

## **Blunden Harbour Food Resources**

Blunden Harbour was a winter home; a place of community, feasting and ceremony. It was the centre of a larger resource procurement area that encompassed Bradley Lagoon to the north-east and extended south east to Cohoe Bay and the Raynor Islands. The 'Nakwaxda'xw hunted, fished, gathered and trapped throughout this resource rich area, obtaining many varieties of fish, clams and other shellfish, seals, deer, ducks, geese, fruit and berries, cedar and cedar bark.

Blunden Harbour was an important site for shellfish. Clam beaches were located right in front of the village of Ba'as and the clams were harvested and eaten fresh, barbequed, dried and canned. Crabs, cockles and mussels were also plentiful in the Harbour.

Lucy Smith remembers eating a snack of raw cockles and cooked mussels for the first time while visiting her cousin Kenneth Henderson in Blunden Harbour. Seal fat was another staple.

And they used to have, they still have missionary pots. There was a place there where they had kind of a tripod. Where they'd hang that big pot. And they boil seal meat... they still use them feast dishes you know. They'd fill that full of smoked fish, cooked smoked fish. And they ate that along with the fat off the seal. What we call blubber. I used to really enjoy that. I got used to that kind of food. And I just absolutely loved it (Smith 1996).

Gertrude Walkus and her family jigged for tommy cod and snapper around the little islands near the mouth of Blunden Harbour and obtained sea urchins and abalone on the small outer islands. Outside the harbour they fished for halibut and lingcod.

Deer was shared by the whole village. Mable James describes a deer feast.

And the beautiful way of eating [deer] was to boil big chunks of meat and as the blood rises to the top you have this kind of foam. The blood turns to foam. And before we even ate the deer meat, we'd sit with bannock, fresh bannock and just dip on that foam and eat. And we'd get a cup of the stock and drink it like tea and that was like a pre-dinner snack. Oh I loved that. We'd all just sit around that pot and just eat it like that. And two or three hours later it's ready. With potatoes and then we'd have the full meal all together. We never had our plates and knives and forks. We just all ate out of, out of one dish in the middle, seal in the same manner (James 1997).

Fruit and berries were also plentiful. There was a plum tree at the back of the Nolie house at the north end of the village and they picked thimbleberries near the house and salal berries along the creek to Bradley Lagoon.