laktonen, stone mask pendants by Doug Inga, silver and copper jewelry by Helm Johnson, and much more. Admission to the museum store and gift-wrapping are always free for shoppers.



Dentalium Shell necklace by LaRita Laktonen

Season of Giving

It's never been easier for Alaskans to support the Alutiiq Museum. Just Pick. Click. Give. When you file for your 2012 Permanent Fund Dividend online in January, take a moment to direct a portion of next year's payment to the Alutiiq Museum. It's safe, secure, and a great way to preserve Kodiak's Native heritage. Future generations will thank you

Pick.
Click.
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PickClickGive.org



Subsistence Seasoned – Perok

Alutiiq cuisine, like Alutiiq culture, is a mixture of Native and European traditions that reflects Kodiak’s rich history. Foods inspired by Russian culture can be found on many Alutiiq tables. Perok, a fish pie made with rice and vegetables and a variety of other ingredients, is one of them. Known as *PiRuq* in Alutiiq, this savory main dish is a staple at Native gatherings. Go to a potluck in Kodiak and you are likely to find perok as lasagna!

In October, the Kodiak Alutiiq Dancers and the Alutiiq Museum hosted a perok-luk, a perok-themed potluck that united local cooks and the abundance of fall salmon for a community feast, a fundraiser, and perok baking contest. The event helped the dancers raise money for their activities, while promoting the Neq̄r̄qat - Alutiiq Foods project, an effort to connect community members with Alutiiq food traditions.

Kodiak resident Larry Evans took home two of the three coveted perok prizes – best crust and best overall pie. He was kind enough to share some of his perok baking secrets in a recent interview for the museum.

Larry learned to bake and cook from his father, and he used to make his mom’s homemade cakes as practice. However, it wasn’t until seven years ago, when he watched Carol von Sheele make a perok, that he tried his first pie. Since that day, experimentation has been an important part of his success.

“I learned from Elders,” he said. “I take their recipes and add my own kick.” Trish Abston-Cox, one of the organizers of the perok-luk, suggested that Larry enter the contest, as she was familiar with his inventive pies. When pondering his entry, Larry decided that everyone would be using salmon, so he selected smoked black cod as his central ingredient.

Larry didn’t count on winning the contest. “I was watching the looks on the judges faces and kept wondering which plate was mine,” he said. “I was on the edge of my seat and didn’t know if they loved it or didn’t like it at all.”

The judges must have been in the mood for something out of the ordinary, as they picked Larry’s perok as the top entry. They told Larry that the only thing they would have changed was to add a thicker layer of the smoked black cod!

Larry likes to cook food that people enjoy and often shares perok with people for special occasions. “Next year I plan to enter one more time,” he said. “I also hope to teach my kids how to make perok.” His 13-year-old daughter is already fond of baking and likes to watch him assemble the layers. Larry advises beginning bakers to concentrate on seasoning their pies, to make sure they aren’t too dry, and to have fun experimenting with ingredients.

Larry Evans Award Winning Perok Recipe

INGREDIENTS

- | | | | |
|-----------------------|----------------|--|-----------------|
| – 1 large Cabbage | – Butter | – Season Salt (No MSG) | – 4 Boiled Eggs |
| – 4 Carrots | – Garlic | – 2 cups cooked rice | – Piecrust |
| – 1 medium size Onion | – Lemon Pepper | – 2 fillets Smoked Black Cod
cut into strips and de-boned | |

ASSEMBLY

- Cook rice and cool over night so that you can crumble it into the perok and it doesn’t ball up.
- Sautee vegetables together with butter and season to taste.
- Prepare your piecrust. Any crust will work. Larry uses fresh lard, and avoids rolling his pastry out with flour, as this can produce a dry crust. His recipe is for super flaky crust he learned from Carol von Sheele, and it’s a secret!
- Line a 9”x13” pan with piecrust. Layer with cabbage, rice, cabbage, fish, cabbage, sliced boiled eggs and top with remaining crust.
- Cut slits in crust and bake at 350 degrees for 45 minutes to one hour or until golden brown.

*A perok made by Larry.
Photo Courtesy Larry Evans*



Coal: Naughty or Nice?

You may not want to discover a piece of coal in your Christmas stocking, but this versatile material was once coveted on Kodiak. Artifacts from the island's ancient settlements illustrate that Alutiiqs commonly fashioned coal into pieces of jewelry, including beads, pendants, nose pins, and labrets (lip plugs) of many shapes and sizes. To make these decorations, craftsmen used stone tools to break, saw, and carve chunks of coal into beautiful shapes, then polished their creations to a lustrous finish.

Where did this coal come from? There is coal available on Kodiak. A soft coal occurs along the southeastern coast of the archipelago in Kiliuda Bay, around Sitkalidak Island, and on the Aliulik Peninsula. Similarly, you can find a brittle coal on Sitkinak Island. However, neither of these materials can be worked. Studies of coal artifacts suggest that the material used to make jewelry came from Alaska Peninsula seams. How do we know?

Coal is a sedimentary rock that forms as heat and pressure alter plant materials. Scientists rank coal deposits based on their degree of physical change. The more altered the material, the higher its rank. Anthracite is the highest ranked coal,

followed by bituminous, subbituminous, and lignite. By identifying the rank of a sample, and studying its character, scientist can link coal artifacts with likely sources.

