

June 2007



What's new at the Gwich'in Renewable Resource Board?

A monthly update from the GRRB

Introduction

Welcome to our News-letter for June 2007. I hope everyone had a good spring and had their fill of ducks, geese and other spring season foods. We can now look forward to boating season and some good fishing. Good luck to all the fishermen.

The Gwich'in Renewable Resource Board (GRRB) was established under the guidance of the 1992 *Gwich'in Comprehensive Land Claim Agreement (GCLCA)* to

be the main instrument of wildlife, fish and forest management in the Gwich'in Settlement Area (GSA). The powers and responsibilities of the Board are detailed in Chapters 12 & 13, Vol.1 of the Agreement.

This month's newsletter will provide some short updates on Board Activities and some news from around the Gwich'in Settlement Area (GSA).

Please contact us if you have any comments or

ideas to share. We are always happy to hear from the people living in the communities and those who know the land and resources very well.

Working together we can ensure that the wildlife and resources are managed in a sustainable manner so that future generations will be able to enjoy them.

Mahsi Cho

Bobbie Jo Greenland

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Dall Sheep, Grizzly Bears and Wolves Project in the Richardsons

Wildlife Biologist Catherine Lambert and her crew departed for the Richardson Mountains on Monday June 4, 2007. They are tentatively scheduled to return on June 29th and expected back in office on July 3, 2007.

The crew includes Hideaki Koi-zumi, Brian Dokum, Ryan McLeod, Freddie Furlong and Corey Greenland. Two weeks after departure there will be a flight sent out to exchange a couple crew members and send supplies

that are needed.

The crew will set camp in the Willow River Drainage area between Black Mountain and Red Mountain. There they will be making wildlife observations and collecting data from their observations.

There will be a more detailed report provided about this study and the work completed following their return. We will ensure the report is included in our future newsletter.



Divii (Dall Sheep)

First Nation Forestry Program (FNFP) By: Amy Thompson

As the Gwich'in Tribal Council representative for the First Nations Forestry Program, I participated in their visioning session on April 31st in Yellowknife. The FNFP is scheduled to end in March 2008.

This workshop was developed to focus on First Nation forestry in the NWT to get a handle on if the program should be continued. We discussed definitions for FN forestry, what our vision for FN forestry is in 10 years, how this could be achieved and how it will be recognized that the vision has been achieved.

The notes from this meeting are being produced and there will be opportunities soon for the other interested parties to comment on these topics. Please direct any questions to myself (my contact info is located at the back of the newsletter).

The First Nations Forestry Program has representatives from Federal Government, Territorial Government and First Nations Governments as well. The representatives for the Federal Government include; Lorne West with Natural Resources Canada and Patrick Crozier and Jari Paivalainen with Indian and Northern Affairs Canada. Territorial representative is Tom Lukusta with the Department of Environment and Natural Resources. First Nations representatives include; Amy Thompson from GTC, Diane Giroux from Akaitcho Territory Government and Stanley Sanguetz from the Deh Cho First Nation.

For more information or to contact any of the representatives please visit First Nations Forestry Program website at www.fnfp.gc.ca



GRRB welcomes new Office Manager Tanya Andre! Here are a few words from Tanya...

Hello, my name is Tanya Andre. I am the new office manager for the Gwich'in Renewable Resource Board. I started my position on June 11, 2007.

In the past I have worked for the Gwich'ya Gwich'in Band, Tsiigehtchic Chartered Community and affiliated business as their Senior Finance Officer. I have also worked as their Renewable Resource Council Coordinator and Community Development Officer. Through these positions, I have gained an incredible amount of

skills, knowledge and training in the financial field. I am confident that this will help me in my new position at the GRRB.

I look forward to working with all the communities, Renewable Resource Council's and the Co-management partners.

Mussi

Tanya Andre



Tanya Andre

Executive Director Position Open at the GRRB

The Gwich'in Renewable Resource Board regrets to announce that Executive Director Jari Heikkila will be leaving the Board in July. Jari will be returning to his homeland of Finland where he has a new job opportunity and where he will be near his family.

The GRRB would like to thank Jari Heikkila for his work as Executive Director during the time he was in position. Our July newsletter will feature a farewell from Jari as well as news on who will be replacing Jari as the Executive Director.

The GRRB is now accepting applications for the position of Executive Director. The closing date is Friday, June 29, 2007 at 5 p.m. Resume's and/or any questions can be directed to Jari Heikkila at the GRRB Office on or before the closing date.

You can telephone Jari at (867) 777-6602 or fax him at (867) 777-6601. Emails can also be sent to jari.heikkila@grrb.nt.ca

A copy of the job ad can be found on our website www.grrb.nt.ca All qualified Gwich'in are encouraged to apply.

"The GRRB is now accepting applications for the position of Executive Director. The closing date is Friday, June 29, 2007 at 5 p.m."



Summer Student and Youth Work Experience Program

The GRRB is in process of hiring a summer student to work with our staff in the office and out in the field. We received 14 impressive applications for this position and it will be difficult to select just one student for this position.

We will introduce the successful applicant in July's newsletter. In addition to the summer student position, we also have the Youth Work Experience Program that provides youth with short term placements with various staff and

Co management partners working on various projects relating to renewable resources. For more information on any of these positions, please contact Bobbie Jo Greenland at (867) 777-6616 or email: tkmanager@grrb.nt.ca

Loche Liver Study By: Amy Thompson Special Projects Biologist

Over the last month, I have hired a fish monitor to fish in Tsiighehtchic for 3 days and in Aklavik for 3 days. In Aklavik, we did not catch any loche and in Tsiighehtchic we only caught one but were able to get pictures of 3 other loche (and their livers) that another community member caught. All 4 livers were good quality.