Studies show that coal artifacts from Karluk and Larsen Bay are made of a hard, but pliable bituminous coal. This material most closely matches sources available in the Chignik area and Amalik Bay, coastal regions of the

Alaska Peninsula accessible by kayak from Kodiak. The distribution of coal artifacts in Kodiak sites also suggests the Alaska Peninsula as a likely material source. Coal artifacts, and evidence of their manufacture, are common in assemblages from sites along the coast of Shelikof Strait, facing the Alaska Peninsula, but the number of these artifacts decreases as you move across Kodiak Island, farther from the Alaska Peninsula.



This is made out of coal. – Qetegmek canamaug.

Artifacts from the Uyak, Three Saints Bay and Old Karluk sites.

Courtesy the Native Village of Larsen Bay, the US Fish & Wildlife Service, and Koniag, Inc.



Snowman

By Stella Krumrey & Old Harbor Youth

Qaninguq, Qaninguq, Qaninguq.

It's snowing, It's snowing, It's snowing.

Qaninguq, Qaninguq, Qaninguq.

It's snowing, It's snowing, It's snowing.

Pingayunek angluki, aniumek mayaciilita.

Three of them, big, from snow, let's make a ball.

Taumi Allrilugmen lliiluki, suarliluta.

And then into one, put them, make a man.

Combine a little holiday cheer with a cultural lesson. Listen to this song and other winter tunes on the Alutiiq Museum's web site at www.alutiiqmuseum.org. Go to our education page and click on resources. Here you will also find Alutiiq ornament activities.

Collections

Kal'unek – From Karluk



Toy kayaks, Karluk One, Koniag, Inc. Collection

Marnie Leist opens a drawer in the Alutiiq Museum's collections room. The cool, metal compartment glides gently forward, revealing its precious contents; an assortment of wooden artifacts from the Karluk One village site. For the past year, Leist has been organizing and inventorying this collection—the museum's largest. With grant funding from the Institute for Museum and Library Services, she is working her way through 20,000 objects, creating the first comprehensive inventory of this remarkable collection. Karluk One's wet, muddy environment preserved objects not usually found in archaeological sites, and thus is a wealth of information on Alutiiq culture.

Over the next two years, the museum will transform this collections project into a publication. "Marnie's work is setting the stage for a published catalog," said project coordinator Amy Steffian. "This is the museum's most widely displayed

and consulted collection, yet there is no, general account of the site and its contents. With the collection organized and the inventory complete, we can create a publication to share the collection further." A second grant from the Institute for Museum and Library Services will make this possible.

To tell the Karluk One story, the museum plans a broad community approach. Archaeologists will write about the site's place in the settlement of the Karluk River, as well as its excavation and features. Community leaders, educators, and students will share essays about working on the excavation. Artists will write about consulting the collections for information and inspiration. Scientists will share their finds studying Karluk One tools, and plant and animal remains. Alutiiq speakers will help staff determine the Alutiiq names for objects. Sven Haakanson will photograph objects for the publication, and Don Clark and Alisha Drabek will act as reviewers.

The project is well timed for many reasons explained Steffian. "The site is gone. It washed away back in 1997. We can't continue to study it. Moreover, many of the people who can help interpret Karluk One, who worked there or have cultural, linguistic, or scientific knowledge of its contents, are aging or have spread across the globe. We want to capture understandings of the site and its impact on the heritage movement before that knowledge is gone. This project will share Karluk One and its collection with the public, but it will also record a piece of local history."

Tangraqa! I See It!



Example I See It! photograph.

Search a picture to find a hidden object. It's a simple game that children love, popularized by books like *I Spy* and *Where's Waldo*. Exhibits Coordinator Jill Lipka is giving this favorite game an Alutiiq twist. She is hiding artifacts in photographs to teach children about Alutiiq history. Plans for a new *Tangraqa! I See It!* display are underway in the museum's children's corner. Here five large photographs, each reflecting a different period of Alutiiq history, will feature hidden Alutiiq items. Children will find the objects to learn about Alutiiq life 7,000 years ago to the present. Stay tuned. *Tangraqa – I See It!* is coming to our gallery in 2012.

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CONTRIBUTION LEVELS:

- Nillqitaag* – Mallard \$10 Individual admission (For Students & Seniors)
- Niklliq* – Red Salmon \$25 Individual admission
- Kumiagyak* – Eagle \$40 Admission for family members
- Isuwiq* – Seal \$100 Admission for family members & guests
- Taquka'aaq* – Grizzly \$250 Same as *Isuwiq* plus gift from Museum Store
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Connection



Dr. Bob Onders with his wife Heather and their son Shane.

Courtesy of Dr. Bob Onders

Generosity Matters! – Onders Family

For the Onders family health is a central part of daily life. This family relocated to Kodiak three years ago when Bob left Wyoming to become part of the KANA team. Today he serves as a family practice doctor, caring for Native people in the Kodiak community. Supporting the Alutiiq Museum was a good fit with this work. The Onders appreciate the Alutiiq Museum for its preservation efforts, but they also see the museum as a place for learning and healing.

“As an employee of KANA, I think the Alutiiq Museum is significant culturally for the wellbeing and health of people on the island,” said Bob. “The museum provides a sense of wellness that cannot be accomplished by health care alone.”

The Onders family has been giving to the Alutiiq Museum through Pick. Click. Give., the program that allows Alaskans to direct a portion of their annual permanent fund dividend to a favorite charity. This program provides a simple way for people to contribute to organizations they care about and make an impact in their community.

“It’s a very convenient and easy way to make a donation, and we think facilities like the Alutiiq Museum are important to the health of the Kodiak community,” said Bob.

When you file for your 2012 PFD online, join the Onders in supporting the Alutiiq Museum through the Pick. Click. Give. Program. Help the healing continue.

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