However, since the catch rate is so low I will discontinue my sampling until the Fall. In the meantime, I am going through the paperwork to conduct some Traditional Knowledge interviews with community members in each of the GSA communities on loche biology and liver condition. I will continue to give updates on this project as it develops. For any additional information, please contact me anytime (contact info at the back of the newsletter).



Chehluk (Loche)



Chehluk Liver (Loche Liver)



Chehluk Liver (Loche Liver)

“Words from our elders”. Pounded up dryfish... A story by Effie Francis

(Copy taken from the COPE Files Archives, 1970's)

In olden days when you make dry fish you use one kind of wood to burn under dry fish. They use to use only alder wood that is dry. Now a days they just use any kind of wood they see. After you make dry fish you take all the good eating dry fish out of the pile. Then you pound all the dry fish you make lots of pounded up dry fish just like making pemmican with meat. Then you make a big Birch Bark dish you put all the pounded up dry fish into it. Then you pour fish all into it. Then you put stone berries or cranberries in it. Then you mix it up good. Then if you're going to use it for winter you sew bark lid on it using tree roots you sew it on with that. Then you put it away where it's

cool so it won't get stale. This is how you make use of dry fish too.

When you jiggle for loche or set hooks for loche, you get quite a bit loche then you pack the whole pile of it up to the tent. Then you take all the liver and roe out. Then you put all the liver in a big pan then you mash the whole liver up. You take all the skin and veins out of it till there's nothing in it. It's just smooth. Only then you put it on to cook. You just about cook it all day or all evening if it's a lot. You cook it slowly, then you take it down. You put all the cooked liver to one side of the pan so all the grease will drain out of it. Then you put all the grease into a pot or whatever you get.

“They use to use only alder wood that is dry. Now a days they just use any kind of wood they see.”

Then the cooked liver you put that into a good pan to freeze you don't want the liver to spoil you put it in a white cloth. But in older days they use to use the loche stomach bag. They wash it real good then they put the liver in it. They put the grease in this bag too. But not among the liver. It never gets spoiled and doesn't taste bad if it just stays fresh no matter if you had it all winter.

You just eat it while it's frozen, it's really good or you could put cranberries in it too. You cook the berries in it. Also add sugar to it. Now a days they put sugar and a little flour into it. When you boil loche you boil the roe and liver with it too. It's really good or you could fry it too. So this is all I could tell you about how they use to serve loche liver. You could cook the roe with it too.

Fish Hearts and Blood Stew

One summer we stayed at Scraper Hill. I remember my Godmother Bella Alexie when she was going to cut fish to make dry fish she used to put a big dipper beside where she's cutting fish. She cut the fish throat or cut the head off. She let all the blood run into the dipper while she held the fish upside down. She did that with only the fresh fish not the drowned fish. After she collects enough and by that time she finished cutting fish. She also collected all the hearts too. After that she boiled white fish. The juice of that fish she takes all the fish and first then she pours this blood and hearts into this juice. She makes a real good fish soup out of it. This is what you could do with fish in the summer time.

A dipper of fresh fish blood and hearts . A pot of fish juice.

You pour the blood into the fish juice. Let it boil and keep stirring it so it won't burn. Then when you know it's done you take it down and serve it.

A pail of black berries or crow berries. Enough sugar to sweeten it up A dipper of fish blood and hearts and liver. You pour all this into the fish Juice and you cook it. Then you take it down. It's just like jam.

Fish Roe Bannock

When you collect enough fish roe you put that into a pan you mash it all up with your hand. You could use a round bottom cup too. You take all the skin out of it. Then you mix flour into it. Add enough water and grease or lard. Then you make a dough out of it. Then you put it in a pan and cook it. It's just like using baking powder. Long ago they cook with fish roe all kinds of ways. You could cook it in berries too. Frozen fish roe you could cut it real thin sort of shaving it. Then you put that in the flour too. To make bannock or boil it in grease or like a pan cake. They cook it in fish oil too. So if you run out of lard or baking powder you could make use of this or the lard.

Then when they move around on the mountain or any where you are at you run out of food. You could make use of it too. You soak it overnight then cook it then you mix flour sauce into it. Put sugar or salt in it. When you run out of dog food you could use it for that.



Jak (Berries)

Porcupine Liver Dish

Porcupine liver
Stone berries
Grease

You mashed the liver up. Then you put the grease in it. Then you put the stone berries in to it.

Mix it up. You get quite a dish out of it. You don't need any sweetening in it because when the stone berries are ripe it's sweet.



Jak (Berries)



Ts'it (Porcupine)

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the GRRB**

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www.grrb.nt.ca



*Alex Moses Greenland Building
105 Veteran Way
GRRB can be found on the 2nd floor*

GRRB Mission

To conserve and manage
renewable resources within
the Gwich'in Settlement Area
(GSA) in a sustainable
manner to meet the needs of
the public today and in the
future.

GRRB Vision

We believe that people in the
GSA are responsible for using,
protecting and conserving
their resources, as well as,
active partners with the
GRRB in managing their
resources.

GRRB Staff Contact Information

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